



## FACT SHEET

**Concept** Café Iguana is an alcove for the freshest Mexican food and delectable frozen margaritas. Coupled with the freshest ingredients and an exceptional menu of drinks, this Mexican cantina has a delightfully laid back ambience and is a popular hangout for margarita lovers.

Café Iguana's bar houses one of Asia's largest collections of tequilas, with over 100 different labels of 100% blue agave.

**Opening** Riverside Point - July 2000  
Café Iguana – January 20, 2009

**Website** [www.cafeiguana.com](http://www.cafeiguana.com)

**Locations**

**Riverside Point**  
30 Merchant Road, #01-03 Riverside Point, Singapore 058282  
Tel: (65) 6236 1275

**Greenwood Avenue**  
12 Greenwood Avenue, Singapore 289204  
Tel: (65) 6462 1533

## Opening Hours

### Riverside Point

Mon – Thurs	4pm – 1am
Fri & Eve of PH	4pm – 3am
Sat	12pm – 3am
Sun	12pm – 1am
PH	Opening hours depend on the day of the week

### Greenwood Avenue

Mon to Thursday	4pm - 12am
Friday and Eve of PH	4pm - 1am
Saturday and PH	11am - 1am
Sunday	11am - 12am

## Cuisine

Café Iguana features a menu of Mexican culinary temptations, made with the freshest and best ingredients. This devotion to freshness means that ingredients and condiments, such as tortilla, guacamole and salsa, are made from scratch everyday.

The cantina also serves brunch delights beginning at 11am on Saturday and Sunday, until 4pm.

## Design

### Riverside Point

Occupying 2,200 square feet, Café Iguana was designed to exude the vivaciousness of modern Mexico. Inspired by the work of noted Mexican architect, Luis Barragán, the interiors feature strong geometric lines and an audacious colour scheme of fuchsia, scarlet and lime green. Of particular focus is a four-meter high tequila display, called La Bodeguita del Tequila.

### Greenwood Avenue

Designed in-house to be a spinoff from the original Café Iguana, the 2,325 square feet space is a delightful interplay of funky colored chairs, strong geometric lines, sophisticated dark woods and intriguing artwork.

The restaurant focuses on a bright color palette of yellow, green, blue and red but uses textured walls and cement floors to exude a fun, casual rusticity.

## **The Team**

### **Devin Otto Kimble**

Brewerkz co-founder & Managing Director

Devin Otto Kimble was formerly the Regional Operations Manager for Dan Ryan's Chicago Grill in Asia. Devin is a graduate of Yale University and holds a Master's Degree from Cornell University's School of Hotel Administration. He currently serves on the American Chamber of Commerce in Singapore's board of governors and is its honorary treasurer and an executive committee member.

### **Eddy Su**

General Manager of Café Iguana Riverside Point

Jovial and friendly, Eddy is perfectly suited to the food and beverage industry. Working his way up from server when he joined Brewerkz in 1999, Eddy's personality shone through and he was promoted to supervisor. Thereafter, he brought his experience to Café Iguana and has contributed to the success of the outlet.

## **Capacity**

### **Riverside Point**

Seats 110

### **Greenwood Avenue**

Seats 116

Indoor Dining area: 75

Indoor Bar: 12

Alfresco Courtyard: 24

## Awards

Award T Tequila Award, 2009  
(awarded by Tequila Regulatory Council (CRT) in Mexico)

Wine & Dine Singapore's Top Restaurants, 2002 – 2008

Royal Copenhagen Top Restaurant Award, 2002 – 2003

## Signature Dishes **Camarones al Diablo** \$18.99

Prawns sautéed with fiery habanero chili, capsicum, ginger, cumin and lime, served with cheese and poblano chili quesadillas

## **Smoked Salmon Soft Taco** \$21.99

Handmade corn tortillas, traditional shredded cabbage garnish, smoked salmon, lime cream and pico de gallo and side dishes of beans and lime-scented cilantro rice

## **Tequila Grill**

Lime marinated meat finished with a smoky & spicy tequila glaze served with grilled vegetables and poblano-scalloped potatoes

- Prawn Brochette \$28.99
- New York Steak \$26.99
- 1/2 Chicken \$23.99

## **Green Chile Stew** \$14.99

Meal-sized portion of our famous carne de puerco en chile verde (stewed pork) served with housemade flour tortillas, sour cream and rice

## **Ancho Chile Chocolate Cake** \$10.99

The flourless cake that made us famous with margarita sauce and ice cream

## Dress Code Casual

## Credit Cards All major credit cards accepted

## Corkage \$25 (max. 2 bottles or 1 magnum)

**Parking**

Parking available at Riverside Point and Greenwood Avenue

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For more information, please contact:

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