



FOR IMMEDIATE RELEASE

Singapore's Freshest Mexican Restaurant & Bar

Singapore, 26 August 2008 – Exuding the sexiness of modern Mexico, Café Iguana is an alcove for the freshest Mexican food and delectable margaritas.

Since it first opened in July 2000, the restaurant's delicious menu, amazing drinks list and delightfully laid-back ambience have propelled Café Iguana to one of Singapore's favourite hangouts.

The restaurant's commitment to providing high quality and authentic ingredients ensures that patrons only savour the best and the freshest. Many condiments and ingredients, i.e. tortilla, salsa, guacamole, are made from scratch everyday.

In addition to scrumptious Mexican fare, Café Iguana specializes in Mexico's most famous beverage, tequila. The bar houses over 100 different labels of 100% blue agave available, making its collection of tequilas one of Asia's biggest selections.

Not forgetting beer lovers, Café Iguana also dispenses two beers exclusively handcrafted by the World Beer Cup medal-winning Brewerkz Restaurant & Microbrewery – Iguana Lager, a light, Mexican-style beer similar to Sol or Corona but with much more flavor, and a "guest tap" that dispense either Brewerkz's hoppy and bold India Pale Ale or its malty and mellow Irish Red Ale.

To complete the Café Iguana experience, the 2,200 square feet restaurant was designed by Poole Associates to emanate a vibrancy that's contagious. 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.

The main focal point in this 110-seater restaurant is a 22 square meter island bar with a four meter high tequila display. *La Bodeguita del Tequila*, literally translated as "The Little Tequila Warehouse", features Café Iguana's entire range of tequila and mezcal, which includes several limited-edition and hand-blown bottles, some of which cost over S\$2,000.

Also adorning the interiors are various paintings by self-taught Mexican artist Alejandro Von Waberer O’Gorman, honouring the Mexican states of Jalisco, Aguascalientes and Estado de Hidalgo, and a seven-foot high artwork by Californian artist Willy Baet that was adapted from celebrated Mexican artist Frida Kahlo’s self-portrait. Baet gives Kahlo’s original work a new twist by substituting the monkey over her head with an iguana.

Café Iguana is a concept created, owned and operated by MENU Pte Ltd, holding company for the very popular Brewerkz Restaurant & Microbrewery that is also located at Riverside Point. The Brewerkz operations team is led by Managing Director and Co-Founder Devin Otto Kimble and General Manager and Executive Chef Dan Durkin. Lawrence Michael is Café Iguana’s Service Manager.

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About Café Iguana

Opened in July 2000, Café Iguana is one of Singapore’s favourite Mexican restaurants and bars. The restaurant prides itself on providing the freshest ingredients and one of Asia’s largest selections of tequilas. Located along the Singapore River, Café Iguana is a concept created, owned and operated by MENU Pte Ltd, holding company for the very popular Brewerkz Restaurant & Microbrewery.

About MENU

Originally called Brewerkz Singapore Pte Ltd, the group was founded by US-born Devin Otto Kimble and Chilean Daniel E. Flores who opened Brewerkz Restaurant & Microbrewery in 1997. The new name “MENU” is intended to reflect that the company has grown from being a single concept to an operation that currently includes Brewerkz Restaurant & Microbrewery, Café Iguana and Wine Garage.

Café Iguana location:

30 Merchant Road
#01-03 Riverside Point
Singapore 058282
Tel: (65) 6236-1275
www.cafeiguana.com

Café Iguana operating hours:

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

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