

PREGO

- New Chef & Alfresco Dining



INTRODUCING GIAMPAOLO MAFFINI *New Italian Chef at Prego*

Singapore, March 2002 – Raffles The Plaza is pleased to introduce Prego's new Italian Chef Mr. Giampaolo Maffini. With nearly twenty years of culinary experience, Chef Giampaolo has contributed to the success of renowned restaurants in Italy, England, Germany, Japan, Canada and most recently, Hong Kong.

At Prego, Singapore's largest and most vibrant Italian restaurant, Chef Giampaolo will infuse the menu with his traditional Italian masterpieces. Each dish reflects his years of experience and his passion for his art. Among Chef Giampaolo's signature dishes are Oven-baked Pigeon with Tuscany-style Stew of Cannelloni Bean, Smoked Salmon rolled with Crab Meat & Avocado Salad and a refreshing Risotto with Blueberries, Mixed Mushrooms & Red Wine to name a few.

Following a recent upgrading programme, Prego now features an extended dining area for up to 200 seats. An alfresco dining area was also added so that patrons can enjoy their meals amongst the lush greenery surrounding Prego. For those on-the-go, Prego Deli sells an extensive selection of freshly baked breads and pastries, as well as home-made sausages, dips and special sauces.

A meal at Prego promises to be a feast for the eyes and palates. Open kitchens with chefs whipping up pizzas from a huge wood fire oven, roast specialities and breads add to the bustling ambience. Prego's long bar counter, attended by skilled bartenders, serves up a refreshing mix of cocktails and mixers. A team of energetic and attentive service staff ensure a most enjoyable culinary journey amongst great company.