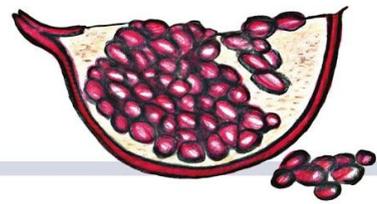


A TASTE OF Jerusalem



For Immediate Release

Jerusalem Market Cuisine makes its Singapore debut from Friday 2nd – Wednesday 7th November in an exclusive collaboration between internationally acclaimed chef Yossi Elad and Wild Honey.

SINGAPORE, - Wild Honey is excited to announce a unique culinary event *A Taste of Jerusalem* with Yossi Elad, Founder and Executive Chef of internationally acclaimed restaurants Machneyuda, Jerusalem and The Palomar, London.

These two award winning, critically acclaimed restaurants are both considered to be milestones in modern day Israeli cuisine drawing food lovers from all over the world to savour the wonders of Jerusalem-style market food.

With influences from southern Spain, north Africa and The Levant, the new wave of Israeli food has become extremely popular over the last few years with its intensity of flavours, colours and spices.

With Yossi personally at the helm, diners will have the chance to experience a modern and innovative take on Jerusalem-style dishes prepared with Yossi's essential ingredients - cured lemons, tahini, harissa, sumac and ambah among others.

The all day a la carte menu is set to feature 10 standout dishes including Yossi's very own riff on the popular shakshuka - The Shakshukit - a deconstructed spiced kebab with tahini, schug, harissa; Sabich - an Israeli breakfast staple with crispy fried eggplant as the hero; and Musakhan with shredded chicken, sirloin, chillis & sumac'd onions. Several types of hand made breads will accompany the dishes such as pitta, grilled lafa and Moroccan style frena.

Wines include Israeli boutique estate winery GVA'OT. Bespoke themed cocktails & mocktails featuring Seedlip's non-alcoholic distilled spirits will also be on offer to complement and enhance this incredible food.

Chef Yossi is also scheduled to conduct an exclusive Masterclass at Social Kitchen OUE Downtown & local market tour.

A curated menu of Wild Honey's signature dishes influenced by the Mediterranean region - including the Turkish, Greek, Spanish and Flinder's Lane - will complement the special *A Taste of Jerusalem* menu.

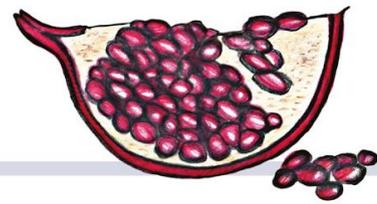
The regular ALL DAY Breakfast menu will continue to be available at Wild Honey Scotts Square during the event.

A Taste of Jerusalem is exclusively available at Wild Honey's flagship restaurant in Mandarin Gallery, Orchard Road from Friday 2nd November to Wednesday 7th November 2018.

WITH CHEF
YOSSI ELAD
2-7 NOVEMBER 2018

AT
WILD HONEY
MANDARIN GALLERY

A TASTE OF Jerusalem



Reservations exclusively on CHOPE @ www.chope.com.sg

The event is supported by **The Embassy of Israel, OUE, Orchard Road Business Association and CHOPE.**

ENDS

Notes to Editor

Please refer to this document for a short bio on Chef Yossi Elad:

https://wildhoney.com.sg/wp-content/uploads/2018/09/A-Taste-of-Jerusalem_Fact-Sheet.pdf

Fact Sheet

What:	A Taste of Jerusalem
Who:	Chef Yossi Elad, Founder and Executive Chef Machneyuda, Jerusalem and The Palomar, London
Price Range:	S\$20 – S\$35++ per dish
When:	Friday 2 nd November – Wednesday 7 th November, 2018 9am to 9pm daily
Where:	Wild Honey, Mandarin Gallery, #03-01 333A Orchard Road
Information:	www.wildhoney.sg
Reservations:	www.chope.com.sg

About Wild Honey

Wild Honey is a Singapore company owned and operated by husband and wife team Stephanie Hancock and Guy Wachs. Wild Honey first opened in November 2009 at its first location in Mandarin Gallery. Specialising in globally inspired breakfast dishes from around the world, the restaurant draws from the founders' avid interest in travel, food and promoting new tastes and ideas.

For further information visit our Press Room at www.wildhoney.com.sg

Media Enquiries

Distributed by Roco Communications on behalf of Wild Honey.
For further information please contact:

- Wild Honey: Stephanie Hancock stephanie.hancock@rocketmail.com
- Roco Communications: Deborah Rowe deborah@rococomms.com