



**PRESS ADVISORY
FOR IMMEDIATE RELEASE**

**WELCOME TO NÁZT BISTRO LOUNGE
“Where Flavors are Nurtured and Musings Inspired”**

Fact Sheet

As William Blake once poetically put it, “The bird a nest, the spider a web, man friendship”, the importance of a nest is to provide a “home”, a snug, comfortable or cozy residence that you can call home. At Názt, this has got to be our aim, and the main principle we intend to uphold. Choosing the beautifully conserved shop houses along Club Street, this new establishment infuses valuable skills attained from prestigious institutions such as Morton’s, Les Amis, and even the recent dining gems such as the 1 Rochester group of restaurants and Brown Sugar. With lengthy years of experiences in these establishments, Managers Nor and Alain formed a partnership with Head Chef Alvin to create the flavors and service style found only in Názt, the place where customers can really “nest”.

Concept:

The concept of Názt was derived from a painstaking effort to find out what makes customers comfortable, to make them leave the burdens of the hectic work life, and to rest and snuggle in their secondary nest, Názt Bistro Lounge. As the name implies, Názt Bistro Lounge hosts both the dining concepts of a bistro, as well as the “chill” concepts of a lounge. Also equipped with a private lounge that accommodates up to a maximum of 12 people, we have proved that privacy, comfort, and serenity can still be found in an F&B outlet, perfectly ideal for small gatherings.

And of course, after what we’ve decided to do to create the comfortable atmosphere, the next thing we had to work on was the prices. The pricing at Názt is very much reasonable, considering the location and the concept of the place. And even though Názt Bistro Lounge has pictures of birds flying around, our key assurance to our customers is that the notes in their pockets will most definitely not behave in the same manner.



Head Chef:

Alvin Tan

Signature Dishes:

Starters: Chef Alvin's Special Salad, Chilled Sea Tiger Prawn Salad

Mains: Pan Fried King Salmon, Yorkshire Pork, Braised Lambshank

Desserts: Pan Seared Watermelon, Tour d'Orange

Average Bill Per Guest:

2 Course - \$50++ (inclusive of 1 glass of wine)

3 Course - \$60++ (inclusive of 1 glass of wine)

Seating Capacity:

Dining – 48pax (combined)

Lounge – 25pax (combined)

Dress Code:

Relaxed, Smart Casual

Credit Cards:

American Express, Visa, Mastercard & Diners

Parking:

Street or Automated Multi Storey Carpark (5mins walk)

Location:

54/56 Club Street, Singapore 069431



Opening Hours:

Lunch: Mondays to Fridays – 11.30am to 3pm

Dinner: Mondays to Saturdays – 6pm to Midnight

Happy Hours: Mondays to Saturdays – 3pm to 6pm

High Tea: Fridays & Saturdays – 3pm to 6pm

Reservations & Private Events:

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