



FOR IMMEDIATE RELEASE

SINGAPORE, 12 DECEMBER 2012 – Over 500 society luminaries, celebrity chefs and the F&B industry's top personnel gathered in a glittering ceremony to celebrate the launch of *Singapore Tatler's Singapore's Best Restaurants 2012* and *Asia Tatler's Regional Best Restaurants 2012* guides, jointly organised by *Singapore Tatler* and title sponsor American Express. The event was held at the Mandarin Orchard Singapore ballroom.

Published by Edipresse Singapore Pte Ltd and now in its 28th year, *Singapore Tatler's Singapore's Best Restaurants* is one of Singapore's longest running and most trusted authorities on the dining scene, with in-depth dining reviews that are refreshed every year by an influential panel of reviewers. *Asia Tatler's Regional Best Restaurants*, now in its 5th year, is a compilation of *Tatler's* best restaurants across Asia's top dining cities including Hong Kong, Macau, Bali, Jakarta, Kuala Lumpur and Singapore.

At the gala this year, guests were the first to download the newly unveiled **Asia Tatler Dining – Singapore** mobile app for iPhone users, which delivers all the latest news and full reviews from **AsiaTatlerDining.com** direct to readers' mobile devices.

The highlight of the evening was the presentation of awards to the top-rated restaurants. Restaurant awards were given in three categories, with a total of 12 winners.

BEST NEW RESTAURANT

Joël Robuchon Restaurant
Restaurant André

BEST SERVICE

CUT
L'Atelier de Joël Robuchon
Otto

HALL OF FAME

Bonta
Greenhouse
Imperial Treasure Teochew Cuisine
Kuriya Dining
Min Jiang
Yan Ting
Yantra



Singapore's Best Restaurants awards have been handed out since 2006; illustrious past recipients include Les Amis (Best Service, 2007), Crystal Jade Golden Palace (Hall of Fame, 2010), and Santi (Best New Restaurant, 2011).

*Note: Award criteria

Restaurants are scored based on Setting, Food, Wine and Service.

Best New Restaurant – This category is open to all newly opened restaurants within the qualifying period of review, with the award presented to the overall highest-scoring restaurant. The highest possible score is 40 out of 40 points, and restaurants should receive a minimum of 8 points for Food. In event of a tie, all new restaurants with the same highest score will be awarded the Best New Restaurant title.

Best Service – This title is awarded to the restaurant with a perfect 10 out of 10 points, the highest possible score. In event of a tie, all restaurants with the same highest score will be awarded the Best Service title.

Hall of Fame – This award is presented to restaurants that have fulfilled an excellent set of scores for four consecutive years. The restaurant must achieve a minimum of 8 points out of 10 for Food, and no less than 32 points out of 40 in Setting, Food, Wine and Service.

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