



### *Sinfully Tempting Ribs*

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#### **The American-themed Restaurant Renowned For Its “Sinfully Tempting Ribs”, Bobby’s Taproom.Grill.Ribs Is Set To Entice Diners With Extensive Menu Offerings**

Since opening its doors in April 2006, Bobby’s Taproom.Grill.Ribs has been the legendary American-themed restaurant reputed among discerning customers for its succulent “sinfully tempting ribs” and extensive menu items. Into its fifth year now, Bobby’s is not resting on its laurels and continues to entice local diners with its highly diverse offerings.

The name of Bobby’s Taproom.Grill.Ribs finds its origins in a little adventure two founding partners had on a wet, grey evening in London several years ago. As they were strolling through the streets, they ran into a charming policeman, who gave them directions to his favourite restaurant in town. (In London, policemen are also known as “bobbies”, after Sir Robert “Bobby” Peel, who introduced the Police Act in the early 1800s.) The meal at the restaurant turned out to be splendid, but the star that evening was undoubtedly a platter of ribs that was peerlessly tender, succulent and sweet. It left an indelible mark on the duo. So when the time came for them to set up their flagship restaurant in the compounds of Chijmes fountain court, ribs were given pride of place and “Bobby’s” became a natural choice for a name.

Located right in the heart of the city, Bobby’s has its fingers on the pulse of the latest culinary trends, offering guests an unparalleled dining experience through an effortless combination of understated elegance and casual dining with warmth and grace of service. Bathed in natural light during the day, the ambience is capped by inviting colour tones, eye-catching art pieces and wooden furnishings that provide a casual atmosphere over quick luncheons or business meetings. As night falls, the surroundings take on an alluring, inviting mood, marked by a clever use of soft lighting that gently bounces off the textured walls — perfect setting for celebratory parties, intimate dinners, or a couple of beers with the mates.

The restaurant has as its focal point an island bar that serves up mouthwatering cocktails, flanked by booth seats on one end and table seating on the other. Upon taking their seats in the spacious dining room – or alfresco on a balmy evening – guests at Bobby’s will be delighted to find an extensive menu that features classic, delicious American fare with a unmistakably modern flair.

Bobby’s second outlet at Cuppage Terrace, sited in an old shop house that opened in August 2008, features a similar menu, also containing Bobby’s signature ribs and other items aimed to please and tantalise local palates. Harnessing the extensive use of wood furnishings accentuated with earthy undertones, guests are immediately put at ease in an ambience that is at once historical, inviting and chic.

Says Bobby’s Chief Operating Officer Murugan Kumar, “Our desire at Bobby’s is to bring to everyone the experience of an American-themed restaurant, replete with a choice selection of wines and fresh beer on tap. We want our customers to enjoy hearty American cuisine on a very comfortable level and at friendly prices, but above all, we want our diners to experience the same sensational ribs our founding partners once had on a trip in London.”

Diners may choose from a variety of mouth-watering dishes that comprise soups, salads, appetisers, grill items, pastas, pizzas, burgers and sandwiches and desserts. Those with an insatiable appetite will be excited by the Bobby’s Combos selections.



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Guests may choose to start the meal with the tantalising **Bobby's Sampler**, Bobby's nod of acknowledgement to the cuisine that is most enjoyable sharing with your dining partners. The highly popular **Buffalo Wings** and classic **Cobb Salad** are also an ideal way to pave the way to entrées. Other recommended appetisers include the **Bobby's Nachos** and **Classic Clam Chowder**.

The stars of the menu make their appearance under the grill section. **Rib-Eye Steak** and **Tenderloin Surf & Turf** are some of chef's recommendations. But the most enticing – and Bobby's claim to fame – is the legendary **Signature Baby Back Pork Ribs**, available in three different portion sizes. Baby back pork ribs are imported from Germany right into our kitchen, where it is then flame-grilled and glazed with a jealously guarded recipe of BBQ sauce that imparts an incredibly intense flavour that deeply penetrates the meat. The result — a truly “sinfully tempting”, fork-tender, flake-off-the-bone baby back pork ribs that has come to be the signature of Bobby's, synonymous with the best ribs in town.

Gourmet thin-crust pizzas and pastas are made à la minute, ensuring that customers get only the freshest and most flavourful dishes. And while meat reigns supreme, the **Bobby's Seafood Combo** is no less a well-executed dish consisting of the choicest seafood selection that includes buttered soft shell crabs, fish fillets, calamari and prawns, suitably served with tartar sauce and a spicy salsa dip on the side.

Complementing these classics is a newly launched all-day brunch menu, featuring sumptuous favourites for lazy days, just so you can snooze as long as you like and still always be in time for some bacon, omelets and coffee!

A perfect conclusion to a meal at Bobby's can be found in the indulgent **Signature Chocolate Volcano** or classic **Bobby's Original Cheesecake**. And since no dining experience is ever complete without a tipple or two, a drinks menu provides a wide array of all-time favourite cocktails, shooters, margaritas, coffee liqueurs, spirits, aperitifs, mocktails and other beverages. A fully-equipped wine bar also brings a selection of old and new world wines to complement the rich food culture. Fresh beers on tap and bottled beers are also available, making Bobby's Taproom.Grill.Ribs the perfect hotspot for a business luncheon, a convivial celebration or intimate dining affair.

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