

# Press Release



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## ***Sky on 57* welcomes the New Year with Kagoshima inspired menu**

*Justin Quek receives Certificate of Recognition from  
Kagoshima Prefecture*

**Singapore** (17 January, 2012) – Following a year of successful operations at *Sky on 57*, Chef Justin Quek is scaling new heights in the new year as he continues to incorporate fine ingredients into his unique style of cuisine. The latest addition to his list of ingredients includes a variety of premium products from the Kagoshima Prefecture in Japan.

In recognition of his continued support for the fresh produce from Kagoshima, Chef Quek received a 'Certificate of Recommendation' from the Governor of Kagoshima Prefecture today. This is the second time the certificate has been presented and Chef Quek is the first Singaporean to receive this global recognition from the Japanese prefecture. The first certificate was presented to a five-star hotel in Hong Kong in 2010.

"It is a great honor and privilege to be presented this 'Certificate of Recommendation' by Kagoshima. At *Sky on 57*, we are focused on presenting only the best to our guests. The fresh marine and farm products from Kagoshima has definitely added another level to the cuisine that I prepare. I look forward to working more closely with Kagoshima to bring in top notch ingredients for the guests at *Sky on 57*," said Chef Justin Quek

Facing the East China Sea, Kagoshima Prefecture is internationally known for producing some of the finest Kurobuta Pork in the world. Some of the exports from Kagoshima include green tea, sweet potato and radish. The prefecture is also one of the world's biggest exporters of *Unagi eel*.

To mark this memorable event and to welcome the upcoming Chinese New Year, *Sky on 57* will be presenting a special five-course menu inspired by various products from the Kagoshima Prefecture. The lunch menu will start off with a refreshing *Prosperity Salad* with sliced Kagoshima *burri-oh* fillet and jellyfish. Other delectable dishes include *Green Pea and Bacon Risotto* and *Kagoshima Wagyu Beef*. The set menu is available for a limited period starting 17 January.

Following the promotional menu, *Sky on 57* will continue to use these premium ingredients in its lunch and dinner menus.



**Celebrity Chef Justin Quek receiving the Certificate of Recommendation from Mr. Yuichiro Ito,  
Governor of Kagoshima Prefecture**



**Green Pea and Bacon Risotto with Kurobuta Pork**



**Kagoshima Wagyu Beef**

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