



Press Release, 5 December 2014

Super Loco, Mexican Restaurant and Bar – Weekend Brunch

Super Loco, the new 200-seat diner brought to you by the team behind Lucha Loco, is now serving weekend brunch. Opened in August 2014, Super Loco has been well received by Robertson Quay residents and Mexican food lovers alike for its authentic Mexican flavors and buzzing atmosphere. From 6th December 2014 onwards, Super Loco kicks off its delicious Mexican brunch menu served in its serene riverside location every Saturday and Sunday from 10am to 3pm.

“Super Loco’s weekend brunch is a unique addition to Singapore’s brunch scene. The Super Loco brunch showcases authentic Mexican breakfast and lunch items that are commonly found on the streets of Mexico City”, says Executive Chef and Mexico-city native Mario Malvaez. “Super Loco’s brunch items are robust, hearty and packed full of Mexican flavors”, adds Chef Mario.

One of the highlights of Super Loco’s brunch menu is the all time Mexican favourite Huevos Rancheros, which is a traditional dish containing fried eggs, corn tortilla, beans, avocado and fresh tomato chili salsa. Esquites is another Mexican street classic, which is a serving of grilled corn kernels, Mexican cotija cheese, lime, mayo and chili.

The brunch menu also includes Sweetcorn Fritters which are served with guacamole, sunny side eggs and sourcream, and a hearty Breakfast Burrito which is stuffed with steak, scrambled eggs and Mexican beans and served with a side of salsa rojo and pico de gallo. The Big Mexican is a big breakfast comprised of eggs, chorizo, toasted sourdough, bacon, avocado and Mexican beans. The menu is rounded off with a number of healthier options such as the Quinoa and Chia Brekky Pot, Mexican Granola and Avocado on Sourdough.

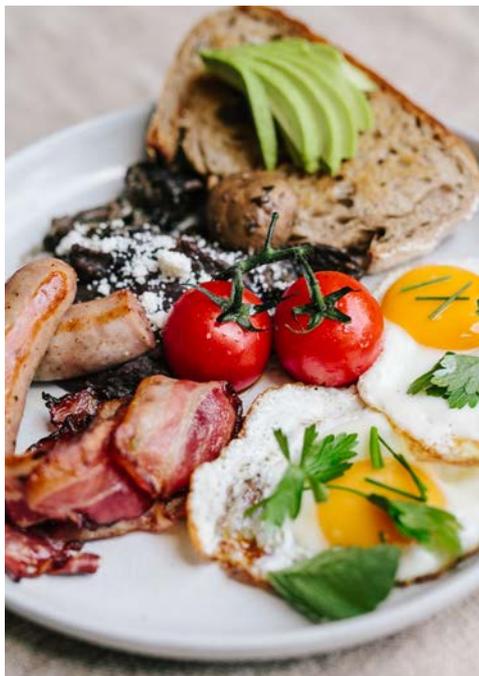
The brunch menu also offers a selection of Mexican Torta’s, which are hearty Mexican street style sandwiches made with a toasted brioche bun and filled with delicious fillings such as juicy slow cooked pulled pork, breaded chicken, grilled barramundi and artichoke omelette.

The bar offers a new selection of Mexican-inspired cocktails which are the perfect cure for that weekend hangover, such as the Bloody Maria, Blood Orange and Guava Margarita, Watermelon Cucumber Margarita and Cucumber Melon Sangria. A wide range of delicious homemade smoothies are also available for brunch. Created for the health conscious, these nutritious smoothies are freshly blended in-house with a base of banana, almond milk, coconut water, flax seeds and agave nectar.

Coffee lovers will be glad to hear that Super Loco is serving Allpress Coffee. Allpress uses top-quality Arabica beans that are blended to give a lively and full-bodied flavour with distinct caramel flavours. Allpress is currently one of the most popular coffee roasters and espresso specialists in Australia, the UK and New Zealand.

Super LOCO

Super Loco weekend brunch is now available every Saturday and Sunday from 10am to 3pm with last orders at 2.45pm. Super Loco currently does not accept reservations for brunch.



Super LOCO





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FACT SHEET

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Website: www.super-loco.com

Facebook: www.facebook.com/superloco

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Total Seating: 200 seats

Opening Hours

Currently Super Loco serves dinner from Wednesdays to Sundays and brunch on Saturdays and Sundays.

Dinner (Wed, Thu, Sun): 5pm – 12 Midnight
Kitchen Last Call: at 10.15pm (Wed, Thu), 9.45pm (Sun)

Dinner (Fri, Sat): 5pm – 1am
Kitchen Last Call: at 10.45pm

Brunch (Sat, Sun): 10pm – 3pm
Kitchen Last Call: at 2.45pm

Super Loco practices a no reservations policy, walk-in only. However, Super Loco does take group reservations for dinner (must have 8 or more pax), with a limited number of groups per night.

Parking

Gallery Hotel or The Quayside Public Parking



CONTACT DETAILS

Group Reservations: hola@super-loco.com

General Enquiries: hola@super-loco.com

Marketing and Public Relations Enquiries: Rachel@super-loco.com

PROFILES

Mario Malvaez – Executive Chef

Mario began his culinary career in 1998 in his native Mexico City. In 2000, he started a five year course of Culinary Arts and Gastronomy at the Universidad del Claustro de Sor Juana. During his studies, Mario worked in kitchens from Alaska to Las Vegas as part of a school program to explore the United States.

Following his graduation Mario set sail and joined a major cruise company to travel around the world, to widen his knowledge of international food and cultures. This experience was essential to develop a foundation upon which he could create new concepts in food, drinks and services. In 2008, Chef Mario arrived in Singapore to help open the Mexican restaurant Viva Mexico and in 2010 Piedra Negra in Arab Street. As a result of his culinary expertise, the Embassy of Mexico regularly contracts Chef Mario to coordinate their national events held in Singapore. In 2012 Mario played a pivotal role in setting up and running Lucha Loco, and worked as Executive Chef for 2 years before becoming Executive Chef for The Loco Group Pte Ltd.

The Loco Group Pte Ltd (“The Loco Group”)

The Loco Group is the holding company established for the ownership and operation of Super Loco and Lucha Loco. The Loco Group is founded by Christian and Julian Tan along with long time friend Ajay Parag.

Christian and Julian Tan are co-founders / co-owners of Tanjong Beach Club (“TBC”) (a joint venture with the Lo & Behold Group). Julian is also a partner in Loof, another partnership with the group. Christian is actively involved in the marketing and PR for The Loco Group whilst Julian oversees and manages all financial matters.

Ajay Parag has a background in strategy and management and manages the operations of Lucha Loco and Super Loco.