



A "happening" by itself

Fumée is an entrepreneurial idea by Helen Goh and Natalie Wong, the founders of *Habanos*, established in 1997 as Singapore's first full-fledged tobacconist.

As friendships were forged, Helen and Natalie realized a "Lepak (Malay expression for "relax") area", was necessary for their long-time Habanos friends and customers.

With its heritage-inspired cuisine, hip architecture and hopping entertainment, Fumée is the new chill destination in town. Being highly accessible, be it: a porch drop-off at Raffles Boulevard, or at the taxi stand at Fumée door-step, or 2-mins walk from Promenade Station, or the curbside stop for main Bus service, Fumée is nestled among a neighborhood of Offices, Malls, 5-stars hotels and casino in downtown CBD.

Spanning 6,000 square feet, Fumée comfortably seats 390 people in the indoor dining restaurant, two specialty bars, an ultra lounge, private rooms and a huge outdoor terrace where patrons can enjoy an alfresco dining experience. The exclusive spaces are pretty inclusive - appealing uniquely to various social or corporate interests. Fumée is a hybrid presentation of a lifestyle experience in **dining, entertainment and retail**.

For some, it is a place to unwind after a long day; to trade "battle" scars with friends over ice-cold beers & comfort food. Yet others would energize their tired bodies & minds with Chef's heritage inspired cuisine and "vin" recommended by Michele Agostini, Fumée's wine sommelier. Many have come to consider Fumée as their leisure "home" to pass time with family and friends; to imbibe in their favorite drink from the Whiskey Library which includes the exquisite Yamazaki Sherry Casks and other life's burning desires.

Fumée's cuisine is created by Chef Wilson Ang, who developed his culinary art working alongside some of the best chefs. Chef Wilson uses modern European techniques paired with fresh ingredients, and gives it his own personal touch to create a taste uniquely Fumée. Signature dishes include the

Beef Short Ribs - infused with burdock and bean paste then slow cooked for 48 hours till it is fall-off-the-bone tender - and the Mushroom Risotto - herb roasted mushrooms sit atop carnaroli rice cooked in aromatic stock that has been simmered for hours and plated with mascarpone cheese and truffle oil. Another crowd favorite is the Cheese Burger, a 160g Wagyu beef patty, topped with Emmental cheese on a fresh-baked sesame-seed brioche; served with fries and homemade pickles.

Fumée food service is a journey of surprise and pleasure: casual lunch, lux dinner or even order to-go. For hungry professionals needing a quick lunch, sandwiches, soups and salads are all made on-site daily and with farm fresh produce. For those needing their caffeine fix, Fumée's affordable coffee menu is a special blend of Arabica beans; planted under sustainable agriculture programs; which is best enjoyed with exquisite desserts, all made on site.

Enter Fumée through the Mall and be greeted by chillers filled with cured meats and cheeses from all corners of the world. Fumée retails some super-premium hams including Prosciutto de Parma and Jamon Iberico de Bellota, acknowledged as the finest ham in the world. Other than the fine selection of charcuteries, a wide selection of specialty & artisan cheeses, ranging from creamy Brie to the piquantly flavored Gorgonzola.

Every ingredient used in the Fumée service, from in-house Roma tomato sauce to the Mozzarella cheese in the Mac & Cheese, is available for sale. In fact, the retail chillers and shelves act as storage for their kitchen. Why not let Fumée supply you with Takeaway fine dining - simply consult your menu at Fumée, and impress your guests with an exquisite meal served a la' minute from your kitchen!

Post-dinning entertainment need not involve fussy or lengthy travel around town. With Fumée's "open privacy" guests can create cozy corners and indulge with the extensive collection of wines and exclusive whiskeys. "No two days are the same" is the theme of Fumée's entertainment program. Each evening an eclectic mix of local bands play music from the latest chart toppers, rock, jazz and bossanova. Eat, drink and groove to the sounds of the best local musicians.

Fumée is located at #01-54 Millenia Walk, [9 Raffles Boulevard](#). It is family and kids-friendly. Hours are [Mon to Sat](#) from 10am - 12am; [Sun from 10am - 11pm](#). For reservations, please call [68357339](tel:68357339) For more information, please email to Fumeesales@habanossg.com, or visit our fb Fumée.

FACTSHEET

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| Restaurant Name | Fumée by Habanos |
| Address | #01-54 Millenia Walk 9 Raffles Boulevard S'pore 039596 |
| Contact | 68357339 or (Helen Goh @ 9734 7120) |
| Cuisine | Modern European |
| Specialty | Wagyu Cheese Burger Beef Short Ribs Red Dot Heritage Linguine Chilli Crab Linguine Premium wines by Glass Fine Cheeses Gourmet Charcuteries |
| Floor Area | 6000 Sq feet |
| Capacity | Indoor Bistro 120 (Seating) 200 (Standing) Music Lounge 30 (Seating) Alfresco Deck 180 (Seating) 300 (Standing) Hibiki Room 20 (Seating) Bowmore Room 30 (Seating) Total Seating Capacity: 390 Total Standing Capacity: 500 |
| Type of outlet | Dining Entertainment Retail |
| Operating hours | Open from : Monday to Friday 10am -12am (Last order at 11pm) Saturday – Sunday 10am – 11pm (Last order at 1030pm) |