

BAMI!

SINGAPORE

Mon : 6.00 pm - 10.30 pm

Tue : 12.00 pm - 2 pm, 6.00 pm - 10.30 pm

Wed : 12.00 pm - 2 pm, 6.00 pm - 10.30 pm

Thu : 12.00 pm - 2 pm, 6.00 pm - 10.30 pm

Fri : 12.00 pm - 2 pm, 6.00 pm - 11.30 pm

Sat : 6.00 pm - 11.30 pm

Close on Sun.



ABOUT

BAM!

Almost certainly Singapore's first gastro establishment to pay tribute to a revolutionary trend of "Modern Shudo" - a contemporary way of sake appreciation.

Tucked neatly away from the glitzy shopping belt in a historic locale is BAM! at No.38-40 Tras Street.

The brainchild of Pepe Moncayo, BAM! was founded in December 2013 after getting to know Constance Song and Ben Chng. The trio came together to create a dining space with a purpose - to showcase and promote the virtuosity of pairing sake with Spanish-influenced food.

Since opening its doors, BAM! has been welcoming guests into her chic and warm-lit space to relish the cuisine specially crafted to be paired with the stellar sake collection.

5th October 2016, BAM! comes full circle with a recent expansion launch but her initial draw of clean, fresh, and unpretentious fine culinary outputs with exceptionally complied libations and pleasant service continues to stay and advance.

Today, there are two distinct spaces. No.38 features a glass cellar and relaxed open kitchen with high chairs at the counter in an industrial-dressed atmosphere of concrete walls and nude bulbs.

The other wing is made up of a mix of materials; namely: wooden beams, textured cement, metal, and rustic mirrors in a more restaurant setting. The new intimate space now has more dining seats, a private room, and a proud bar that seems to be taking center stage with a crown of chandelier above it.



No.40





No.38





ABOUT CHEF

Helming BAM!'s kitchen is Executive Chef Pepe Moncayo, a Spanish chef through and through. Pepe is no stranger to Singapore having spent a few years at the now-defunct Michelin-starred Santi as Chef de Cuisine and now his gastronomic creativity continues to enthrall us at the BAM! restaurant.

"What makes BAM!'s cuisine really stand out is the surprising culinary marriage of Catalonian and food culture of another while using only the freshest ingredients locally and overseas." explained Chef Pepe. To many, however, we know the difference does not only stop here.

Having worked in several Michelin-starred establishments, Chef Pepe holds high regard to colours, flavours and textures when it comes to bringing about

the ooh-so-irresistible heavenly indulgences. Paying close attention to his every creation, each dish is exquisitely plated to give you a visual appetizer; and each bite is carefully planned and paired to excite, surprise, warm and pleasure.

In 2015, Chef Pepe was invited to showcase his culinary skills in the world's most celebrated gastronomy affair, the 17th edition of San Sebastian Gastronomika. There, he represented BAM! with three Singapore-inspired dishes which gained international attention.

M E N U

Menus could change fortnightly or possibly daily as the BAM! kitchen insists on using only the finest seasonal produce from importers and local markets that tops the charts for freshness. The popular cold capellini with sakura ebi and hazelnut oil, ankimo tofu with caviar, and kampong egg with baby sotong and chorizo are, however, almost classic mainstays.

A little known fact that BAM! is first to offer an Omakase menu for Spanish-inspired morsels in Singapore, which is also the most popular thus far.

お任せ o-makase is a Japanese phrase that means "I'll leave it to you." Whether a vegetarian or a seafood lover, simply entrust Chef Pepe and his team to craft a meal of fine dining to each diner's dietary preference.

One happy diner said it best, "It's like having my own private chef!"





For libations, BAM! specialises in nihonshu (sake). Working with more than 15 breweries around the world easily means their compiled sake collection has about 80 labels sitting in the clear cellar that greets every guest who walks into the space.

Building a name known to sake maven, BAM! works with small-batch and organic breweries, as well as big producers alike, aiming to introduce outstanding yet exclusive labels to their guests.

Adding to the already impressive sake list, the establishment is also a destination that has quite the list to seduce cocktail lovers and menu rotates to consist of old favourites, and new additions. One more thing worth noting is all concoctions are sake infused to live up to their name.

For those who have yet to fall in love with the world of nihonshu, there is an equally special array of fine wines and Champagne that should satisfy any taste preferences.

Chef Pepe Moncayo, former chef de cuisine of Santi, was introduced to “Modern Shudo” when he visited a brewery in Japan few years ago and was pleasantly surprised at how sake enhanced the tastes of international cuisine.

“Coming from Spain where we are known for our wine culture, I was not much of a sake drinker. I was skeptical initially when I was at the brewery’s sake pairing dinner,” Chef Pepe sheepishly admitted, “but I was blown away when I drank sake with the “western” meal and realised it brought out the “umami” taste in the dishes really well!”

Effectively everything in their menu goes well with sake, and their certified resident sake sommeliers will not only pair your dishes with ample pours, but will show you how to make the most of it.

“We have 3 certified sake sommeliers amongst our service staff who can assist diners in their choice of sake with their meal”, explains Constance Song, managing director of BAM!. “I work closely with the staff to ensure good product knowledge and high standard of service etiquette. Being a foodie who enjoys dining out, I understand the importance of a pampering dining experience and hope to provide just that to our guests.”



SAKE PAIRING

BAMI!

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