



**10 MARCH 2016**

### **TONY SINGH AT APEX GRASSMARKET - BACK BY POPULAR DEMAND AND HERE TO STAY**

The larger-than-life celebrity chef, television personality and author Tony Singh is set to return to Scotland's capital to head up Tony Singh at Apex Grassmarket.

Following on from the success of the 2015 August pop-up restaurant *Road Trip* hosted at the Apex Grassmarket Hotel, Tony Singh is back and he's here to stay.

For the next two years, the dining space at the Apex Grassmarket Hotel, located in the city's Grassmarket, will provide the backdrop to Edinburgh's latest addition which is set to spice up the city's restaurant scene.

Opening its doors 21 March, the new restaurant promises a mash-up of food styles and cultures, taking the best of Tony's 25 years of experience – from street food to fine dining, he has mastered them all.

With a backdrop of Edinburgh Castle, the restaurant concept celebrates Tony's Scottish and Asian roots, promising an unforgettable tasty experience.

The eclectic menu is made with hand-picked international and locally sourced ingredients, emphasising the culmination of Tony's Scottish and global influences. Featuring classics such as Haggis Pakora, Scotland's national dish with a twist, and new dishes like Fish Balls, poached and fried from the Philippines, the new menu is set to be a taste explosion.

It's not just the menu and ingredients that are set to surprise, it's all about the dining experience and fun at this restaurant. With a menu that is designed to deliver irresistible sharing experiences, the atmosphere is fun and informal with lots of dishes to experiment with. The whole ethos behind Tony Singh at Apex Grassmarket is to encourage people to get stuck in, so bring your pals!

The team behind Tony Singh and Apex Grassmarket are passionate about eating and want to ensure customers are entertained – hence guests can Pimp their fries to give them the makeover they deserve! The sweets menu takes fun to the next level, offering tuck shop floats with ice cream topped with a wee bag of penny sweets and a schoosh of Red Kola, Irn Bru or Lilt.

In line with Tony's magnetic personality and modern culinary approach, dishes will be good value for money with most mains available for less than £10, including the Philly sirloin steak dish.

Tony Singh says, "I am really looking forward to returning to Apex Grassmarket, it was so much fun in August with Road trip. It's all about the food, so get down to the Old Town for a mash up and chow down".

Stuart Douglas, General Manager of the Apex Grassmarket commented

“We're delighted to be working with Tony Singh who has a fantastic reputation, not only in the capital and across Scotland but UK-wide. Tony's passion for tastes and presentation can be enjoyed by visitors to Edinburgh, his loyal foodie followers, Edinburgh locals, and of course our hotel residents who will find a very different dining offer this year.”

Tables will be available from noon to midnight, seven days a week, plus Apex Grassmarket guests can enjoy Tony Singh room service!

To view the latest menus and for more information on the Tony Singh at Apex Grassmarket visit <http://www.apexhotels.co.uk/tonysingh>. Bookings can also be made by calling 0131 300 3456 or by emailing [tonysinghapex@apexhotels.co.uk](mailto:tonysinghapex@apexhotels.co.uk). Follow @TonySinghApex across Facebook, Twitter and Instagram for live updates and tweet your experience using #propertasty.

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