

63rd+1st reveals collaboration with celebrity chef, Tony Singh

- Hostmore's bar + restaurant brand, 63rd+1st, has teamed up with Scottish celebrity chef, Tony Singh, to create chaat inspired dishes perfect for any time of day
- The limited-edition menu perfectly complements the brand's already exciting and diverse, street food inspired small plates menu



[Celebrity chef, Tony Singh, pictured outside 63rd+1st Glasgow on Bothwell Street]

2nd August 2022: 63rd+1st, the new cocktail led bar and restaurant launched by Hostmore Group, revealed today that it has teamed up with celebrity chef, Tony Singh, to create a limited-edition menu for its Glasgow and Edinburgh venues.

Famed for his eclectic and accessible style of cooking, the proud Scotsman and TV personality has worked with the team of talented chefs at 63rd+1st to create a range of delicious, chaat inspired dishes.

Characterised by their sweet, sour, spicy, tangy + crunchy taste, chaat dishes are ideal for any time of day and perfectly complement the brand's already exciting and diverse, street food inspired small plates menu.

Available from Thursday 4th August 2022, the limited-edition dishes have been carefully developed to deliver maximum flavour and are a modern take on quintessential Indian street food classics, making them the perfect accompaniment to the extensive cocktail menu on offer this summer at 63rd+1st.



[Celebrity chef, Tony Singh, pictured with limited-edition menu inside 63rd+1st Glasgow]

So, what's on the menu? Foodies who crave flavour will love 'Samosa Chaat' – crisp pastry bursting with spiced potatoes and seasoned vegetables, as well as 'Chippie Chaat' which is a fun take on loaded fries and topped in the delicious chaat. Tony's vegan take on the classic tikka dish features marinated plant-based "chicken" in a rich and buttery marinade, served with basmati rice. Destined to be a new guest favourite! Speaking of which, 'Fur Fur' will become your ideal accompaniment to enjoy alongside a cocktail or two. These crispy spiced snacks served with spicy mango and tamarind dipping sauces are bound to get guests talking!

Speaking on the partnership, Tony Singh, commented: *"Collaborating with 63rd+1st was a no brainer! The brand already has an exciting street food inspired menu designed for sharing and the addition of some of my chaat dishes will offer a taste of India for its diners."*

“I’m extremely passionate about bringing authentic Indian street food to new audiences and the team at 63rd+1st is renowned for creating innovative and high-quality menus so I knew the collaboration would result in something really special. I’m delighted to be able to officially launch this new limited-edition menu in their Glasgow & Edinburgh venues today and can’t wait for guests to try it!”

Keith Shearer, Group Head Chef at 63rd+1st added: *“We are so excited to be launching this menu with Tony at our Scottish restaurants. Our team of talented chefs are such huge fans of his and have always admired his passion and drive for continuing to innovate in the UK food scene.*

“Since launching 63rd+1st in Scotland in 2021, we are always looking at ways to evolve our seasonal menus and excite our guests with indulgent flavours inspired by current trends. These new plant-based chaat dishes deliver on taste, flavour and offer a modern take on Indian dining and are the perfect taste for summer.”

To try the menu, visit the friendly teams at 63rd+1st on Bothwell Street in Glasgow and Frederick Street in Edinburgh.

Visit www.63rdandfirst.co.uk/tony-singh/ for more information.

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NOTES TO EDITORS

Follow @63rdand1st on social media, because life tastes better shared.

About Tony Singh:

Tony Singh MBE is one of the UK’s best loved celebrity chefs, renowned for his lively banter and skill in designing quirky and delicious dishes. A fourth generation Scottish Sikh, Tony was born and raised in Leith, Edinburgh and began to learn the art of cooking on his mother’s knee, which would see him go on to create the unique fusion of Scottish and Asian flavours he is so well known for.

Tony is a firm favourite on British television and has starred in countless foodie shows including The Great British Menu, A Cook Abroad, The Incredible Spice Men and Saturday Kitchen.

About 63rd+1st:

63rd+1st

63rd+1st is a new, design led cocktail bar and restaurant. The first location opened in Cobham, Surrey, in May 2021, with the second location following suit in Glasgow, Scotland in September 2021 and a third location in Harrogate, North Yorkshire opening in November 2021. Edinburgh is the latest venue to open in July 2022.

63rd+1st has been inspired by the original TGI Fridays in New York, which opened on the corner of 63rd Street and 1st Avenue in 1965.

Our plus iconic branding represents these origins as the place where two roads meet and demonstrates the philosophy of doing more for our guests.

63rd+1st is a celebration of a unique heritage and bar expertise, with a modern twist, aimed at young professionals and those with a nostalgic affection for the Fridays brand.

Find out more - www.63rdand1st.co.uk www.63rdand1st.co.uk

About Hostmore plc:

We're the sharers. The carers. The business-builders and the entertainers.

Hostmore plc is a growing hospitality business with current operations focused on casual dining brand, Fridays, cocktail-led bar and restaurant brand, 63rd+1st, and the fast casual dining brand Fridays and Go.

Established in 2021, Hostmore has been created to provide a platform for the development of hospitality brands under the leadership of an experienced team that has a track record of building businesses in the hospitality and leisure sectors.

Hostmore plc's businesses are defined by iconic brand experience, vibrant heritage and sector-leading technology.

Its strategic focus is on optimising its brands, aligning those brands with evolving consumer demands and delivering personalised customer engagement – all backed up by a redesigned digital platform.

Find out more - www.hostmoregroup.com

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