

If you are planning an event and are not sure who to use as your caterers, here are five key points that should tip the balance in our favour:

- 1) We have been around for 20 years and know our stuff really well. We have built a strong reputation for excellence and have been operating in market segments where our customers' taste buds and aesthetic values have been hyper-sensitive to imperfection. That is to say we have been attuned to doing things flawlessly.
- 2) The taste and experience will be absolutely fresh to the UK market.
- 3) We are absolutely crazy about the quality of food and service, from raw material and cooked meals right down to the waiters and service.
- 4) We do not follow the herd. Which means all our dishes, concepts and ideas are original and different.
- 5) We are new to the market and are trying harder than anyone else to please our clients. We are sure you will realize that once you get in touch with us.