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## **Bambuddha Lounge Lights up San Francisco with its Low-Slung, Luxe Style**

SAN FRANCISCO, CA (May 24, 2003)—A 20-foot reclining rooftop Buddha beckoning guests to enter Bambuddha Lounge's style-driven sanctuary isn't the only thing that makes San Francisco's newest hot spot hard to miss.

Now open, Bambuddha Lounge, located in San Francisco's legendary Phoenix Hotel, is the latest restaurant experience conceived by *Red Hot Restaurants* partners Christina Deeb and Gina Milano. Drawing on their wealth of experience with much-loved restaurants such as Venticello, Sweet Heat and Nob Hill Café, these high-heeled entrepreneurs have once again amassed their unerring instincts to create San Francisco's ultimate dining and nightlounge destination. At Bambuddha Lounge, innovative pan-Asian cuisine, delicately engineered music and a glamorously designed space turns any ordinary evening into an exotic adventure.



The fresh design and rich ambiance envelop guests upon entering Bambuddha. This sleek, modern oasis feels alive, abundant and hip. Milano and Deeb, working with Shirin Richens of Nomadika Design Studio, took an active role in developing the unique aesthetic, guided by their own personal taste and travels.

Bambuddha Lounge draws on Filipino, Balinese and Thai influences to combine Miami heat and San Francisco style. Richens marries natural elements like water, light, wood, bamboo and stone with jewel tones such as citrine, amber, saffron, peridot and topaz to create a uniquely New Modern look.

The main dining room invites the outdoors in, balancing cool and hot elements including floor-to-ceiling waterfalls and indoor/outdoor slate fireplaces. Eric Brand, known for his work developing home collections for Mike Furniture, Alfred Dunhill and the Donna Karan Company, custom-designed The Bambuddha Collection, specifically for this project. It is complemented by beautiful Buddha statuary and Asian artifacts hand selected by renowned collector Richard Gervais. This open space flows into intimate nooks with low-slung communal tables perfect for deep, private conversations.

Bambuddha also boasts the City's only poolside dining and cocktail lounge with a heated patio encircled by a live grove of giant bamboo and private dark maple day beds.

As the evening wanes guests may choose to continue to heat up the night by drifting in to the cocktail lounge built around a circular bar, original to the property. This focus was maintained to facilitate uninterrupted flow and energy in the room. Directly across from the bar lies an elevated DJ booth. Music Director Jason Edwards, formerly of WIRED magazine and 1015 Folsom, has sourced a groundbreaking Funktion One sound system. Here he will lead some of the world's hottest DJs spinning a soul-quenching, eclectic mix of ambient, downtempo, hip hop, funk and house music.

Not since Trader Vic's have San Franciscans been presented with such a well-conceived cocktail menu. An intricately crafted, mouthwatering selection of decadent potables includes the coconut rum-based *Bambuddha Colada* garnished with fresh toasted coconut; *Bambuddha Ginger-Peach Punch* with house-made lemongrass syrup; and the *Guavapolitan* in which guava juice revitalizes the standard Cosmo in.

The dinner menu created by Chef Joe Bosworth balances exquisite presentation, Southeast Asian-inspired cuisine and reasonable prices, with no dish over \$15. Bosworth comes to Bambuddha with experience from Betelnut, Chapeau and having opened Red Herring.

At Bambuddha, shared plates blur the line between appetizers and entrees and are perfect for sampling the signature flavors of many dishes. Selections include: *Seasonal Salad Threesome* with shaved fennel and green papaya, pineapple and cucumber sambal and *Grilled Banana Blossom with Chili* (\$7.00); *Shrimp and Pomelo Salad* (8.00); *Bambuddha's Eight Element Salad* with orange mung beans, grated coconut, ginger, lime, garlic chips, chili, sesame seeds and peanuts wrapped in la lop leaves (7.00); *Galangal Beef Rice Paper Rolls* with caramelized pineapple and black pepper reduction (\$8.00); *Salmon Carpaccio* (\$9.00); *Five-Spice Duck with Coconut Pancake* (\$11.00) and *Javanese Chicken* (\$14.00).

Sweet Offerings are the perfect closure to a culinary tour of the Far East and include *Baked Ginger Bananas*; *Chocolate Anise Lava Cake* with Thai tea gelato; *Lemongrass Custard* with coconut coulis and basil syrup; *Tropical Frozen Threesome* with Laotian cassava crisps, all \$6.00.

According to Deeb and Milano, San Franciscan's are hungry for a comfortable, yet high-profile destination. "Bambuddha is perfect for the City's own laid-back style and sophisticated palate. With great food and exciting energy, our philosophy —'Cook boldly, serve your heart, and what's empty will be filled,' celebrates each and every guest."

**Bambuddha Lounge**, [www.bambuddhalounge.com](http://www.bambuddhalounge.com), is located poolside at the legendary Phoenix Hotel in San Francisco on 601 Eddy Street. Dinner is served nightly, both poolside and indoors from 5 p.m. to 11 p.m. The Lounge, serving exotic cocktails and featuring rotating D.J.'s is open until 2 a.m. Reservations are suggested and can be made by calling phone 415.885.5088. Bambuddha opened on May 10, 2003.