

PRESS RELEASE
For immediate release



KAUSMO: A HOLISTIC EXPERIENCE WITH A FOCUS ON THOUGHTFUL PROCUREMENT OF INGREDIENTS

SINGAPORE, 1 July 2023 – Kausmo started out as a cosy 16-seater restaurant at Shaw Centre. Through the format of a 6-course meal, Kausmo strived to raise awareness about aesthetically-filtered produce, showcase edibles that can be grown in our land, and inspire guests to be more thoughtful in the ways they consume.

After 4 years, the founders of Kausmo have decided to let go of their physical space so as to bring the same ethos and concept of thoughtfulness to the masses in the form of pop-ups, workshops, farmers markets, collaboration dinners and other special events.

THE CONCEPT

Derived from the word “cosmos” – a system of thought, Kausmo is the brainchild of co-founders Lisa Tang and Kuah Chew Shian.

Lisa, nominee for Rising Female Chef award at the World Gourmet Summit 2019, graduated from the Culinary Institute of America. It was her time in Primo, a restaurant on a farm that actively engages in zero-waste practices, that inspired her to start a thoughtful business back home. With Kausmo, Lisa hopes to creatively utilise aesthetically filtered fruits and vegetables that are oddly-shaped and sized, overstocked, or overripe, based on retailers’ standards.

Retailers are looking for produce that are of uniform shape and size, but nature does not work that way. Kausmo hopes to show that ingredients not ideal for retail can be perfect on our plates. “At Kausmo, we celebrate imperfections,” shares Chew Shian.

Every dish created at Kausmo incorporates thoughtfully sourced ingredients - seafood from local kelongs (floating fish farms) and/or small farming communities in the region, underrated cuts of meat which are often overlooked in favour of prime cuts, as well as forgotten climate-appropriate greens and florals.



THE CUISINE DIRECTION



Combining European techniques with Asian influences, Lisa, who has worked at Pollen, Jaan, and Les Amis, demonstrates how lesser-loved ingredients are no less delicious than their popular counterparts.

In the creation of your event menus, the team takes supply volatility of ingredients in their stride. “We’ve learnt to embrace the volatility of our ingredients, because Mother Nature is just as beautifully unpredictable! Much more operational planning and preservation of produce has to be in place to better utilise our ingredients – a challenge that we willingly welcome. In a city known to be able to source almost anything at any time, perhaps it’s time to slow down; better appreciate and understand our food sources & produce,” comments Lisa.

Expect to be greeted with a sense of comfort too as parts of the menu often draw inspiration from the team’s cultural roots, such as Lisa’s Teochew heritage. Each experience curated by Kausmo presents a thoughtful approach for guests to think about how they can all make more conscientious choices in their everyday lives and contribute to a more sustainable ecosystem, in Singapore and beyond.





AN ESTABLISHED LOCAL BRAND

Over the past 4 years, Kausmo has become an established brand featured on local newspapers and magazines, such as Business Times, Zaobao, Vogue, Nuyou, and Icon.

The duo has been listed on Forbes 30 under 30 Asia in 2020 and Sandbox Somerset 100 Founders in 2022.

They have also been featured on CNA Luxury: Remarkable Living, Food Affair with Mark Wiens on HBO Asia, as well as Masterchef Singapore Season 3 (guest judge).

THOUGHTFUL FOOD & BEVERAGE OPTIONS FOR EVENTS

A dynamic and agile duo, Kausmo has experience in quite a wide variety of events:

- Food festival
- Farmers market
- Cook-along workshop
- Farm-to-Table dining experience with Farm Tour
- Formal plated dinner with canapés for up to 500 pax in collaboration with a hotel kitchen team
- Pop-up dinner overseas with produce sourced from local farms
- Curated refreshments for product launches
- Custom gift solutions

At its core, Kausmo hopes to create authentic and warm conversations about thoughtful choices and conscientious living through their cooking.

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FOR MORE INFORMATION

Website: <http://www.kausmo.com.sg>

Facebook: <https://www.facebook.com/kausmo/>

Instagram: [@kausmosg](#)

YouTube: http://bit.ly/Watch_Kausmo

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