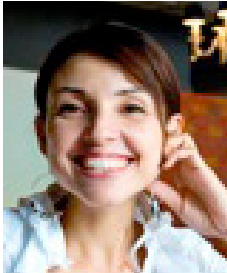




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Fabiane Mendes Braga
Managing Director
Casa do Churrasco Brazil

Young and ambitious Brazilian-born Fabiane Braga has always dreamt of setting up a restaurant business. She decided to convert her dream into reality when she opened Espirito Santo, a Gourmet & Butchery shop, which specialises in importing Brazilian, Australian, American and South American gourmet food in Upper Thomson Road in 2003 while working as a consultant for other Brazilian restaurants in Singapore.

Following the success of Espirito Santo, Fabiane decided to take the business to greater heights by setting up an authentic Brazilian steak house – *Casa do Churrasco Brazil*. As the Managing Director for *Casa do Churrasco Brazil*, she organises the way the business is run and attends to the administration matters.

Fabiane's early beginnings in the food and beverage industry stem from helping out her parents in the gourmet food and restaurant industry back in Brazil. This was followed by a butchery training course in Sydney's Begrofit Butchery for a few years whilst residing in Australia.

At the age of 33, this young and affable boss is a divorcee and proud mother of four girls - Francielle (14 years), Cherynne (11 years) and twins Stella and Louize (3 years old). When she gets time off to relax, Fabiane enjoys dancing, playing tennis, hanging out at the beach, cooking and spending quality time with her children.

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Suely Ramos Pinto
Director of Operations & Events
Casa do Churrasco Brazil

Born in Brazil, Suely Ramos Pinto brings with her a wealth of international experience in the events and tourism industry.

Prior to setting up *Casa do Churrasco Brazil* in Singapore, Suely was working as a Social Director of “Alphaville” a São Paulo neighbourhood containing 600 houses and 2000 people. She was responsible for organising events, social charity work and handled special celebrations such as New Year’s Eve, Christmas and birthday parties.

Suely’s other jobs in Brazil include working in the tourism industry, at the Brasilia International Airport and as a flight attendant. Outside of Brazil she has worked in Korea for 9 years as the Social Director of the Ibero American Club in Seoul, where she was actively involved in social and charity work. Following that, she spent 5 years in California, where she obtained a degree in Interior Design from Saddleback Community College.

Presently, Suely has taken on the helm at *Casa do Churrasco Brazil* as the Director of Operations & Events. This sprightly and sociable lady is in charge of obtaining publicity for the restaurant and also tends to the operational matters at *Casa do Churrasco Brazil*.

At the age of 54, Suely is happily married to a Singapore Airline pilot, Sergio with 2 children. Her daughter, Adriane is working in a Swiss Hotel in Sydney and her son, Bruno is pursuing a Masters degree in Graphic Design in Sydney. Suely’s favourite pastime activities include playing tennis and running marathons regularly for the past 2 years.

Apart from whipping up delectable and quality dishes, Suely firmly believes that the recipe to success in the food and beverage industry is making a customer happy and ensuring that their needs are met.

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Maria Leonora Gomes Tay
Head Chef
Casa do Churrasco Brazil

Maria Leonora Gomes Tay, aged 47, has accumulated much experience working in various restaurants with her initial on-site training established in Brazil. She cut her teeth as a kitchen apprentice in Pavan restaurant - a steak house and fish stew restaurant, in north Brazil for 5 years. Fish stew in North Brazil is known as “caldeirada”, which means creating fish stew out of a high and wide pan.

After immigrating to Singapore for the past 12 years, she has spent the past two and a half years working in Brazilian restaurants.

At *Casa do Churrasco Brazil*, Maria is the head chef and specialises in making the traditional Brazilian dishes for the salad bar. Apart from that, she also doubles up as a “passador” (meat chef) and serves the specially prepared meat dishes to customers.

Maria is married to a Singaporean with 2 children. Her favourite Brazilian dish is the “feijoada” (Black Beans with Pork).

Her personable and friendly demeanour complements her motto, which is to serve customers with sincerity and ensure that they have a pleasant dining experience.

