



**IN A JOINT PARTNERSHIP WITH CREAMIER HANDCRAFTED ICE CREAM & COFFEE,
THE FULLERTON HOTELS DEBUT TWO NEW INNOVATIVE DESSERTS THAT ALSO
PAY HOMAGE TO OUR HERITAGE**



(Top: Kueh Lapis Ice Cream; Bottom left: Kueh Lapis Dessert; Bottom right: Kaya Toast Dessert)

SINGAPORE, 10 September 2018 – As a continuation of the Fullerton Building’s 90th anniversary celebrations, The Fullerton Hotel and The Fullerton Bay Hotel Singapore have joined hands with Creamier Handcrafted Ice Cream & Coffee to develop an exclusive **Kueh Lapis Ice Cream** flavour.

Taking reference from The Fullerton Hotels’ signature dessert of kueh lapis, Creamier has incorporated the quintessential flavours of the *spekkoek* spice mix used in the multi-layered heritage cake. The fragrant spices include cinnamon, clove, nutmeg and cardamom, similar to the warm, gingerbread qualities of speculoos cookies.



General Manager of The Fullerton Heritage, Cavaliere Giovanni Viterale, says, “We have a deep appreciation for craftsmanship and the need to preserve our vibrant local culture. Thoughtful food and beverage partnerships with longstanding ambassadors of our culinary trade allow us to come together, synergise and create something unique for our community.”

Having developed exclusive flavours for Wild Rocket and Jigger & Pony, Executive Chef of Creamier Audrey Wang took on the creative process after conducting thorough research. She says, “We had to find a way for the distinctive flavours of kueh lapis to come through the ice cream instantly. This is a challenge with such a ‘clean’ product – i.e. without mix-ins of crunch ingredients or actual cake. After three rounds of R&D, we managed to round out the spices with just the right balance.”

With the finished product in place, The Fullerton Hotels’ pastry team, headed by Executive Pastry Chef Siddharth Prabhu and Assistant Pastry Chef Yew Tuck Wai, went on to create an elegant **Kueh Lapis Dessert**. An exquisitely crafted mille crepe cake – reflecting the kueh lapis’ iconic layers – is served as a cake base with star anise and cinnamon quills shaped from dark chocolate.

Taking the creative process a step further, Chef Wai also found new ways to extend the enjoyment of Singaporeans’ favourite breakfast of Kaya Toast and Soft Boiled Eggs through the day. In the **Kaya Toast Dessert**, white chocolate “shells” encase coconut mousse and carry a mango “yolk” centre. Toasted brioche sticks are added to the mix and topped with Creamier’s Kaya Toast ice cream. As a final flourish, a drizzle of “soy sauce” and a shake of “pepper” are cleverly disguised as chocolate sauce and icing sugar.

A champion of all things heritage, The Fullerton Hotels Singapore have previously collaborated with local brands such as Kway Guan Huat Popiah & Kueh Pie Tee, New Ubin Seafood, Heavens Indian Curry, and Keepers: Singapore Designer Collective to name a few.

The desserts are priced at S\$19* each and available at Town and The Courtyard at The Fullerton Hotel and The Clifford Pier at The Fullerton Bay Hotel Singapore. Ice creams are also available by the scoop and are priced at S\$9* each.

For dining reservations, call 6877 8911/8912 or email dining-rsvp@fullertonhotels.com



**All prices are subject to service charge and prevailing government taxes.*

A special retail flavour

At Creamier outlets in Toa Payoh, Gillman Barracks and Tiong Bahru, guests can enjoy scoops of **Lapis Spice Ice Cream** in cups, cones or with Creamier's signature waffles. The special flavour will be available until 31 October 2018. Guests who post a photo of Creamier's Lapis Spice or Kaya Toast ice cream on their Instagram page and share what makes them proudest of their Singaporean heritage will stand a chance to win a complimentary Fullerton Heritage Dessert Set, comprising a Kueh Lapis and Kaya Toast plated dessert worth S\$38*.

###

ABOUT THE FULLERTON HOTEL SINGAPORE

2018 marks the 90th anniversary of the Fullerton Building, home to The Fullerton Hotel Singapore. Gazetted as Singapore's 71st National Monument, the hotel once housed the General Post Office, The Singapore Club and the Chamber of Commerce. It is a luxury hotel with 400 rooms and suites carefully designed to provide both business and leisure travellers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. Dynamically located in the heart of the financial and arts districts, the hotel successfully blends rich heritage with contemporary style and personalised service to offer guests a world-class accommodation experience. Epicureans can enjoy a delectable array of dining selections. There are a total of 5 restaurants and bar in the hotel, namely Town Restaurant which presents international buffets and an a la carte menu, Jade features Cantonese cuisine, The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea, and The Lighthouse Restaurant & Rooftop Bar with breathtaking views of Marina Bay serves authentic Italian cuisine. Post Bar, which features the original ceiling and pillars of the General Post Office, is the popular choice amongst the trendy elite.

Aside from the dining selections, The Fullerton Hotel also features an exquisite and intimate retail wing. Guests seeking rejuvenation can pamper themselves with the indulgent treatments at The Fullerton Spa. www.fullertonhotels.com

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breathtaking architecture and stunning interiors that combine modernity



and heritage. Seated on prime waterfront location in the Central Business District and arts and cultural precinct, the Hotel offers classic luxurious hospitality and exquisite service with rooms featuring 360 degree spectacular views of the Marina Bay and Singapore skyline.

Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore will set the tone for an indulgent lifestyle experience. www.fullertonhotels.com

ABOUT CREAMIER

Creamier is an independent ice cream and coffee lifestyle café, with its flagship store based in one of the oldest heartland estates in Singapore, Toa Payoh. In its six years, Creamier has branched out to Gillman Barracks and Tiong Bahru as well, where patrons can enjoy signature ice cream flavours such as Sea Salt Gula Melaka, Earl Grey Lavender, and Roasted Pistachio.

Founded based on a deep passion for perfecting dessert craftsmanship and creating honest, thoughtful experiences for all, Creamier is known for its small-batch production methods and use of carefully-sourced ingredients to create delicious ice creams. The Creamier Handcrafted philosophy is grounded on the idea that the magic of making good ice cream is nothing more than using quality ingredients, lots of hard work, and having a deep appreciation for craftsmanship and perfection

SOCIAL MEDIA LINKS:

@fullertonhotel

@creamier_sg

#FullertonXCreamier

#Fullerton90

For media enquiries, please contact:

Michelle Wan

Director of Corporate Communications

The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore

Tel: (65) 6877 8190

Fax: (65) 6877 8010

michelle.wan@fullertonhotels.com



Ruby Manansala

Assistant Marketing Communications Manager

The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore

Tel: (65) 6877 8177

Fax: (65) 6877 8010

Email: ruby.manansala@fullertonhotels.com