

**JADE'S NEWEST OFFERING IS A SOUPED UP VERSION OF CHAR SIEW RICE,
FEATURING PREMIUM IBERICO CUTS, LARD-FLECKED RICE,
AND A SUNNY SIDE UP EGG**



SINGAPORE, 17 September 2018 – Reprising the nostalgia of the simpler dishes enjoyed in his younger days, Chinese Executive Chef of Jade Leong Chee Yeng has introduced a limited time lunch special. It is a premium take on a dish he holds dear to his heart - Char Siew Rice. He remembers the heartwarming staple clearly as a key highlight of Stephen Chow's famous movie in 1996, *The God of Cookery*.

Aiming to perfect all the components, Chef Leong has painstakingly developed a peerless char siew from Iberico Pork. Marinated for days so it is thickly lacquered with a sweet savoury glaze, the meat is thickly sliced and served atop lard-flecked rice. Fluffy grains pair



with crunchy bits of rendered fat for the ultimate textural contrast. A sunny side up egg with a runny yolk and crispy edges completes the final dish.

Chef Leong draws similar parallels to this dish that Luk Kwok Hotel in Hong Kong is so famed for. He says, “The utmost attention has been paid to ensure that each element is perfected before it combines with the rest.”

Available a la carte (S\$28*) or as part of a three-course set with Daily Homemade Soup and an Osmanthus Coconut Jelly (S\$38*), the Char Siew Rice is served only at lunch from Mondays to Wednesdays, 11.30 a.m. to 2.30 p.m.

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

**Prices are subject to service charge and prevailing government taxes*

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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



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