

**TOWN RESTAURANT PRESENTS THE RUSTIC, COMFORTING AND UNIQUE
FLAVOURS OF AUSTRALIA'S SOUTHERN HIGHLANDS**



SINGAPORE, 7 August 2018 – From **23 August to 1 September 2018**, Town Restaurant at The Fullerton Hotel Singapore will host Executive Chef Teena Crooks of The Old Bank Hotel, located at Mittagong in Australia's Southern Highlands for a series of culinary experiences in collaboration with Singapore Airlines, Destination New South Wales Australian Trade and Investment Commission, and NOSHtrekker.

The Southern Highlands is a geographical region in New South Wales, Australia. It lies 110 km South-west of Sydney and is touted as a respectable wine region. Home to rolling hills and heritage villages, it also has a special cuisine to call its own. At the Vault Dining Room of The Old Bank Hotel, Executive Chef Teena Crooks has developed a passion for food and wine since her teen years. With a culinary career that has spanned 13 years, she has sparked successful collaborations, including cooking schools, event catering and restaurant management.

At Town's buffet dinner and Sunday Brunch, Chef Teena – along with The Fullerton Hotel Singapore's culinary team headed by Executive Chef Michael Gremer – will introduce an Australian theme of rustic comfort food. Try Southern Highlands specialities, ***Beef Wellington with Mulled Wine Sauce and Yorkshire Pudding; Point Lamb Rack with Rosemary Jelly; Thirlmere Duck-Rabbit and Prune Sausage; Seafood Pie with Fennel***



and Peas; and **Ballotine of Chicken, Spinach and Goat's Cheese on Lentils with Sauce Vierge**.

Sunday Brunch includes **Pressed Pork Shoulder Confit with Parsnip Purée, Fennel, Apple Remoulade and Artemis Cider Jus topped with Crackling; Robertson Truffle Fettuccine; Truffle-poached Eggs and Mittagong Mushrooms**; and an array of **Australian artisanal cheeses**.

Hearty servings of barbecued seafood and meats will also be available at Town's barbecue station every Thursday to Saturday at dinnertime, and also at Sunday Brunch. End on a sweet note of desserts such as **Australian Lemon Pound Cake; Beetroot and Chocolate Brownie**; and **Fennel Baby Cakes**.

S\$59* per adult; **S\$30*** per child[^] for dinner (Sunday to Wednesday)

S\$79* per adult; **S\$39*** per child[^] for dinner (Thursday to Saturday)

S\$120* per adult; **S\$60*** per child[^] (Sunday Brunch with free-flowing chilled juices and soft drinks)

\$168* per adult (Sunday Brunch with free-flowing house wine and champagne)

Ice cold beers priced from S\$12* and fine wines from Australia are available by the glass or bottle, and make perfect complements to the rich barbecue tones and extravagant spread.

COOKING DEMONSTRATION

On Saturday, 25 August 2018, Chef Teena Crooks will host an intimate cooking demonstration at The Lighthouse Restaurant. Learn how to whip up dishes like **Spiced Duck Confit and Bombe with Tomato Sauce; Lamb Loin on Parmesan Risotto and Sautéed Mushrooms**; and **Beetroot and Chocolate Brownie with Salted Caramel, White Chocolate Ice Cream and Beetroot Meringue**.

Thereafter, enjoy the fruits of your labour against the panorama of the Marina Bay. The session takes place from 11.00 a.m. to 2.00 p.m. (inclusive of a 3-course lunch) and is priced at S\$88* per person. Limited slots are available. Purchase tickets via <http://bit.ly/fullertonexperienceteenacrooks>

For more information and reservations, please call Dining Reservations at 6877 8911 / 8912 or visit www.fullertonhotels.com



**Prices are subject to 10% service charge and prevailing government taxes.*

^Children aged between six and 11 years old.

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For media enquiries, please contact:

Michelle Wan

Director of Corporate Communications

The Fullerton Heritage

Tel: (65) 6877 8190

Fax: (65) 6557 2591

Email: michelle.wan@fullertonhotels.com

Ruby Manansala

Assistant Marketing Communications Manager

The Fullerton Hotel Singapore | The Fullerton Bay Hotel Singapore

Tel:+65 6877 8177

Fax:+65 6877 8010

Email: ruby.manansala@fullertonhotels.com



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. www.fullertonhotels.com/the-fullerton-hotel

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Hashtag: #FullertonHotel

ABOUT Australian Trade and Investment Commission

The Australian Trade and Investment Commission (Austrade) contributes to Australia's economic prosperity by helping Australian businesses, education institutions, tourism operators and governments as they develop international markets and promote international education; win productive foreign direct investment; strengthen Australia's tourism industry. Austrade leverages the deep commercial knowledge and relationships of our international and domestic networks, and the badge of government, to deliver value for our clients and investors. www.austrade.gov.au



ABOUT NOSHtrekker

NOSHtrekker designs unique in-home dining food experiences that provide travellers and locals with an authentic taste of place. Founded in 2015 and available in Singapore and New South Wales, Australia, NOSHtrekker curates Signature, Culinary PRO and Pop-Up food and beverage experiences for the well-travelled who are seeking quality, novel cultural experiences. www.noshtrekker.com

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