



**THROUGH HIS GUEST STINT AT THE FULLERTON HOTELS SINGAPORE,
BRAZILIAN NATIVE PAULO MACHADO PROVES THAT HIS NATIVE CUISINE IS
MORE THAN JUST ACAI AND CHURRASCO**



SINGAPORE, 5 APRIL, 2018 – Owner of the Paulo Machado Institute and member of the Slow Food Movement, Chef Paulo Machado will be guest stinting at The Fullerton Hotel Singapore from 9 to 15 April 2018. During this period, he will be cooking for The Passion Ball, a charity fundraising gala by non-profit organisation Food from the Heart; hosting an Ambassadors evening at Post Bar, cooking a series of dinner buffets for the public and will conclude his guest stint with a Superfoods Sunday Brunch at Town Restaurant.

BRAZILIAN DINNER BUFFETS

At Town's dinner buffets, discover bracing salads such as **Salada de Abobrinha com Pimentas Amazonicas**, where zucchini is marinated with herbs and perfumed with peppers from the Amazon. Mains include **Barreado**, a typical dish from the south of Brazil, where meat is simmered for 14 hours in a closed clay pot and served with manioc flour and plantains. Dinners take place from 6.30 p.m. to 10.30 p.m.

Sunday to Wednesday: S\$59* per adult; S\$30* per child

Thursday to Saturday: S\$79* per adult; S\$39* per child

SUPERFOODS SUNDAY BRUNCH

Acai smoothies and bowls are all the rage but there is more to superfoods when it comes to Brazilian cuisine. Pack in the nutrients at Sunday brunch on 15 April with dishes such as



Salada de Quiabo – Caruru, a high fibre okra salad mixed with onions, tomatoes and azeite de dende (Omega-rich Brazilian palm oil extracted from palm fruit which lends a wonderful flavour and rich orange oil to many dishes). **Farofa** employs shredded yucca and garlic to lend itself as a piquant accompaniment to juicy, grilled meats, and **Chibe** serves as a refreshing chilled soup, where yucca flour is hydrated with water and perfumed with cilantro, parsley and cumari (a chilli pepper) spice. Get a dose of natural caffeine with **Guarana** (“coffee of the forest” derived from the maple family) and **Acai**, which will give you an energy boost for the rest of your day. 12.00 p.m. to 3.30 p.m. (last pour at 3.00 p.m.) S\$120* per adult with chilled juices and soft drinks; S\$60* per child
S\$168* with free-flowing house wine and champagne

EXCLUSIVE COOKING CLASS

For one day only, Chef Paulo Machado will host an intimate cooking class at The Lighthouse Restaurant, where guests can interact with him while he displays some elusive Brazilian ingredients. Learn to whip up dishes like **Caldinho de Feijao** (Traditional Black Bean Soup), **Moqueca Baiana de Frutos do Mar** (South-east Brazilian-style Seafood Stew), and **Romeu e Julieta** (Soft Cheese with Sweet Guava Paste). 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 available. Purchase tickets via <https://connect.reddotpayment.com/instanpanel/instanpay/index/fullertonhotelscookingdemo/>

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.

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 was once home to 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 the 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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