

**CUSTODIAN OF THE PERANAKAN CULINARY HERITAGE,  
PHILIP CHIA RETURNS TO GUEST STINT AT THE CLIFFORD PIER WITH AN ARRAY  
OF MENUS SHOWCASING HIS COVETED PROWESS**



**SINGAPORE, 27 February 2018** – A notable culinary figure who learnt the tenets of Peranakan cooking since the age of six, Guest Chef Philip Chia will return to The Fullerton Bay Hotel with a guest stint at The Clifford Pier from **26 March to 13 April 2018**. As an ode to the Pier's historical landing point for Singapore's forefathers, the distinctive setting of the restaurant is the backdrop for diners to experience the authentic flavours of Peranakan cuisine.

To experience the richness of the cuisine, classics such as *Ayam Buah Keluak* (chicken braised with Indonesian nut cooked in rich aromatic spices), *Babi Tohay* (braised pork belly in red rice yeast with lemongrass, shallots and garlic) and *Gulai Kambing* (thick lamb curry with a Thai-Penang influence) are perfect for sharing.

Other staples that can be found in a Peranakan household are the *Nyonya Chap Chye* and *Udang Udang Masak Pedas Nanas*. For spice-loving palates, the chilli prawns are a mouth-watering complement to the sweet tang of simmered pineapples in the gravy.

Chef Chia's personal touch can also be savoured in *Itek Sio*, a succulent duck braised in a thick tamarind and roasted coriander sauce that can be found to grace many a Peranakan's dining table. Set lunches and set dinners present a comprehensive way for sampling his signatures. See Annex for menus.



**Set Lunch:**

Monday to Friday: 12.00 p.m. to 2.30 p.m.

2-course Set Lunch is priced at S\$35\* per person

3-course Set Lunch is priced at S\$39\* per person

**Set Dinner:**

Monday to Friday: 6.30 p.m. to 10.00 p.m.

4-course Set Dinner is priced at S\$68\* per person

**Heritage Dinner Buffet:**

Saturday and Sunday: 6.30 p.m. to 10.00 p.m.

Buffet Dinner is priced at S\$68\* per person

**A La Carte Dishes:**

Monday to Friday: 12.00 p.m. to 2.30 p.m.; 6.30 p.m. to 10.00 p.m.

Dishes are priced from S\$16

For reservations and enquiries, please visit [www.fullertonhotels.com](http://www.fullertonhotels.com) or call **Dining Reservations** at (65) 6877 8911 / 8912.

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



**ANNEX:**

**SET LUNCH MENU**

**Nyonya Egg Prawn Salad**

*(Kong Thng Peanut Candy, Sweet Sour Dressing)*

**OR**

**Itek Tim**

*(Duck Soup with Preserved Salted Vegetables and Tomatoes)*

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**Babi Tohay**

*(Braised Pork Belly in Red Rice Yeast with Lemongrass, Shallots and Garlic)*

**OR**

**Ayam Buah Keluak**

*(Chicken Braised with Indonesian Nut Cooked in Rich Aromatic Spices)*

**OR**

**Gulai Kambing**

*(Thick Lamb Curry with Thai Penang Influences)*

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**Chef Philip's Signature Nyonya Kueh**

**OR**

**Pulut Hitam with Longan & Coconut Ice Cream**

*2-course Set Lunch is priced at S\$35\* per person*

*3-course Set Lunch is priced at S\$39\* per person*



## **SET DINNER MENU**

### **Ngoh Hiang and Ayam Goreng Rempah**

*(Five-spice Pork Rolls in Beancurd Skin and Crispy Spiced Fried Chicken)*

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### **Itek Tim**

*(Duck Soup with Preserved Salted Vegetables and Tomatoes)*

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### **Babi Tohay**

*(Braised Pork Belly in Red Rice Yeast with Lemongrass, Shallots and Garlic)*

**OR**

### **Ayam Buah Keluak**

*(Chicken braised with Indonesian Nut cooked in Rich Aromatic Spices)*

**OR**

### **Udang Masak Pedas Nanas**

*(Pineapple Prawn Curry)*

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**Durian Pengat Ice Cream topped with Fresh Durian Purée**

**OR**

**Lemongrass Blue Tea Ice Cream**

*4-course Set Dinner is priced at S\$68\* per person*

**A LA CARTE MENU**

**Ngoh Hiang S\$18\***  
(Five-spice Pork Rolls in Beancurd Skin)

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**Ayam Goreng Rempah S\$23\***  
(Crispy Spiced Fried Chicken)

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**Itek Tim S\$22\***  
(Duck Soup with Preserved Salted Vegetables and Tomatoes)

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**Gulai Kambing S\$30\***  
(Thick Lamb Curry with Thai Penang Influences)

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**Babi Tohay S\$30\***  
(Braised Pork Belly in Red Rice Yeast with Lemongrass, Shallots and Garlic)

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**Ayam Buah Keluak S\$28\***  
(Chicken braised with Indonesian Nut cooked in Rich Aromatic Spices)

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**Ikan Goreng Asam S\$28\***  
(Fried Fish with Tamarind Paste)

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**Sambal Sayur Kacang Beldah S\$18\***  
(French Bean Sambal with Dried Scallops)

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**Nyonya Chap Chye S\$16\***  
(Braised Mixed Vegetables)

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**Udang Masak Pedas Nanas S\$32\***  
(Pineapple Prawn Curry)

**HERITAGE DINNER BUFFET HIGHLIGHTS**

**Fried Seafood Laksa Chor Bee Hoon**  
(Thick Rice Noodles with Laksa Paste)

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**Buah Keluak Fried Rice**  
(Rice fried with Indonesian Nut and Rich Aromatic Spices)

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**Satay Babi**  
(Pork Satay)

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**Ayam Buah Keluak**  
(Chicken braised with Indonesian Nut cooked in Rich Aromatic Spices)

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**Ikan Gerang Assam**  
(Fried Fish with Tamarind Paste)

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**Udang Masak Pedas Nanas**  
(Pineapple Prawn Curry)

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**Sambal Sayur Kacang Belandah**  
(French Bean Sambal with Dried Scallops)

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*Buffet Dinner is priced at S\$68\* per person*



### **About Chef Philip Chia**

Philip Chia is a fourth generation Chinese Peranakan. He began his love affair with cooking from the age of six when he was taught to pound spices for *sambal belacan* using the *batu lesong* (mortar and pestle). As a teenager, he was invited to participate in a cooking competition where he emerged among the top eight in the finals judged by the late Mrs Lee Chin Koon, herself a doyenne of Peranakan cuisine. This event spurred him on to hone his cooking skills further. Throughout his growing years, Philip picked up tips and secrets of authentic Peranakan cooking from the older generation of Peranakans. Being an active member of The Peranakan Association also allowed him to develop a greater appreciation for the Peranakan culture. Today, Philip is highly sought after as a Peranakan chef and heritage cuisine expert. He is often invited as a guest chef to do Peranakan food promotions both locally and abroad. He has also appeared on several television programmes to promote Peranakan cooking. Philip Chia is also the author of Peranakan Heritage Cooking and Party Perfect Peranakan Bites.

### **About The Fullerton Bay Hotel Singapore**

The Fullerton Bay Hotel Singapore is a 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 spectacular views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore sets the tone for an indulgent lifestyle experience. [www.fullertonhotels.com](http://www.fullertonhotels.com)

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