

THE FULLERTON HOTEL
SINGAPORE

USHER IN THE YEAR OF THE MONKEY WITH LUNAR NEW YEAR CULINARY CREATIONS AND A SPLENDID STAY AT THE FULLERTON HOTEL AND THE FULLERTON BAY HOTEL SINGAPORE



SINGAPORE, December 14, 2015 – Celebrate new beginnings with good fortune and auspicious culinary treats in the Year of the Monkey as The Fullerton Hotel Singapore entices diners with a selection of feasts comprising new and traditional Lunar New Year creations presented by **Master Chef Leong Chee Yeng** and his culinary team at Jade restaurant.

Enjoy a respite from this celebratory occasion with a rejuvenating getaway at The Fullerton Hotel or The Fullerton Bay Hotel. Immerse in the luxury of our well-appointed rooms and suites complemented with attentive service.

GOURMET FEASTS AT JADE (18 January to 22 February 2016)

Revel in Jade restaurant's perennially popular festive dishes and new creations. Toss to a prosperous year with our signature ***Eight Happiness Gold Rush Yu Sheng with Champagne Jelly, Salmon, Olive Oil and Peach Dressing***. During this period, dine-in orders of Yu Sheng will feature calligraphic drawings complemented with auspicious greetings created by Chef Leong; who is well-known for his talent in Chinese calligraphy, pottery and ceramic arts.

Other delicacies include the ***Eight Treasures Fortune Pen Cai***, the signature ***Yam Paste Nian Gao Tarts*** and the newly introduced ***Sweet Potato Pandan-Flavoured Nian Gao Tarts***. Relish the ***Simmered Boston Lobster with Ginger Milk*** drizzled with a generous serving of ginger milk gravy for a fulfilling meal.

Sumptuous reunion set menus which consist of a variety of these dishes are priced from S\$68* per person.



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Jade restaurant's a la carte highlights include:

Eight Happiness Gold Rush Yu Sheng

美猴王戏鱼生
三文鱼金薄香槟冻鱼生

A celebration must-have, the ***Eight Happiness Gold Rush Yu Sheng with Champagne Jelly, Salmon, Olive Oil and Peach Dressing*** is a picture perfect creation of Jade restaurant where Master Chef Leong employs the use of homemade Champagne Jelly featuring edible gold leaves. Priced at S\$68* (5 persons and below), S\$98* (6 to 8 persons), S\$138* (9 to 12 persons); orders should be made one day in advance.

Braised Six-head Abalone, Fish Maw, Sea Cucumber, Deep-fried Fish Maw, Chinese Cabbage, Flower Mushrooms, Roasted Garlic and Roasted Pork in Claypot

包罗万象浓炖
一品海味盅

Chef Leong gives the traditional Pen Cai a different twist featuring premium seafood treasures comprising Six-head Abalone, Fish Maw as well as other meat and vegetables drizzled with rich flavourful broth and braised for approximately three to four hours in a claypot before it is served individually. Available for dine-in at S\$58* per person.

Poached Seaweed and Abalone Fortune Dumpling

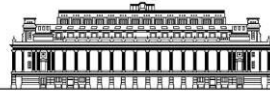
满袋金元宝
昆布鲍鱼饺子

Chefs at Jade have once again created a different interpretation of the dumpling with the use of Japanese Kelp (kombu) and abalone. Each dumpling is shaped liked beautiful corals found underwater. Priced at S\$16* per person (3 pieces) or S\$38* per portion of 8 pieces.

Simmered Boston Lobster with Ginger Milk

龙腾四海
姜奶焗波士顿龙虾

A centre piece for the table, savour the fresh Boston lobster meat simmered with milk, ginger, butter and a hint of lemon before it is drizzled with a generous serving of the fragrant ginger milk gravy. Priced at S\$88* for a whole lobster (700g).



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Roasted Duck in Foie Gras Sauce with Sour Plum Guava Jelly

心肝献宝贝

鹅肝酱烧鸭话梅粉石榴冻

New and noteworthy is this quintessential roasted duck dish, a delicacy suitable for any celebratory occasion. This dish is marinated with Foie Gras sauce and Chef Leong's specially created Sour Plum Guava Jelly. Enjoy the piquant flavour of the Foie Gras and the crispy skin of the roasted duck all in one bite. Priced at S\$23* (quarter portion), S\$46* (half portion) and S\$92* for the whole duck.

Fragrant Wok-fried Glutinous Rice with Chinese Sausage

黄金百万两

生炒腊味糯米饭

A popular dish to celebrate a year of bountiful harvest and to welcome the arrival of Spring, the smoky and crusted wok-fried glutinous rice is perfumed by the waxed Chinese Sausage. Available at S\$14* per person or S\$30* per portion.

For dining enquiries or reservations, please call **(65) 6877 8188** or email jade@fullertonhotel.com

LUNAR NEW YEAR GOODIES AND TAKEAWAY SPECIALS (8 JANUARY TO 22 FEBRUARY 2016)

Usher in the Lunar New Year with our selection of festive goodies and delicacies which will make great gifts for loved ones and business associates.

Yam Paste 'Nian Gao' Tart

好年圆芋泥年糕挞

Sweet Potato Pandan-Flavoured 'Nian Gao' Tart

香兰甜薯年糕挞

Jade brings back the signature **Yam Paste Nian Gao Tart**, a delicate pastry tart which can be savoured in one bite. In addition, Chef Leong gives the *Nian Gao* (Glutinous Rice Cake) a modern twist with pandan and sweet potato filling within a buttery crust oven baked to perfection. Packaged in an attractive box for gifting, our signature **Yam Paste Nian Gao Tarts and Sweet Potato Pandan-Flavoured Nian Gao Tarts** are available at S\$28+ per box of 8 pieces.



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Honey Peach Pastry

仙玉蜜桃酥

Filled with freshly homemade Peach Jam and buttery crust oven baked to perfection, the **Honey Peach Pastry** can be savoured on its own or an afternoon tea snack. Available at S\$26+ per box of 8 pieces.

Harmony Koi Fish Nian Gao

好风水年糕

Inspired by the 88 koi fish (popularly known as carp) in the koi pond at the lower lobby of The Fullerton Hotel, Chef Leong has custom-crafted a **Harmony Koi Fish Nian Gao**, a colourful round glutinous rice cake ornamented with a pair of koi fish. Available for takeaway at S\$38+ each.

Other handcrafted goodies include the all-time favourites such as *Honey Walnuts with Sesame Seeds*, *Jade's X.O. Chilli Sauce*, *Kueh Bangkit*, *Almond Sugee Cookies*, *Love Letters*, *Prosperity Pineapple Cookies* and *Rose-Flavoured Water Chestnut Cake*. Apart from the traditional festive goodies, our talented Pastry team has designed two Lunar New Year inspired cakes that are ideal as giveaways.

Highlights include the '**Longevity Monkey' Mandarin Orange Cake with Buttercream** (1.8kg, S\$95+) made with Italian butter cream and mandarin orange puree. The centre piece is a monkey character which is associated with longevity and an entire cake that is made of vibrant red fondant that will add much colour for the festive celebration.

Another sweet treat is the **Six Happiness Red Date Flavoured Cupcakes with Buttercream** (set of 6 pieces, S\$65+). With a moist and spongy texture, each cupcake consists of generous sweet red dates filling. Advanced order is required and is available for takeaway from The Fullerton Cake Boutique.

The **Yam Paste Nian Gao Tarts**, **Sweet Potato Pandan-Flavoured Nian Gao Tarts**, **Eight Happiness Gold Rush Signature Yu Sheng** and **Eight Treasures Fortune Pen Cai** are available for collection from 23 January to 22 February 2016.

For enquiries or orders, please call The Fullerton Cake Boutique at (65) 6877 8943 or email fullertonshop@fullertonhotel.com



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LUNAR NEW YEAR PACKAGE (5 February to 21 February 2016)

Indulge in a getaway with loved ones in The Fullerton Hotel – Singapore’s 71st National Monument – or the chic waterfront setting of The Fullerton Bay Hotel with the vibrant celebrations at Chinatown or River Hongbao at Marina Bay located in close proximity.

The Fullerton Hotel Singapore

From S\$388* per night (applicable for single or double occupancy) for a Courtyard Room, bring home a pair of beautifully designed Chinese porcelain tea cups.

Enjoy the following privileges when you book your stay with us:

- American Buffet Breakfast for 2 persons at Town Restaurant
- Complimentary Internet connectivity
- F&B dining credit of S\$38 nett per stay applicable for use at Town, Post Bar, The Lighthouse Restaurant & Rooftop Bar, The Courtyard, Jade and In-Room dining (not applicable for other discounts or promotions)

The Fullerton Bay Hotel Singapore

From S\$488* per night (applicable for single or double occupancy) for a Deluxe Room, take pleasure in the hotel’s stylish surroundings and your own private balcony with a scenic view of the Marina Bay skyline. In celebration of the Lunar New Year, receive a pair of the intricately designed Chinese porcelain tea cups perfect for use at home or in the office.

Enjoy the following privileges when you book your stay with us:

- Breakfast for 2 persons at La Brasserie restaurant
- Complimentary Internet connectivity
- F&B dining credit of S\$38 nett per stay applicable for use at La Brasserie, The Landing Point, The Clifford Pier, Lantern and In-Room dining (not applicable for other discounts or promotions)

Enjoy the complimentary **Celebrate Monuments!** Tour when you book the Lunar New Year package and explore the unique architectural features of The Fullerton Hotel and uncover the many stories of people who have once worked in this historic building. This tour is part of Celebrate Monuments! by the Preservation of Sites and Monuments (PSM) Division of the National Heritage Board. Conducted by PSM Volunteer Guides, each tour is designed to celebrate a milestone in the history of a National Monument.



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The **Celebrate Monuments!** Tour is available on Mondays and Thursdays from 10 a.m. to 11 a.m. and on Saturdays from 5 p.m. to 6p.m.

For reservations and enquiries, please call:

The Fullerton Hotel Singapore, **(65) 6222 8088** or email reservations@fullertonhotel.com

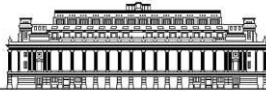
The Fullerton Bay Hotel Singapore, **(65) 6533 8388** or email reservations@fullertonbayhotel.com

Terms and Conditions:

- Valid for check-in from 5 February to 21 February 2016 (both dates inclusive)
- Room rates are subject to service charge and prevailing government taxes, and subject to change without prior notice
- Rooms are subject to availability and advance reservations are required. Blackout dates apply from 15 to 18 February 2016 (both dates inclusive)
- Not valid in conjunction with other promotions and discounts
- Dining credit can be used at all F&B outlets including in-room dining; however, cannot be used in conjunction with other promotion or discounts.

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

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Goodies Items	Price
Honey Walnuts with Sesame Seeds (300g)	S\$26+
Jade's X.O. Chilli Sauce (150g)	S\$25+
Kueh Bangkit (240g)	S\$26+
Almond Sugee Cookies (350g)	S\$26+
Love Letters (400g)	S\$29+
Pineapple Cookies (300g)	S\$30+
Harmony Koi Fish Nian Gao (1kg)	S\$38+
Yam Paste Nian Gao Tarts – a box of 8 pieces SIGNATURE	S\$28+ per box
Sweet Potato Pandan-Flavoured Nian Gao Tarts – a box of 8 pieces NEW	S\$28+ per box
Rose-Flavoured Water Chestnut Cake (1kg) SIGNATURE	S\$38+
Honey Peach Pastry – a box of 8 pieces NEW	S\$26+ per box
'Longevity Monkey' Mandarin Orange Cake with Buttercream (1.8kg) NEW	S\$95+
Six Happiness Red Date Flavoured Cupcakes with Buttercream – a box of 8 pieces NEW	S\$65+ per box
Abundance Hamper Jade's Harmony Koi Fish Nian Gao, Chinese Sausages, Flower Mushrooms, Honey Walnuts with Sesame Seeds, Honey Cashew Nuts with Sesame Seeds, Pineapple Cookies, Love Letters, Jade's X.O. Chilli Sauce, Fullerton Red Pillar Post Box Coin Bank, Pio Cesare Nebbiolo "Fullerton Blend" D.O.C. 2011	S\$288+
Prosperity Hamper Jade's Harmony Koi Fish Nian Gao, Chinese Sausages, Flower Mushrooms, Honey Walnuts with Sesame Seeds, Honey Cashew Nuts with Sesame Seeds, Pineapple Cookies, Love Letters, Jade's X.O. Chilli Sauce, Fullerton Red Pillar Post Box Coin Bank, Three Head Abalone, Whole Dried Scallops, Pio Cesare Nebbiolo "Fullerton Blend" D.O.C. 2011	S\$388+
Eight Happiness Gold Rush Signature Yu Sheng with Champagne Jelly, Salmon, Olive Oil and Apple Plum Dressing	S\$88+ 6 persons and below (medium portion) S\$128+ 8 persons and above (large portion)



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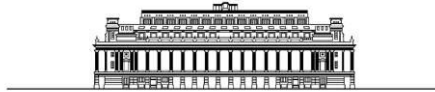
Eight Treasures Signature Pen Cai

Six-Head South African Whole Abalone, Fish Maw, Premium Sea Cucumber, Dried Scallops, Pork Foreshank, Dried Oysters, Flower Mushrooms, Roasted Duck, Chicken Wings stuffed with Chinese Ham, Prawn Balls stuffed with Foie Gras, Fish Rolls, Goose Web, Yam, Lotus Roots, Chinese Cabbage, Carrot, Leek and Bai Ling Mushrooms

S\$78+ per person (minimum of 6 persons)

**Prices are subject to prevailing government taxes.*

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ABOUT JADE RESTAURANT

In ancient China, Jade was regarded as the most precious of gemstones, a divine gift from the gods. Just as precious and perhaps divinely inspired, are the culinary specialties created by the master chefs at Jade, using only the finest and freshest ingredients. Diners enjoy an ambience and service that is both elegant and refined. This fine Chinese restaurant is furnished in resplendent shades of silver and gold, setting an exquisite air of elegance. With two private dining rooms and two partitioned areas, the 120-seat establishment affords guests with exclusivity for special functions. Take fine dining to another level with sublime dim sum creations, wholesome soups and hearty signature favourites. Jade's culinary creations retain the authentic flavours of Chinese cuisine while offering fresh, delightful flavours, combinations and presentations. The inherently unique experience at Jade lies in the heritage of The Fullerton Hotel Singapore. Built in 1928, The Fullerton Building was once home to the General Post Office and several notable government bodies before it was transformed into The Fullerton Hotel Singapore in 2001.

ABOUT THE FULLERTON HOTEL SINGAPORE

Gazetted as Singapore's 71st National Monument, The Fullerton Hotel Singapore 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 authentic Chinese 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.fullertonhotel.com

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore located on the sparkling Marina Bay waterfront offers 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.fullertonbayhotel.com

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Facebook: The Fullerton Bay Hotel Singapore
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For media enquiries, please contact:

Ahfisah Rahman
Director of Marketing Communications
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8942
Fax: (65) 6877 8010
Email: ahfisah.rahman@fullertonhotel.com

Joyce Yao
Assistant Marketing Communications Manager
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8177
Fax: (65) 6877 8010
Email: joyce.yao@fullertonhotel.com

Evelyn Suah
Assistant Marketing Communications Manager
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8194
Fax: (65) 6877 8010
Email: evelyn.suah@fullertonhotel.com