



THE FULLERTON HOTEL
SINGAPORE

THE LIGHTHOUSE RESTAURANT WELCOMES CHEF ETTORE BOCCHIA OF MICHELIN-STARRED MISTRAL RESTAURANT IN VILLA SERBELLONI, ITALY



Chef Ettore Bocchia of one Michelin-starred Mistral Restaurant, Grand Hotel Villa Serbelloni in Italy's famed Lake Como district

Singapore (12 November 2019) – From 12 to 15 November 2019, The Fullerton Hotel Singapore welcomes Chef Ettore Bocchia of one Michelin-starred Mistral Restaurant to The Lighthouse Restaurant for an exclusive four-day guest chef showcase, in collaboration with Grand Hotel Villa Serbelloni. Chef Ettore will be showcasing his signatures on the a la carte and set dinner menus, as well as a one-night-only Antonius Caviar menu at The Lighthouse.

Chef Ettore is one of the earliest practitioners of molecular gastronomy and, over the years, has refined both his technique and cuisine. He is the creator of seven innovative techniques, including the method of cooling ice cream with liquid nitrogen for a silkier finish. His pursuit of excellence in molecular cuisine won him his first Michelin star in 2004 and has brought him on board as a consultant for the Costa Crociere Group, among others. He is also a published author and the star of his own online video series.



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For his guest chef showcase at The Lighthouse Restaurant, Chef Ettore will be presenting two set dinner menus, alongside a la carte offerings.

HOME OF THE STARS MENU (12-15 November 2019)



Left to right: Mallard duck prepared two ways; Petunia Trout “Alla Bellagina”

Begin your gastronomic journey with Sicilian Red Prawns paired with nitrogen-frozen guacamole ice cream and coconut cream, and cuttlefish ink waffles for bite. The second course is an indulgent housemade ‘cappelletti’ filled with Parmesan cheese and tossed in cream sauce. Adding depth and earthiness to the dish are generous shavings of white truffle. The third course presents the Petunia Trout ‘Alla Bellagina’ – a classic Bellagio dish elevated by Chef Ettore by cooking the sautéed Trout with cream of rice and topped with Trout Caviar. The fourth course is a Mallard Duck prepared two ways, served with sweet and sour vegetables and fondant potato. End on a sweet note with a gluten-free dessert, Cioccolato e Caffè – made of 62% ganache of chocolate fondant and white chocolate ganache served with goat cheese espuma, crunchy hazelnut waffle and cocoa fava ice cream.

The a la carte menu, meanwhile, features Chef Ettore’s signatures such as Risotto Whipped With Sicilian Almond, paired with green apple, cremini mushrooms and fresh sprouts; and Housemade Gnocchi Sardi with Lamb Artichoke Ragout; and Dairy Calf Fillet with Porcini Mushroom Crust and more.



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The five-course 'Home of the Stars' menu is priced at S\$158* per person and is available for dinner only from 12 to 15 November 2019. The a la carte menu starts from S\$28* and is available for dinner only on the same dates.

ANTONIUS CAVIAR MENU (16 November 2019)



Antonius Caviar with Raw Scampi, Red Sicilian Prawns and Fennel Cream

For one night only on 16 November 2019, Chef Ettore shines the spotlight on Antonius caviar from Poland with an exclusive Antonius Caviar Menu.

The five-course symphony of flavours starts with Scampi and Red Sicilian Prawns paired with fennel cream and a generous dollop of caviar. This is followed by Chef Ettore's signature Cold Spaghetti and Alaskan King Crab and Caprino Cheese Sauce and Sturgeon cooked in extra virgin olive oil and topped with the prized caviar and served with Champagne sauce. Dessert, too, gets a caviar twist, paired with white chocolate and nitrogen frozen gin and tonic ice cream.

The five-course 'Antonius Caviar' menu is priced at S\$228* per person with wine pairing and is available for dinner only on 16 November 2019.



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

For enquiries or reservations, please contact Dining Reservations at (65) 6877 8911/8912 or email dining-rsvp@fullertonhotels.com.

Menus on Appendix 1

Photos: <http://bit.ly/lighthousexmistralettorebocchia>

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ABOUT THE LIGHTHOUSE RESTAURANT & ROOFTOP BAR

Sitting at the apex of The Fullerton Hotel where lighthouse keepers used to guide ships into the Singapore harbour, this Italian restaurant is a shining beacon on the culinary scene today. The Lighthouse features authentic Southern Italian cuisine amidst a lovely ambience, complete with panoramic views of Marina Bay and the city skyline. The establishment extends to an exclusive rooftop bar – a perfect destination for enjoying the sunset or the nightly Marina Bay Light Show with its selection of *stuzzichinis* and Italian style cocktails. Savouring Italian creations while basking in the breath-taking views make dining at The Lighthouse an unforgettable experience.

ABOUT THE FULLERTON HOTEL SINGAPORE

The Fullerton Hotel Singapore is housed in Fullerton Building, which is gazetted as Singapore's 71st National Monument and 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. Located in the heart of the financial and arts districts, the hotel 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 five restaurants and bar in the hotel—Town Restaurant presents international and themed buffets and an extensive a la carte menu; Jade Restaurant serves elegant Cantonese cuisine; The Courtyard offers an Indian buffet, Japanese buffet and afternoon tea; and The Lighthouse Restaurant & Rooftop Bar serves up authentic Italian cuisine alongside breath-taking views of the bay. Post Bar, which features the original ceiling and pillars of the General Post Office, is a popular watering hole. Aside from the dining selections, guests can pamper themselves with indulgent treatments at The Fullerton Spa. fullertonhotels.com.

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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SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore

Instagram: @FullertonHotel

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Hashtag: #FullertonHotel #FullertonFlavours

ABOUT MISTRAL RESTAURANT

This elegant and stylish restaurant is set on a terrace with panoramic views of Lake Como and, mountain peaks, often covered with a dusting of snow, in the background. Thanks to the creativity and relentless commitment of Chef Ettore Bocchia, the Mistral has enjoyed a Michelin Star since 2005. And thanks to his passionate sourcing of excellent ingredients, clients can savour raw materials that are virtually impossible to find anywhere else, such as ethical foie gras from Sousa, Mont Saint-Michel lamb and Red King crab from the Kamchatka region, which in Italy are exclusively available at our Hotel. www.villaserbelloni.com/en/mistral-restaurant

ABOUT GRAND HOTEL VILLA SERBELLONI

A Luxury 19th-Century Villa in Bellagio, The Most Famous Village on Lake Como

The Grand Hotel Villa Serbelloni stands on the tip of the headland dividing the two branches of Lake Como and has been one of the most popular international tourist destinations for over two century. The Grand Hotel Villa Serbelloni, which is always mentioned as one of the world's best luxury hotels, is located in a secluding setting in the center of Bellagio, a medieval town also known as "the Pearl of the Lake", on account of both its position and its timeless beauty. Since 1873, when it was converted from a private villa to a luxury hotel, the Grand Hotel has been the destination of choice for the most sophisticated travellers, VIPs and international aristocracy. It continues to offer an extraordinary holiday setting, enhanced by a classic atmosphere, far away from crowds and the bustle of everyday life. The magical ambience has been created and is carefully preserved by the Bucher family, who have owned the Grand Hotel since 1918, giving guests the sensation of staying in a large aristocratic house from days gone by, in one of the most enchanting locations in the world. www.villaserbelloni.com



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Appendix 1

DEGUSTATION MENU

12 to 15 November 2019, 6.30 p.m. to 10.30 p.m.

S\$158* per person



Gelato al Guacamole con Zuppetta di Cocco,
Gamberi Rossi e Cialde di Amidi al nero di Seppia di Ostriche e Caviale
*Sicilian Red Prawns with Nitrogen Frozen Guacamole Ice Cream,
Coconut Cream and Cuttlefish Ink Waffles*

Cappelletti al Parmigiano con Panna e Tartufo Bianco
*Housemade "Cappelletti" filled with Parmesan Cheese,
Cream Sauce and White Truffle*

Trota "Alla Bellagina"
Petunia Trout "Alla Bellagina", a Classic Dish from Bellagio, Italy

Il Germano Reale in 2 Cotture
con Verdura Agrodolce e Patata Fondente
*Mallard in Two Ways
with Sweet and Sour Vegetables and Fondant Potato*

Pesca Melba
*Peach Melba with Raspberry Sauce, Almonds and Nitrogen Frozen
Vanilla Ice Cream*



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A LA CARTE MENU
DAILY, 6.30 p.m. to 10.30 p.m.



GLI ANTIPASTI
STARTERS

Tiepido di Ostriche e Caviale
Sedano Rapa Ravioli, Mayonnaise di Ostriche e Panna Acida
*Lukewarm Oysters with Caviar,
Celeriac Ravioli, Oyster Mayonnaise and Sour Sauce*
\$38

Gelato al Guacamole con Zuppetta di Cocco,
Gamberi Rossi e Cialde di Amidi al nero di Seppia di Ostriche e Caviale
*Sicilian Red Prawns with Nitrogen Frozen Guacamole Ice Cream,
Coconut Cream and Cuttlefish Ink Waffles*
\$38

L'Uovo a 65°
65°C Egg with Pumpkin Cream, Potato Mousse and White Truffle
\$36

I PRIMI PIATTI
ENTRÉES

Cappelletti al Parmigiano con Panna e Tartufo Bianco
Housemade "Cappelletti" filled with Parmesan Cheese, Cream Sauce and White Truffle
\$48



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Il Riso Carnaroli con Mandorle, Mele e Funghi Cremini

Risotto Whipped with Sicilian Almond, Green Apple, Cremini Mushrooms and Fresh Sprouts

\$38

Gli Gnocchetti Sardi con Ragu di Agnello e Carciofi

Housemade "Gnocchetti Sardi" with Lamb Artichoke Ragout

\$42

I SECONDI PIATTI

MAINS

Il Germano Reale in 2 Cotture Con Verdura Agrodolce E Patata Fondente

Mallard in Two Ways

with Sweet and Sour Vegetables and Fondant Potato

\$68

Trota "Alla Bellagina"

Petunia Trout "Alla Bellagina", a Classic Dish from Bellagio, Italy

\$58

Filetto Di Vitello Da latte in Crosta di Funghi Porcini, Cipolla di Tropea e Patate Sfoglia

Dairy Calf Fillet with Porcini Mushrooms Crust,

Red Tropea Onions and Puff Potatoes

\$68



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DOLCI
DESSERTS

Pesca Melba

*Peach Melba with Raspberry Sauce, Almonds and Nitrogen Frozen
Vanilla Ice Cream*

\$28

Cioccolato e Caffè

*62% Ganache of Chocolat Fondant and White Chocolate Ganache served with Goat Cheese
Espuma, Crunchy Hazelnut Waffle and Cocoa Fava Ice Cream*

\$28

*Millefoglie di Pere e crema di Caprino,
Cialde All'Inulina e Gelato al Miele di Castagno con Riduzione di Porto
Crunchy "Inulina" Madeleine with Goat Cheese Cream, Fondant Pears,
Red Wine Gelée and Chestnut Honey Ice Cream*

\$28



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ANTONIUS CAVIAR MENU

16 November 2019, 7.00 p.m. to 10.00 p.m.

S\$228* per person

Inclusive of Wine Pairing



Antonius Caviar Soup

with Raw Scampi, Red Sicilian Prawns and Fennel Cream

Cold Spaghetti with Antonius Caviar,
Alaskan Crab Flesh and Caprino Cheese Sauce

Sturgeon gently cooked in Extra Virgin Olive Oil
with Antonius Caviar, Potato Cream, Vegetables and Champagne Sauce

Antonius Caviar

with White Chocolate and Nitrogen Frozen Gin & Tonic Ice-Cream

Ciocolato e Caffè

62% Ganache of Chocolat Fondant and White Chocolate Ganache served with Goat Cheese
Espuma, Crunchy Hazelnut Waffle and Cocoa Fava Ice Cream

Friandises, Coffee and Tea