



THE FULLERTON HOTEL
SINGAPORE

JADE OFFERS A TASTE OF THE FUTURE WITH A PLANT-BASED VEGAN MENU

Classic Chinese dishes re-imagined with no meat, no eggs, no dairy



SINGAPORE, 10 December 2019 – Sustainability is a key tenet of The Fullerton Hotels & Resorts’s corporate philosophy. In this regard, Jade, one of its marquee restaurants, has launched “Taste the Future”, a special plant-based five-course menu (S\$68++ per person) that is a next step to sustainable living. All the menu mainstays are pure vegan, made with no meat, eggs or dairy — in short, no animal product is used as an ingredient.

The carefully curated menu showcases the versatility of vegan dishes without compromising on flavour. Chinese Executive Chef Leong Chee Yeng drew inspiration from his own personal vegan-dining journey in the creation of the dishes. In place of meat, the menu features Omnipork, a nutritionally superior analogue prepared from a blend of plant-based protein from pea, non-GMO soy, shiitake mushroom and rice. To ensure a rich, nuanced tapestry of textures and flavours. Chef Leong pairs it with over 30 fruit, vegetables and other natural ingredients such beancurd skin, soy milk and seaweed.



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Start off with the **Classic Vegetarian Combination**, which features Vegan Meat Stuffed with Pickled Apple, Plum-flavoured Cherry Tomato with Sesame Dressing, and Steamed Vegetarian Dumpling.

The pickled apple is wrapped in the vegan meat, then coated with caramelised sugar for an interesting contrast of textures and sweet and sour flavours. The cherry tomato is served chilled for a refreshing tang to wake up the tastebuds, while the steamed dumpling features Omnipork vegan meat and seaweed encased within delicate housemade dumpling skin.

Up next is the **Old Cucumber Soup with Seaweed Vegan Meat Wonton**, which has been simmered for three hours for a sweet, rich medley of flavours. The **Pan-Fried Fresh Chinese Yam with Vegan Meat Omelette and Stewed Beancurd** is Chef Leong's nod to a well-loved classic. But instead of eggs, the "omelette" is prepared using beancurd skin and soy milk to ensure that it retains the same moreish, crispy edges as the real thing. For a richer mouthfeel, Chef Leong packs it with chunks of soft, fragrant yam and vegan meat.



Continue the indulgence with the **Braised Vegan Meat with Capsicum, Assorted Mushrooms, Peach Gum and Eggplant in Sesame Soy Sauce Served with Steamed Fragrant Rice**. Typical braised pork rice calls for pork fat. Chef Leong has replaced the animal fat with peach gum, which has nutritional benefits and incredible depth of flavour. The natural ingredient is also touted as the Asian secret to beautiful skin.



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Cap off the gourmet experience with **Hot Cream of Almond with Passion Fruit Chia Seeds Lava Glutinous Dumpling**. The sticky glutinous dumpling's skin is made of flour, vegetable oil, water and sugar, and coloured jade with wheatgrass juice. Filled with passionfruit chia seed lava, the different layers of textures play upon one another: sticky chewiness with oozy goodness. Paired with smooth aromatic almond cream made fresh daily, it is a sweet toast to the taste of the future.

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

** Prices are subject to 10 percent service charge and prevailing government taxes, unless otherwise stated. Children aged 6 to 11 years old.*

View the full menu on Appendix A

High Res photos: <http://bit.ly/jadeveganmenu>

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ABOUT THE FULLERTON HOTEL SINGAPORE

The magnificent Fullerton Building is a grand neoclassical landmark built in 1928. Gazetted in December 2015 as a National Monument, it was once home to Singapore's General Post Office, the Exchange Room and Exchange Reference Library, and the prestigious Singapore Club. For nearly a century, it played a pivotal role in Singapore's rich history. Today, The Fullerton Hotel Singapore has been transformed into a stunning 400-room heritage hotel in Singapore. The Fullerton Hotel Singapore is carefully designed to provide both business and leisure travelers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. 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 buffets and an 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 which serves up authentic Italian cuisine alongside breathtaking 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

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ABOUT JADE RESTAURANT

For eleven years, Jade restaurant has offered diners an authentic Cantonese cuisine of exceptional quality and elegance, and hospitality of unforgettable warmth, amply earning for itself the revered reputation of its precious gemstone namesake. With its revamp in 2017, the restaurant upped the ante by unveiling a more focused culinary direction by Executive Chinese Chef Leong Chee Yeng and new interiors, enhancing the dining experience for connoisseurs of Cantonese cuisine. The 120-seat establishment, along with two private rooms and two



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partitioned areas, is beautifully appointed in a colour palette reflecting the lustre of jade, specially commissioned wallpaper and evocative overhead lantern lighting among other exquisite design elements. Housed within the historic and beautifully conserved The Fullerton Hotel Singapore, itself a national treasure, Jade restaurant represents a fusion of heritage, design, culture, and exquisite dining that is unique to the Singapore culinary scene.

CAPACITY

120 seats

OPERATING HOURS

Daily

- 11.30 a.m. to 3.00 p.m. (last order at 2.30 p.m.)
- 6.30 p.m. to 11.00 p.m. (last order at 10.30 p.m.)

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Appendix A:

Taste The Future Menu

经典素食单

Classic Vegetarian Trio

经典素食三拼 冰脆乾坤葫芦肉 麻酱话梅小番茄 翡翠素饺

Caramelised Vegan Meat stuffed with Pickled Apple

Chilled Plum-Flavoured Cherry Tomato with Sesame Dressing

Steamed Vegetarian Dumpling

紫菜植物肉云吞老黄瓜汤

Old Cucumber Soup with Seaweed Vegan Meat Wanton

鲜淮山素肉煎素蛋，伴烩豆腐

Pan-Fried Fresh Chinese Yam with Vegan Meat Omelette and Stewed Beancurd

八宝素酱肉丝苗

Braised Vegan Meat with Capsicum, Assorted Mushrooms, Peach Gum, Eggplant in

Sesame Soy Sauce and Steamed Fragrant Rice

杏仁茶百香果西雅籽汤圆

Hot Cream of Almond with Passion Fruit Chia Seeds Lava Glutinous Dumpling