



THE FULLERTON HOTEL  
SINGAPORE

### JADE SIGNATURES & FULLERTON SPECIALS

*Enjoy your gourmet #FullertonExperience in the safety & comfort of home*



**SINGAPORE, 30 April 2020:** When it comes to staying in, few things beat having a gourmet meal in the comfort of home. To help you do just that, The Fullerton Hotel Singapore is pleased to present some of its best loved dishes from Jade and Town Restaurant for takeaway and home delivery. Priced from S\$19 nett, the takeaway menu is available for order online and hassle-free, drive-through collection at the hotel's driveway or delivery straight to your doorstep.

Dine in with popular signature dishes from Jade's menu such as ***Boston Lobster with Egg Noodles***, ***Steamed Chilean Seabass with Ginger Flower and Preserved Black Bean Sauce*** and ***Roasted Duck with Sweet Plum Sauce***. Dishes are served in individual portions, bento-style, and paired with rice and other dishes.

Enjoy sautéed ***Boston Lobster*** with a generous dollop of Jade's homemade X.O. chilli sauce paired with springy egg noodles and wok-fried French beans tossed with dried shrimps (S\$39 nett). Alternatively, opt for a surf and turf with succulent ***Roasted Duck*** with sweet plum sauce paired with ***Wasabi Prawns*** and fragrant jasmine rice (S\$24 nett), or Jade's signature sautéed ***Chicken with Ginger and Spring Onions***, accompanied with silken, mouthwatering Ma Po Tofu and jasmine rice (S\$19 nett).



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For a wholesome healthy option, choose the steamed **Chilean Seabass** with ginger flower and preserved black bean sauce, served with sautéed French beans tossed with dried shrimps and fragrant jasmine rice (S\$29 nett). Simmered **Ee-Fu Noodles** with mushrooms and yellow chives, paired with scrambled egg prawns and truffle and stir-fried angled gourd (S\$24 nett) round off the selection of Jade signatures.



As for those craving the robust flavours of local food, Fullerton Specials from Town restaurant are just the remedy. Enjoy **Hainanese Chicken Rice** with tender poached chicken breast paired with rice cooked in fragrant chicken broth and served with chilli, ginger and dark soy sauce (S\$19 nett); or **Braised Beef Rendang** served with traditional achar (pickled vegetables), seasonal vegetables and fragrant jasmine rice (S\$19 nett).

Order two hours in advance for drive-through collection from the hotel driveway or opt for delivery. Enjoy free delivery with a minimum order of S\$100 on a single receipt.

**Collection:**

Lunch: 12.00 p.m. to 2.00 p.m.

Dinner: 6.00 p.m. to 8.00 p.m.

Collection Point: Driveway of The Fullerton Hotel Singapore, 1 Fullerton Square Singapore 049178



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**Delivery in Singapore**

Lunch: 12.00 p.m. to 2.00 p.m.

Dinner: 6.00 p.m. to 8.00 p.m.

Complimentary delivery to one location for orders with a minimum spend of S\$100 on a single receipt. (No delivery to restricted areas in Singapore)

\* Prices are inclusive of prevailing government taxes, unless otherwise stated.

To order, please visit [shop.fullertonhotels.com](http://shop.fullertonhotels.com).

For enquiries, please email [fullertonshop@fullertonhotels.com](mailto:fullertonshop@fullertonhotels.com).

Download photos here: <https://bit.ly/athomewithfullerton>

Menu in Appendix I

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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



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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 three restaurants in the hotel—Town Restaurant presents international selections and an a la carte menu; Jade Restaurant serves elegant Cantonese cuisine and The Courtyard offers bento lunches and Afternoon Tea. Aside from the dining selections, guests can pamper themselves with indulgent treatments at The Fullerton Spa. [fullertonhotels.com](http://fullertonhotels.com)

SOCIAL MEDIA LINKS:

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*Appendix I*

**Jade Signatures**

**Roasted Duck**

with Wasabi Prawns, Jasmine Rice and Plum Sauce  
S\$24

**Traditional-Style Sautéed Boston Lobster**

with Egg Noodles, X.O. Chilli Sauce and Wok-Fried French Beans with Dried Shrimps  
S\$39

**Jade Sautéed Chicken**

with Ginger and Spring Onions, Ma Po Tofu and Jasmine Rice  
S\$19

**Steamed Chilean Seabass**

with Ginger Flower and Preserved Black Bean Sauce,  
Sautéed French Beans with Dried Shrimps and Jasmine Rice  
S\$29

**Simmered Ee-Fu Noodles**

with Mushrooms and Yellow Chives,  
Scrambled Egg with Prawns and Truffle, and Stir-Fried Angled Gourd  
S\$24

**Fullerton Specials**

**Fullerton Hainanese Chicken Rice**

Boneless Simmered Chicken Breast with Fragrant Rice, Chilli, Ginger and Dark Soy Sauce  
\$19

**Beef Rendang**

Malay-Style Braised Beef with Achar, Seasonal Vegetables and Jasmine Rice  
\$19