



THE FULLERTON HOTEL
SINGAPORE

DINE WITH FULLERTON

Enjoy delicious gourmet meals and sweets from The Fullerton Hotel Singapore in the comfort of home or office, complete with artisanal cocktails and wines



SINGAPORE, 8 July 2020 - The Fullerton Hotel Singapore launches a wider takeaway menu featuring signature specialities, hearty all-in-one gourmet boxes, freshly baked breads, sweet treats, artisanal cocktails and more. Priced from S\$18 nett per dish, the expanded takeaway menu is available for order online with hassle-free, drive-through collection at the hotel's driveway or delivery straight to your doorstep.

Delicious Signatures from Jade and Town Restaurant

Dining in at home or at your office will be a breeze with popular signature dishes from Town Restaurant and our award-winning Jade restaurant.



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Highlights include Jade's signature **Sautéed Boston Lobster with Housemade X.O. Chilli Sauce**, served with springy egg noodles (S\$42 nett) and **Steamed Chilean Seabass with Ginger Flower and Preserved Black Bean Sauce**, served with stir-fried greens and fragrant jasmine rice (S\$32 nett). Alternatively, opt for an Oriental surf and turf with succulent **Roasted Duck with Sweet Plum Sauce** paired with sautéed prawns in black bean sauce and fragrant jasmine rice (S\$24 nett). For a vegetarian option, the **Wok-Fried Sweet and Sour Omnipork Vegan Meat**, a *plant-based meat alternative*, is served with seasonal vegetables, Chinese mushrooms and fragrant steamed jasmine rice (S\$26 nett). Dishes are served in individual portions, bento-style paired with rice and other dishes.

Selected dishes are also available in à la carte portion ideal for sharing and perfect for families. These include **Traditional Roasted Duck** (S\$58 nett whole/ S\$30 nett half), **Boiled Kampong Chicken in Superior Spiced Soy Sauce with Minced Ginger** (S\$42 nett whole/ S\$25 nett half), **Roasted Five-Spice Pork Belly** (S\$28 nett, portion for 3 to 4 persons) **Simmered Ma Po Tofu**, **Stir-Fried Broccoli with Minced Garlic**, **Stir-Fried Baby Pak Choy with Shimeji Mushroom**, and **Fragrant Egg Fried Rice** (each priced at S\$18 nett per portion).

For those craving the robust flavours of local food, the Fullerton classics from Town restaurant will hit the spot. Enjoy **Hainanese Chicken Rice** with tender poached chicken breast or thigh, paired with jasmine rice cooked in fragrant chicken broth and served with chilli, ginger and dark soy sauce (S\$19 nett).



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For starters to share, opt for our selection of all-time local favourites such as ***Kurobuta Pork and Crab Meat Ngoh Hiang and Kong Bak Pau***, traditional deep-fried pork and crab meat roll paired with soy-braised pork belly in steamed lotus buns (S\$28 nett); ***Traditional Malay-Style Grilled Satay*** (S\$19 nett for half dozen with choice of chicken or beef); and ***Kueh Pie Tee***, braised jicama and tiger prawns served in crisp pastry cups and accompanied with chilli garlic sauce and sweet sauce (S\$20 nett for 8 pieces).

Delectable Gourmet Boxes

Enjoy a delicious combination of flavours in a gourmet box that includes an appetiser, main course and dessert for one. There are two options available—Asian Delights and Western Fiesta—priced at S\$40 nett each.

*The **Asian Delights** includes Kurobuta Pork and Crab Meat Ngoh Hiang; Hainanese Chicken Rice with Chilli, Ginger and Dark Soy Sauce; and Mango Pudding with Sago and Pomelo.*



***Western Fiesta** includes Organic Greens Salad with Cucumber, Cherry Tomato and Balsamic Dressing; Braised Grass-Fed Oxtail with Seasonal Vegetables, Potato Mousseline and Red Wine Sauce; and Signature Chocolate Cake.*





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Sweet Treats and Freshly Baked Goods

Satiate mid-afternoon pangs with treats from our pastry kitchen. Enjoy inspired creations such as the **Ondeh Ondeh Cake** with pandan chiffon, Gula Melaka cremeux and coconut lime mousse (S\$11 nett), and **Signature Chocolate Cake**, an absolute delight with chocolate ganache (S\$11 nett). Not to be missed are our fresh-from-the-oven **Basque Burnt**



Cheesecake (S\$78 nett, 1kg) and special **La Torta Della Nonna**, or “Grandma’s Cake” in Italian, with pine nuts and lemon custard filling (S\$78 nett, 1.2kg).



Celebration & Gift Packages

Make your celebrations special with our selection of packages designed for celebration and gifting. **Jade’s Auspicious Celebration** package features Jade’s signature Roasted Pork Belly, dainty exquisitely shaped miku (traditional steamed buns made from wheat flour) coloured an auspicious pink or red and a large longevity bun alongside 10 miniature lotus paste buns.

For birthdays or gatherings with friends and loved ones, gift a box of delectable **Cupcakes** (choice of vanilla caramel, chocolate cherry or strawberry rose flavour). Celebration and Gift Packages require three days’ advance notice.



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Toast to A Good Life

Complete your #FullertonExperience at home with our handcrafted artisanal cocktails—**Aged Negroni** (gin, Campari, Rosso Vermouth) and **Fullerton Sling** (gin, cherry brandy, Benedictine D.O.M., grenadine, bitters, pineapple juice, lime juice). A selection of red and white wines is also available. Priced from S\$15 nett.

Enjoy complimentary delivery in Singapore with a minimum spend of S\$100 nett in a single receipt (not applicable to restricted areas).

To order, please visit shop.fullertonhotels.com.

Refer to Appendix for price list.

Photos can be downloaded from here: <https://bit.ly/dineathomewithfullerton>

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For media enquiries, please contact:

The Fullerton Hotel Singapore | The Fullerton Bay Hotel Singapore

Joyceline Tully

Assistant Director of Marketing Communications

Tel: (65) 6877 8995

Email: joy.tully@fullertonhotels.com

Ruby Manansala

Assistant Marketing Communications Manager

Tel: (65) 6877 8177

Email: ruby.manansala@fullertonhotels.com



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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 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 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. There are three restaurants in the hotel—Town Restaurant presents an international selection; Jade Restaurant serves elegant Cantonese cuisine and The Courtyard offers a leisurely a la carte menu and Afternoon Tea in a sun-lit atrium. Aside from the dining selections, guests can pamper themselves with rejuvenating treatments at The Fullerton Spa. fullertonhotels.com

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore

Instagram: @FullertonHotelSg

Hashtag: #FullertonHotel #FullertonExperience #HomewithFullerton #FullertonFlavours



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APPENDIX I

CATEGORY	ITEMS	PRICE (NETT)
Starters	Signature Appetisers Kurobuta Pork and Crab Meat Ngoh Hiang, and Kong Bak Pau (<i>Soy-Braised Pork Belly with Steamed Lotus Bun</i>)	S\$28
	Traditional Malay-Style Grilled Satay with Rice Cake and Peanut Sauce (Choice of Chicken, Beef or Mixed Meat)	S\$19 (half dozen)
	Kueh Pie Tee Fragrant Braised Jicama and Tiger Prawn in Thin Cup Pastries with Chilli Chuka and Sweet Sauce	S\$20 (8 pcs)
Specials	Hainanese Chicken Rice Boneless Simmered Chicken with Fragrant Rice, Chilli, Ginger and Dark Soy Sauce (Choice of Breast or Thigh Part)	S\$19
	Braised Grass-Fed Oxtail with Seasonal Vegetables, Potato Mousseline and Rosemary Red Wine Sauce	S\$28
Jade Signatures	Steamed Chilean Seabass with Ginger Flower and Preserved Black Bean Sauce, Seasonal Vegetables and Jasmine Rice	S\$32
	Sautéed Chicken with Ginger and Spring Onions, Ma Po Tofu and Jasmine Rice	S\$19
	Roasted Duck with Plum Sauce, Sautéed Prawns in Black Bean Sauce and Jasmine Rice	S\$24
	Stir-Fried Wagyu Beef with Ginger and Spring Onions, Simmered Housemade Green Chives Beancurd in Spiced Sauce and Jasmine Rice	S\$36



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	Traditional-Style Sautéed Boston Lobster with X.O. Chilli Sauce, Egg Noodles and Seasonal Vegetables	S\$42
	Simmered Ee-Fu Noodles with Mushrooms and Yellow Chives, Pan-Fried Egg Omelette with Shrimps and Onions, and Seasonal Vegetables	S\$19
	Wok-Fried Sweet and Sour Omnipork* Vegan Meat with Seasonal Vegetables, Chinese Mushrooms, and Jasmine Rice * Plant-based meat alternative	S\$26
	Traditional Roasted Duck	S\$58 whole S\$30 half
	Boiled Kampong Chicken in Superior Spiced Soy Sauce with Minced Ginger <i>Requires 2 days' advance order</i>	S\$42 whole S\$25 half
	Roasted Five-Spice Pork Belly <i>Requires 2 days' advance order</i>	S\$28 per portion (for 3 to 4 persons)
	Simmered Ma Po Tofu	S\$18 per portion (for 2 persons)
	Stir-Fried Broccoli with Minced Garlic	S\$18 per portion (for 2 persons)
	Stir-Fried Baby Pak Choy with Shimeji Mushroom	S\$18 per portion (for 2 persons)
	Fragrant Egg Fried Rice	S\$18 per portion (for 2 persons)
	Steamed Jasmine Rice	S\$3 per portion
Gourmet Boxes	Asian Delights Kurobuta Pork and Crab Meat Ngoh Hiang; Hainanese Chicken Rice with Chilli, Ginger and Dark Soy Sauce; Mango Pudding with Sago and Pomelo	S\$40



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	Western Fiesta Organic Greens Salad with Cucumber, Cherry Tomato and Balsamic Dressing; Braised Grass-Fed Oxtail with Seasonal Vegetables, Potato Mousseline and Red Wine Sauce; Signature Chocolate Cake	S\$40
Sweet Treats	Basque Burnt Cheesecake	S\$78 (1kg)
	La Torta Della Nonna <i>(Pine Nuts and Lemon Custard Tart)</i>	S\$78 (1.2kg)
	Signature Chocolate Cake	S\$11 (per slice)
	Ondeh Ondeh Cake	S\$11 (per slice)
	Mango with Sago and Pomelo Pudding	S\$11 (per person)
Breads & Spreads	Classic French Baguette	S\$6.50 (350g)
	Sourdough Loaf	S\$11 (750g)
	Duck Rillettes with Croutons	S\$24 (200g)
Celebration & Gift Packages Require 3 days' advance order	Jade's Auspicious Celebration A perfectly festive feast for traditional birthdays and baby's full month celebrations <ul style="list-style-type: none"> • Large Longevity Bun • 10 Small Longevity Buns • Roasted Pork Belly 800g • Traditional Oblong-Shape Miku (Steamed Buns, 6 pieces) • Turtle-Shaped Miku (Steamed Buns, 2 pieces) Portion for 8 to 10 persons	S\$168
	Cupcakes A lovely treat for birthdays, baby shower, farewell party, company gatherings and other celebrations Choice of flavours: Vanilla Caramel, Chocolate Cherry or Strawberry Rose	S\$68 (box of 8 pieces)



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	<p>Sweet Romance</p> <p>Suitable for weddings, anniversaries or just to show a special someone you care</p> <ul style="list-style-type: none"> • Strawberry Rose Shortcake (800g) • Macaroons (box of 6 pieces) 	S\$98
Artisanal Cocktails	Aged Negroni Gin, Campari, Rosso Vermouth	S\$15nett (125ml)
	Fullerton Sling Gin, Cherry Brandy, Benedictine D.O.M., Grenadine, Bitters, Pineapple Juice, Lime Juice	S\$18nett (250ml)
White Wines	Pio Cesare, Chardonnay, "Fullerton Blend" Piedmont, Italy D.O.C.	S\$65 (750ml)
	Nautilus Estate, Sauvignon Blanc, Marlborough, New Zealand	S\$65 (750ml)
	Jean Pierre et Alexandre Ellevin, Chablis, Burgundy, France	S\$65 (750ml)
Red Wines	Pio Cesare, Nebbiolo, "Fullerton Blend" Piedmont, Italy D.O.C.	S\$65 (750ml)
	Joseph Faiveley, Pinot Noir, Burgundy, France	S\$65 (750ml)
	Miguel Torres Santa Digna Reserva Merlot, Central Valley, Chile	S\$65 (750ml)

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