



THE FULLERTON HOTEL
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***Presenting Jade Signatures Mooncake Collection 2020 and
the inaugural The Clifford Pier Mooncake Tingkat***



The Fullerton Baked Classics and The Clifford Pier Mooncake Tingkat

SINGAPORE, 24 July 2020 – Celebrate joyous reunions this Mid-Autumn Festival with The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore as we pay tribute to Singapore's rich culinary heritage and well-loved Singaporean flavours. This year, we are pleased to present two exquisite collections of baked and snow skin mooncakes – Jade Signatures Mooncake Collection 2020 and the inaugural The Clifford Pier Mooncake Tingkat.

Together with **The Fullerton 15 Treasures Premium Gift Set**, Jade Signatures Mooncake Collection 2020 and The Clifford Pier Mooncake Tingkat will be available for sale from **18 August to 1 October 2020**. Pre-order from our online store is available from now.



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The Clifford Pier Mooncake Tingkat



The Clifford Pier Mooncake Tingkat

An exciting new launch for 2020, The Clifford Pier Mooncake Tingkat features four deliciously inspired flavours of baked mooncake in a sleek tiffin carrier beautifully adorned with orchids and updated for modern times. Drawing inspiration from Singapore's rich culinary heritage, it is a tribute to the vibrant hawker scene that once surrounded Clifford Pier in days of yore and a nod to the Singaporean love for rich, robust flavours weaved with fruit and spice.

Wake up your taste buds with the sweet and tangy flavours of tamarind and mango paired with smooth white lotus paste in the Baked Mooncake with Assam Lotus and Mango. The Baked Mooncake with Pandan Coconut and Chendol, meanwhile, offers well-loved Singaporean flavours of pandan and coconut with lotus paste, studded with chendol and ensconced in fine baked pastry.

For an inspired local twist on a classic, there is the Baked Mooncake with Mixed Nuts laced with Satay Sauce. The latter is subtle yet distinctive, and brings a brand new flavour profile to the popular Mixed Nuts mooncake. But it is the Baked Mooncake with Salted Lotus and Hae Bee Hiam, or spicy dried shrimp sambal, that delivers a truly explosive and addictive melange of sweet, savoury and spicy flavours.



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Jade Signatures Mooncake Collection 2020



The Fullerton Snow Skin Treasures

Presented by the award-winning Jade restaurant at The Fullerton Hotel Singapore, the Jade Signatures Mooncake Collection 2020 features delicious new flavours such as Yuan Yang and Chin Chow, drawing inspiration from Singaporean culinary traditions.

First amongst equals is the **Yuan Yang Snow Skin**, which pairs the rich, thick flavour of Nanyang-style coffee with Hong Kong-style milk tea for a winning combination with just the right amount of sweetness and a tinge of bitter. The **Passion Fruit with Chin Chow Snow Skin** offers a tangy, fruity update on the popular local grass jelly drink. Those with a penchant for sweet and salty pairings will appreciate the delicate, citrusy flavours of **Orange with Salted Kumquat Snow Skin**. But oldies are still goodies. To round off the quartet of The Fullerton Snow Skin Treasures is the classic **White Lotus Paste with Single Yolk Snow Skin** with smooth white lotus paste cradling a golden yolk.



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*Low Sugar Baked White
Lotus Paste with Single Yolk*



*Baked Red Bean Pineapple
with Tangerine Peel*



*Passion Fruit
with Chin Chow Snow Skin*



*Yuan Yang
(Kopi with Milk Tea)
Snow Skin*

New flavours for baked mooncakes, meanwhile, include **Red Bean and Pineapple with Tangerine Peel**, a refreshing creation inspired by the traditional tau sar bun (steamed red bean bun) and balanced with tangy pineapple paste and beautifully scented with tangerine peel. Another new flavour is the **Baked Mixed Nuts with Black Dates**, a lovely medley of melon seeds, macadamia nuts, walnuts, sesame seeds and pine nuts studded with dainty morsels of black dates and candied tangerine peel, encased in delicate baked pastry.

Traditional flavours, too, get an update for the health-conscious. With our low-sugar mooncakes, you can indulge in classics such as **White Lotus Seed Paste with Single or Double Yolk** with minimal guilt.

Packed in pastel pink and turquoise gift boxes adorned with flowers and decorated with intricate motifs representing The Fullerton Hotel Singapore, Jade Originals Mooncake Collection 2020 make elegant gifts for business associates, friends and family.



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The Fullerton 15 Treasures Premium Gift Set

The Fullerton 15 Treasures Premium Gift Set

Make an impression with **The Fullerton 15 Treasures Premium Gift Set**. Available in limited quantities, the gift set presents a giant baked mooncake with white lotus seed paste and eight egg yolks as its centrepiece, symbolising the full moon on the 15th day of the eighth lunar month. It is circled by 14 baked mooncakes in different flavours including red lotus seed paste, orange, jasmine, coffee, rose, black dates and osmanthus. The 14 mooncakes feature alternating figures of celestial hare, citron fruit and firefly on their crust, variously signifying bliss, well wishes and light.

Take advantage of the following early bird specials for online purchases, available from now till 6 September 2020:

- 20% Off Selected Baked Mooncakes in Classic Box
- 15% Off Selected Snow Skin Mooncakes in Classic Box

Terms and Conditions for Early Bird Online Discount:

• Discounts are valid from now to 6 September 2020 for online purchases only • Discounts are only applicable for the purchase of mooncakes in Classic Box only • Discounts are not applicable for The Fullerton 15 Treasures Premium Gift Set, The Clifford Pier Mooncake Tingkat and Mooncakes in Premium Boxes.

To order, please contact The Fullerton Cake Boutique at (65) 6877 8943, email fullertonshop@fullertonhotels.com or visit our online store at shop.fullertonhotels.com.



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Refer to Appendix for price list.

Photos can be downloaded from here: <https://bit.ly/tfsmooncakes2020>

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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 JADE

Helmed by Executive Chinese Chef Leong Chee Yeng, the award-winning Jade restaurant presents 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. The 120-seat establishment, along with two private rooms and two partitioned areas, is beautifully appointed in a colour palette reflecting the lustre of jade, with 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.

ABOUT CLIFFORD PIER

A historic landmark, Clifford Pier was built in 1933 as the landing jetty for ships and marks the arrival point where our forefathers began a new chapter of their lives. Harking back to the red oil lanterns that used to hang from the piers to alert and guide vessels to shore, Clifford Pier was affectionately referred to as Ang Teng Ma Toi (“Red Lantern Pier”) by rickshaw pullers, taxi-drivers and the common heart-lander. Today, The Clifford Pier is a beautiful private event space and part of The Fullerton Bay Hotel Singapore.

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



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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 #FullertonMooncakes

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breath-taking 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 luxurious hospitality and exquisite service with rooms featuring spectacular 360-degree views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore will set the tone for an indulgent lifestyle experience. fullertonhotels.com

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APPENDIX

The Clifford Pier Mooncake Tingkat (NEW) 经典提壶月饼礼盒 (新)	Selling Price (Nett) 售价 (净价)
Four inspired local flavours in a modern tiffin carrier: 四种本土口味, 创新传统铁罐: • Baked Mixed Nuts with Satay Sauce 五仁沙爹酱月饼 • Baked Salted Lotus with Hae Bee Hiam 辣虾米酱月饼 • Baked Assam Lotus with Mango 香芒亚参酱月饼 • Baked Pandan Coconut with Chendol 香兰椰丝煎蕊月饼	S\$98

Jade Signatures Mooncake Collection 玉楼招牌月饼系列	Classic Box Selling Price (Nett) 经典包装礼盒 (净价)	Premium Box Selling Price (Nett) 精装设计礼盒 (净价)
The Fullerton 15 Treasures Premium Gift Set (SIGNATURE) 富丽敦黄金十五月 (精装招牌限量版) Featuring a lavish eight-yolk mooncake centerpiece surrounded by 14 assorted baked mooncakes in a variety of tantalising flavours. White Lotus Seed Paste with Eight Yolks and the following mini baked mooncakes: 以奢华的八黄莲蓉月饼伴以十四种诱人口味迷你组合礼盒:		S\$198
1. Red Lotus Seed Paste 红莲蓉 2. Orange 橙子 3. Jasmine 茉莉花 4. Coffee 咖啡 5. Rose 玫瑰 6. Mixed Nuts and Pineapple 五仁菠萝 7. Black Dates 黑枣 8. Almond 杏仁 9. Pandan 香兰 10. Black Sesame 黑芝麻 11. Cranberry 蔓越莓 12. Red Bean 红豆 13. Osmanthus 桂花 14. Green Tea 绿茶		
Low Sugar Baked White Lotus Paste with Single Yolk 低糖单黄白莲蓉	S\$70	S\$80
Low Sugar Baked White Lotus Paste with Double Yolk 低糖双黄白莲蓉	S\$72	S\$80
Baked Mixed Nuts with Black Dates (NEW) 五仁黑枣 (新)	S\$70	S\$80



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Baked Red Bean and Pineapple with Tangerine Peel (NEW) 陈皮豆沙凤梨 (新)	S\$70	S\$80
The Fullerton Baked Classics 富丽敦经典月饼 Assorted Flavours 各种口味: • Low Sugar Baked White Lotus Paste with Single Yolk 低糖单黄白莲蓉 • Low Sugar Baked White Lotus Paste with Double Yolk 低糖双黄白莲蓉 • Baked Mixed Nuts with Black Dates 五仁黑枣 • Baked Red Bean and Pineapple with Tangerine Peel 陈皮豆沙凤梨	S\$71	S\$80
White Lotus Paste with Single Yolk Snow Skin 冰皮单黄白莲蓉	S\$70	S\$80
Orange with Salted Kumquat Snow Skin (NEW) 冰皮香橙咸金桔 (新)	S\$70	S\$80
Yuan Yang (Kopi with Milk Tea) Snow Skin (NEW) 冰皮鸳鸯 (咖啡奶茶) (新)	S\$70	S\$80
Passion Fruit with Chin Chow Snow Skin (NEW) 冰皮仙草百香果 (新)	S\$70	S\$80
The Fullerton Snow Skin Treasures 富丽敦冰皮月饼 Assorted Flavours 各种口味: • White Lotus Paste with Single Yolk Snow Skin 冰皮单黄白莲蓉 • Orange with Salted Kumquat Snow Skin 冰皮香橙咸金桔 • Yuan Yang (Kopi with Milk Tea) Snow Skin 冰皮鸳鸯 • Passion Fruit with Chin Chow Snow Skin 冰皮仙草百香果	S\$70	S\$80

Prices stated are nett, inclusive of prevailing government taxes.

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