



THE FULLERTON HOTEL
SINGAPORE

TIMELESS FLAVOURS WITH JADE ORIGINALS
GLUTINOUS RICE DUMPLINGS FOR DRAGON BOAT FESTIVAL 2020



SINGAPORE, 21 MAY 2020 – Pay homage to the time-honoured Chinese tradition of eating glutinous rice dumplings during the **Dragon Boat Festival**. Jade restaurant's Chinese Executive Chef Leong Chee Yeng presents this year's collection of glutinous rice dumplings, available from **6 to 25 June 2020**.

A well-loved signature, the traditional **Glutinous Rice Dumpling with Five-Spice Pork** (传统炒米咸肉粽) features glutinous rice first stir-fried with five-spice powder and black soy sauce for added fragrance and flavour, then generously filled with marinated pork belly, fresh pork fat, salted egg yolk, black mushroom, black eyed pea and chestnut.

For the health conscious, a highlight from this year's selection is the **Vegetarian Five-Grain Glutinous Rice Dumpling with Organic Millet and Omnipork** (五谷野菇素粽). Featuring glutinous rice scented with five-spice, it is paired with organic millet and other wholesome grains like oats, barley and brown rice, and filled with pan-fried assorted mushrooms such as king oyster, shiitake and shimeji, and Omnipork, a blend of plant-based protein from pea, non-GMO soy, shiitake mushroom and rice.



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Other must-try flavours from the selection include the **Glutinous Rice Dumpling with Turmeric Pork and Black Eyed Pea** (黄姜眉豆猪肉粽) and **Fermented Red Yeast Glutinous Rice Dumpling** (酒糟咸肉粽). The latter features 24-hour rice wine marinated pork belly, fermented red yeast, Chinese ham and red bean, resulting in brilliant specks of crimson on the rice dumpling.

Last but not least, enjoy the all-time favourite **Traditional Hong Kong Style Abalone Treasure Glutinous Rice Dumpling** (港式鲍鱼裹蒸粽). A true bounty of flavours, it is filled with 10-head abalone, dried scallop, roast duck, fresh pork fat, roast pork belly, salted egg yolk, black mushroom, mung bean, lotus seed and chestnut.

For a thoughtful gift for loved ones and business associates, order a delicious selection of rice dumplings elegantly packed in a traditional basket. Priced at **S\$70 nett** per basket, the **Golden Treasures** (黄金聚宝) comprises eight assorted dumplings (*Vegetarian Five-Grain with Organic Millet and Omnipork, Jade's Signature Five-Spice Pork, Turmeric Pork with Black Eyed Pea, and Fermented Red Yeast*). The **Auspicious Celebrations** (龙舟同庆), priced at **S\$148 nett** per basket features an assortment of eight rice dumplings in all flavours including the *Traditional Hong Kong Style Abalone Treasures*.

Enjoy complimentary delivery in Singapore with a minimum spend of S\$100 nett in a single receipt (non-restricted areas only).

To order, please visit shops.fullertonhotels.com.

**Refer to Appendix for price list.*

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



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ABOUT JADE

For eleven years, Jade restaurant has offered diners an authentic Cantonese cuisine of exceptional quality and elegance, and hospitality of unforgettable warmth. 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, which includes two private rooms and two partitioned areas, is beautifully appointed in a colour palette reflecting the lustre of jade and features 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 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



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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 an international selection; Jade Restaurant serves elegant Cantonese cuisine and The Courtyard offers bento lunch and Afternoon Tea. Aside from the dining selections, guests can pamper themselves with rejuvenating treatments at The Fullerton Spa.
fullertonhotels.com

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Hashtag: #FullertonHotel #FullertonExperience #FullertonMemories



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Appendix

	ITEM	INGREDIENTS	PRICE (NETT)
1	五谷野菇素粽 Vegetarian Five-Grain Glutinous Rice Dumpling with Organic Millet and Omnipork	Glutinous Rice, Omnipork, King Oyster Mushroom, Shiitake Mushroom, Shimeji Mushroom, Organic Millet, Five Grains, Lotus Seed	S\$9.00
2	传统炒米咸肉粽 Jade's Signature Glutinous Rice Dumpling with Five-Spice Pork	Glutinous Rice, Marinated Pork Belly, Salted Egg Yolk, Black Mushroom, Black Eyed Pea, Chestnut	S\$9.00
3	黄姜眉豆猪肉粽 Glutinous Rice Dumpling with Turmeric Pork and Black Eyed Pea	Glutinous Rice, Marinated Pork Belly, Organic Millet, Black Eyed Pea, Lotus Seed, Turmeric, Black Sesame	S\$9.00
4	酒糟咸肉粽 Fermented Red Yeast Glutinous Rice Dumpling	Glutinous Rice, Fermented Red Yeast, Marinated Pork Belly, Chinese Ham, Black Mushroom, Red Bean	S\$9.00
5	港式鲍鱼裹蒸粽 Traditional Hong Kong Style Abalone Treasure Glutinous Rice Dumpling	Glutinous Rice, 10-Head Abalone, Dried Scallop, Roast Duck, Roast Pork Belly, Marinated Pork Belly, Salted Egg Yolk, Black Mushroom, Mung Bean, Lotus Seed, Chestnut	S\$48.00
6	黄金聚宝 Golden Treasures (8 Assorted Glutinous Rice Dumplings)	<ul style="list-style-type: none"> • Vegetarian Five-Grain with Organic Millet and Omnipork Dumpling (2 pieces) • Jade's Signature Five-Spice Pork Dumpling (2 pieces) • Turmeric Pork with Black Eyed Pea Dumpling (2 pieces) • Fermented Red Yeast Dumpling (2 pieces) 	S\$70.00
7	龙舟同庆 Auspicious Celebration (8 Assorted Glutinous Rice Dumplings)	<ul style="list-style-type: none"> • Traditional Hong Kong Style Abalone Treasure Dumpling (2 pieces) • Vegetarian Five-Grain with Organic Millet and Omnipork Dumpling (2 pieces) • Jade's Signature Five-Spice Pork Dumpling (2 pieces) • Turmeric Pork with Black Eyed Pea Dumpling (1 piece) • Fermented Red Yeast Dumpling (1 piece) 	S\$148.00