



THE FULLERTON HOTEL
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THE FULLERTON BAY HOTEL
SINGAPORE

The Best of Both Worlds

The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore present a taste of Australia to mark the first anniversary of sister property The Fullerton Hotel Sydney



SINGAPORE, 15 October 2020 – Enjoy a taste of Australia at The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore with the ‘Best of Both Worlds’ dining series. Bringing together talents and produce from both Singapore and Australia, the series is part of the first anniversary celebrations for sister property The Fullerton Hotel Sydney, which shares a similar history as a General Post Office to The Fullerton Hotel Singapore.

From 18 October to 30 November, guests can look forward to Aussie-themed, Singapore-inspired dining promotions that draw on the rich culinary cultures of both countries. Australia-based MasterChef Asia and Singapore judge, cookbook author and celebrity chef Audra Morrice will also join Executive Sous Chef Zacharie Ong to present a special four-hands menu at La Brasserie, as well as Afternoon Tea at The Courtyard and The Landing Point, and special snacks at Gin Parlour.

G’Day Sunday Brunch at Town Restaurant

The Fullerton Hotel Singapore

18 and 25 October 2020

Bring y’er mates and tuck into an epic Aussie-themed brunch featuring a smorgasbord of Australian favourites. From fresh Moreton Bay Bugs, Tasmanian Mussels and cured



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Tasmanian Salmon to Baked Barramundi with Shaved Fennel, Slow-Roasted Australian Dorper Lamb Leg, Hickory-Smoked Australian Pork Ribs, Pan-Flashed Stanbroke Hanger Steak gently sprinkled with Murray River salt flakes, the rich flavours of Australia are beautifully showcased alongside traditional brunch staples and Asian favourites such as Sushi and Sashimi, and local favourites like Chicken Rice and Satay.

Follow up with Aussie cheeses such as the delightfully creamy King Island Dairy Ash Brie and Berry Creek Riverine Blue Cheese, or save space for traditional Australian sweet treats. Take your pick from the quintessentially Aussie Pavlova, here laden with tropical fruit and fresh cream, paired with crisp Anzac biscuits and a slice of Pink Lady Apple Tart. Or opt for the Wattle Seed Macadamia Chocolate Torte, served with dainty Lamingtons and a tangy Mango Passion Shooter. Better yet, have both or more. After all, servings are unlimited so go on ahead and indulge.

Don't forget to raise your glass with fine Australian wines such as Jim Barry 'The Cover Drive' Cabernet Sauvignon 2016 and Franklin Tate Chardonnay 2017 from Margaret River.

All dishes are prepared upon order and served at the table.

Sunday, 18 and 25 October 2020

12.00 p.m. to 3.30 p.m. (last order at 3.00 p.m.)

Priced at:

- S\$173* per adult with free flow of selected Australian wines, Tiger draught, Champagne, Bloody Mary, Gin & Tonic featuring Four Pillars "Bloody Shiraz" Gin and Negroni
- S\$120* per adult; S\$60* per child^ with free flow of chilled juices and soft drinks

Featured Wines from Australia

- Katnook 'Founder's Block' Shiraz Coonawarra 2016
- Jim Barry 'The Cover Drive' Cabernet Sauvignon, Coonawarra 2016
- Franklin Tate Chardonnay Margaret River 2017
- Katnook 'Founder's Block' Sauvignon Blanc Coonawarra 2017



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Afternoon Tea with Audra at The Courtyard and The Landing Point

1 to 30 November 2020

MasterChef Asia and Singapore judge, cookbook author and celebrity chef Audra Morrice grew up in Singapore, but made her life in Australia, giving her a unique culinary perspective that combines the best of both worlds.

Her Afternoon Tea menu showcases the well-loved flavours of Singaporean cuisine, interweaved



with dishes and produce that are distinctly Australian. Savour the likes of Kueh Pie Tee and shredded Singapore Chilli Crab tucked in golden, crispy bun, alongside Beef Rendang Pot Pie, a deliciously Singaporean spin on Australia's favourite meat pie, and Pandan Lamington laced with the heady fragrance of the pandan leaf.

Other highlights to look forward to include Kalamansi Curd Tart with gin and tonic jelly, Flourless Chocolate Cake kissed with aromatic five-spice, and a beautifully scented Lychee Panacotta with lychee-infused white fungus.

Available at The Courtyard from 3.00 p.m. to 6.00 p.m. on Monday to Friday, priced at S\$51* per adult, S\$26* per child^ and Saturday and Sunday priced at S\$56* per adult, S\$28* per child^.

Available at The Landing Point from Monday to Friday, 3.00 p.m. to 5.30 p.m., priced at S\$51* per adult, S\$26* per child^ and Saturday, Sunday and Public Holiday from 12.00 p.m. to 2.30 p.m. and 3.30 p.m. to 6.00 p.m., priced at S\$56* per adult, S\$28* per child^.



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Four-Hands Menu with Chef Audra and Chef Zacharie at La Brasserie

3 to 30 November 2020

Expect a truly Best of Both Worlds experience with this exciting four-hands collaboration between Chef Audra and Executive Sous Chef Zacharie Ong.

The four-course set menu is built on top shelf Australian produce while drawing from the Singaporean culinary heritage, with delicious riffs on local dishes such as laksa and peppered with generous use of Southeast Asian aromatics such as coriander, kaffir lime leaves and lemongrass.

Start with a Tasmanian Salmon Tartare pepped up with a zesty coriander chilli salsa, then follow it up with a delicate Laksa Broth cradling gently poached yabbies. For mains, choose the Slow Roasted Pork Belly spiked with fiery Szechuan peppers and paired with chilli sauce laced with cinnamon orange and scented with star anise, or savour the Stockyard Beef Short Ribs, with distinctive Singaporean flavour pairings of gula melaka, lemongrass, chillies et al, layered into an Aussie favourite.

End with the delicious trinity of coconut, pandan and gula Melaka in the form of Pandan Chiffon with Coconut Pandan Cream, paired with a delicate meringue and drizzled with thick, sweet gula Melaka.



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Available from Monday to Sunday, 6.30 p.m. to 10.30 p.m. (last order at 10.00 p.m.). Priced at S\$128* per person.

Happy Hour with Australian Gins at Gin Parlour

1 to 30 November 2020

Aussie gins take the spotlight at Gin Parlour this November. Enjoy three top-shelf Australian gins for just S\$11 during Happy Hour: Never Never Triple Juniper Gin from Adelaide, Four Pillars “Bloody Shiraz” Gin, a gorgeous blend of Four Pillars Rare Dry Gin with Yarra Valley Shiraz grapes, and The Sabre from award-winning Margaret River artisanal gin makers West Winds. Pair with your



choice of flavoured tonic waters such as elderflower, grapefruit, and watermelon, and enjoy with an order of Beef Rendang Pot Pie or Chilli Crab Meat Bun for a moreish snack.

Available from Monday to Sunday, 5.00 p.m. to 8.00 p.m. Priced at S\$11* per glass. Featured gins: Never Never Triple Juniper Gin, Four Pillars “Bloody Shiraz” Gin, and West Wind Sabre Gin. Gin Parlour is located on the al fresco deck of The Clifford Pier.

Aussie Wine Promotion

Town Restaurant, Jade, The Courtyard

La Brasserie, The Landing Point, Gin Parlour

1 to 30 November 2020

Toast to fine Australian wines at friendly prices this November with our selection of top drops from Coonawarra and Margaret River.

Katnook ‘Founder’s Block’ Shiraz Coonawarra 2016

S\$110* per bottle / S\$23* per glass



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Jim Barry 'The Cover Drive' Cabernet Sauvignon, Coonawarra 2016

S\$78* per bottle / S\$16* per glass

Franklin Tate Chardonnay Margaret River 2017

S\$62* per bottle / S\$14* per glass

Katnook 'Founder's Block' Sauvignon Blanc Coonawarra 2017

S\$70* per bottle / S\$15* per glass

For reservations, please call +65 6877 8911 or email dining-rsvp@fullertonhotels.com.

*Prices are subject to service charge and prevailing government taxes.

^Children from 6 to 11 years old.

Menus on appendix 1.

Download high res photos here: <http://bit.ly/fullertonbobw2020>

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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 exquisite Cantonese cuisine at Jade Restaurant or feast on local delights and international favourites at The Courtyard. On weekends, Town Restaurant serves a dinner feast of international and hawker dishes, with unlimited servings, and Sunday brunch. Aside from the dining selections, guests can pamper themselves with indulgent treatments at The Fullerton Spa. fullertonhotels.com

SOCIAL MEDIA LINKS:

Facebook: [The Fullerton Hotel Singapore](https://www.facebook.com/FullertonHotelSingapore)

Instagram: [@fullertonhotelsg](https://www.instagram.com/fullertonhotelsg)

Hashtag: [#FullertonFlavours](https://www.instagram.com/hashtag/FullertonFlavours) [#FullertonExperience](https://www.instagram.com/hashtag/FullertonExperience) [#FullertonMemories](https://www.instagram.com/hashtag/FullertonMemories)

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breathtaking 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

SOCIAL MEDIA LINKS:



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Facebook: The Fullerton Bay Hotel Singapore

Instagram: @fullertonbayhotelsg

Hashtag: #FullertonBayHotel #FullertonFlavours #FullertonExperience #FullertonMemories

ABOUT THE FULLERTON HOTEL SYDNEY

Opened on 18 October 2019, The Fullerton Hotel Sydney is a luxury five-star hotel located in Sydney's historic GPO building at No. 1 Martin Place (formerly The Westin Sydney). It shares a rich heritage with its sister hotel, The Fullerton Hotel Singapore, also a former GPO. The opening of The Fullerton Hotel Sydney marked the first international expansion of The Fullerton Hotels and Resorts, which owns and operates two award-winning hotels in Singapore -The Fullerton Hotel Singapore (opened in 2001) and The Fullerton Bay Hotel Singapore (opened in 2010).

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Sydney

Instagram: @fullertonhoteldydney

Hashtag: #FullertonHotelSydney #FullertonFlavours #FullertonExperience
#FullertonMemories



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APPENDIX 1 - MENUS

G'Day Sunday Brunch at Town Restaurant

Town Restaurant, The Fullerton Hotel Singapore

Sunday, 18 and 25 October 2020

12.00 p.m. to 3.30 p.m. (last order at 3.00 p.m.)

S\$173* per adult with free flow of selected Australian wines, Tiger draught, Champagne,

Bloody Mary, Gin & Tonic featuring Four Pillars "Bloody Shiraz" Gin and Negroni

S\$120* per adult; S\$60* per child^ with free flow of chilled juices and soft drinks

Australian Brekkie

Sourdough, Avocado, Vine Tomato, Bacon, Chipolata Sausages

topped with your choice of egg (sunny side-up or scrambled)

Seafood on Ice

Australian Moreton Bay Bugs

Tasmania Mussels, Pastrami-Cured Tasmanian Salmon

Maine Lobster, Poached Live Prawns, Half-Shell Scallops

Condiments: Lemon Wedges, Lime Wedges, Hot Chilli Sauce, Marie Rose Sauce

Farm to Table

Australian Peach, Peppered Smoked Duck, Mizuna

Roasted Butternut, Crispy Kale, Meredith Dairy Marinated Goat Cheese

Australian Beet and Kintoki Carrot Confit, Virgin Olive Oil Pearls

Heirloom Tomatoes, Australian King Fish Tiradito, Maui Onion-Jalapeno Salsa

Butcher Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola

Freshly Baked Olive and Rosemary Focaccia, French Baguette



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Pizza

The Australian Pizza (BBQ Sauce, Bacon, Eggs, Mushrooms)

Or

Classic Margarita Pizza

Pasta

Spaghetti Vongole, White Wine Fresh Clams, Chilli

Penne Bolognese, Australian Grass-Fed Beef, Tomatoes, Parmesan

Spaghetti Napolitana

Asian Delights

Five-Spice Duck, Honey Char Siew

Crackling Australian Pork Belly

Poached Chicken, Fragrant Pandan-Scented Chicken Rice

Hong Kong Dim Sum

Chicken and Prawn Siew Mai

Prawn Har Gow

Chicken Char Siew Pau

Traditional Malay-Style Grilled Satay

Chicken & Beef Skewers, Ketupat, Chunky Peanut Sauce

Chilli Crab and Bun

Iconic Chilli & Australian Swimmer Crab Dip, Crispy Bun

Wok-Fried Australian Yabbies

Cereal, Butter and Curry Leaves



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Singapore Spicy Town Laksa

Rice Noodles, Prawns, Fish Cake, Quail Egg, Laksa Leaf, Sambal Chilli

Hand-Pulled Noodles

Australian Pork Belly, Japanese Ajitsuke Egg, Pork Collagen Broth

Flavours of India

Tandoori Chicken, Cucumber Raita

Bhindi Do Pyaza (Lady Fingers, Tomato Onion Masala)

Freshly Baked Naan Bread (choice of garlic, cheese or coriander)

Japanese Specials

Omakase Makimono

Ebi Panko, Maki Roll (Prawn, Bonito Flakes)

California Maki (Avocado, Crab, Omelette, Tobiko)

Port Lincoln Spicy Blue Fin Tuna Seaweed Maki

Nigiri Sushi

Tuna (Maguro), Salmon (Sake), Inari Sushi (Japanese Beancurd)

Sashimi

Tuna (Maguro), Salmon (Sake), Australian King Fish

Condiments: Wasabi, Japanese Soy Sauce, Pickled Ginger

Rice Bowl

Ranger Valley Beef Cheek Kakuni, Onsen Egg, Pickles

Soup of the Day

Roasted Cauliflower, Crispy Bacon



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Aussie Affair

Oven-Baked Barramundi, Shaved Fennel, Lemon Myrtle Emulsion
Slow-Roasted Australian Dorper Lamb Leg, Penfolds Shiraz Reduction
Pan-Flashed Stanbroke Australian Hanger Steak, Murray River Flakes Salt
Hickory-Smoked Barbeque Australian Pork Ribs
Classic White Fish and Chips, Lemon, Tartar Sauce

Sides

Potato Mousseline, French Butter, Sea Salt
Broccoli Almondine, Beurre Noisette
Roasted Champignon Mushrooms, Thyme
Signature Truffle Parmesan Fries

Cheese Selection

King Island Dairy Ash Brie, Cheddar, Port Salut, Berry Creek Riverine Blue Cheese

Condiments: Water Crackers, Nuts, Grapes, Dried Fruits, Raisins

Sweet Endings

Wattle Seed Macadamia Nut Chocolate Torte, Lamingtons, Mango Passion Shooter
Lemon Curd Pie, Chocolate Mousse Almond Hazelnut Crunch, Chocolate Dried Fruit Palette
Anzac Biscuits, Pavlova, Pink Lady Apple Tart

Hot Dessert

Strawberry Rhubarb Crumble

Ice Creams and Sorbet

Choice of Vanilla Bean Ice Cream
Chocolate, Strawberry or Raspberry
topped with Chocolate Sprinkles, Berries Compote, Whipped Cream

Selection of Tropical Fruit



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Afternoon Tea with Audra

The Courtyard

1 to 30 November 2020

Monday to Friday, S\$51* per adult, S\$26* per child^

Saturday and Sunday, S\$56* per adult, S\$28* per child^

3.00 p.m. to 6.00 p.m.

The Landing Point

1 to 30 November 2020

Monday to Friday, S\$51* per adult, S\$26* per child^

3.00 p.m. to 5.30 p.m.

Saturday and Sunday, Public Holiday, S\$56* per adult, S\$28* per child^

First seating, 12.00 p.m. to 2.30 p.m.

Second seating, 3.30 p.m. to 6.00 p.m.

~ Sweet ~

Kalamansi Curd Tart, Gin and Tonic Jelly, White Chocolate Shards

Pavlova Exotic, Passion Fruit Mango Gel, White Chocolate Whipped Cream, Fruit

Pandan Lamington

Lychee Panacotta

Five-Spice Flourless Chocolate Cake

~ Savoury ~

Beef Rendang Pot Pie

Classic Cucumber Sandwich, Salted Butter (V)

Chicken and Lemon Myrtle Sandwich, Crème Fraiche

Singapore Chilli Crab Bun

Kueh Pie Tee (V)

Classic Scones

Spiced Pumpkin and Dates Scones



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Four-Hands Menu with Chef Audra and Chef Zacharie

La Brasserie

3 to 30 November 2020

S\$128* per person

First Course

Tasmanian Salmon Tartare, Coriander Chilli Salsa

Second Course

Poached Yabbies, Laksa Broth, Laksa Leaf Dusting

Third Course

Szechuan Peppered Slow Roasted Pork Belly, Brussels Sprouts, Navel Orange Segments,
Toasted Almonds, Star Anise, Cinnamon Orange, Chilli Sauce

Or

Stockyard Beef Short Ribs, Tamarind, Gula Melaka, Lemongrass, Chillies,
Kaffir Lime Leaves

Fourth Course

Pandan Chiffon, Dacquoise, Coconut Pandan Cream, Gula Melaka

Vegetarian Menu

S\$98* per person

First Course

Charred Spring Asparagus, Kashmiri Chilli Romesco, Black Vinegar and Kecap Manis

Second Course

Braised Leek & Mushroom, Laksa Broth, Laksa Leaf Dusting



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Third Course

Spiced Lentil & Basmati Rice, Seasonal Vegetable Masala, Golden Filo, Greek Yoghurt,
Toasted Almonds

Fourth Course

Pandan Chiffon, Dacquoise, Coconut Pandan Cream, Gula Melaka

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