



THE FULLERTON HOTEL
SINGAPORE

The 'Past Meets Future' Pop-up Brings Delicious Creations by Next-Generation Hawkers to The Fullerton Hotel Singapore

A local feast of iconic dishes from around the island under one roof



SINGAPORE, 2 MARCH 2021 – From famous popiah to traditional beef kway teow, food lovers can soon enjoy a series of well-loved local fare from around Singapore, served fresh by some of the city's notable young hawkers at The Fullerton Hotel Singapore. From 5 March 2021, the **'Past Meets Future'** pop-up at Town celebrates the time-honoured hawker culture, renewed by the ingenuity, drive and passion of Singapore's next-generation hawkers.

Following the recent inscription of Singapore's Hawker Culture on the UNESCO List of Intangible Cultural Heritage of Humanity, this pop-up shines the spotlight on the dedicated individuals who play a pivotal role in preserving the legacy, while giving it a fresh lease of life for future generations to come. Organised by The Fullerton Hotel Singapore's Executive Chef Zacharie Ong, the collaboration brings next-generation hawkers together under one roof, each serving their specialty dish as part of Town's free-flow Dinner Feast on Fridays and Saturdays, which includes a line-up of fresh seafood, Asian and Western signature dishes that are freshly prepared upon order and served directly to the table.

"The local hawker culture is a tradition which should be celebrated and preserved and we are delighted to showcase these inspiring young hawkers at Town," said Cavaliere Giovanni Viterale, General Manager of The Fullerton Hotels and Resorts. "Heritage is key to our identity here at The Fullerton Hotel Singapore, a historic national monument, and this is reflected across our culinary offerings. As part of our commitment to bring authentic, heritage-rich experiences to our guests, we also hope that this collaboration can garner more recognition and support for these truly well-deserving local businesses."

Featuring a monthly showcase of different hawkers until August this year, the pop-up collaboration will kick off with four hawkers: **Eat 3 Cuts**, **Authentic Hock Lam Street Popular Beef Kway Teow**, **Kway Guan Huat Joo Chiat Popiah** and **Tree Coconut Nasi Lemak**.



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Eat 3 Cuts, Sharon Poon



Chef-owner Sharon Poon graduated in Economics from the National University of Singapore and worked at financial institutions before finding her calling in the culinary world. The 32-year old uses recipes handed down from her mentor, a roast meat master with over 35 years of experience in Singapore and Hong Kong. Her signature Pipa Duck, named after the Chinese musical instrument it resembles, is sliced open and flattened pre-roasting, creating a larger surface area for even cooking and full flavour absorption. Using a six-hour marinating process and a traditional charcoal oven, the end-result is incredibly crisp skin and juicy meat with a robust and smoky aroma.

Authentic Hock Lam Street Popular Beef Kway Teow, Edwin Tan



Edwin Tan is the fourth-generation owner of the century-old family business, which began with his Chinese immigrant great-grandfather, Tan Chee Kok. Joining the kitchen since the age of 18, Edwin has been cooking beef noodles for over two decades using his family's time-honoured recipe. Today, he runs the North Canal Road shop, serving the comforting dish in aromatic broth or gravy variations topped with crushed peanuts and pickled vegetables.



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Kway Guan Huat Joochiat Popiah, Michael Ker



45-year-old Michael Ker is the third-generation owner of the famed Kway Guan Huat Joo Chiat Popiah, founded by his grandfather in 1938. After working as a pharmacist for nearly a decade and completing a mentorship programme at the Singapore General Hospital, he left his job in 2013 to take over the family's popiah skin business. Due to the complexity involved in making popiah skin, it took Michael a year to pick up the skill of making it from scratch, followed by another few years to fully master the delicate art. Michael's popiah is distinguished by the use of freshly made popiah skin, which lends a supple bite that complements the contrasting textures of the filling within.

Tree Coconut Nasi Lemak, Charlene Ong



26-year old Charlene Ong is a Biomedical Science graduate from the University of Queensland. After completing her studies abroad, she decided to open her own Chinese-style nasi lemak stall in Jalan Berseh Food Centre, with the aim of reviving the legacy of her semi-retired father who used to run the popular Simpang Bedok Nasi Lemak. The young hawkerpreneur's version is popular amongst regular customers for its rich and fragrant, yet noticeably light and fluffy, coconut rice that pairs perfectly with a sweet sambal chilli and satisfyingly crunchy, freshly fried chicken wings.

The 'Past Meets Future' Dinner Feast at Town is priced at S\$69 per adult and S\$35* per child^ on Fridays and Saturdays, 6.30 p.m. to 10.00 p.m.*



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The standard Dinner Feast at Town (which does not include 'Past Meets Future' dishes) is priced at S\$62 per adult and S\$31* per child^ on Thursdays, 6.30 p.m. to 10.00 p.m.*

For reservations, please contact Dining Reservations at (65) 6877 8911/8912 or email dining-rsvp@fullertonhotels.com.

*Prices are subject to 10% service charge and prevailing government taxes.

^Children from 6 to 11 years old.

View our press kit and high resolution images [here](#).

View menus 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 Singapore. The Fullerton Hotel Singapore is carefully designed to provide both business and leisure travellers 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

Instagram: @fullertonhotelsg

Hashtag: #FullertonExperience #FullertonMemories

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Appendix I

**MARCH 2021
FRIDAY AND SATURDAY
6.30 P.M. TO 10.00 P.M.**

S\$69* per adult; **S\$35*** per child^

Add on **S\$78*** for free flow of selected prosecco, house rosé, white, red
and moscato wines for 2 hours

Add on **S\$5*** for free-flow premium coffee and TWG tea

Add on **S\$9*** for a glass of Tiger Crystal

Add on **S\$10*** for a glass of red or white wine

Add on **S\$15*** for a glass of sparkling wine

Add on **S\$20*** for a flute of Champagne

BAKED ROCK LOBSTER

S\$12* per order (half)

SOUP

Pork Rib, Fish Maw, Mushroom

FAMILY STYLE

PORTION FOR 2 TO 3 PERSONS

Whole Roasted Baby Chicken Sapit
Spicy Kicap Manis Dip, Belinjo Cracker
Wok-Fried Nasi Kampung

**SEAFOOD ON ICE
FAMILY PLATTER**

Tiger Prawns, Norwegian Smoked Salmon,
Spanner Crab, Conch, Half Shell Scallop,
Black Mussels

**JAPANESE OMAKASE MAKIMONO
FAMILY PLATTER**

Sashimi Platter & Maki Roll

Salmon & Yellow Fin Tuna, Hamachi, Wasabi,
Ginger, White Radish, Assorted Maki,
Spicy Tempura Ebi Roll, California Maki

Agemono

Breaded Ebi, Potato Croquette, Crispy Squid,
Cheese Net Ball Japanese Mayonnaise

SALAD & APPETISER

Spicy Thai Style Omni Meat

Crispy Pastry, East Garden Opal Basil, Coriander,
Green Papaya

Smoked Duck Salad

Orange Ginger Plum Dressing

Caesar Salad

Bacon, Croutons



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CLAYPOT

X.O. Ee Fu Noodle

Prawn, Fish Cake, Yellow Chives, Silver Sprouts

Wok-Fried Oriental Vegetable

Shiitake Mushrooms, Bailing Mushroom, Crispy Garlic (V)

**MARCH HIGHLIGHTS:
NEXT-GENERATION HAWKERS**

Eat 3 Cuts

Roasted Pi Pa Duck, Soy Chicken
Golden Chicken Coin, Sweet & Sour Cucumber

Authentic Hock Lam Street Popular Beef Kway Teow

Soup or with Gravy

Kway Guan Huat Joo Chiat Popiah

Popiah
Kueh Pie Tee

Tree Coconut Nasi Lemak

Fried Egg, Chicken Wings, Otah, Cucumber,
Ikan Bilis, Peanut

FULLERTON SIGNATURES

Singapore Laksa

Silky Rice Noodles, River Prawn, Quail Egg, Fish Cake,
Spicy Coconut Broth

Signature Hainanese Chicken Rice

Traditional Condiment

Asian Delights Platter

Singapore Chilli Crab Golden Mantou,
Singapore Satay Beef & Chicken,
Kurobuta Pork & Crab Meat Ngoh Hiang

WESTERN SPECIALS

Premium Angus Striploin

Potato Mousseline, Sarawak Pepper Sauce

Szechuan Chicken Slider

French Fries, Asian Herbs

Beer Battered White Pollock Fish

Tartar Sauce, Fries, Lemon

WOOD-FIRED PIZZA

Classic Margherita Pizza (V)



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PASTA

CHOICE OF:

Truffle & Parmesan Cream Sauce
Cherry Tomato Sauce & Fresh Basil

DESSERT

FAMILY PLATTER

Assorted Macaron
Fullerton Fudge Cake
Teh-Banana Tart
Mango Sago Pomelo Swiss Roll
Strawberry Short Cake

Ice Cream

Strawberry, Vanilla, Chocolate

Tropical Fruit Platter

**Prices are subject to service charge and prevailing government taxes.
^Children from 6 to 11 years old.*