



THE FULLERTON HOTEL  
SINGAPORE

THE FULLERTON BAY HOTEL  
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## Stay Home and Eat Well, With Love from Fullerton

*Gourmet meals, sweet treats and special celebrations from The Fullerton Hotels Singapore  
in the comfort of home, complete with fine spirits and wines*

**SINGAPORE, 7 June 2021** - The Fullerton Hotels Singapore have launched an expanded takeaway menu with new do-it-yourself kits, brunch feasts, celebration sets, private chef services and more. Priced from S\$18 nett per dish, the menu is available for online orders, personally delivered by Fullerton Ambassadors to ensure utmost care. To enjoy a 10 per cent discount, customers can opt for hassle-free, drive-through collection at The Fullerton Hotel Singapore. To view full menu and order, please visit [shop.fullertonhotels.com](http://shop.fullertonhotels.com).



### Town's Brunch at Home

Enjoy the pleasure of a weekend brunch any day of the week, with Town's brand-new **Takeaway Brunch** (pictured above, from S\$248 nett for two, S\$496 nett for four before add-on alcohol). Fill your table with an impressive spread starting with appetisers: a seafood platter of poached Boston lobster, Tasmania mussels, other shellfish and condiments; a charcuterie board comprising Iberico ham, duck rillettes and more alongside freshly baked baguette and pickles; and 'Farm to Table' delights starring burrata and accompaniments.

For mains, savour delights from land and sea: the 'Meat Galore' platter consisting of herb-roasted prime beef striploin, a sausage assortment served with sauerkraut, pretzel and English mustard, and roasted rosemary spring chicken with bordelaise sauce. Roasted Temasek sea bass with Avruga caviar beurre blanc balances the meaty flavours, along with hearty sides: broccoli and broccolini with beurre noisette, maple-glazed butternut squash and truffle potato mousseline. Cap off the meal with a finale of petite desserts.



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### Well-loved Signatures from Jade and Town Restaurant

Savour Chinese classics from award-winning Jade restaurant, prepared by Executive Chef Leong Chee Yeng and his team. Chef Leong presents a new sharing set for two to three persons, starring the flavourful and comforting **Braised Pork Trotter in Sweet Vinegar, Boon Tong Ginger & Organic Eggs** served in a reusable claypot for easy reheating, alongside wok-fried broccoli with oyster sauce and steamed jasmine rice (\$\$88 nett). Whether ordering for oneself or for new mothers undergoing confinement, the Braised Pork Trotter dish is nourishing and perfect for strengthening the body.



From left: Braised Pork Trotter in Sweet Vinegar, Boon Tong Ginger & Organic Eggs; Traditional-style Sautéed Boston Lobster with X.O. chilli sauce, egg noodles

For individual servings, highlights include Jade's signature **Traditional-style Sautéed Boston Lobster** with X.O. chilli sauce, egg noodles and seasonal vegetables (\$\$46 nett) and **Roasted Duck with Sweet Plum Sauce** paired with sautéed prawns in black bean sauce and jasmine rice (\$\$24 nett). For a vegetarian option, enjoy the **Wok-Fried Sweet and Sour Omnimeat<sup>^</sup> Vegan Meat**, served with seasonal vegetables, Chinese mushrooms and jasmine rice (\$\$26 nett).

Selected à la carte dishes are also available for families: **Traditional Roasted Duck** (\$\$30 nett half/ \$\$58 nett whole), **Roasted Five-Spice Pork Belly** (\$\$28 nett, portion for 3 to 4 persons) and more.

Craving the bold and hearty flavours of local food? **Town Specials** includes local favourites such as **Peranakan Satay Babi** (\$\$21 nett) with sambal fried rice and the aromatic wok-fried **Laksa Goreng** (\$\$21 nett) with tiger prawn, lala clams and fish cake. Take your meal up a notch with the **Asian Lunch 3-Course Set** (\$\$42 nett): begin with refreshing green papaya and mango salad, followed by Laksa Goreng and mildly sweet Ondeh Ondeh Cake.

<sup>^</sup>A plant-based meat alternative.



Clockwise from left: Nasi Goreng Istimewa; Fullerton Burger; Laksa Goreng; Peranakan Satay Babi; Lobster Nasi Lemak



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### D-I-Y Fullerton Flavours: Be the Chef

The personal touch and freshness of a homecooked meal, minus the hassle. Our Chefs have curated three brand-new DIY gourmet meal kits — simple enough for beginners to accomplish, and a great convenience for the more experienced home cooks. Choose from three popular dishes: **Truffle Angel Hair with Sakura Ebi & Shio Kombu, Seafood Laksa Goreng**, or **Satay Babi, Buah Keluak Fried Rice** (S\$56 nett, suitable for two to three persons). Each kit comes with perfectly portioned ingredients and clear step-by-step instructions for an easy, yet no less impressive, culinary experience.



Seafood Laksa Goreng DIY Kit ingredients

### French Specialities from La Brasserie

Dine elegantly with La Brasserie's debut takeaway menu. Signature dishes include crispy **Confit de Canard** (S\$52.45 nett) succulent **Bordelaise Beef Cheeks** (S\$49.20 nett). For a full spread, opt for the **French Set Menus** (starting from S\$44.95 nett for two courses), or the generous **La Brasserie Sharing Menu** for four (S\$498 nett): Duck Rillettes with Baguette & Pickles, Truffle Angel Hair Pasta with Shio Kombu & Sakura Ebi, Carré D'agneau Roti (slow-roasted, herb-crusted lamb rack) and Basque Cheesecake with Raspberry Lava & Crème Anglaise.



Clockwise, from left: La Brasserie Sharing Menu, Old World Wines Package, Bordelaise Beef Cheeks

Elevate your meal with our Sommelier's selection of wines and spirits, sold by the bottle or as a package. The **Old World Wines Package** (S\$237.55 nett) celebrates tradition with three 750ml bottles: *Veuve Clicquot Ponsardin Reims France NV*, *Omina Romana Hermes Diactoros II Bianco 2018* and *Michel Lynch Merlot Cabernet Sauvignon Bordeaux France*. The **New World Wines Package** (S\$199.00 nett) includes three 750ml bottles produced beyond the traditional winegrowing areas: *Chandon Brut Yarra Valley Australia*, *Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2019* and *Mitolo Jester Shiraz McLaren Vale Australia 2017*.



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### Sweet Treats and Fine Celebrations from The Fullerton Cake Boutique



From left: Takeaway Afternoon Tea, 'Especially for You' Gift Package

Turn any occasion into a celebration with a cake that tastes as divine as it looks. From the elegant **Lime Meringue Tart** to our buttery and moist **Almond Sugee Cake**, each Cake Boutique creation is handcrafted using the finest ingredients (from S\$69 nett).

Celebrations are always enchanting with The Fullerton. Those with a penchant for tradition will be charmed by the symbolic **Jade's Auspicious Celebration** (S\$168 nett, for 6 to 10 persons), which includes longevity buns, a roasted pork belly (800g), and steamed oblong and turtle-shaped miku buns. Celebrate the little ones' milestone days with a customisable **Birthday Cake Gift Box** delivery to loved ones. For any occasion, surprise and delight with **Celebration Gift Packages** — customise your combination of signature cake, wine or champagne, helium balloons, fresh blooms and a special guest star: our beloved Fullerton Bear (from S\$105 nett).

A splendid afternoon awaits with the well-loved **Takeaway Afternoon Tea** (S\$68 nett), presented by Executive Pastry Chef Siddharth Prabhu. In June and July, be transported to the romantic City of Lights with the '**Teatime in Paris**' menu. French-themed savouries include Sainte-Maure de Touraine Cheese with Caramelised Onion and Crisp Bayonne Ham, alongside sweet patisserie such as classic Canelé and Framboise Custard Choux. Each set comes with scones, clotted cream and jam for a complete teatime affair.



From left: Jade's Auspicious Celebration, Customisable Birthday Cake, Classic Cheesecake



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### A Symphony of Fullerton Flavours: Private Chef Series



*From left: Executive Chef Leong Chee Yeng, Senior Sous Chef Paolo Benedet*

Embark on a sublime culinary journey in your own home, meticulously orchestrated by our finest and most passionate culinary talents themselves: **Executive Chef Leong Chee Yeng** who helms Jade restaurant, and **Senior Sous Chef Paolo Benedet** from La Brasserie. With the exclusive attention of our master chefs, sit back and enjoy your private gourmet experience starring some of their best creations, prepared with seasonal ingredients and cooked in your own kitchen for utmost freshness.

Executive Chef Leong Chee Yeng joined Jade in 2007 following an extensive and acclaimed career in Chinese gastronomy around the region. The award-winning master chef brings a distinctive and personal approach to cuisine, grounded in expert kitchen techniques and knowledge of Cantonese specialties and other ethnic Chinese cuisines, as well as his own deep artistic sensibilities.

Senior Sous Chef Paolo Benedet has worked at The Fullerton for over eight years. With a refined sensibility in European cuisine and fine presentation, the Italian native brings to the table his rich experience honed in the kitchens of well-established restaurants and five-star hotels across Italy.

Enjoy a six-course delectable Asian menu prepared in the comfort of your home by Chef Leong, starting from S\$268++ per person, with a minimum of four diners. Thoughtfully curated to feature favourite flavours from Jade, the menu includes a selection of signature Jade canapes; Braised Fish Maw Soup with Crab Meat in Chicken Consommé; Stewed 4-head Abalone and Mushroom with Spinach; a choice of Pork Belly with Winter Melon or Slow-cooked Beef Cheek with Pumpkin; Simmered Egg Noodles with Fresh Red Leg Prawn in Traditional Style served with XO sauce; and Warm Almond Cream with Snow Lotus dessert served with Deep-Fried Banana and Red Bean Paste Sesame Ball.



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A four-course La Brasserie degustation menu specially curated by Chef Paolo starts from S\$258++ per person with a minimum of 4 diners, featuring Hamachi and Diver Scallop; Boston Maine Lobster and Truffle Angel Hair Pasta; a choice of Premium Wagyu Beef Striploin or Patagonian Tooth fish; and Chocolate Fudge dessert.

For enquiries, customisation of menus and reservations, please consult our dedicated planners at [events@fullertonhotels.com](mailto:events@fullertonhotels.com).

*Delivery charges apply. Complimentary one-time delivery is available for purchases above S\$100 (in a single order), to one location in Singapore.*

*Enjoy 10 per cent off self-collection orders. Collect orders from the drive-way entrance of The Fullerton Hotel Singapore, located at 1 Fullerton Square, Singapore 049178.*

*Advance pre-orders may be required.*

*Images are for illustration purposes only.*

Please download hi-res images [here](#).

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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 Chinese cuisine at Jade Restaurant or feast on local delights and international favourites at The Courtyard. From Thursdays to Saturdays, 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. The Fullerton's online shop ([shop.fullertonhotels.com](http://shop.fullertonhotels.com)) features well-loved local dishes, Jade's Chinese signature dishes, French specialities from La Brasserie, gourmet packages for celebrations and gifting, evouchers and more, available for delivery or self-collection. [fullertonhotels.com](http://fullertonhotels.com)

### SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore  
Instagram: @fullertonhotelsg  
Hashtag: #FullertonExperience #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 classic 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. The Fullerton's online shop ([shop.fullertonhotels.com](http://shop.fullertonhotels.com)) features Singapore's favourite local dishes, Jade restaurant's Cantonese signature, French specialities from La Brasserie, gourmet packages ideal for celebrations and gifting, evouchers and more - available for delivery or self-collection. [fullertonhotels.com](http://fullertonhotels.com)

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