



THE FULLERTON HOTEL
SINGAPORE

The Fullerton Hotel Singapore Presents Heritage-inspired Takeaway Menus in Celebration of National Day 2021



*Clockwise from top left: National Day takeaway afternoon tea, National Day cake,
Nyonya Reunion set menu, Jade's crispy diced chicken with spiced shrimp paste*

SINGAPORE, 29 JULY 2021 – Celebrate ‘Home’ this National Day in true Singaporean style. Come together for a heritage-inspired feast, from chilli crab meat buns to Peranakan satay babi goreng, thoughtfully curated for sharing with loved ones in the comfort of home.

Presented by Executive Chef Leong Chee Yeng from Jade Restaurant at The Fullerton Hotel Singapore and Chef Zacharie Ong, Culinary Head of The Fullerton Hotels Singapore, the à la carte and set menus showcase the Chefs’ Chinese, Peranakan and Malay cuisine specialities. Available from 1 – 31 August 2021, prices start from S\$6.50 nett per à la carte item.



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Jade Executive Chef Leong Chee Yeng's Recommendations

No party is complete without 'finger food' — elevate your meal with signature à la carte dishes, recommended by Executive Chef Leong as delicious morsels to complement your main course. These include Jade's well-loved **roasted Peking duck**, served with caramelised orange peel, cucumber, spring onion, special sauce and thin pancake wraps (S\$105 nett for whole duck, S\$53.50 nett for half duck); **pan-fried spiced chilli crab meat bun** (S\$6.50 nett per bun, S\$19.50 nett for three); and **stewed Beijing-style pork rib with deep-fried mantou** (S\$45 nett for six pieces).

Indulge in **Chef Leong's Four-Course National Day Takeaway Set Menu** (S\$170 nett for four persons) for a complete meal: **roasted Peking duck (half)** with condiments; **stewed Beijing-style pork rib** with deep-fried mantou; **crispy diced chicken** with spiced shrimp paste and **simmered truffle Ee-Fu noodles**.



Chef Leong's National Day Takeaway menu items



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Heritage-inspired Takeaway Family Sets

For those who enjoy the aromatic spices and bold flavours of local cuisine, Chef Zacharie Ong presents the **Six-Course Takeaway Family Sets** (S\$180 nett for four persons) in two options to suit different palates: ‘**Spices of Singapore**’ showcases traditional Malay flavours and ‘**Nyonya Reunion**’ shines the spotlight on classic Peranakan flavours.

‘**Spices of Singapore**’ begins with an appetiser of **gado gado**, followed by Town Restaurant’s signature **spice-roasted chicken sapit with housemade spicy kicap manis**, **nasi panggang** (fragrant rice wrapped and grilled in banana leaf), **udang belado** (sautéed king prawns with bird’s eye chilli, galangal and lemon grass) and **slow-braised Wagyu beef cheek rendang**. The flavourful meal is completed with The Fullerton’s signature **Ondeh Ondeh Cake** (whole, 500g), comprising light and fragrant layers of pandan sponge, gula melaka and coconut.



Above, from left: Signature spice-roasted chicken sapit with housemade spicy kicap manis, Ondeh Ondeh Cake

‘**Nyonya Reunion**’ consists of do-it-yourself **Peranakan popiah and kueh pie tee**, **Peranakan satay babi goreng** (pork belly cooked in housemade spice chilli paste, candlenuts and lime leaves), **nasi panggang** (fragrant rice wrapped and grilled in banana leaf), **udang masak lemak nenas** (king prawns cooked in pineapple and coconut gravy), **Nyonya chap chye** (braised seasonal vegetables in fermented bean sauce), and a sweet finale of **Ondeh Ondeh Cake** (whole, 500g).



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Sweet Treats for Sharing



Above, from left: National Day cake, National Day afternoon tea

For an occasion-worthy dessert, Executive Pastry Chef Siddharth Prabhu presents the **National Day Cake**. Depicting the National Flag and shaped as a circle to represent unity and harmony, the indulgent creation delivers intense flavours across layers of Rosella Jivara, salted caramel and banana compote, and Valrhona Guanaja 70% chocolate chiffon (S\$69 nett).

Extend your leisurely afternoon with The Fullerton's **Lion City Afternoon Tea** (S\$68 nett). Presented in an elegant signature three-tier box, the colourful parade of treats celebrates well-loved local flavours — from savoury bites such as chilli crab jam in mini choux pastry and tandoori chicken mini tartlet with mint yoghurt, to petite desserts like ondeh ondeh cake, 'Teh-Banana' tart and pandan kaya swiss roll. Staying true to the classic ritual, each set includes The Fullerton's well-loved scones with clotted cream and jam.

To order, please visit our online store at shop.fullertonhotels.com.

Please view full menus in Appendix.

Download hi-res images [here](#).

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



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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.

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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.



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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) 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

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APPENDIX

Singapore National Day 2021 Takeaway Menus
国庆日外卖 2021

Jade Executive Chef Leong Chee Yeng's Recommendations

A La Carte

Roasted Peking Duck with Condiments

Caramelised orange peel, cucumber, spring

onion, sauce, pancake

(S\$105 for whole duck,

S\$53.50 for half duck)

北京烤鸭

(焦糖橙皮, 黄瓜, 青葱, 磨豉酱,

么么皮)

(S\$105 一只, S\$53.50+半只)

Pan-fried Spiced Chilli Crab Meat Bun

(S\$6.50 per piece, S\$19.50 for three pieces)

香煎辣汁蟹肉包

(每件 S\$6.50)

(S\$19.50, 3 件)

Stewed Pork Rib in Beijing Style

with Deep-fried Mantou

(S\$45 for six pieces)

京烤骨伴炸馒头

(S\$45, 6 件)

Set Menu

S\$170 for four persons

S\$170, 4 位用

Roasted Peking Duck with Condiments (Half)

Caramelised orange peel, cucumber,

spring onion, sauce, pancake

北京烤鸭 (半只)

(焦糖橙皮, 黄瓜, 青葱, 磨豉酱, 么么皮)

Stewed Pork Rib in Beijing Style with

Deep-fried Mantou (6 pieces)

京烤骨伴炸馒头 (6 件)

Crispy Diced Chicken with Spiced Shrimp Paste

辛香虾酱鸡

Simmered Ee-Fu Noodles in Truffle Flavour

松露干烧伊面

(continued)



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Family Set Menus

Spices of Singapore

S\$180 for four persons

Gado Gado

Seasonal vegetables, tofu, tempeh
served with chunky peanut dip

Signature Spice Roasted Chicken Sapit

With housemade spicy kicap manis

Nasi Panggang

Fragrant rice with dried shrimps, perfumed
lemongrass and lime leaf, wrapped and
grilled in banana leaf

Udang Belado

Sautéed king prawns with bird's eye chilli,
galangal and lemon grass

Wagyu Beef Cheek Rendang

Slow-braised Wagyu beef cheek in coconut with
traditional spice and serundeng

Signature Ondeh Ondeh Cake (500g)

Pandan sponge, Gula Melaka and coconut

Nyonya Reunion

S\$180 for four persons

**Do-it-yourself Peranakan Popiah and
Kueh Pie Tee**

Tender braised jicama flavoured with pork broth,
served with prawns, eggs, lettuce, peanuts, sweet
sauce and chilli dip

Peranakan Satay Babi Goreng

Pork belly cooked in housemade spice chilli paste,
candlenuts and lime leaves

Nasi Panggang

Fragrant rice with dried shrimps, perfumed
lemongrass and lime leaf, wrapped and
grilled in banana leaf

Udang Masak Lemak Nenas

King prawns cooked in pineapple and coconut gravy

Nyonya Chap Chye

Braised seasonal vegetables in fermented bean sauce
flavoured with dried shrimp and pork

Signature Ondeh Ondeh Cake (500g)

Pandan sponge, Gula Melaka and coconut

Prices stated are nett, inclusive of prevailing government taxes.

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