

# THE FULLERTON *World's Best Chefs*

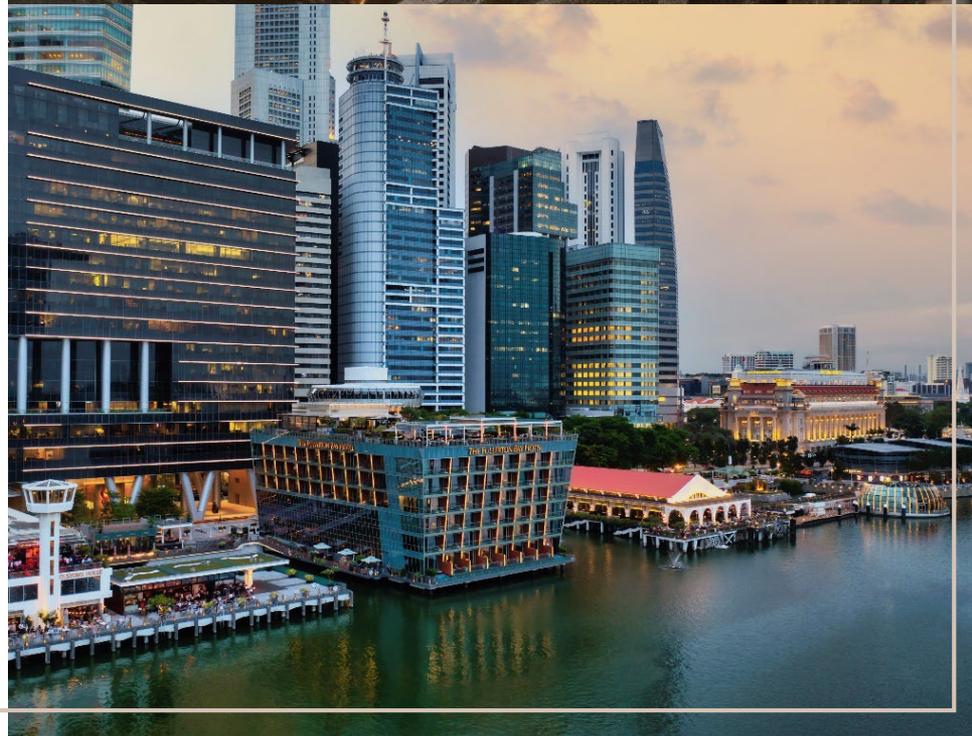
WITH  
CHEF FRANCIS MALLMANN

**The Fullerton Hotels and Resorts Launches its  
Inaugural World's Best Chefs,  
Shining the Spotlight on the World's Top Chefs**

*A Celebration of the Wild:*

*Discover the language of fire with Chef Francis Mallmann,  
South America's most celebrated chef, in seven open-fire feasts at  
The Fullerton Bay Hotel Singapore*

THE FULLERTON  
HOTELS AND RESORTS



**SINGAPORE, 21 APRIL 2022** – The Fullerton Hotels and Resorts presents Chef Francis Mallmann, South America’s most renowned culinary maestro at The Clifford Pier, The Fullerton Bay Hotel Singapore, from May 22 to 26 and 29, 30 May 2022.

Known for the art of cooking with open fire, Chef Mallmann will be in Singapore to showcase his exceptional creations as the first illustrious name in The Fullerton World’s Best Chefs series. This launches a series of unique dining experiences at The Fullerton Hotels Singapore, as international travel resumes to Singapore.

“We warmly welcome Chef Francis Mallmann to The Fullerton Bay Hotel Singapore this May. We are excited to have the distinguished chef create an unforgettable dining experience for our guests in Singapore,” says **Mr Gino Tan, Country General Manager, The Fullerton Hotels and Resorts**. “Through this gastronomic celebration, we also hope to heighten Singapore’s positioning on the global map, as a dynamic destination with a vibrant dining scene.”



CHEF MALLMANN IN ACTION

Chef Mallmann was featured on the Netflix original series *Chef's Table*, which focuses on his life journeys and captivating cooking techniques. The Argentinian celebrity chef-restaurateur and author specialises in various Patagonian methods of barbecuing food with open fires. He also owns multiple restaurants in South America, France and the USA.

“All my restaurants around the world are ruled by fire. We have domes, wood-ovens and grills. We cook ingredients in ashes as well as under the earth with very hot stones. That’s the mystery of our cooking. Some of these techniques may sound very simple but it takes a long time to learn the language of fires. It’s a language you learn by standing in front of it – using your hands, your sense of smell and taste, even the sound of the fire – to make all the decisions needed to present a good recipe,” says **Chef Mallmann**.

*“I accepted The Fullerton’s invitation to cook in Singapore, because the team has demonstrated a deep respect for our thoughts and our romance towards cooking. That’s very important for a chef because romance must prevail in cooking — it’s really about loving, caring and respecting the produce,” he adds.*



CHEF MALLMANN'S SIGNATURE DOME

## REVEL IN OPEN-FIRE FEASTS AT THE CLIFFORD PIER

Diners in Singapore will get to meet the Latin world's celebrated culinary star, as he cooks up a storm at The Clifford Pier — a unique heritage venue with lofty ceilings, stunning water views, and a spacious outdoor terrace.

Chef Mallmann is known for his homage to nature's bounty from the majestic Andean region. He pays respect to everything he cooks; from hefty meat to delicate fish and even the humble potato. These fresh ingredients are prepared using a Patagonian-style cooking technique for a smoky, aromatic flavour.

Beyond blazing open fire, the chef's classical techniques are also greatly influenced by Michelin-starred French restaurants, where he built his career before returning home to South America.

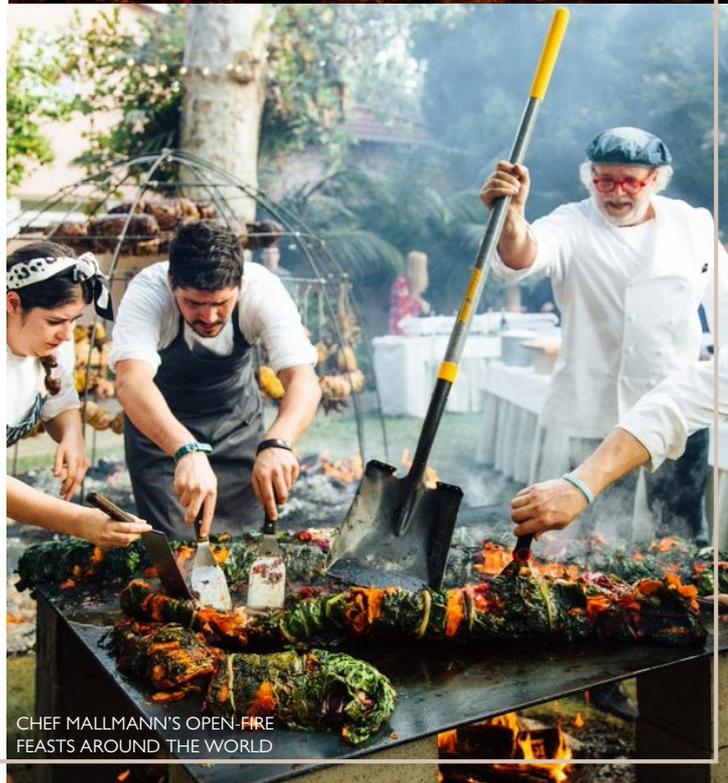
Drawn by the theatrical aspects of food, the romantic wanderer hunts for inspiration everywhere he goes. His cuisine is natural and visual, often woven with strong powerful flavours. His generous plates are not just about robustness, but juxtaposed with colour, texture and lushness.

The self-confessed dreamer and risk-taker is not one to take easy journeys or be cocooned in his comfort zone. He enjoys the edge of uncertainty as well as welcomes freedom – so that he can grow and thrive.

Home for the elusive chef is a remote private island in Patagonia. A few times a year, he opens his treasured Patagonian island home to host guests for an unforgettable culinary journey. Chef Mallmann also travels widely to his restaurants located in Miami, Buenos Aires, and near Aix-en-Provence.

THE FULLERTON

HOTELS AND RESORTS



CHEF MALLMANN'S OPEN-FIRE FEASTS AROUND THE WORLD

## LOCAL CULINARY TALENT GAINS REWARDING TRAINING FROM WORLD-ACCLAIMED MASTERS

Through this series of guest chef collaborations, The Fullerton's in-house culinary team will have the opportunity to work closely alongside these visiting master chefs, who will provide invaluable training during the course of the pop-up events.

"The Fullerton's culinary team will play an instrumental role throughout the entire process – from sourcing of local ingredients to menu curation and exchanging insights on the local and international consumers' palate, kitchen service and delivering a world-class guest experience. This is aligned with The Fullerton's ongoing commitment to nurture local talent in meaningful and valuable ways, in turn enriching Singapore's vibrant culinary scene," says **Mr Gino Tan**.

**Chef Mallmann** says that he chooses to teach young apprentices in his own restaurants, with the ultimate goal of transferring valuable knowledge. His advice for the next generation of chefs is "to learn first the roots of classic cuisine, and then they can start thinking about being adventurous and doing more modern things".



**THE FULLERTON WORLD'S BEST CHEFS:  
FRANCIS MALLMANN**

The seven dinners will be held at The Clifford Pier, The Fullerton Bay Hotel Singapore, from 22 to 26 and 29, 30 May 2022, 6.00 p.m. to 10.30 p.m.

Guests are also offered an exquisite pairing with unique wines from Chile, Uruguay and Argentina. The curated beverage menu will include chef's specialty cocktails too.

The six-course menu\* will be priced at S\$628++ per person (with add-on Wine Pairing at S\$188++).

Online reservations open from 22 April 2022 at [bit.ly/TheFullertonWorldsBestChefs](https://bit.ly/TheFullertonWorldsBestChefs).

For more details, refer to [Appendix](#).

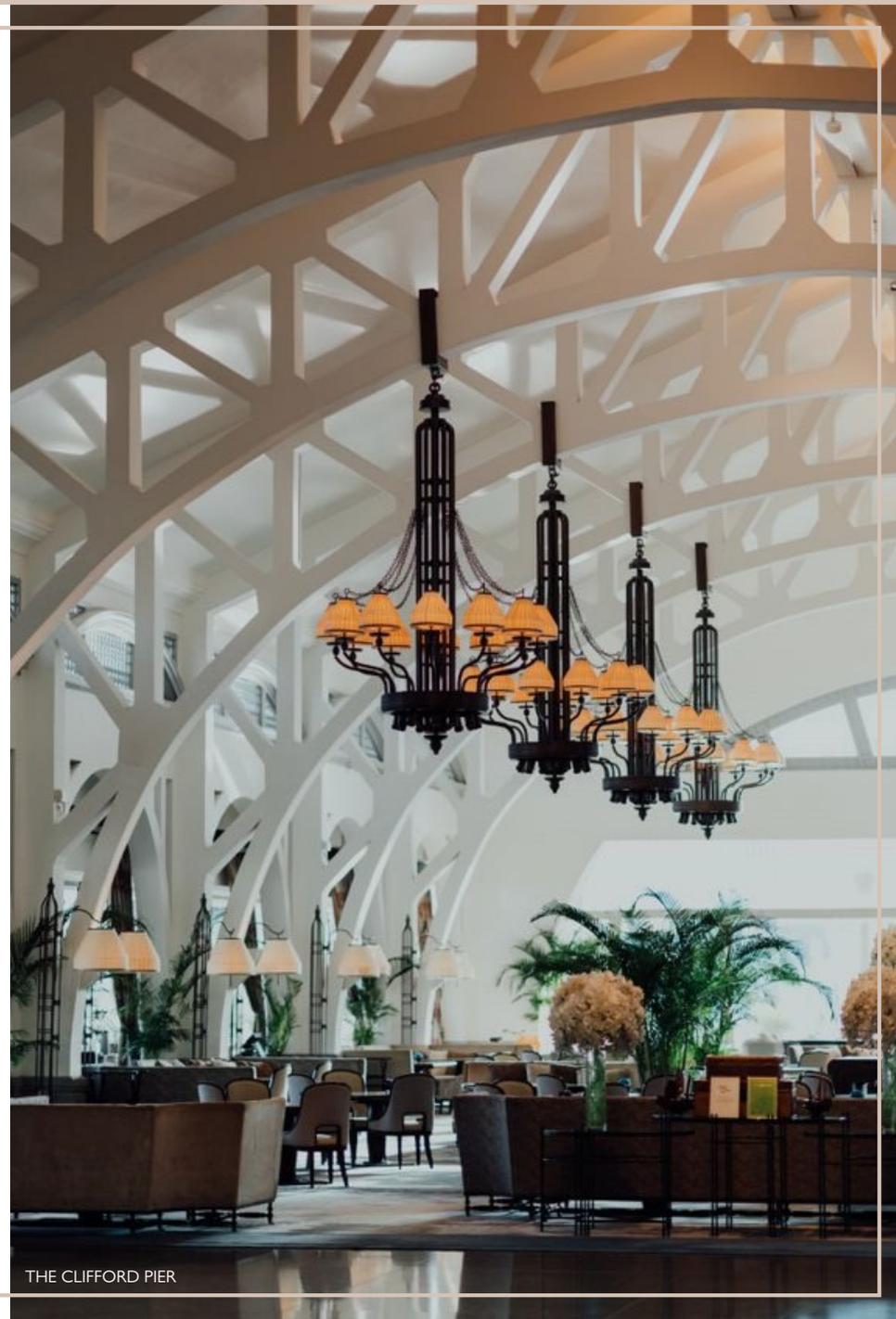
Download hi-res images [here](#).

Watch Chef Francis Mallmann's "Greetings from Patagonia" [here](#).

*\*A vegetarian menu is also available upon advanced request.*

THE FULLERTON

HOTELS AND RESORTS



THE CLIFFORD PIER

Watch: "Greetings from Patagonia"



## ABOUT THE CHEF

Francis Mallmann (born 1956) is an Argentinian celebrity chef, author and restaurateur who specialises in various Patagonian methods of barbecuing food with open-fires. He has been featured on numerous international television programmes, including the Netflix original series *Chef's Table* focusing on his life and cooking techniques.

After a career in gastronomy built on fine French cuisine, Mallmann returned to his roots in the mid '90s, learning local techniques from his childhood home of Patagonia and taking them to the high-end food scene. His approach to cooking and living feels like an homage to a forgotten time and place. While many influential chefs worldwide have engaged in an escalating competition to be as creative and forward-thinking in gastronomy as possible, Mallmann has moved in the opposite direction, forsaking haute-cuisine. Instead, he focuses on a primal style of hospitality with one-syllable words at its core: smoke, fire, air, stone, salt, rain, meat, wine.

Even before the *Chef's Table* debut on Netflix, Mallmann's influence had been growing almost in direct proportion to his desire to distance himself from the culinary upper crust and do his own thing. Now, the chef spends most of his time in Patagonia, while running his 10 restaurants in South America, France and the USA. He has two cookbooks: *Seven Fires: Grilling the Argentine Way* and *Mallmann on Fire*.



## ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a jewel-like addition to the sparkling Marina Bay waterfront, with breath-taking architecture and 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 service with rooms featuring 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 well-loved local dishes, Jade's Chinese signature dishes, French specialities from La Brasserie, gourmet packages for celebrations and gifting, e-vouchers and more, available for delivery or self-collection.

The Fullerton Bay Hotel Singapore is affiliated with Preferred Hotels & Resorts, which represents a global portfolio of independent hotels and independent hotel experiences.

### SOCIAL MEDIA LINKS:

**Facebook:** The Fullerton Bay Hotel Singapore

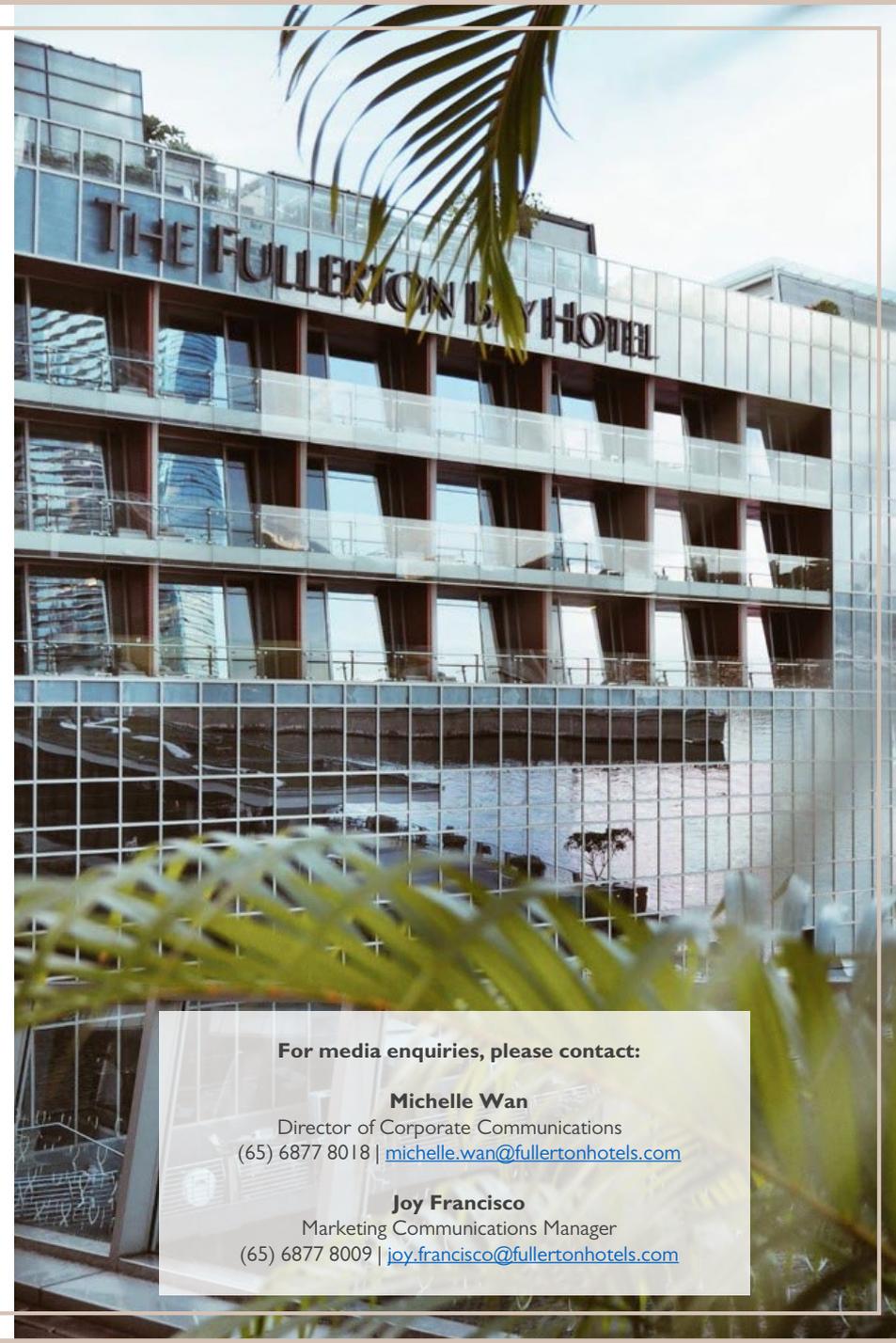
**Instagram:** [@fullertonbayhotelsg](https://www.instagram.com/fullertonbayhotelsg)

**Hashtag:** #FullertonBayHotel #FullertonBaySG #FullertonExperiences #FullertonStories.

**END**

THE FULLERTON

HOTELS AND RESORTS



**For media enquiries, please contact:**

**Michelle Wan**

Director of Corporate Communications  
(65) 6877 8018 | [michelle.wan@fullertonhotels.com](mailto:michelle.wan@fullertonhotels.com)

**Joy Francisco**

Marketing Communications Manager  
(65) 6877 8009 | [joy.francisco@fullertonhotels.com](mailto:joy.francisco@fullertonhotels.com)

## 6-COURSE MENU WITH WINE PAIRING

### SMASHED CRUSTY ANDEAN POTATOES WITH SMOKED BUTTER AND CAVIAR

Fingerling potatoes boiled, smashed and cooked in a griddle till crusty  
served with clotted cream and topped with caviar

*Vik 'La Piu Belle' Rose, Chile 2020*

### CORN HUMITA WITH BASIL

Cream of freshly grated rich corn with white wine and basil  
served with a corn cracker

*Bodega Garzon Reserva Albarino, Uruguay 2021*

### SALMON CONFIT WITH PLANCHA AVOCADO

Whole salmon fillet in olive oil with cardamom and coriander  
seared on a plancha with avocado

*Bodega Garzon Petit Clos Tannat, Uruguay 2019*

### SWEETBREAD ON EGGPLANT MILANESE

Slowly grilled sweetbread of beef  
served on a milanese of eggplant with breadcrumbs

*Catena Zapata Nicolás, Argentina 2016*

### OPEN-FIRE ROASTED PREMIUM AGED BEEF

with crunchy Patagonian potato galettes

*Clos Apalta, Chile 2018*

### DESSERTS FROM THE RIVER PLATE

Chocolate cream, spooned

Small lemon crostata

Dulce de leche flan

Napoleon of paper-thin puff pastry

Burnt late-summer fruits

*Henriot Blanc De Blancs, Champagne France NV*

*Menu is subject to change without prior notice.*