

**A CUSTODIAN OF THE PERANAKAN CULINARY HERITAGE,
GUEST CHEF PHILIP CHIA ROLLS OUT HIS BABA-LICIOUS FAVOURITES IN A
MONTH-LONG CELEBRATION IN THE CLIFFORD PIER**



Images courtesy of Allspice Institute

SINGAPORE, 25 July 2016 – A notable culinary figure who learnt the tenets of Peranakan cooking since the age of six, Guest Chef Philip Chia makes his debut in The Clifford Pier from **August 1 to 31, 2016**. As an ode to the Pier's historical landing point for Singapore's forefathers, the distinctive setting of the restaurant is the backdrop for diners to experience the authentic flavours of Peranakan cuisine over a selection of à la carte dishes.

In keeping with tradition, especially at weddings and during Chinese New Year, the *Bakwan Kepiting Soup* whets one's appetite with meatballs filled with pork, crabmeat and crunchy bamboo shoot. To experience the richness of the cuisine, classics such as the *Ayam Buah Keluak* (chicken braised with Indonesian nut cooked in rich aromatic spices), *Babi Pongtay* (braised pork cooked with Shiitake mushrooms, bamboo shoot and potatoes) and *Ikan Kuah Ladah* (fish prepared in a thin tamarind and pepper sauce) are perfect for sharing.

Other staples that can be found in a Peranakan household are the *Nyonya Chap Chye* and *Udang Goreng Chilli Garam*. For spice-loving palates, the chilli prawns are a mouth-watering complement to *Ayam Pedas Siam*; in which the chicken is prepared with lemongrass and spicy *Rempah*. The recipe for the latter dish is based on a long-forgotten recipe by Chef Chia's late great-grandmother.

Chef Chia's personal touch can also be savoured in *Itek Sio*, a succulent duck braised in a thick tamarind and roasted coriander sauce that can be found to grace many a Peranakan's dining table.



The Clifford Pier is open from:

Lunch

12.00 p.m. to 2.30 p.m. (Mondays to Fridays)

11.00 a.m. to 2.00 p.m. (Heritage Dim Sum Brunch: Saturdays, Sundays and Public Holidays)

Dinner

6.30 p.m. to 10.00 p.m. (Mondays to Fridays)

6.30 p.m. to 10.30 p.m. (Saturdays, Sundays and Public Holidays)

Available for lunch and dinner, prices range from **S\$18* to S\$26* per dish**. For reservations and enquiries, please visit **www.fullertonhotels.com** or call **Dining Reservations** at (65) 6877 8911 / 8912.

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



APPENDIX: À LA CARTE LUNCH AND DINNER MENU

Ayam Buah Keluak

(Chicken Braised with Indonesian Nut cooked in Rich Aromatic Spices)

Babi Pongtay

(Braised Pork cooked with Shiitake Mushrooms, Bamboo Shoots and Potatoes)

Nyonya Chap Chye

(Dried Mixed Vegetables cooked with Cabbage in Traditional Nyonya Homes)

Ayam Pedas Siam

(A Spicy Chicken Curry dish combining Thai Lemongrass and Peranakan Rempah which goes well with Rice and Bread)

Ikan Kuah Ladah

(Fish prepared in a thin Tamarind and Pepper Sauce)

Itek Sio

(Succulent Braised Duck in thick Tamarind and Roasted Coriander Sauce)

Bakwan Kepiting Soup

(Crabmeat Ball soup, a Traditional Straits Chinese soup usually served in Weddings and Chinese New Year)

Udang Goreng Chilli Garam

(Chilli Prawns with Lime Juice and Leaves)



About Chef Philip Chia

Philip Chia is a fourth generation Chinese Peranakan. He began his love affair with cooking from the age of six when he was taught to pound spices for *sambal belacan* using the *batu lesong* (mortar and pestle). As a teenager, he was invited to participate in a cooking competition where he emerged among the top eight in the finals judged by the late Mrs Lee Chin Koon, herself a doyenne of Peranakan cuisine. This event spurred him on to hone his cooking skills further. Throughout his growing years, Philip picked up tips and secrets of authentic Peranakan cooking from the older generation of Peranakans. Being an active member of The Peranakan Association also allowed him to develop a greater appreciation for the Peranakan culture. Today, Philip is highly sought after as a Peranakan chef and heritage cuisine expert. He is often invited as a guest chef to do Peranakan food promotions both locally and abroad. He has also appeared on several television programmes to promote Peranakan cooking. Philip Chia is also the author of *Peranakan Heritage Cooking* and *Party Perfect Peranakan Bites*. He teaches and writes on heritage cuisine at Allspice Institute. Learn more at allspice.edu.sg.

About The Fullerton Bay Hotel Singapore

The Fullerton Bay Hotel Singapore is a 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 views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore sets the tone for an indulgent lifestyle experience. www.fullertonhotels.com

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