

**THE COURTYARD'S CHOCOLATE BUFFET RETURNS WITH A NEW SELECTION OF SAVOURIES AND FUN INTERACTIVE DISPLAYS OF LIQUID NITROGEN AND D-I-Y SPICED CHOCOLATE**



**SINGAPORE, 26 MARCH, 2018** – Back by popular demand, **The Courtyard's Chocolate Buffet** makes its anticipated return. Bigger, better and helmed by Executive Pastry Chef Siddharth Prabhu, the weekend evening affair features a slew of novel creations.

**INTERACTIVE STATIONS**

Cue the theatrics at the Live Nitro Station, where liquid nitrogen is flamboyantly employed to instantly freeze liquid chocolate into a ball. Break the sphere open to reveal a core of Valrhona 70% Chocolate Sponge, Crumble, Espuma and Meringue for a textural treat.



## **HOT CHOCOLATE TROLLEY**

Sugar, spice and everything nice. That's what the Create Your Own Hot Chocolate station is made of. Select from six types of Valrhona chocolate and add your choice of warming cardamom and chilli, or zesty orange and anise.

## **CHOCOLATE SAVOURIES**

To keep your palate primed for the buffet, interject mouthfuls of sweet delights with pops of savoury flavours. Wagyu Beef and Peruvian Chocolate Poblano Chilli are wrapped up in Empanada pockets, while Cocoa and Spice-rubbed Baby Pork Ribs make for a juicy intermezzo. Still bordering on the savoury, Baked Ocean Trout Mini Quiches with Ivory White Chocolate, and Bitter Sweet Chocolate Lime Arancini feature only a hint of sweetness so guests can fill up on a light dinner before proceeding to the array of desserts.

## **VALRHONA TASTING TABLE**

Good quality chocolate lies at the heart of Chef Siddharth's creations. Nowhere is this more apparent than at the Valrhona Tasting Table, where 12 varieties of chocolate come in bite-sized "coins" of varying cocoa percentages so guests can sample the delicacy in its purest form. The Jivara Lactee 40% is mild and chocolatey with notes of caramel and vanilla enhanced with a hint of malt. Dark and sophisticated, the Abinao Feve 85% reveals an intense and empowering aroma with a slight tinge of bitterness. What's your chocolate personality?

## **IMMERSE IN AN EDIBLE WONDERLAND**

A perennial favourite and a sure-hit with the little ones, the Chocolate Fountain flows with rich lava goodness, accompanied by choux puffs, fresh fruit, marshmallows and dried fruit brochettes. The Ice Cream Station has a flavour for everyone, even for those with dairy-free dietary preferences. The Chocolate Sorbet is made without milk, and relies on the natural sweetness of chocolate for an equally satisfying scoop. Furthermore, an extensive selection of Cakes, Cake Pops, Macarons, Verriens and Tarts will ensure every chocoholic's sweet tooth is fully satiated.



## DESSERT COCKTAILS

More liquid dessert comes in the form of cocktails (S\$25\* per glass) like the **Toblerone Martini**, featuring vodka, butterscotch, milk, Kahlua and chocolate sauce. The **Berry Into You** is a fruity tippie, concocted with gin, strawberry puree, Malibu rum, lemon, sugar and soda water.

*The Courtyard's Chocolate Buffet takes place every Friday and Saturday, from 8.00 p.m. to 11.00 p.m, and is priced at S\$45\* per adult and S\$22\* per child^; S\$55\* with a glass of dessert cocktail, housepour red, white or dessert wine; S\$60\* with a glass of housepour sparkling wine; and S\$65\* with a glass of housepour champagne.*

For more information and reservations, please call Dining Reservations at 6877 8911 / 8912 or visit [www.fullertonhotels.com](http://www.fullertonhotels.com)

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

*^Children aged between six and 11 years old.*

## About The Fullerton Hotel Singapore

2018 marks the 90<sup>th</sup> anniversary of the Fullerton Building, home to The Fullerton Hotel Singapore. Gazetted as Singapore's 71st National Monument, the hotel was once home to the General Post Office, The Singapore Club and the Chamber of Commerce. It is a luxury hotel with 400 rooms and suites carefully designed to provide both business and leisure travellers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. Dynamically located in the heart of the financial and arts districts, the hotel successfully blends rich heritage with contemporary style and personalised service to offer guests a world-class accommodation experience. Epicureans can enjoy a delectable array of dining selections. There are a total of 5 restaurants and bar in the hotel, namely Town Restaurant which presents international buffets and an a la carte menu, Jade features Cantonese cuisine, The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea, and The Lighthouse Restaurant & Rooftop Bar with breathtaking views of the bay serves authentic Italian cuisine. Post Bar, which features the original ceiling and pillars of the General Post Office, is the popular choice amongst the trendy elite.

Aside from the dining selections, The Fullerton Hotel also features an exquisite and intimate retail wing. Guests seeking rejuvenation can pamper themselves with the indulgent treatments at The Fullerton Spa. [www.fullertonhotels.com](http://www.fullertonhotels.com)

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