

# THE FULLERTON BAY HOTEL

SINGAPORE

## **CUSTODIAN OF THE PERANAKAN CULINARY HERITAGE, CHEF PHILIP CHIA PRESENTS THE BEST OF PERANAKAN CUISINE AT THE CLIFFORD PIER**



**SINGAPORE, 21 May 2019** – This June, fans of Peranakan cuisine are in for a treat at The Clifford Pier. From **13 to 28 June 2019**, Guest Chef Philip Chia will helm the kitchen, dishing up a hit parade of Peranakan signatures. This will be his third guest stint at The Clifford Pier, The Fullerton Bay Hotel. 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.

Chef Chia was just six years old when he first stepped into the kitchen to learn the finer points of pounding rempah et al. Fast forward a few decades and he has since gone on to win several culinary competitions, publish cookbooks on Peranakan cuisine and become a well-respected figure on the local culinary scene. For his latest promotion at The Clifford Pier, Chef Chia continues to draw from his treasure trove of heirloom recipes. His dishes are reflective of his culinary inspirations as a fourth-generation Chinese Peranakan and highlights his expertise in showcasing traditional Peranakan dishes in a new light.

# THE FULLERTON BAY HOTEL

SINGAPORE

Kickstart the meal with a savoury trilogy of appetisers featuring **Grilled Spicy Laksa Prawns** paired with a fiery salad of wingbean, cucumber, pineapple, calamansi and torch ginger; **Kurobuta Pork and Crabmeat Nonya Ngoh Hiang** with achar, garlicky sweet sauce and sambal belacan; as well as **Pong Tahu Goreng** with crunchy, spicy black fungus kerabu.

For mains, Chef Chia has reimagined Peranakan flavours with modern techniques. His Ayam Buah Keluak features sous-vide Sakura chicken roulade lightly drizzled with gravy and black nuts on the side. Traditional Udang Goreng Assam, meanwhile, gets a luxe update with sweet succulent Maine lobster paired with seafood buah keluak fried rice in **Half Maine Lobster Goreng Assam**. Other signatures include **Satay Babi Goreng**, pork belly marinated with heady, mouth-watering spices and cooked till tender; **Ikan Chuan Chuan**, fresh whole snapper with ginger, tau-cheow, garlic and onions; the classic **Nonya Chap Chye**, a requisite at every Peranakan table; and **Udang Masak Pedas Nanas**, fresh prawns paired with sweet tangy pineapples in a spiced Malaccan-style coconut gravy.

No Peranakan meal is complete without some traditional sweets. Savour Chef Chia's refreshing take on all-time Peranakan delicacies with his **Snow Ko Swee** and **Chendol Dome**. The former boasts a scoop of creamy coconut ice cream set atop delicate Kueh Ko Swee in two variations (one prepared with gula melaka, and the other with white sugar) and dressed with blue pea flowers. The latter, meanwhile, is a creative take on the traditional Chendol, featuring fluffy gula melaka sponge cake, red bean ice cream and fragrant pandan-scented chendol.

Set lunches and set dinners present a comprehensive way for sampling Chef Chia's signatures. See Annex for menus.

Occupying the space of the original Clifford Pier, The Clifford Pier at The Fullerton Bay Hotel Singapore preserves the pier's hawker culture while honouring its historical role as the landing point of Singapore's forefathers. On the menu are the best of Singapore's culinary delicacies represented by a melting pot of diverse cultures including Western classics. Find more information below on other dining promotions at The Clifford Pier, The Fullerton Bay Hotel Singapore.

# THE FULLERTON BAY HOTEL

SINGAPORE

## The Clifford Pier, The Fullerton Bay Hotel Singapore

Chef Philip Chia x The Clifford Pier 'Best of Peranakan Cuisine' Promotion

13 June to 28 June 2019

Download images here: <http://bit.ly/thecliffordpierperanakanchefphilip>

### **À La Carte and Set Lunch Menu**

Monday to Friday, 12.00 p.m. to 2.30 p.m. (except Public Holidays)

- À La Carte dishes from S\$24\*
- 2 course Set Lunch S\$40\* per person
- 3 course Set Lunch S\$45\* per person

### **À La Carte and Set Dinner Menu**

Monday to Friday: 6.30 p.m. to 10.30 p.m. (except Public Holidays)

- À La Carte dishes from S\$24\*
- 4 Course Set Dinner S\$69\* per person (Minimum 2 persons order)

For enquiries and reservations, please contact the Dining Reservations at (65) 6877 8911 / 8912 or email [dining-rsvp@fullertonhotels.com](mailto:dining-rsvp@fullertonhotels.com).

*\* Prices are subject to 10% service charge and prevailing government taxes, unless otherwise stated.*

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SINGAPORE

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## **ABOUT THE CLIFFORD PIER**

Unveiled in May 2014, The Clifford Pier is The Fullerton Bay Hotel's destination restaurant. A historic landmark, Clifford Pier was built in 1933 as the landing jetty for ships and marks the arrival point where Singapore's forefathers began a new chapter of their lives. An air of adventure and discovery surrounds the Pier which is closely representative of the Singapore story. In the Pier's earliest days, hawkers plied its waters on sampans offering comfort food to warm the stomachs of Singapore's pioneers who journeyed from afar. From the 1950s, the car park adjacent to the Pier was transformed into a hawker centre at night. Our dining destination preserves the Pier's intrinsic hawker culture and honours its historical role as a melting pot of diverse cultures by presenting the best of Singapore's delicacies and reinterpretations of Asian specialties and Western classics.

## **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

# THE FULLERTON BAY HOTEL

SINGAPORE

featuring 360 degree spectacular 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. [www.fullertonhotels.com/the-fullerton-bay-hotel](http://www.fullertonhotels.com/the-fullerton-bay-hotel)

## **SOCIAL MEDIA LINKS:**

Facebook: The Fullerton Bay Hotel Singapore

Instagram: @FullertonBayHotel

Twitter: @FullertonBay

Hashtag: #FullertonBayHotel #FullertonFlavours

# THE FULLERTON BAY HOTEL

SINGAPORE

## APPENDIX 1 – MENUS

### A La Carte Menu

Grilled Spicy Laksa Prawns and Wing Bean Salad  
with Cucumber, Pineapple, Calamansi and Torch Ginger

S\$26\*

Peranakan Hee Peow Soup

Housemade Prawn Meatballs Fish Maw and Tian Jin Cabbage

S\$26\*

Pong Tahu Goreng with Black Fungus Kerabu

S\$24\*

### MAIN

Satay Babi Goreng

Pork Belly with Housemade Chilli and  
Kafir Lime served with Steamed Jasmine Rice

S\$39\*

Modern Interpretation of Ayam Buah Keluak

Sous Vide Sakura Chicken Roulade in Indonesian Black Nut Gravy

Turmeric Potatoes Mousseline, Eggplant and Oriental Greens

S\$40\*

Udang Masak Pedas Nanas

Tiger Prawn with Lemongrass, Chilli and Pineapples

S\$42\*

# THE FULLERTON BAY HOTEL

SINGAPORE

## Ikan Chuan-Chuan

Whole Snapper Fish Fried with Ginger, Tau-Cheow, Garlic and Onion

S\$52\*

## Nyonya Chap Chye

Braised Cabbage with Glass Noodle, Mushroom, Dried Shrimp in Tau-Cheow Gravy

S\$22\*

## Half Maine Lobster Goreng Assam with

Seafood Buah Keluak Fried Rice with Indonesian Black Nut and Chilli

S\$52\*

## Snow Ko Swee

Kueh Ko Swee, Coconut Ice-Cream, Gula Melaka and Blue Pea Flowers

S\$15\*

## Chendol Dome

Fluffy Gula Melaka Sponge, Red Bean Ice Cream and Fragrant Pandan-scented Chendol

S\$18\*

# THE FULLERTON BAY HOTEL

SINGAPORE

## Set Lunch

**2 Course S\$40\* | 3 Course S\$45\***

Appetizer and Soup

Choice Of

Duet Of

Grilled Spicy Laksa Spicy Prawns and Wing Bean Salad  
with Cucumber, Pineapple, Calamansi and Torch Ginger  
and

Kurobuta Pork and Crabmeat Nonya Ngoh Hiang  
with Achar, Garlic Sweet Sauce, and Sambal Belacan

Or

Peranakan Hee Peow Soup

Housemade Prawn Meatballs Fish Maw and Tian Jin Cabbage

Main

Modern Interpretation of Ayam Buah Keluak  
Sous Vide Sakura Chicken Roulade in Indonesian Black Nut Gravy  
Turmeric Potatoes Mousseline, Eggplant and Oriental Greens

Or



# THE FULLERTON BAY HOTEL

SINGAPORE

Spicy Pork Belly and Buah Keluak Fried Rice Bowl  
with Fried Egg, Oriental Green Vegetables and Achar

Or

Ikan Chuan-Chuan

Snapper Fillet Fried with Ginger, Tau-Cheow, Garlic and Onion

Served with Steamed Jasmine Rice, Pickle and Belinjau

Dessert

Snow Ko Swee

Kueh Ko Swee, Coconut Ice-Cream, Gula Melaka and Blue Pea Flowers

# THE FULLERTON BAY HOTEL

SINGAPORE

## 4-Course Set Dinner

S\$69\* per person (minimum 2 persons)

### Menu

#### Trilogy Of

Grilled Spicy Laksa Spicy Prawns and Wing Bean Salad  
with Cucumber, Pineapple, Calamansi and Torch Ginger

Kurobuta Pork and Crabmeat Nonya Ngoh Hiang  
with Achar, Garlic Sweet Sauce and Sambal Belacan

Pong Tahu Goreng with Black Fungus Kerabu

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Peranakan Hee Peow Soup

Housemade Prawn Meatballs Fish Maw and Tian Jin Cabbage

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Udang Masak Pedas Nanas

Satay Babi Goreng

Ikan Chuan-Chuan

Nonya Chap Chye

Served with Steamed Jasmine Rice

Dessert

Chendol Dome

Fluffy Gula Melaka Sponge, Red Bean Ice Cream and Fragrant Pandan-scented Chendol