



THE FULLERTON HOTEL
SINGAPORE

**CHEF LEONG CHEE YENG OF JADE COLLABORATES WITH
CHEF KELVIN AU YEUNG OF THREE MICHELIN-STARRED JADE DRAGON
FOR THE FIRST MICHELIN GUIDE SINGAPORE 2019
INTERNATIONAL CHEF SHOWCASE**



SINGAPORE, 29 April 2019 – Celebrating the exchange of culinary talent and ideas between Singapore and Macau, the first MICHELIN Guide Singapore 2019 **International Chef Showcase (ICS)** will see Chef Leong Chee Yeng of Jade restaurant and Chef Kelvin Au Yeung of three Michelin-starred Jade Dragon in an exclusive four-hands collaboration on 16 and 17 May at Jade restaurant, The Fullerton Hotel Singapore.

Although they work in different cities, both chefs share a deep passion for their chosen art and are exacting in their culinary visions. For this special collaboration, chefs Leong and Au Yeung have crafted two exquisite menus showcasing top shelf ingredients, exemplary pairings and precise techniques in the Cantonese culinary canon.

Highlights for the five-course lunch menu on 17 May include **Double-Boiled Fish Maw Soup with Chicken and Sarcodon Imbricatus** and **Crispy Crabmeat Roll with Abalone and Slow-Cooked Garoupa Fillet**. For dinner on 16 and 17 May, guests can expect an impressive lineup of signatures from both chefs, including **Steamed Brittany Lobster on Egg White Custard with Chinese Aged Huatiao Wine Sauce** and **Sautéed Diced Kagoshima Wagyu**



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Beef in Wasabi Premium Soy Sauce. Both lunch and dinner will be paired with Old World wines rated 90 points or more by Robert Parker.

Executive Chef Leong Chee Yeng

Jade restaurant at The Fullerton Hotel, Singapore

Chef Leong has helmed Jade since the restaurant first opened in 2008. He is also a skilled ceramicist, Chinese painter and calligrapher. His signature dishes are characterised by fresh, premium ingredients and precise execution using traditional techniques, and are exquisitely plated as works of art. It can be said that for Chef Leong, the flame that ignited his heart, the stove, and the kiln now burns brightly and passionately at Jade restaurant.

Over the years, Jade restaurant has become the byword for gastronomic excellence in Cantonese cuisine within a historic landmark in Singapore. It offers diners Cantonese-style cuisine of exceptional quality and elegance, and hospitality of unforgettable warmth, amply earning for itself the revered reputation of its precious gemstone namesake. Housed within the historic and beautifully conserved The Fullerton Hotel Singapore, itself a national treasure, Jade restaurant represents a fusion of heritage, design, culture, and exquisite dining that is unique to the Singapore culinary scene.

Executive Chef Kelvin Au Yeung Man-Yin

Jade Dragon at City of Dreams, Macau

Chef Kelvin Au Yeung is a Hong Kong native with over 20 years of experience in top Chinese kitchen and he has risen through the ranks at Jade Dragon since 2012. Since he has taken the helm of Jade Dragon, he has continued to delight guests with delectable Chinese delicacies that set the benchmark for fine dining in Macau.

Jade Dragon is a multi-award-winning Cantonese culinary stalwart on Macau's fine dining scene. Its long list of accolades include the highly coveted Michelin three-star award (2019), two-star award (2016-2018) and one-star award (2014-2015). Jade Dragon showcases exquisite Cantonese specialties and innovative modern presentations by a multi-award-winning culinary team. Its unique menu offers the best in quality natural organic and farm-fresh ingredients from around the world.

For full details of the menus, please refer to Annex A.



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Event Name:

International Chef Showcase, MICHELIN Guide Singapore Dining Series

Chinese Executive Chef Leong Chee Yeng of Jade Restaurant at The Fullerton Hotel Singapore X Executive Chef Kelvin Au Yeung of Jade Dragon (3 MICHELIN stars) at City of Dreams, Macau

Dates & Time:

- 16 May (Dinner only) from 6.30 p.m. to 10.30 p.m. (FULLY COMMITTED)
- 17 May (Lunch and Dinner) from 12.00 p.m. to 2.00 p.m.; 6.30 p.m. to 10.30 p.m.

Location:

Jade Restaurant, The Fullerton Hotel Singapore, 1 Fullerton Square Singapore 049178

Menu Details:

- 4-course Lunch Menu with wine pairing at S\$195 nett
- 6-course Dinner Menu with wine pairing at S\$395 nett

**Prices are inclusive of 10% service charge and prevailing government taxes, unless otherwise stated.*

Reservations:

For more information and dining reservations, please visit <https://guide.michelin.com/sg/michelin-guide-dining-series-or-jade-dragon-macau-and-jade-restaurant-sg/event>

Information Page: <https://guide.michelin.com/sg/events>



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About The Fullerton Hotel Singapore

Gazetted as Singapore's 71st National Monument, The Fullerton Hotel Singapore 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 à la carte menu, Jade features authentic Chinese cuisine, The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea, and The Lighthouse Restaurant & Rooftop Bar with breath-taking 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



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themselves with the indulgent treatments at The Fullerton Spa. www.fullertonhotels.com/the-fullerton-hotel

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About The MICHELIN Guide Singapore Dining Series

The MICHELIN Guide Singapore Dining Series has invited some of the best chefs from MICHELIN-starred restaurants around the globe to cook for discerning diners in Singapore. Bringing together esteemed gourmet connoisseurs, the exclusive Dining Series is in collaboration between MICHELIN Guide Singapore and wine experts Robert Parker Wine Advocate – who carefully curate the highly-rated wine pairings for each menu.

For the latest and greatest dining news, events and announcements about the MICHELIN Guide Singapore Dining Series, foodies should bookmark the MICHELIN guide [website](#), and follow the official [Facebook](#).



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Annex A:

Friday, 17 May 2019

Lunch Menu

頭盤點心拼

Duo Dim Sum Combination

青豆泥野菇角, 藍花帶子餃

Deep-fried Green Peas Paste Mushroom Dumpling

Steamed Butterfly Pea Flower Scallop Dumpling

Nicolas Feuillatte Brut Reserve

BCB

黑虎掌花膠燉雞

Double-boiled Fish Maw Soup with Chicken and Sarcodon Imbricatus

BCB

鮑魚蟹皇卷, 梭油斑球

Crispy Crabmeat Roll with Abalone and Slow-Cooked Garoupa Fillet

Tessier Meursault 1er Cru Les Poruzot Dessus 2016

BCB

陳皮波特酒燴和牛臉頰拼開揚蔥油拌麵

Braised Wagyu Beef Cheek with Port Wine Sauce & Tossed Noodles with Spring Onion

或/or

沙薑煎雞脯拼開揚蔥油拌麵

Pan-Fried Chicken Fillet with Chopped Ginger and Tossed Noodles with Spring Onion

Chateau Lascombes 2010

BCB



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Petits Foirs

精致美点

香檳椰汁糕、紫薯可可麻球、綠茶奶沙酥、黑糖香橙芋茸軟糕

Chilled Coconut Pudding with Champagne Jelly

Deep-fried Lava Chocolate Purple Potato Sesame Dumpling

Crispy Green Tea Lotus Paste with Milk Granules

Brown Sugar and Orange Glutinous Dumpling stuffed with Yam Paste



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Thursday and Friday, 16 and 17 May 2019

Dinner Menu

Nicolas Feuillatte Brut Reserve

三人組合

Trio Combination

脆皮百花釀刺參, 黑魚子脆皮乳豬件, 奶油魚茸蛋

Crispy Sea Cucumber Filled with Shrimp Paste

Crispy Suckling Pig with Caviar

Stuffed Chiffon Fish Mousse Egg with Butter Filling

Max Richter Brauneberger Juffer Riesling Kabinett 2015

WCS

順德家鄉花膠拆魚羹

Traditional Shunde Fish Soup with Fish Maw and Julienne Vegetables

WCS

花雕蛋白蒸法國藍龍蝦

Steamed Brittany Lobster on Egg White Custard with

Chinese Aged "Hua Diao" Wine Sauce

Tessier Meursault 1er Cru Les Poruzot Dessus 2016

WCS

芥末頭抽和牛粒

Sautéed Diced Kagoshima Wagyu Beef in Wasabi Premium Soya Sauce

Chateau Lascombes 2010

WCS

帆立貝燴五彩米

Braised Risoni with Wild Grain and Hokkaido Scallop

WCS



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桃膠萬壽果凍椰皇

Chilled Hawaii Papaya with Peach Gum in Whole Coconut

Roulot Liqueur D'apricot

SCS

Petits Fours

精致美点

香檳椰汁糕、紫薯可可麻球、綠茶奶沙酥、黑糖香橙芋茸軟糕

Chilled Coconut Pudding with Champagne Jelly

Deep-fried Lava Chocolate Purple Potato Sesame Dumpling

Crispy Green Tea Lotus Paste with Milk Granules

Brown Sugar and Orange Glutinous Dumpling stuffed with Yam Paste

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