

FIRING THE HEART, STOVE AND KILN WITH AN INSPIRATION OF “THE EIGHT TREASURES”

The newly reopened Jade restaurant unveils a refocused culinary direction and revitalised interior, for new levels of excellence in Chinese dining within a National Monument



SINGAPORE, 27 April 2017 – Over the past nine years, Jade restaurant at The Fullerton Hotel Singapore has become the byword for gastronomic excellence in Cantonese cuisine within a historic landmark in Singapore. With its recent revamp, the restaurant has upped the ante, and unveiled a more focused culinary direction and new interior, enhancing the dining experience for connoisseurs of Cantonese-style dining.

The realignment for the restaurant’s central concept was inspired by the Tang Dynasty dramatic work ‘A Variety Of Tunes From The Story Of The Western Wing’, in which appears the couplet: “I invite you to a feast of eight precious treasures, with a thousand words to convey my well wishes.”(八珍玉食邀郎餐，千言万语对生意). The resonant phrase ‘Eight Treasures’ became the guiding spirit of the new refurbishment.

“With this revamp, we have sought to refocus our culinary concept and further seal Jade as the destination for exceptional Chinese dining. The refocused culinary concept will also poise it as the social centre for business lunches, family gatherings and even weddings,” says Cavaliere Giovanni Viterale, General Manager of The Fullerton Hotel.

‘Eight Treasures’ recalls the precious character and beauty of the gemstone that the restaurant is named after, jade. It also underlines the cultural, and especially artistic, value that is embodied in food and cooking – values that Chinese Executive Chef Leong Chee Yeng, who marks his first decade helming the kitchen of Jade, has practised all his life.



Jade Restaurant's eight signature dishes, reflecting the theme of 'Eight Treasures', grace the menu. Characterised by fresh, premium ingredients and precise execution using authentic, often labour-intensive processes, these include ***Crispy Roasted Pork Belly*** (金砖火腩仔), ***Deep-Fried Prawn with Wasabi Mayonnaise*** (青芥末虾球), ***Double-boiled Dried Seafood in Superior Broth*** (浓炖海中宝), and ***Sautéed Diced Beef Tenderloin*** (火蒜黑椒爆牛柳粒), among other Jade Restaurant classics.

Apart from his culinary mastery, Chef Leong is also a skilled ceramicist, Chinese painter, and calligrapher. 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 the newly revamped Jade restaurant.

An art piece by Chef Leong actually inspired the new look of the restaurant. Chef Leong once handcrafted a table centre piece made of gelatine and sugar, depicting birds perched on a tree, and from this, the interior designer derived a leitmotif of birds local to Singapore. This design, seen especially in the newly commissioned wallpaper, now greets visitors to the restaurant, along with a colour scheme evoking the lustre of jade. 18 ceramic pieces made by Chef Leong are also displayed throughout the restaurant.

The new ambience of the restaurant, enhanced by the unrivalled personalised Fullerton service at its heart, makes the experience of dining at Jade restaurant uniquely unforgettable, whether it's a business meal for corporates to access easily in the heart of the CBD, a celebration with the family, an intimate dinner with a loved one, or a breezy catch-up with friends.

Dining at Jade restaurant has always been about more than just food. It's also about heritage, culture, value, and the famed Fullerton hospitality – pillars on which the restaurant's high reputation, and the new makeover, rest. Families who dine at Jade during dinner can enjoy the Cantonese Delights Set Menu – 12 courses featuring signature dishes from Chef Leong. They can then indulge in a postprandial stroll to The Fullerton Heritage Gallery located next to the restaurant, and cap a memorable evening with a captivating sojourn into a slice of our nation's history.



Jade restaurant is open daily for lunch and dinner, and offers Gourmet Dim Sum Treasures set menus for a 3-hour seating on the weekends. Set lunch and dinner menus are available from SGD58++ per person, in addition to the a la carte menu.

For reservations and enquiries, please call Dining Reservations at (65) 6877 8911 / 8912 or visit www.fullertonhotels.com.

For media enquiries, please contact:

Bing Blokbergen-Leow
Gastro-Sense Pte Ltd
Tel: (65) 96868 789
Email: bing.leow@gastro-sense.com

Gladys Ng
Gastro-Sense Pte Ltd
Tel: (65) 9107 0129
Email: gladys.ng@gastro-sense.com

Issued on behalf of:

Michelle Wan
Director of Corporate Communications
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8190
Fax: (65) 6877 8010
Email: michelle.wan@fullertonhotels.com

Maria Singh
Assistant Director of Marketing Communications
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8995
Fax: (65) 6877 8010
Email: maria.singh@fullertonhotels.com

ANNEX A

SAVOURING THE CLASSICS

The menu at Jade Restaurant reflects the ‘eight treasures’ concept of the revamp, with eight signature dishes that showcase Chef Leong’s approach to Cantonese-style cuisine, especially his adherence to constant evolution, open-minded learning from different cultural experiences, and the constant critique of oneself.

The ***Deep-Fried Prawn with Wasabi Mayonnaise*** (青芥末虾球) is a Jade Restaurant classic; topped with mango salsa with fresh mango cubes and capsicum with Thai chilli dressing and sprigs of micro purple shiso for a peppery finish. The ***Crispy Roasted Pork Belly*** (金砖火焗仔) is another evergreen, featuring pork that has been painstakingly triple roasted for a total roasting time of one and a half hours.

Double-boiled Dried Seafood in Superior Broth (浓炖海中宝) also features boiling of various ingredients for a lengthy six hours to produce the superior broth from sea cucumber, abalone, and dried scallops. Also featuring the abalone is the ***Stewed South African Four Head Abalone in Oyster Sauce*** (红烧四头南非鲍鱼).

The ***Sautéed Diced Beef Tenderloin*** (火蒜黑椒爆牛柳粒) features U.S. beef tenderloin pan-fried to medium well doneness and sautéed briefly with onions, yellow capsicum, eggplant, sliced roasted garlic and black pepper sauce. The ***Stewed Homemade Tofu with Angel Gourd*** (胜瓜家制豆腐) is a light, nutritious option that convey comforting flavours of the home kitchen. Intimations of Southeast Asian flavours come to the fore with ***Simmered Egg Noodles with Boston Lobster*** (古早味波士顿龙虾焖面X.O.酱伴), with its use of deep-fried pork lard and black soya sauce, served with housemade X.O. chilli sauce. Rounding off the ‘eight treasures’ is ***Jade Signature Almond Ice*** (玉楼杏仁雪花), a refined interpretation of the favourite local dessert, ‘cheng tng’.

ENCOUNTERING NEW CREATIONS

Diners eager for a new original dish can feast on ***Barbecued Lemongrass Lamb Ribs*** (香茅叉烧小羊排), in which New Zealand lamb ribs are marinated with char siu sauce for half an hour, then scented with bruised lemongrass before it is barbecued. Also brand new is ***Steamed Red Garoupa with Luffa Gourd*** (滑蛋蒸红斑), whose combination of thinly sliced



luffa, garnishing of Chinese parsley and spring onions, and a final pour of hot oil, release both fragrance and flavour. The ***Crispy Diced Chicken with Dried Chilli in “Nanyang” Style*** (南洋辣子鸡球) features little golden bites of deep-fried chicken thigh meat marinated with Southeast Asian herbs and spices, served in an intricately laced basket made from carrot juice.

ANNEX B

The redecoration of Jade Restaurant by JPA Design introduces a light, fresh ambience, seamlessly fusing the existing architectural setting with western and eastern cultures, design, and colour palettes. The seating numbers remain unchanged and all heritage elements are fully restored, including the elaborate cornicing at the ceiling coffers and decorative brackets. In particular, the original ceiling of the General Post Office has been kept intact.

A key design highlight is the specially commissioned wallpaper, inspired by Chef Leong's table centre piece and featuring nine local bird species in a chinoiserie design. The curved screens, retained from the earlier interior, now beautifully wallpapered, add movement with their architectural sinuosity and serve an important function in dividing space within the restaurant.

A circular Chinese lattice pattern, echoing the Grecian motifs of the architecture, adorns the carpet, service stations and chairs. The drapes feature a decorative trim and tiebacks that accentuate the East-West aesthetic and further reference the circular architecture they are located close to.

Other new additions are the overhead lantern lighting and the Low Ming Dragon trees in refinished planters, which replace the original tall bamboo plants. The choice of lanterns suspended at staggered heights, and shorter foliage, inject a human scale to the imposing volumes of the dining hall, making the restaurant space more intimate and welcoming.

A selection of 18 hand-made ceramic vases by Chef Leong are on display, including two pieces that were created after consultation with JPA Design to reflect the blue-green colour themes of the restaurant. On another of the pieces, Chef Leong has written calligraphy that lists various ingredients used for cooking, expressing his deep love for the culinary arts.

###



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 a la carte menu, Jade Restaurant features elegant Cantonese-style 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.

ABOUT JADE RESTAURANT

For nine years, Jade restaurant has offered diners in Singapore 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. Its newly refurbished interior, and gourmet menu revitalised by Executive Chinese Chef Leong Chee Yeng, continues this distinguished tradition. The 120-seat establishment, with its two private rooms and two partitioned areas, now boasts a new colour palette reflecting the lustre of jade, specially commissioned wallpaper, and evocative overhead lantern lighting among other exciting revamps. 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.

CAPACITY

120 seats

OPERATING HOURS

Daily

- 11.30 a.m. to 3.00 p.m. (last order at 2.30 p.m.)
- 6.30 p.m. to 11.00 p.m. (last order at 10.30 p.m.)

Weekday Set Lunch

- Monday to Friday, 11.30 a.m. to 2.30 p.m.

Gourmet Dim Sum Treasures

- Every Saturdays, Sundays and Public Holidays, 12.00 p.m. to 3.00 p.m.

RESERVATIONS

(65) 6877 8911 / 8912 or jade@fullertonhotels.com