



THE FULLERTON HOTEL
SINGAPORE

GUEST CHEF CHIA-MO CHEN FANS THE POPULARITY OF TAIWANESE CUISINE WITH “TASTES OF TAIWAN” AT TOWN RESTAURANT



SINGAPORE, 31 May 2016 – For diners who are fans of Taiwanese cuisine, Guest Chef Chia-Mo Chen’s debut in The Fullerton Hotel’s all-day dining restaurant, **Town**, will whet their appetites with an extensive dinner buffet selection, **June 8 to 17, 2016**.

Beginning with appetisers, apart from the **Fresh Squid with Five-Spice Sauce** (五味鲜鱿), **Green Bamboo Salad** (沙拉绿竹笋) and **Taiwanese Fermented Pork** (台式红糟肉), the **Smoked Cuttlefish** (烟熏花枝) and **Stewed Beef Shank** (香卤牛腱) are also highly recommended. For the latter dish, the flavours are brought to the fore by Yellow Wine during the braising process.

At the hot station, the selections are replete with **Pineapple Spare Ribs with Orange Sauce** (橙汁凤梨骨), **Moon Shrimp Patties** (月亮虾饼), **Black Peppercorn Short Ribs** (黑胡椒牛仔骨) and **Sesame Chicken** (麻油鸡); to name a few. A noteworthy dish whose flavour is enhanced by soy sauce, sesame oil and Chinese rice wine is **Three-Cup Chicken** (台湾三杯鸡), a speciality that originates from Ningdu in Jiangxi province. A hallmark of the Taiwanese night market street food scene, the **Deep-fried Squid with Salted Duck Egg** (金莎中卷) will also delight diners.

At the carving station, guests can ply their plates with either **Peking Duck served with Chinese Tortilla, Bean Paste and Scallion** (片皮鸭(附皮. 酱. 葱) or the **Barbecue Pork Belly** (石板烤卤猪肉) that is sliced, grilled on a stone plate before being sandwiched in a steamed bun.



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Watch the chefs bustle with action at the live station as they prepare hot favourites such as the famous **Taiwanese Beef Noodle Soup** (台湾牛肉面), **Sausage with Sticky Rice** (大肠包小肠) and the **Oyster Vermicelli** (蚵仔面线), a hearty dish that is made with fresh oysters, pig intestines stewed in soy sauce, black vinegar, special sauce and fresh cilantro.

Bring your dining experience to a memorable end with sweet treats like **Taiwan Mochi** (Glutinous rice balls) (台湾麻糬), **Lotus Seed and Red Bean Soup** (莲子红豆汤) and **Jiu Fen Taro Ball** (九份芋圆), a signature dessert that hails from Jiufen in Northern Taiwan.

Chef Chen is currently the Special Assistant to the President and Professor of Professional Practice at the Department of Chinese Culinary Arts in the National Kaohsiung University of Hospitality and Tourism (国立高雄餐旅大学), Chinese Cuisine Faculty. Armed with a wealth of culinary experience, Chef Chen previously held the role of Executive Chef in various hotels in Taiwan. He was also actively involved in overseas culinary workshops organised by the Taiwan Overseas Community Affairs Council. His passion for culinary also extends to writing, where he published several cookbooks featuring a collection of recipes that honour the flavours of traditional Taiwanese food, oil-free cuisine and homemade dishes.

Town Restaurant's '**Tastes of Taiwan**' Dinner Buffet is available from 6.30 p.m. to 10.30 p.m. from Sundays to Tuesdays at S\$56* per adult and S\$28^ per child (aged 6 to 11 years old); S\$69* per adult and S\$34^ per child with seafood selection; or S\$89* per adult with barbecue buffet and a free flow of draught beer and *Singapore Sling* and S\$44^ per child from Wednesdays to Saturdays. *Prices are subject to service charge and prevailing government taxes. ^Children age between the ages of 6 and 11 years old.

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

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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 a 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 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

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