



THE FULLERTON HOTEL
SINGAPORE

AMID THE TRADITIONS OF THE DRAGON BOAT FESTIVAL, JADE UNVEILS NEW RICE DUMPLING FLAVOURS



SINGAPORE, APRIL 26, 2016 – To mark the time-honoured traditions of **Dragon Boat Festival**, Jade restaurant's Chef Leong Chee Yeng unveils a selection of new dumplings and classic favourites, **May 23 to June 9, 2016**.

Inspired by the *Pulut Inti*, a Nonya Kueh, ***The Fullerton Glutinous Rice Dumpling*** (富丽敦五月粽), is generously wrapped with *Black Glutinous Rice*, *Turmeric Glutinous Rice*, *Glutinous Rice*, *Chestnuts*, *Mushrooms*, *Lentils*, *Green Beans*, *Yam* and *Stewed Pork Belly in Fermented Bean Curd*.

Savour the **Traditional Salted Pork Glutinous Rice Dumpling** (传统炒米咸肉粽), which is filled with *Glutinous Rice*, *Pork Belly*, *Shiitake Mushrooms*, *Black-eye Beans*, *Salted Egg Yolk* and *Chestnut*. To give the dumpling a nostalgic flavour, the glutinous rice is stir-fried with five-spice powder and black soya sauce until it gives off an aromatic fragrance.

For the health conscious, a highlight from this year's selection is the **Vegetarian Five-Grain and Cordycep Fungus Glutinous Rice Dumpling** (五谷虫草花素粽). This dumpling is wrapped with *Shiitake Mushrooms*, *Vegetarian Ham*, *Peanuts*, *Red Dates*, *Oats*, *Barley*, *Brown Rice* and *Barley*. The addition of *Cordycep Fungus* lends a herbal touch as it is known to boost the body's immune system and improve kidney and lung functions.



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For palates which appreciate a fiery kick, the **Black Pepper Chicken Yellow Millet Glutinous Rice Dumpling (小米黑胡椒鸡肉粽)** satiates with *Green Beans, Yellow Millet, Button Mushrooms and Black Pepper Chicken*.

Back by popular demand, Jade's classic **Hong Kong Style Abalone Glutinous Rice Dumpling (港式鲍鱼裹蒸粽)** is filled with two 10-head *Abalones, Roast Duck, Pork Belly, Dried Scallops, Shiitake Mushrooms, Chestnut, Salted Egg Yolk and Green Beans*.

For an elegant giveaway or a thoughtful gift for loved ones and even business associates, order a hearty selection of rice dumplings. Priced at **S\$88 nett** per basket, the **Golden Treasures (黄金聚宝)** comprises a set of 8 assorted dumplings in four flavours. The **Auspicious Celebration (龙舟同庆)** at **S\$168 nett** per basket, features 10 assorted rice dumplings in five flavours.

To order, please contact **The Fullerton Shop** at (65) 6877 8178, email fullertonshop@fullertonhotel.com or **Jade restaurant** at (65) 6877 8188, email jade@fullertonhotel.com.

*Refer to Appendix for price list.

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No.	Item	Ingredients	Price (Nett)
1.	Vegetarian Five-Grain and Cordycep Fungus Glutinous Rice Dumpling - <i>New</i> 五谷蟲草花素粽	Glutinous Rice, Oats, Barley, Brown Rice, Barley, Shiitake Mushrooms, Vegetarian Ham, Cordycep Fungus, Red Dates, Peanuts	S\$8.90
2.	Traditional Salted Pork Glutinous Rice Dumpling - <i>New</i> 传统炒米咸肉粽	Glutinous Rice, Pork Belly, Shiitake Mushrooms, Black-eye Beans, Salted Egg Yolk and Chestnut	S\$9.90
3.	Black Pepper Chicken with Yellow Millet Glutinous Rice Dumpling - <i>New</i> 小米黑胡椒鸡肉粽	Glutinous Rice, Black Pepper, Diced Chicken, Button Mushrooms, Yellow Millet, Green Beans	S\$9.90
4.	The Fullerton Glutinous Rice Dumpling 富丽敦五月粽- <i>New</i>	Black Glutinous Rice, Turmeric Glutinous Rice, Dried Cymbidium Flower, Glutinous Rice, Shiitake Mushrooms, Lentils, Green Beans, Yam, Stewed Pork Belly in Fermented Bean Curd	S\$9.90
5.	Hong Kong Style Abalone Glutinous Rice Dumpling - <i>Signature</i> 港式鲍鱼裹蒸粽	Glutinous Rice, Green Beans, Two 10-Head Abalones, Salted Egg Yolk, Dried Scallops, Mushrooms, Chestnuts, Roast Duck, Roast Pork Belly	S\$48.00
6.	Golden Treasures (8 Assorted Dumplings) 黄金聚宝	<ul style="list-style-type: none"> • 2 pieces of Traditional Salted Pork Glutinous Rice Dumpling • 2 pieces of Vegetarian Five-Grain Cordycep Fungus Glutinous Rice Dumpling • 2 pieces of Black Pepper Chicken with Yellow Millet Glutinous Rice Dumpling • 2 pieces of The Fullerton Glutinous Rice Dumpling 	S\$88.00
7.	Auspicious Celebration (10 Assorted Dumplings) 龙舟同庆	<ul style="list-style-type: none"> • 2 pieces of Traditional Salted Pork Glutinous Rice Dumpling • 2 pieces of Vegetarian Five-Grain Cordycep Fungus Glutinous Rice Dumpling • 2 pieces of Black Pepper Chicken with Yellow Millet Glutinous Rice Dumpling • 2 pieces of The Fullerton Glutinous Rice Dumpling • 2 pieces of Hong Kong Style Abalone Glutinous Rice Dumpling 	S\$168.00



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ABOUT JADE RESTAURANT

In ancient China, Jade was regarded as the most precious of gemstones, a divine gift from the gods. Just as precious and perhaps divinely inspired, are the culinary specialties created by the master chefs at Jade, using only the finest and freshest ingredients. Diners enjoy an ambience and service that is both elegant and refined. This fine Chinese restaurant is furnished in resplendent shades of silver and gold, setting an exquisite air of elegance. With two private dining rooms and two partitioned areas, the 120-seat establishment affords guests with exclusivity for special functions. Take fine dining to another level with sublime dim sum creations, wholesome soups and hearty signature favourites. Jade's culinary creations retain the authentic flavours of Chinese cuisine while offering fresh, delightful flavours, combinations and presentations. The inherently unique experience at Jade lies in the heritage of The Fullerton Hotel Singapore. Built in 1928, The Fullerton Building was once home to the General Post Office and several notable government bodies before it was transformed into The Fullerton Hotel Singapore in 2001.

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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.fullertonhotel.com

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore
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