

## JADE EXPANDS DIM SUM OFFERINGS WITH EXTENDED SEATING HOURS FOR GUESTS TO ENJOY A LEISURELY WEEKEND LUNCH



**SINGAPORE, 8 MAY 2017** – Following the introduction of Jade’s Dim Sum Treasures, a one-seating only dim sum experience on weekends and public holidays, Jade has expanded its menu with a la carte offerings for more family-friendly options.

Featuring exquisite creations by masterchef Leong Chee Yeng and his award-winning team, Jade’s dim sum set menus allude to the native birds pictured on Jade’s garden-inspired wallpaper. The cuisine is served amid the springtime surrounds of birdsong and fragrant flowers.

In addition to the current Purple Finch (S\$68\* per person), Paradise Flycatcher (S\$88\* per person) and Royal Peacock (S\$108\* per person) menus, which feature delights such as Eight Treasures Dim Sum, Stewed Beef Brisket and Simmered Egg Noodles with Boston Lobster and X.O. Chilli Sauce, a new entry level menu has been created.

The Weekend Family Day Set Menu (S\$48\* per person, minimum four to dine) features an assortment of freshly prepared dim sum: Fresh Prawn Dumpling, Steamed Abalone Siew Mai, Steamed Vegetable Dumpling, Pan-fried Spiced Chilli Crab Meat Bun, Deep-fried Taro stuffed with Wild Mushrooms and Truffles, and Golden-fried Lobster Dumpling. It then segues into a



crowd-pleasing appetiser of Roasted Honey-glazed Iberico Pork, Deep-fried Prawns coated with Wasabi Mayonnaise.

Watch Chef Leong's impressive knife skills at play with the soup course of Supreme Seafood Broth with Coral Beancurd, where a piece of beancurd is sliced finely to fan out like the tendrils of a coral. For mains, two hot dishes are presented. Sliced Grouper is braised in a claypot with Roasted Pork Belly and Spiced Soy Vinaigrette while Sliced Beef Hor Fan is stir-fried with Fermented Black Bean Sauce for that characteristic "wok hei".

Often touted as an alternative collagen, peach gum – the resin secreted from the bark of the peach tree is served for dessert with Warm Crème of Almond, where "long huang" almonds are blended, boiled and mildly sweetened for a beautifying last course with fresh-out-the-oven egg tarts.

The a la carte menus now carry 57 dishes, categorised into Steamed Crystal Dim Sum; Crispy Golden Dim Sum; Barbecue Specialties; New Creations; Main Courses; Vegetables and Bean Curd; Rice, Noodles and Porridge; and Dessert. Must-tries include Foie Gras and Truffle Shrimp Dumpling, Golden Sea Urchin Siew Mai, Baked Osmanthus Char Siew Buns and Crispy Roasted Pork Belly.

With only one seating now implemented from 11.30 a.m. to 2.00 p.m, guests can enjoy a leisurely experience with fine wines and champagnes that make for astute pairings with the exceptional cuisine. Prices start from S\$19\* per glass or S\$98\* per bottle.

*\*All set menus require a minimum of two persons to dine. Prices are subject to service charge and prevailing government taxes.*

For more information, please call Dining Reservations at (65) 6877 8911 / 12 or visit [www.fullertonhotels.com/dining](http://www.fullertonhotels.com/dining)

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**About The Fullerton Hotel Singapore**

2018 marks the 90<sup>th</sup> anniversary of the Fullerton Building, home to The Fullerton Hotel Singapore. Gazetted as Singapore's 71st National Monument, the hotel 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 Cantonese 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](http://www.fullertonhotels.com)