

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



SINGAPORE, 10 April 2019 – 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 revamp in 2017, 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 the 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 helms the kitchen of Jade for over a decade, 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*** (金砖火焗仔), ***Deep-Fried Crab Shell stuffed with Fresh Sri Lankan Crab Meat*** (炸酿鲜蟹盖), ***Double-Boiled Chicken Soup in Fresh Young Coconut, with Japanese Dried Scallops and Snow Lotus*** (椰盅天山雪莲干贝炖鸡汤), and ***Sautéed Diced Kagoshima Wagyu Beef with Crispy Garlic in Black Pepper Sauce*** (火蒜黑胡椒爆日本鹿儿岛和牛粒), 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 Jade restaurant.

An art piece by Chef Leong actually inspired the 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 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. Guests who dine at Jade during dinner can enjoy the Magnificent Feast at Jade set menu – 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 Jade Weekend Yum Cha where diners select up to 15 items from Jade's extensive Yum Cha menu as well as signature dishes. 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.

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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 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.

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Hotel Singapore

Instagram: @FullertonHotel

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Hashtag: #FullertonHotel #FullertonFlavours

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.

Jade Weekend Yum Cha

- Every Saturdays, Sundays and Public Holidays, 11.30 a.m. to 3.00 p.m.

RESERVATIONS

(65) 6877 8911 / 8912 or dining-rsvp@fullertonhotels.com

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ANNEX A

SAVOURING THE CLASSICS AND ENCOUNTERING NEW CREATIONS

The menu at Jade Restaurant reflects the ‘eight treasures’ concept, 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 Crab Shell stuffed with Fresh Sri Lankan Crab Meat*** (炸酿鲜蟹盖) is a new original dish; using Sri Lankan Crab claw served chilled with mango salsa. The crab meat is fried with onion in a rich creamy sauce which is then stuffed back into the crab shell, topped with fine breadcrumbs and deep-fried to taste many contrasting flavours of the crab in one dish. The ***Crispy Roasted Pork Belly*** (脆皮松化烧腩仔) is an evergreen, featuring pork where its 3-layer meat is marinated in five-spice, and is not too fat and not too lean.

Double-Boiled Chicken Soup in Fresh Young Coconut, with Japanese Dried Scallops and Snow Lotus (椰盅天山雪莲干贝炖鸡汤) features kampong chicken and coconut water as our soup base boiled for four hours with Japanese Dried Scallops. gives a very fresh, clean flavour. Coconut is also very “cooling”, so this soup is ideal for people who want to disperse “heatiness”. The soup will then be transferred into a coconut shell (meat still intact) for another hour with Snow Lotus (*Tian Shan Xue Lian*) - a flowering plant that grows on



mountain peaks in very cold temperatures known for its many health benefits. There is also the ***Baked Alaska Cod Fillet with Premium Soy & Honey Sauce served with Homemade Pickled Cabbage*** (烧汁焗鳕鱼伴自制泡菜) where the fish is first lightly-marinated in soy and honey sauce, which is specially blended by chef It is then baked then served with little blended Japanese ginger mixed with mayo for a tangy taste that balances the rich taste from the fish.

The ***Sautéed Diced Kagoshima Wagyu Beef with Crispy Garlic in Black Pepper Sauce*** (火蒜黑胡椒爆日本鹿儿岛和牛粒) features Kagoshima Grade 4 wagyu for the best balance of fat and flavor prepared in a classic style plated with green pea and green pea puree – representing Jade.

Intimations of Southeast Asian flavours come to the fore with ***Simmered Egg Noodles with Live Boston Lobster and House-made X.O. Sauce*** (古早味波士顿龙虾焖生麵XO酱), using fine Hong Kong wantan noodles cooked al dente served with housemade X.O. sauce made with Japanese dried scallops. A popular Hong Kong traditional dish in the 60's and 70's, the ***Hong Kong-Style Yuan Yang Fried Rice with Shredded Chicken in Tomato Sauce and Crab Meat Egg White Sauce*** (传统鸳鸯炒饭) provides a lot of different textures and flavours. The top layer is a surf and turf-likeness with fresh hand-picked crab meat in a smooth white sauce, and shredded chicken in a sweet and sour tomato sauce with a folden friend egg fried rice at the bottom. 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'.

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.

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