

JADE UNVEILS A NEW DIM SUM EXPERIENCE ON WEEKENDS AND PUBLIC HOLIDAYS WITH ONE SEATING FOR GUESTS TO ENJOY A LEISURELY LUNCH WITH RECOMMENDED FINE WINES



SINGAPORE, 23 SEPTEMBER 2017 – Following the perennial popularity of its à la carte Dim Sum Buffet and its recent revamp, Jade introduces a new dim sum experience: Gourmet Dim Sum Treasures, available on weekends and public holidays.

Featuring exquisite creations by masterchef Leong Chee Yeng and his award-winning team, Jade's new dim sum set menus allude to the native birds pictured on Jade's garden-inspired wallpaper. Named Purple Finch, Paradise Flycatcher and Royal Peacock respectively, the sets are served amid the springtime surrounds of birdsong and fragrant flowers.



The **Purple Finch** menu (S\$68* per person) begins with a single portion each from eight assorted bites: Fresh Prawn Dumpling, Steamed Abalone Siew Mai, Osmanthus Char Siew Bun, Steamed Vegetable Dumpling, Pan-fried Seafood Bean Curd Roll, Deep-fried Taro stuffed with Wild Mushrooms and Truffles, Pan-fried Minced Pork and Green Chive 'Guo Tie', and Deep-fried Prawns with Wasabi Mayonnaise. More savouries such as Wok-fried Rice Flour Rolls with Scallop in X.O. Sauce follow before the meal wraps up with a Cream of Almond with Bird's Nest dessert, alongside a Green Tea Custard Bun.

The **Paradise Flycatcher** menu (S\$88* per person) features the same Eight Treasures Dim Sum, followed by Double Boiled Fish Maw, Stewed Beef Brisket, Simmered Egg Noodles with Boston Lobster and X.O. Chilli Sauce, and Shaved Pineapple Coconut Ice with Champagne Jelly and Bird's Nest Egg Tart.

Royal Peacock (S\$108* per person) brims with six premium courses of Braised Bird's Nest and Crab Meat in Superior Broth, Simmered Egg Noodles with 6-head Abalone, and Sautéed Boston Lobster with Fragrant Salt, Garlic and Chilli. To start, a trio of contemporary bites includes a Scallop Dumpling topped with Salmon Roe, Golden Sea Urchin Siew Mai, and Foie Gras Truffle Shrimp Dumpling.

Also available are à la carte menus, which centre on the restaurant's overarching theme of Eight Precious Treasures. The eight dim sum selections include moreish morsels of Scallop Dumplings topped with Salmon Roe, Golden Sea Urchin Siew Mai, Foie Gras and Truffle Shrimp Dumplings, and fresh-from-the-oven Bird's Nest Egg Tarts. To supplement the meal, guests can also order from the Master Chef's Specialty section, where Crispy Roasted Pork Belly and Simmered Egg Noodles with Boston Lobster and X.O. Chilli Sauce make for delightful choices.

With only one seating implemented from 12.00 p.m. to 3.00 p.m, guests can enjoy an unharried 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

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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 à 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/the-fullerton-hotel

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

Monday to Friday

- 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.)

Weekend and public holidays

- 12.00 p.m. to 3.00 p.m.
- 6.30 p.m. to 11.00 p.m. (last order at 10.30 p.m.)