

THE FULLERTON BAY HOTEL

SINGAPORE

LA BRASSERIE PRESENTS “LE CANARD”

*Five classic French duck dishes available
for a limited time only, from 4 to 31 March 2019*



SINGAPORE, 4 March 2019 – From the ever popular Duck Confit to the old-fashioned Duck a l’Orange, the humble duck is a prized ingredient in the French culinary canon. This March, we have all our ducks in a row at La Brasserie, as our culinary team pay homage to this delicious bird and its special place in French cuisine.

Executive sous chef Zacharie Ong serves up five classic duck dishes updated for the modern palate, including a mouthwatering Foie Gras Terrine paired with a rich Port Wine Reduction and Pan-Seared Duck Magret. “For this promotion, we are using French ducks as they are larger than the local varieties and more tender and flavourful,” he shares.

From 4th to 31st March, guests can choose to enjoy the dishes à la carte or with the 4-course set dinner menu priced at S\$78* per person.

- **Tea-Smoked Duck Breast and Foie Gras Terrine (S\$34*):** Smoked in-house with Oolong tea leaves for 2 hours, duck breast is tender, fragrant and delicately moist. It is perfectly paired with fresh figs compote, housemade foie gras terrine and velvety Port wine reduction, and topped with freeze-dried raspberries and a sprinkle of chopped pistachio for added texture.

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- **Pumpkin Veloute Soup (S\$24*):** A beautiful composition that tastes as good as it looks. The pumpkin is first roasted, then blended with heavy cream and vegetable stock for a rich savoury soup tinged with the sweetness of the pumpkin. A soldier of toasted cinnamon brioche topped with finely shaved foie gras and truffle aioli completes the dish, alongside delicately scented truffle foam and toasted pumpkin seeds.
- **Duck Tagliolini (S\$42*):** Freshly made tagliolini pasta cooked till just al dente, then tossed in a rich fork-tender duck and mushroom ragout and paired with creamy Gruyere cheese fondue. A sprinkle of orange zest adds a welcome note of citrus to balance the flavours.
- **Pan-Seared Duck Magret Breast (S\$54*):** Tender duck Magret breasts seared to just medium rare so that it is tender on the inside and the fat is nicely rendered and melts in the mouth. Served with glossy marsala reduction, silky parsnip puree and caramelised vegetables.
- **Duck Leg Confit (S\$54*):** An all-time favourite at La Brasserie, the duck leg is first cured, then slow-cooked in duck fat at low temperature for 3 hours, and lastly pan-fried till crispy. This classic is updated with citrusy kumquat compote, beautifully seared foie gras and fluffy mousseline potato scented with truffle.

Set Dinner Menu on Appendix I.

* Prices are subject to 10% service charge and prevailing government taxes, unless otherwise stated.

For reservations, please contact Dining Reservations at (65) 6877 8911/8912 or email dining-rsvp@fullertonhotels.com.

Click here to download the photos: <http://bit.ly/labrasserielecanard>

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About The Fullerton Bay Hotel Singapore

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breath taking architecture and stunning interiors that combine modernity and heritage. Seated on prime waterfront location in the Central Business District and arts and cultural precinct, the Hotel offers classic luxurious hospitality and exquisite service with rooms featuring 360 degree spectacular views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore will set the tone for an indulgent lifestyle experience. www.fullertonhotels.com/the-fullerton-bay-hotel

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About La Brasserie

Located at the heart of the historically rich Fullerton Heritage precinct, with spectacular views of the Marina Bay waterfront, La Brasserie charms with its unrivalled setting and finely curated menu of French 'cuisine du soleil' classics, which feature lighter Mediterranean flavours and touches. By way of its food, ambience, service, and distinctive approach to detail, decorum and generosity of spirit, the restaurant – with its own street front access – evokes elegance over business lunches, handsome steak dinners and family-friendly weekend brunches. Diners are seated in two exquisite, spacious salons and a private room, all with 10 metre-high windows, and an al fresco terrace, to enjoy the beautiful vista of orange sunsets over superb food, wine and Fullerton hospitality.

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Set Dinner Menu

Tea-Smoked Duck Breast and Foie Gras Terrine
Figs Compote, Port Wine Reduction



Pumpkin Veloute Soup
Cinnamon Brioche Crouton, Shaved Foie Gras, Truffle Foam



Herb-Crusted Salmon Fillet
Caramelised Vegetables, Caviar Beurre Blanc

or

Duck Leg Confit
Kumquat Compote, Seared Foie Gras, Truffle Mouseline Potato



Strawberry Rhubarb, Vanilla Sable Breton, Vanilla Ice Cream

S\$78* per person