

THE FULLERTON BAY HOTEL

SINGAPORE

THE ART OF YUKIMURO

AT LA BRASSERIE, THE FULLERTON BAY HOTEL SINGAPORE

From 5 to 30 April 2019, La Brasserie presents the highly-prized Yukimuro Snow-Aged Wagyu Beef from Japan



SINGAPORE, 19 March 2019 – Since its launch in 2012, Yukimuro Snow-Aged Wagyu Beef has won the hearts and palates of gourmets around the world. This April, La Brasserie is proud to present *The Art of Yukimuro*, a tightly curated menu of five dishes showcasing both full-blood and crossbreed Yukimuro Snow-Aged Wagyu Beef from Niigata, Japan.

Yukimuro is an ancient 200-year-old Japanese method that uses snow as natural refrigeration for food. After extensive research and study, Mr Uono Takashi was able to utilise this natural preservation method to store and age beef. Using specially constructed buildings that are designed to store a large amounts of snow, he created modern snow-aging facilities. Unlike electric refrigeration, these facilities are frost-free and allow aging at a constant temperature of between 0 and 5 degrees Celsius, regardless of external weather conditions. In this state, called *seichi*, the meat retains more than 90 percent of the surrounding humidity. The beef is aged for 30 days to develop its flavour, yielding rich marbling and extremely tender texture.

For *The Art of Yukimuro*, Executive Sous Chef Zacharie Ong has chosen to feature both the full-blood and crossbreed Yukimuro Snow-Aged Wagyu. The full-blood wagyu has a melt-in-the-mouth texture, with a hint of sweetness and characteristic Wagyu umami. The Holstein crossbreed wagyu, meanwhile, offers moderate marbling and a more robust flavour.

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Start with three unique appetisers prepared to showcase the incredible texture of the meat: **Truffle Beef Tatare with Sunny Side Up Quail Egg and Nashi Pear Salad (S\$48*)**; **Barely-Cooked Tataki with Pickled Pearl Onions, Black Radish and Mustard Aioli (S\$50*)**; **Smoked Snow Beef Carpaccio with Shaved Asparagus Salad, Black Garlic and Cured Egg Yolk (S\$43*)**.

But the best is yet to be. The stars on the menu are the **Yukimuro Snow-Aged Wagyu Beef – A4 Snow Beef Striploin (S\$125*)** and **A4 Snow Beef Ribeye (S\$179*)**. To retain the meats' natural succulence and flavours, Chef Zacharie uses the Jospier grill with applewood to grill the steaks. The intricately marbled cut takes on a melt-in-the-mouth quality with a smoky buttery finish. The steaks are served with Yuzu Butternut Purée, Truffle Potato Mousseline, a choice of four vegetables (Roasted Heirloom Carrots, Grilled Jumbo Asparagus, Herb-Roasted Forest Mushrooms and Sautéed Baby Spinach) and your preferred sauce (Red Wine Jus, Wild Mushroom Sauce or Oriental Pepper Sauce).

All appetisers and steaks are served à la carte, so diners may enjoy them individually or opt to have them all.

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

Please download the photos from here: <http://bit.ly/labrasseriesnowbeef>

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

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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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Appendix I

APPETISER

Truffle Beef Tartare

with Sunny Side Up Quail Egg and Nashi Pear Salad

S\$48*

Barely-Cooked Tataki

with Pickled Pearl Onions, Black Radish and Mustard Aioli

S\$50*

Smoked Snow Beef Carpaccio

with Shaved Asparagus Salad, Black Garlic and Cured Egg Yolk

S\$43*

Applewood Josper-Grilled Japanese Snow Beef Cuts

A4 Snow Beef Striploin

S\$125*

A4 Snow Beef Rib Eye per 250gm

S\$179*

Served with your choice of sides:

POTATOES AND PURÉE

Yuzu Butternut Purée, Truffle Potato Mousseline

OR

VEGETABLES

Roasted Heirloom Carrots, Grilled Jumbo Asparagus

Herb Roasted Forest Mushrooms | Sautéed Baby Spinach

Your choice of sauce:

Red Wine Jus

Wild Mushroom Sauce

Oriental Pepper Sauce