

THE FULLERTON BAY HOTEL

SINGAPORE

A DATE WITH LE SAINT JULIEN AT LA BRASSERIE

Chevalier Chef Julien Bompard of Le Saint Julien Restaurant makes a return to the restaurant scene after five years with a highly anticipated guest chef stint



SINGAPORE, 12 August 2019 – Five years after leaving the restaurant scene with the closing of Le Saint Julien Restaurant, **Chevalier Chef Julien Bompard** is all set to return to the professional kitchen, for a limited time only.

From **12 to 17 August**, Chevalier Chef Bompard will helm the kitchen at La Brasserie at The Fullerton Bay Hotel, serving up well-loved Saint Julien dishes signatures including the famous lobster bisque and lobster salad with brandy guacamole.

The Chevalier Chef

Chef Julien's illustrious journey started in 1984. He has trained with several Michelin-starred chefs including Jacques Lameloise (3 Michelin stars) in Burgundy, France, as well as Louis Outhier (3 Michelin stars) in the French Riviera, before he settled in Asia in 1992. His first stop was Oriental Hotel, Bangkok, Thailand, followed by Peninsula Hotel, Hong Kong, in 1995. In 2001, he made his way to Singapore and he has not looked back since.

THE FULLERTON BAY HOTEL

SINGAPORE

Le Saint Julien Restaurant was opened in 2003 and quickly won the hearts of well-heeled gourmards with its classic French menu. Chevalier Chef Bompard's elegant interpretation of traditional dishes in the French culinary canon won acclaim and garnered fans in the Lion City. Dishes such as **Lobster Bisque with Brandy** and **King Salmon with Creamy Oyster and Yellow Wine Sauce** quickly became signatures. In 2010, he was recognized for his contributions to the French dining scene in Singapore and was appointed as a knight of the order of agricultural merit, with the official title of "Chevalier", equivalent to "Sir".

Chevalier Chef Bompard's announcement to retire from the restaurant and private dining scene in 2013 came as a surprise to many. For many long-time fans and gourmards, his return to the scene as a guest chef at La Brasserie is long overdue.

The Menu

Available for both lunch and dinner, as a set or a la carte, the menu is a succinct snapshot of some of Chevalier Chef Bompard's greatest hits.

Start with the all-time popular **Lobster Salad with Brandy**, which pairs sweet juicy chunks of Canadian lobster with a homemade sauce, creamy guacamole and tomato gazpacho. The **New Zealand King Salmon** (also available as a main course) presents a striking contrast of flavours and textures with the salmon slow-cooked till just medium rare and served with a rich yellow wine sauce spiked with a pinch of saffron and dotted with creamy chopped Japanese oysters. A classic not to be missed is the slow-cooked **Lobster Bisque with Brandy**, an exquisite interpretation enriched with chopped Hokkaido scallops and Gruyere cheese, and topped with a creamy dollop of aioli.

The mains selection sees a hit parade of Le Saint Julien classics such as **Braised Grain-Fed Beef Short Ribs** served with bone marrow and a smooth, rich red wine sauce; and **Pork Belly Confit with Honey**, served with spaetzle and brightened with a tangy apple and Calvados sauce; and **Pacific Cod Fish Provencal Style** served with ratatouille, reduced balsamic vinegar and basil oil. For many loyal Le Saint Julien fans, the **Stuffed Boneless French Quail with Mushrooms** is a highlight. Chef Bompard uses only French quails, which are larger than local birds. He debones them, then cooks them sous-vide, before roasting them to finish. Stuffed with shiitake and oyster king mushrooms, and paired with

THE FULLERTON BAY HOTEL

SINGAPORE

classic Provençal escabeche and creamy mashed potato spiked with olive oil from Nyons, this has been a long-time hit in Le Saint Julien.

End on a sweet note with the **Caramelised Chocolate Mousse**, a silky smooth mousse paired with caramelised pineapple and coconut emulsion; or the **Croustade of Pear Confit** that Chef Bompard credits to Michelin-starred Chef Alain Dutournier, whom he once worked with. The latter features delicate sheets of pastry cradling sweet Williamine pear coulis, and shaped like a rose and served with crème Anglaise. Alternatively, take your pick from the cheese trolley, a nostalgic nod to the impressive cheese selection that once marked the end of every meal at Le Saint Julien.

Set lunches and set dinners present a comprehensive way for to sample the Chef Julien's signatures. See Annex for menus.

Download images here:

<http://bit.ly/chefjulienatlabrasserie0819>

Chef Julien Bompard x La Brasserie
La Brasserie, The Fullerton Bay Hotel Singapore

13 to 16 August 2019, 12.00 p.m. to 2.30 p.m.

À La Carte dishes from S\$26*

2 course Set Lunch S\$48* per person

3 course Set Lunch S\$58* per person

12 to 17 August 2019, 6.30 p.m. to 10.30 p.m.

À La Carte dishes from S\$26*

3 Course Set Dinner S\$88* per person

4 Course Set Dinner S\$118* per person

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

* Prices are subject to 10% service charge and prevailing government taxes.

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THE FULLERTON BAY HOTEL

SINGAPORE

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.

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breathtaking 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 spectacular 360-degree 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. fullertonhotels.com.

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Bay Hotel Singapore

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Hashtag: #FullertonBayHotel #FullertonFlavour

For media enquiries, please contact:

The Fullerton Hotel Singapore | The Fullerton Bay Hotel Singapore

Joyceline Tully

THE FULLERTON BAY HOTEL

SINGAPORE

Assistant Director of Marketing Communications

Tel: (65) 6877 8995

Email: joy.tully@fullertonhotels.com

Ruby Manansala

Assistant Marketing Communications Manager

Tel: (65) 6877 8177

Email: ruby.manansala@fullertonhotels.com

Brand Cellar

Jana Tan

Tel: (65) 9008 8627

Email: jana@brand-cellar.com

Karmun Ng

Tel: (65) 8186 6075

Email: karmun@brand-cellar.com

THE FULLERTON BAY HOTEL

SINGAPORE

Annex

A LA CARTE LUNCH & DINNER

By Chef Julien Bompard

APPETIZER & SOUP

LOBSTER SALAD WITH BRANDY

Guacamole and Tomato Gazpacho

S\$38++

CURED NEW ZEALAND KING SALMON

Orange Marmalade, Pumpkin Seeds and Beetroot

S\$28++

PAN SEARED FOIE GRAS

Fresh Grapes and Sauternes Sauce

S\$33++

SLOW COOKED ORGANIC EGG

Mushroom Duxelle, Black Truffle Emulsion

S\$26++

LOBSTER BISQUE WITH BRANDY

Gruyere, Croutons and Aioli

S\$28++

MAIN COURSE

BRAISED GRAIN FED BEEF SHORT RIB

Bone Marrow and Red Wine Sauce

S\$48++

PORK BELLY CONFIT WITH HONEY

Spaetzle, and Apple and Calvados Sauce

S\$43++

THE FULLERTON BAY HOTEL

SINGAPORE

STUFFED BONELESS QUAIL WITH MUSHROOMS

Escabeche and Herbs & Butter Mashed Potato

S\$58++

PACIFIC COD FISH PROVENÇAL STYLE

Ratatouille, Reduced Balsamic Vinegar and Basil Oil

S\$58++

KING SALMON WITH PARSLEY & GARLIC CRUST

Creamy Oyster, Chive and Yellow Wine Sauce

S\$52++ (220g)

CHEESE & DESSERT

AFFINEE CHEESE TROLLEY WITH CONDIMENTS (choice of 4)

*Soumaintrain, Brie Cheese, Fourme D'ambert, Blue D'auvergne,
Comté 24 Months, Morbier, Fromage Du Maquis, Picodon*

S\$36++

CARAMELIZED CHOCOLATE MOUSSE

Caramelized Pineapple and Coconut Emulsion

S\$16++

CROUSTADE OF PEAR CONFIT

Almond and Williamine Coulis

S\$18++

THE FULLERTON BAY HOTEL

SINGAPORE

SET LUNCH MENU

By Chef Julien Bompard

3-Course S\$58++ | 2-Course S\$48++

APPETIZER

ESCARGOTS WITH GARLIC BUTTER (3 pieces)

Tomato and Onions

OR

SLOW COOKED ORGANIC EGG

Mushroom Duxelle, Black Truffle Emulsion

MAIN COURSE

PORK BELLY CONFIT WITH HONEY

Spaetzle, and Apple and Calvados Sauce

OR

KING SALMON WITH PARSLEY & GARLIC CRUST

Seasonal Vegetables, Chive and Yellow Wine Sauce

OR

BRAISED GRAIN FED BEEF SHORT RIB

Bone Marrow and Red Wine Sauce

(Add on price) S\$12++

CHEESE & DESSERT

CARAMELIZED CHOCOLATE MOUSSE

Caramelized Pineapple and Coconut Emulsion

THE FULLERTON BAY HOTEL

SINGAPORE

SET DINNER MENU

By Chef Julien Bompard

4-Course S\$118* – 3-Course S\$88*

APPETIZER

LOBSTER SALAD WITH BRANDY

Guacamole and Tomato Gazpacho

OR

PAN-SEARED FOIE GRAS

Fresh Grapes and Sauternes Sauce

MIDDLE COURSE

LOBSTER BISQUE WITH BRANDY

Gruyere, Croutons and Aioli

OR

SLOW COOKED ORGANIC EGG

Mushroom Duxelle, Black Truffle Emulsion

ENTRÉE

BRAISED GRAIN FED BEEF SHORT RIB

Bone Marrow and Red Wine Sauce

OR

KING SALMON WITH PARSLEY & GARLIC CRUST

Creamy Oyster, Chive and Yellow Wine Sauce

OR

THE FULLERTON BAY HOTEL

SINGAPORE

STUFFED BONELESS QUAIL WITH MUSHROOMS

Escabeche and Herbs & Butter Mashed Potato

CHEESE & DESSERT

AFFINEE CHEESE TROLLEY WITH CONDIMENTS (choice of 4)

*Soumaintrain, Brie Cheese, Fourme D'ambert, Blue D'auvergne,
Comté 24 Months, Morbier, Fromage Du Maquis, Picodon*

OR

CROUSTADE OF PEAR CONFIT

Almond and Williamine Coulis

OR

CARAMELIZED CHOCOLATE MOUSSE

Caramelized Pineapple and Coconut Emulsion