

THE FULLERTON

HOTELS AND RESORTS

SPOTLIGHT ON SEA URCHIN AT THE LIGHTHOUSE RESTAURANT & ROOFTOP BAR, THE FULLERTON HOTEL SINGAPORE



SINGAPORE, 20 June 2019 – *Ricci di Mare*, or sea urchin, is one of the most fascinating creatures on the Mediterranean seabed and a prized ingredient on the Sicilian table. **From 5 to 26 July 2019**, The Lighthouse Restaurant & Rooftop Bar will present a not-to-be-missed sea urchin menu—four courses of sheer indulgence—priced at S\$148* per person.

Exquisitely crafted by Italian Chef Carlo Marengoni, the creative menu shines the spotlight on the Sicilian delicacy, its sweet and fresh nuances, creamy texture as well as its superb versatility as an ingredient. July marks the start of the sea urchin harvesting season in Salento Apulia, Italy, and as such the dining experience at The Lighthouse Restaurant & Rooftop Bar will feature the seafood at the peak of its freshness.

Chef Marengoni's fascination with the distinctive taste of raw sea urchin inspired him to come up with a menu of new specials. "Unlike any other seafood, sea urchin is famous for its unmistakable umami note and briny taste. It is the true expression of the sea. Through this specially curated four-course menu, we would like to invite diners to embark on a

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gastronomical journey and discover the flavor of sea urchin in different presentations,” said Chef Marengoni.

Start your culinary exploration with an oceanic duo of scallop and sea urchin. A touch of lime adds zest to the fresh **Hokkaido Scallop Carpaccio** paired with **Sea Urchin** and dusted with seaweed powder. The sweet, natural flavours of the fresh seafood shine through this melt-in-the-mouth appetiser.

Up next is the **Fresh Sea Urchin Gragnano Spaghetti** tossed with a rich sauce of garlic, anchovies and bottarga (cured fish roe). This is a traditional pairing enjoyed by gourmands across many of Italy’s coastal regions and especially in Puglia, Sicily and Sardinia.

For mains, savour dishes from the land or the sea such as a sweet and juicy **Half Naked Boston Lobster** enriched in an addictive housemade creamy sea urchin sauce, and served with freshly shaved truffle and a side of turnip greens. Alternatively, enjoy the fork-tender **Veal Tenderloin** paired with the same delicious sea urchin sauce and served with a side of asparagus and a sprinkle of housemade porcini powder.

Last but not least, satiate your sweet tooth with Chef Marengoni’s take on this traditional Italian lemon dessert from Amalfi. The **Lemon Delight with Amalfi Lemon Custard, Lemon Sorbet and Limoncello** is tinged with a lovely citrusy sweetness and doubles up as a palate cleanser.

Chef Marengoni’s Signature Sea Urchin Specials

5 to 26 July 2019

Set Lunch & Dinner Menu

Monday to Friday: 12.00 p.m. to 2.30 p.m.

Monday to Sunday: 6.30 p.m. to 10.30 p.m.

- 4-Course Degustation Menu is priced at S\$148* per person

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

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

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Full menu on Appendix I

Download Images here: <http://bit.ly/thelighthouseaurchin>

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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 travelers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. Located in the heart of the financial and arts districts, the hotel 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 five restaurants and bar in the hotel—Town Restaurant presents international buffets and an a la carte menu; Jade Restaurant serves elegant Cantonese cuisine; The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea; and The Lighthouse Restaurant & Rooftop Bar which serves up authentic Italian cuisine alongside breathtaking views of the bay. Post

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Bar, which features the original ceiling and pillars of the General Post Office, is a popular watering hole. Aside from the dining selections, guests can pamper themselves with indulgent treatments at The Fullerton Spa. www.fullertonhotels.com/the-fullerton-hotel

About The Lighthouse Restaurant & Rooftop Bar

Perched on the very top of The Fullerton Hotel Singapore, The Lighthouse Restaurant & Rooftop Bar occupies the exact location where a beacon once guided mariners into the safety of the Singapore port in the 20th-century. The Italian restaurant commands one of the most mesmerising views of Singapore's skyline and Marina Bay waterfront. In the kitchen, Chef Carlo Marengoni prepares authentic Italian cuisine with specialties and quality produce from Campania, Sardinia and Sicily.

SOCIAL MEDIA LINKS:

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Hashtag: #FullertonHotel #FullertonFlavours

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Appendix I

CHEF CARLO MARENGONI'S SIGNATURES SEA URCHIN SPECIALS

5 to 26 July 2019

SCALLOP CARPACCIO, LIME, RICCI DI MARE E ALGHE

Fresh Hokkaido Scallop Carpaccio, Lime, Sea Urchin, Seaweed



SPAGHETTI DI GRAGNANO ACCIUGHE, BOTTARGA E RICCI DI MARE

Gragnano Spaghetti, Garlic, Anchovy, Bottarga, Fresh Sea Urchin



ASTICE RICCI DI MARE IN SALSA, CIME DI RAPA E TARTUFO

Boston Lobster, Sea Urchin Sauce, Turnip Green, Truffles

or

FILETTO DI VITELLA FUNGHI ASPARAGI E SALSA DI RICCI DI MARE

Veal Tenderloin, Sautéed Porcini, Asparagus, Sea Urchin Sauce



DELIZIA AL LIMONE DI AMALFI

Amalfi Lemon Delight

S\$148++ per person