

**THAI SPECIALITIES AT THE CLIFFORD PIER AND LANTERN ROOFTOP BAR  
FEATURE DELIGHTS FROM GUEST CHEF WANTHANA NIKONSAEN  
OF TAMARIND HILL SINGAPORE**



**SINGAPORE, 1 July – From 9 to 31 July 2018**, The Fullerton Bay Hotel Singapore will host Executive Chef Wanthana Nikonsaen of Tamarind Hill Singapore for a series of delightful culinary experiences in collaboration with Chang Beer.

A reflection of her culinary journey across Thailand, Chef Wanthana's dishes are authentic creations from her hometown in the Kalasin Province of northern Thailand and Bangkok, where she nurtured her craft.

Together with The Fullerton Bay Hotel Singapore's Executive Sous Chef Zacharie Ong, Chef Wanthana will prepare a line-up of delicacies at The Clifford Pier and Lantern Rooftop Bar. Guests who dine at these two outlets will stand to win a pair of return air tickets to Thailand in a lucky draw sponsored by Thai Airways.

**Tantalising Thai Menus at The Clifford Pier**

Amid the elegant setting of The Clifford Pier, Chef Wanthana presents highlights such as **Tamarind Platter (Crispy Noodles with Tofu and Prawn, Thai-style Fish Cakes and Tom Yam Chicken Soup)**; **Massaman Curry with Beef Cheek and Roasted Potatoes**; **Red Curry with Chicken and Thai Eggplants**; **Green Curry with Assorted Vegetables**; and **Sweet Tamarind Platter (an assortment of four Thai desserts: Tako, Pumpkin**



**Custard, Banana Fritter and Red Rubies**) through a la carte, set and buffet menus. Set Menus are available from Mondays to Fridays and are priced at S\$35\* for a 2-course menu, S\$38\* for a 3-course lunch menu; and S\$58\* for a 4-course dinner menu. The Weekend Heritage Dinner Buffet will feature Thai Cuisine highlights and is priced at S\$58\* per person. Enjoy a bottle of **Chang Beer** at S\$15\* per bottle.

### **Party with Spectacular Views at Lantern Rooftop Bar**

Providing a respite from the bustling Central Business District, Lantern rooftop bar is the ultimate launch pad for picturesque and memorable events. Framed by a luxuriant backdrop of greenery that is reminiscent of the Mediterranean lifestyle, each of the four distinct sections overlooks sweeping vistas of the Marina Bay and city skyline. Chef Wanthana brings in her specialty Thai snacks such as **Thai-inspired Sliders (Charcoal Bun with Deep-fried Thai Fish Cake), and Green Chicken Curry Spring Rolls (Deep-fried Sautéed Diced Chicken rolled in Wonton Skin with Housemade Green Curry Paste)** which are perfectly paired with Thai-inspired Cocktails specially curated by our resident Mixologist. Sip on **Hot Mariachi (Tequila, Lime Juice, Orange Liqueur, Pepper Sauce, Lemongrass)** and **Red Passion (Tequila, Lime Juice, Orange Liqueur, Passion Fruit Juice, Cranberry Juice)**. **Chang Beer** is also available in buckets of 4 bottles at S\$55 nett or a bottle at S\$15 nett.

For enquiries and reservations at The Fullerton Hotels Singapore, please visit [www.fullertonhotels.com/dining](http://www.fullertonhotels.com/dining), call (65) 6877 8911/8912 or email [dining-rsvp@fullertonhotels.com](mailto:dining-rsvp@fullertonhotels.com).

*\*All prices are subject to service charge and prevailing government taxes, unless stated as nett.*

Please refer to Appendix A for full menus.

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### **About The Fullerton Bay Hotel Singapore**

The Fullerton Bay Hotel Singapore is a 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 views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore sets the tone for an indulgent lifestyle experience. [www.fullertonhotels.com](http://www.fullertonhotels.com)

### **About Tamarind Hill Singapore**

Nestled atop the forested Labrador Nature Reserve, nature and heritage harmonise at Tamarind Hill to present a gastronomic escape away from the bustle of the city. With its timeless interiors, rustic-luxe décor, and epicurean dishes, the award-winning restaurant is an amalgamation of Asian and colonial influences, perfectly mirroring the city's storied past. Tamarind Hill is housed in a standalone historic colonial bungalow that dates back to the 1800s, and its ambience is defined by an unmistakable rustic-luxe character and Asian flair. Indulge in an extensive repertoire of over 100 Thai and Shan dishes, each derived from an heirloom recipe that was contributed by the team of Thai chefs. With three distinct dining areas, your experience begins at the Chandelier Bar, distinguished by its soaring ceiling and welcoming long bar. Take pleasure dining within the bungalow's cosy interiors and quiet corners, or on the outdoor deck, which opens out to a lush green lawn and the verdant jungle. Set against the luxuriant backdrop, Tamarind Hill marks a unique venue for an elegant lunch or dinner, as well as an atmospheric venue for a one-of-its-kind occasion. [www.samadhiretreats.com/tamarind-hill-singapore](http://www.samadhiretreats.com/tamarind-hill-singapore)

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## Appendix A

### SET LUNCH MENU

**2-course | S\$35\* per person**

**3-course | S\$38\* per person**

### APPETISER PLATTER

Crispy Noodles with Tofu and Prawn  
coated with Sweet and Sour Tamarind Sauce  
Thai-style Fish Cakes  
Tom Yam Chicken Soup

### MAIN COURSE

choice of One Main served with Steamed Jasmine Rice  
and Eggplant Tempura

Pan-seared Seabass Fillet  
with Red Curry Reduction

or

Massaman Curry with Beef Cheek and  
Roasted Potatoes

or

Green Curry with Assorted Vegetables

### DESSERT PLATTER

Coconut Ice Cream  
with Red Rubies and Pumpkin Custard



## SET DINNER MENU

**S\$58\* per person**

### APPETISER PLATTER

Green Curry Chicken Spring Roll  
Pork Skewers  
Thai-style Fish Cakes

Miang Kham

*Traditional Thai Snack of Grated Coconut, Lime, Shallots,  
Roasted Peanuts, Dried Shrimp, Chilli and Fresh Ginger  
drizzled with Palm Sugar Sauce and wrapped in a Betel Leaf*

### SOUP

Sour Fish Soup  
Chunks of Sea Bass served in a Sour and Savoury Broth

### MAIN COURSE

Family-style Sharing

Massaman Curry with Beef Cheek and Roasted Potatoes

Calamari with Basil Sauce  
*Sliced Squid Sautéed with Spicy Thai Basil Sauce*

Pan-seared Seabass Fillet  
*with Red Curry Reduction*

Steamed Jasmine Rice

### DESSERT

Mango Sticky Rice  
*with Coconut Sauce*

Khanom Tako  
*Tapioca Pearls topped with Coconut Coulis*

Banana Fritters  
*Deep-fried Bananas in a Shredded Coconut and Sesame Seed Batter*

**A LA CARTE MENU**

**Tamarind Platter**

*Crispy Noodles with Tofu and Prawn,  
Thai-style Fish Cakes and Tom Yam Chicken Soup*

S\$26\*

**Pan-seared Sea Bass Fillet**

with Red Curry Reduction

S\$34\*

**Massaman Curry with Beef Cheek and  
Roasted Potatoes**

S\$36\*

**Red Curry with Chicken and Thai Eggplant**

S\$27\*

**Green Curry with Assorted Vegetables**

S\$26\*

**Sweet Tamarind Platter**

*an assortment of four Thai desserts:  
Tako, Pumpkin Custard, Banana Fritter and Red Rubies*

S\$16\*



## **LANTERN**

**SAWADEE NIGHTS**  
**Every Fridays in July 2018**

**SAWADEE PARTY**  
**Saturday, 28 July 2018**

**8.00 p.m. till late**

Thai-inspired Sliders  
*Charcoal Bun with Deep-fried Thai Fish Cake*  
S\$22\*

Green Chicken Curry Spring Rolls  
*Deep-fried Sautéed Diced Chicken rolled in Wonton Skin*  
*with Housemade Green Curry Paste*  
S\$18\*

### **SPICY SAWADEE COCKTAILS - S\$23 nett per glass**

#### **Hot Mariachi**

*Tequila, Lime Juice, Orange Liqueur, Pepper Sauce, Lemongrass*

#### **Red Passion**

*Tequila, Lime Juice, Orange Liqueur, Passion Fruit Juice, Cranberry Juice*

#### **Thai Young Coconut**

S\$10 nett

#### **Chang Beer**

S\$55 nett for 4 bottles

S\$15 nett per bottle

Prices are subject to service charge and prevailing government taxes unless stated as net.