

**A FINE EPICUREAN JOURNEY AWAITS AT THE CLIFFORD PIER'S ODYSSEY BRUNCH**



**SINGAPORE, 6 MARCH, 2017** – Elevate your senses with a gastronomic journey of epic proportions at The Clifford Pier's sixth instalment of the Odyssey Brunch on Sunday, 19 March 2017, 12.30 p.m. to 4.00 p.m. (last pour at 3.30 p.m.). With food stations brimming with seafood, succulent meats, classic European breakfast dishes, cheese and desserts, the repast will get off to a sumptuous start, especially when accompanied by free-flowing Ruinart Blanc de Blancs and Veuve Clicquot Yellow Label Brut champagnes.

Begin the sensory journey with a plethora of fresh seafood, including an international selection of freshly shucked Oysters, Chilled Alaskan King Crab Legs, Boston Lobsters and Poached Tiger Prawns. Brunch connoisseurs will also be feted to Cognac-flamed Lobster Bisque, Steamed Mussels with White Wine, King Salmon Confit and Gravlax (dill-cured Salmon).

To be savoured at leisure over free-flowing bubbly and convivial conversations, the charcuterie platter beckons with a selection of Jamón Ibérico, Whole Carving of Parma Ham, Duck Rillettes and Yuzu Foie Gras Terrine, to name a few. Meat lovers will be spoilt for choice at the Carving Station as the culinary team presents Garlic-roasted Lamb Legs, Slow-roasted Ribs and Thyme and Rosemary-roasted Crackling Pork Rack.

For a hearty breakfast experience, classic European breakfast dishes including Smoked Salmon or Paris Benedict with Truffle Hollandaise Sauce; and a Live Egg Station will delight. Fresh from the stove, share the Carabinero Red Prawns and Urchin Risotto with Soft-boiled Egg and Shell Fish Foam; Magret Duck and Foie Gras Feuilles De Brick with Grand Marnier Orange Glaze; and Tender Braised Pork Jowl with Potato Espuma and Shaved Truffles with your brunch companions. The lavish spread is also replete with French, Italian and British cheese platter selections accompanied by Baguettes, Poilâne Bread, Dark Rye, Ciabatta and Walnut Bread.



To end the experience with a flourish, relish in house made Crepe Suzette with Chocolate and Caramelised Bananas; Hot Waffles with Maple Syrup, Mixed Berries Compote and Chocolate Sauce. Frozen Ice Cream Lollipops and Chocolate Fountain with Seasonal Fruits will tempt one into having another serving.

The Odyssey Brunch is **S\$198\* per person** with free-flowing Ruinart Blanc de Blanc or **S\$168\* per person** with free-flowing Veuve Clicquot Yellow Label Brut. For a non-alcoholic brunch affair, it is priced at **S\$108\* per adult** and **S\$60\* per child**, both inclusive of free-flowing juices and soft drinks.

For reservations and enquiries, please visit [www.fullertonhotels.com](http://www.fullertonhotels.com) or call Dining Reservations at (65) 6877 8911 / 8912.

\*All prices are subject to service charge and prevailing government taxes.

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### **About The Clifford Pier**

Unveiled in May 2014, The Clifford Pier is The Fullerton Bay Hotel's latest destination restaurant. A historic landmark, Clifford Pier was built in 1933 as the landing jetty for ships and marks the arrival point where Singapore's forefathers began a new chapter of their lives. An air of adventure and discovery surrounds the Pier which is closely representative of the Singapore story. In the Pier's earliest days, hawkers plied its waters on sampans offering comfort food to warm the stomachs of Singapore's pioneers who journeyed from afar. From the 1950s, the car park adjacent to the Pier was transformed into a hawker centre at night. Our new dining destination preserves the Pier's intrinsic hawker culture and honours its historical role as a melting pot of diverse cultures by presenting the best of Singapore's delicacies and reinterpretations of Asian specialties and Western classics.

### **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)



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