

THE FULLERTON BAY HOTEL

SINGAPORE

The Clifford Pier Presents “Fiery Signatures By The Bay”: A Sensational Feast with Southeast Asian Inspirations and Lots of Spice



SINGAPORE, 7 March 2019 – Occupying the space of the original Clifford Pier, The Clifford Pier at The Fullerton Bay Hotel Singapore aims to preserve the pier's hawker culture while honouring its historical role as the landing point of Singapore's forefathers. From 7 to 29 March 2019, the restaurant will present “Fiery Signatures By The Bay”, a spice-laced showcase of dishes that represent the best of local, Thai, Malaccan, Penang and Indonesian flavours.

The new menu is specially curated by Executive Sous Chef Zacharie Ong. Be dazzled by a medley of mouth-watering seafood dishes. Be dazzled by a medley of mouthwatering dishes including an all-time Singaporean hawker classic, the aromatic and peppery **The Clifford Pier White Bee Hoon with Lala Clam** (S\$38*), which features al dente rice vermicelli braised in a boldly flavoured stock along with clams, prawns and vegetables. For the **Butter Roasted Tiger Prawns** (S\$42*), plump tiger

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prawns are first roasted in butter and garlic then braised in a robust prawn bisque till dry. Spiked with chilli padi and served with crispy kale and plenty of garlic, this is easily a showstopper.

Another hit around the table is the **Crispy Whole Red Garoupa Fish** (S\$80). The fish is deep-fried till golden and crisp, and paired with a choice of *Spicy Chilli, Green Mango Slaw and Fresh Key Lime* or *Chef's Special Spicy Sauce* with kicap manis, chilli padi, torch ginger and calamansi.

While seafood takes the limelight, there is also the Indo-Chinese inspired **Grilled Cincalok Spring Chicken** (S\$42). The spring chicken is glazed with caramelised soy sauce, then grilled to juicy perfection. Enjoy with the spicy housemade cincalok (preserved baby shrimp) dip served alongside for extra punch. Complete your meal with **The Clifford Pier's Nasi Bakar** (S\$15*/up to 3 pax). The hearty Indonesian comfort food comprises Jasmine rice that is flavoured with dried shrimps, lemongrass and kaffir lime and wok-fried, then wrapped in banana leaf and grilled for a heady fragrance.

Prices are in Singapore Dollars and are subject to service charge and prevailing government taxes.

Full menu on Appendix I

High Res Image Link: <http://bit.ly/thecliffordpierfieryspecialities>

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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.

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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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Appendix I

FIERY SPECIALITIES BY THE BAY **MENU**

THE CLIFFORD PIER WHITE BEE HOON WITH LALA CLAMS

Aromatic and Peppery Tender Braised Rice Vermicelli with Lala Clams and Seafood
S\$38*

BUTTER-ROASTED TIGER PRAWNS

Braised in Rich Prawn Bisque, Crispy Kale and Garlic
S\$42*

CRISPY WHOLE RED GAROUPA FISH

S\$80*

Choice of:

Spicy Chilli with Green Mango Slaw and Fresh Key Lime

Or

Chef's Special Spicy Sauce with Torch Ginger and Calamansi

GRILLED CINCALOK SPRING CHICKEN

Spicy Whole Spring Chicken Grilled with Caramelised Soya Sauce and Glazed
with Spicy Housemade Cincalok Dip (Preserved Baby Shrimps)
S\$42*

The Clifford Pier's Nasi Bakar

Spicy Grilled Rice wrapped in Banana Leaf
Flavoured with Dried Shrimps, Lemongrass and Kaffir Lime

S\$15*

For 2 to 3 persons

*Prices are subject to service charge and prevailing government taxes