

THE FULLERTON

HOTELS AND RESORTS

CHEF LUIGI SALOMONE FROM ONE MICHELIN-STARRED PIAZZETTA MILÙ IN ITALY RETURNS TO THE LIGHTHOUSE RESTAURANT FOR THE NEXT INSTALMENT OF THE FULLERTON HOTEL SINGAPORE'S "HOME OF THE STARS"

From 26 to 31 March 2019, Chef Luigi Salomone will helm the kitchen at The Lighthouse Restaurant



SINGAPORE, 25 March 2019 –The Lighthouse Restaurant welcomes Chef Luigi Salomone from one Michelin-starred restaurant Piazzetta Milù in Naples, Italy back for yet another instalment of The Fullerton Hotel Singapore's "Home of the Stars" series. From 26 to 31 March 2019, Chef Salomone will be showcasing a blend of traditional and contemporary culinary creations inspired by the inventive daily repertoire at Piazzetta Milù.

A native of Naples, Chef Salomone was very much involved in his family's butchery business through his growing years, where he cultivated a passion for food and cooking at a young age. He began his culinary career at the two Michelin-starred restaurant Taverna Estia in his hometown, where he honed his craft under the tutelage of Chef Francesco Sposito. He was blessed with the opportunity to work with other renowned chefs including Chef Nino De Costanzo and Chef Paolo Barrale. In 2015, at the age of 27, Chef Salomone became Chef de

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Cuisine at Piazzetta Milù. The following year, the restaurant was honoured with its first Michelin star and Chef Salomone became the youngest chef in Italy to have a Michelin-starred restaurant under his belt.

For his stint at The Lighthouse, Chef Salomone will be serving up a tightly curated menu showcasing modern interpretations of classic Italian flavours. Start with delectable starters of **Beef Tartare** with Smoked Eel, Taleggio Cheese and Almond, an Italian version of the classic steak tartare; and the **Chickpeas Pasta** with Fresh Squid and Seaweed that's lifted with a tangy hint of lemon, a luxurious spin on the humble homely Southern Italian dish. There is also the **Veal Ragout Tortello** with Buffalo Mozzarella Cheese Espuma and Raisins, probably every Neapolitan's all-time favourite dish.

For mains, savour dishes from both land and sea including the **Barbecue Cube Roll Striploin Beef** with Cauliflower and Toasted Sesame as well as the **Orbetello Seabass in Seafood Broth** with Endives and Citrus Fruits.

Finish on a sweet high with Chef Salomone's signature creamy **Tiramisù**. Espresso-soaked Savoirdi biscuits, or sponge fingers, are layered with lightly sweetened whipped cream and rich mascarpone, and dusted with cocoa powder to finish.

Chef Salomone's culinary creations are offered through an à la carte menu starting at S\$22* per dish, a 4-course degustation dinner that is priced at S\$148* per person, and a 5-course degustation dinner presented at S\$158* 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.*

Full menu on Appendix I

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

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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 travellers with a sanctuary of serenity and comfort in which to retreat and rejuvenate. Dynamically located in the heart of the financial and arts districts, the hotel successfully 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 5 restaurants and bar in the hotel, namely Town Restaurant which presents international buffets and an à la carte menu, Jade features authentic Chinese cuisine, The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea, and The Lighthouse Restaurant & Rooftop Bar with breath-taking views of the bay serves authentic Italian cuisine. Post Bar, which features the original ceiling and pillars of the General Post Office, is the popular choice amongst the trendy elite. Aside from the dining selections, The Fullerton Hotel also features an exquisite and intimate retail wing. Guests seeking rejuvenation can pamper themselves with the indulgent treatments at The Fullerton Spa. www.fullertonhotels.com/the-fullerton-hotel

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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.

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Appendix I

A LA CARTE MENU

GLI ANTIPASTI

Starters

Tartare Di Manzo Anguilla

Taleggio E Mandorle

Beef Tartare with Smoked Eel,

Taleggio Cheese and Almond

\$32

Baccala Nero Finocchio E Limone

Squid Ink Cod Salad, Lemon and Fennel

\$32

Porro Arrosto Yogurt Nocciola E Tartufo (V)

Roasted Leeks, Hazelnut Yogurt and Truffles

\$28

I SECONDI PIATTI

Mains

Manzo Barbecue Cavolfiore E Sesamo

Barbecue Beef Cube Roll Strip Loin with

Cauliflower and Toasted Sesame

\$58

Spigola Acqua Pazza Indivia E Agrumi

*Orbetello Seabass in Seafood Broth, Endives
and Citrus Fruits*

\$58

Scarola E Fagioli... (V)

*Braised Stuffed Escarole with Beans and
Capers*

\$46

I PRIMI PIATTI

Entrées

Pasta E Ceci Totani Alghe

E Limone

Chickpeas Pasta with Fresh Squid,

Seaweed and Lemon

\$32

Tortello 'Ragout' Bufala E Uvetta Passa

*Veal Ragout Tortello with Buffalo Mozzarella
Cheese Espuma and Raisins*

\$34

Risotto Burro Alla Brace

Camomilla E Porcini (V)

Carnaroli Risotto with Smoked Butter,

Chamomile and Porcini Mushrooms

\$32

DOLCI

Desserts

Sfoglia Di Mele, Crema Inglese

E Fiordilatte

*Apple Puff Pastry with Vanilla Cream Sauce
and Fior Di Latte Ice Cream*

\$22

Tiramisù

Chef Luigi Salomone's Tiramisu

\$24

Tartelletta Cioccolato Caramello,

Nocciola E Passiflora

*Chocolate Tart with Caramel, Hazelnut
Sherbet and Passionfruit*

\$22

V - Vegetarian

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DEGUSTATION MENU

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Tartare Di Manzo Anguilla Taleggio E Mandorle
Beef Tartare with Smoked Eel, Taleggio Cheese and Almonds

❧❧❧

Pasta E Ceci Totani Alghe E Limone
Chickpeas Pasta with Fresh Squid, Seaweeds and Lemon

❧❧❧

Spigola Acqua Pazza Indivia E Agrumi
Orbetello Seabass in Seafood Broth, Endives and Citrus Fruits

❧❧❧

Manzo Barbecue Cavolfiore E Sesamo
Barbecue Beef Cube Roll Strip Loin with Cauliflower and Toasted Sesame

❧❧❧

Tiramisù

Chef Luigi Salomone's Tiramisu

❧❧❧

Coffee & Tea

4-course at S\$148* | 5-course at S\$158*