

**TIONG BAHRU HAWKERS POP UP AT THE FULLERTON BAY HOTEL
PRIOR TO THE RE-OPENING OF TIONG BAHRU FOOD CENTRE**

**For a fortnight, die-hard fans will have a place to satiate their cravings
for chwee kueh, lor mee and other hawker favourites**





SINGAPORE, 13 APRIL, 2017 – The Fullerton Bay Hotel’s The Clifford Pier – formerly a bustling hawker centre and landing jetty for ships – plays host to eight hawkers from Tiong Bahru Food Centre from 30 April to 14 May 2017. Tiong Bahru’s hawker scene has evolved since 1945, when two shophouses were converted into a wet market, but has stayed close to the heart of many generations. During its three-month long renovation from February to end-May 2017, die-hard fans can still get their cravings satisfied as their favourite hawkers unite to bring vibrant flavours of their signature dishes in makeshift hawker stalls at The Clifford Pier.

Cavaliere Giovanni Viterale, General Manager of The Fullerton Heritage shares, “When I met Ah Hao of Tiong Bahru Tau Suan, we immediately identified this as a fitting opportunity to showcase the hawkers in The Fullerton Heritage precinct. Hosting our national culinary treasures at The Clifford Pier honours its heritage as a bustling hawker centre back in the day when it served as the landing point of Singapore’s forefathers.”

Authenticity is assured as each hawker will be personally present to dish out their original recipes. Look forward to freshly made and springy Chwee Kuehs (steamed rice cake) topped with dollops of aromatic fried chai poh (preserved radish) from the 61-year-old **Jian Bo Shui Kueh, Kampong Carrot Cake**’s signature big chunks of radish cake fried to perfection with or without the sweet sauce, and bowls of **Tiong Bahru Tau Suan**, where mung beans are steamed before they are cooked with pandan leaves and topped with crispy you tiao (Chinese dough fritters).

Dine in air-conditioned comfort under the stunning arches of The Clifford Pier with other hawkers who will also bring their nonpareil fare to the table. These include **Tiong Bahru Lor Mee** and **Tiong Bahru Teochew Kueh**, with its handcrafted Png Kueh skins enveloping generous fillings of sticky glutinous rice and peanuts.

The weekday lunch buffet is priced at S\$39* per person. Enjoy additional signatures from The Clifford Pier such as the Hainanese Chicken Rice, Laksa, Char Kway Teow and Wagyu Beef Rendang for an additional S\$10* each.

Three additional hawkers will join the line-up for the daily buffet dinner. This includes **Kim Fa Fishball and Minced Meat Noodle**, which started its stall in a push cart in 1950s; **HarriAnns**’ three-generational Nonya Kuehs, which continues to make many of their sweet confections by hand, and **Tiong Bahru Fishball**, which was founded in 1962, and offers fishballs, tau kwas (firm beancurd), ngoh hiangs (five-spice meat rolls), beancurd skins and fishcakes paired with sweet chilli sauce.



The Fullerton Bay Hotel's culinary team will also represent their versions of local cuisine with its signature Kurobuta Kong Bak Pau (braised pork buns), Chilli Crab Gravy with Crispy Man Tou, Soup Kambing Mutton Soup, Traditional Satays, and childhood favourite drinks like Bandung, Chin Chow and Teh Tarik.

The daily dinner is priced at S\$59* per person.

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

Operating hours:

Monday to Friday: 12.00 p.m. to 2.30 p.m. and 6.30 p.m. to 10.00 p.m.

Saturday, Sunday and Public Holidays: 6.30 p.m. to 10.30 p.m.

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

For more information on each hawker, please refer to the attached Appendix.

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APPENDIX

1. Kampong Carrot Cake ■

Known for their chunkier lobes of radish cake, Kampong Carrot Cake is famed for both its white and black versions. The latter is laced with a sweet sauce while the white features softly scrambled eggs and a characteristic “wok hei” taste. Owner Mr Boo was recently featured on cooking television competition programme Eat List Star and his stall is a regular feature on many “Best Carrot Cakes in Singapore” listicles.

2. Tiong Bahru Fish Ball ■

No stranger to the Tiong Bahru community, this stall was founded in 1962 and was originally located at the old Tiong Bahru Market. Five decades later, it continues to adhere to the old way of making fishballs and fishcakes with wolf herring fish, which are minced and pounded by hand to create soft, springy textures.

3. Tiong Bahru Jian Bo Shui Kueh ■

Tiong Bahru Jian Bo Shui Kueh started in 1958 with a small stall in Tiong Bahru Market and has currently expanded to 18 stalls across the island. Steamed to quivering perfection, their Chwee Kuehs are topped with savoury chai po (preserved radish) made from a secret recipe, and a special chilli sauce.

4. Tiong Bahru Teochew Kueh ■

Started by the now 90-year-old Mdm Poon who came to Singapore from China, Tiong Bahru Teochew Kueh expanded its repertoire from Png Kueh (sticky rice dimplings) and Soon Kueh (turnip and bamboo) dumplings to now offer Koo Chye Kueh (chive dumplings), Ang Ku Kueh (red tortoise cakes) and Otak Otak (minced fish paste). Shaped to symbolise longevity, the peach-shaped sticky rice dumplings are made of generous fillings of glutinous rice and peanuts stuffed in chewy pink skin crafted from handmade dough. The time-honoured eatery was recently recognised as a Singapore heritage hero by Slow Food Singapore.

5. HarriAnns ■

Spanning three generations, HarriAnns began in the late 1940s with Mdm Chia Nga Eng selling handmade Nyonya Kuehs in her pushcart around the Tiong Bahru vicinity. Sink your teeth in some of their multi-coloured signatures like Kueh Ubi Getuk (tapioca cake) and Rempah Udang (glutinous rice and shrimp paste wrapped in a pandan leaf).

6. Kim Fa Fishball and Minced Pork Noodles

The stall started life as a push cart along Seng Poh Road in the 1950s. The signature Fishball and Minced Pork Noodles recipe has been refined over 30 years, and now bears the hallmark of springy noodles, bouncy mackerel fishballs and a specially concocted “family-secret” sauce.

7. Tiong Bahru Tau Suan

At Tiong Bahru Tau Suan, every effort is made to preserve the traditional methods of cooking the mung bean dessert. The beans are steamed before they are gently simmered with pandan leaves, water and sugar to take on its deliciously viscous consistency – a process that takes up to four hours. Do not miss their Pulut Hitam too, where the full-bodied black rice dessert is served with a creamy swirl of coconut milk.



8. Tiong Bahru Lor Mee

The soul of these gravy-rich noodles lies in its braised sauce, which bears a slightly herbal aroma that lends a full-bodied punch to the slippery smooth strands of noodles. Further topped with ngoh hiang, fish cake, lor bak, braised egg, fried fish and fried dumplings, the hearty Lor Mee is a breakfast staple that has won the hearts of many a Tiong Bahru resident.

■ Hawkers present at media preview

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

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.

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Bay Hotel Singapore

Instagram: #fullertonxtiongbahru

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