

# THE FULLERTON

HOTELS AND RESORTS

## THE FULLERTON HOTEL SINGAPORE PRESENTS 'A TASTE OF JAPAN' AT TOWN RESTAURANT

*From 18 to 28 April 2019, Town Restaurant presents an exquisite Japanese gourmet promotion serving up an expanded buffet of sashimi, sushi, tempura, beef Teppanyaki alongside wholesome Okinawan specialties and mouth-watering Japanese sweets*



**SINGAPORE, 15 April 2019** – Savour the exquisite flavours of Japan this April at Town Restaurant. Alongside its popular repertoire of local and international offerings, guests can look forward to a curated selection of popular Japanese signatures during the dinner buffet.

From fresh sashimi featuring salmon, yellow fin tuna and sword fish to a sushi selection of handmade maki rolls, temaki sushi, makimono and nigiri sushi, a plethora of Japanese favourites awaits. Guests can also look forward to **special live station** dishing up **Tea-Smoked Salmon Sashimi** prepared in-house served with **Fresh Wasabi and Tosa Shoyu (Japanese)**. On Saturday nights, catch the chefs in action as they slice up a whole tuna in a special ritual known as maguro kaitai. Maguro refers to the tuna, while 'kaitai' means 'dismantling' in Japanese.

In collaboration with Okinawa Prefecture, there will also be a showcase of delicious Okinawan specialties, giving guests a taste of the Japanese island known for its pristine beaches, stunning underwater world and incredible produce. Highlights from the selection include the **Goya Chanpuru (Okinawa Bitter Gourd)**, **Kablha (Grilled Okinawa Pumpkin)**, **Chikuzeni (Chicken with Lotus Root)**, **Mozuku (Seaweed)**, **Mizuna (Mustard Leaf)**, **Pineapple** and **Okinawa Nasu (Eggplant) with Dashi Broth**.

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Two other live stations to tempt hungry diners are the teppanyaki station serving up **Teppan Beef with Garlic, Goma, Ponzu Dressing paired with Assorted Vegetables and Mushrooms**; and the tempura station featuring all varieties of delicate, tempura-battered prawns, sweet potato, pumpkin, shiitake mushrooms and Japanese green peppers, better known as shishito.

For mains, there are choices galore -- from **Japanese Ramen and Fried Udon to Grilled Buta Niku Pork Belly with Miso to Yakiniku Sliced Pork and/or Anago Yanagawa (Sea Eel with Burdock)**. Or, opt for an East-meets-West variation and pick up a slice of **Japanese Style Unagi Pizza**.

Finish on a sweet high with traditional and modern Japanese desserts such as **Dorayaki (Japanese Pancake), Mochi, Yokan (Red Bean Jelly), Japanese Sponge Cheese Cake and Sakura Cherry Blossom Ice Cream**, all of which are guaranteed to spark joy.

'A Taste of Japan' gourmet promotion at Town Restaurant will be available from 18 to 28 April, 6.30 p.m. to 10.30 p.m. daily. The dinner buffet is priced at S\$59\* per adult and S\$30\* per child^ from Sunday to Thursday; and priced at S\$85\* per adult and S\$43\* per child^ on Friday and Saturday.

In tandem with the Town Restaurant's special Japanese gourmet promotion 'A Taste of Japan', The Fullerton Hotel Singapore will be hosting a photography exhibition titled 'Longevity Okinawa' by Singapore-based French photographer Jose Jeuland at the East Garden Gallery from 19 April to 30 May. Discover the secrets behind the centenarians of Okinawa as the exhibition will feature the locals living in Okinawa aged between 89 to 106 years old and their secrets to longevity. At the exhibition, visitors can also enjoy a short documentary film on a BenQ interactive flat panel.

For enquiries, please contact Dining Reservations at (65) 6877 8911/8912 or email [dining-rsvp@fullertonhotels.com](mailto:dining-rsvp@fullertonhotels.com).

*^ Children from 6 to 11 years old.*

*\* Prices are subject to 10% service charge and prevailing government taxes, unless otherwise stated.*

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

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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. Located in the heart of the financial and arts districts, the hotel 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 five restaurants and bar in the hotel -- Town Restaurant presents international buffets and an a la carte menu; Jade Restaurant serves elegant Cantonese cuisine; The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea; and The Lighthouse Restaurant & Rooftop Bar which serves up authentic Italian cuisine alongside breathtaking views of the bay. Post Bar, which features the original ceiling and pillars of the General Post Office, is a popular watering hole.

Aside from the dining selections, Guests seeking rejuvenation can pamper themselves with indulgent treatments at The Fullerton Spa. [www.fullertonhotels.com](http://www.fullertonhotels.com).

## **SOCIAL MEDIA LINKS:**

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## **ABOUT TOWN RESTAURANT**

Town Restaurant is perfect for a power breakfast, casual business lunch or pre-theatre dinner at The Fullerton Hotel Singapore. Town Restaurant offers international flavours in an extensive à la carte menu as well as a variety of buffets. It serves a Power Breakfast, International Buffet Lunch, Asian Buffet Lunch, Asian Buffet Dinner, Seafood Gourmet Buffet Dinner, and a lavish Sunday Champagne Brunch with a dedicated kids' craft and activity room. Enjoy the Singapore High Tea Buffet or after-work drinks by the al fresco waterfront terrace, which places you right next to the historic Singapore River.

## **ABOUT OKINAWA, JAPAN**

The islands making up Okinawa Prefecture are also known as the Ryukyu Islands, a name taken from the prefecture's ancient name – the Ryukyu Kingdom. Distinctly different from the rest of Japan in terms of culture, cuisine and arts, Okinawa is a perennial favorite holiday destination amongst domestic travellers and an up-and-coming destination amongst international travellers. These islands located at the southern end of Japan have historically been known for longevity. Their secrets? They have a few - one of them is having an extremely strong connection with those around them. These connections keep them rooted, and provide a support network for times of need and people to share happiness with in times of joy. This spirit of support and sharing is known as “yuima-ru”. With many people around, sorrow is halved and happiness is doubled, to borrow an old saying. The existence of the support network exemplified by the spirit of “yuima-ru” is what keeps the elderly going. Lastly, maintaining their Okinawan diet which is plant-based, high in nutrients and low in calories is definitely another key secret behind their long lives.

Okinawan cuisine is highly recommended due to its high nutritional value. There are two types of Okinawan dishes: an elegant cuisine prepared for the king and his court during the Ryukyu Dynasty and the more economical and reasonable dishes developed out of the sensible wisdom of commoners' everyday life. Both are influenced by Chinese and Southeast-Asian culinary cultures and, of course, Japanese culture too. If you are in Okinawa, do try some Okinawan dishes with the local Uchinanchu. [www.pref.okinawa.jp](http://www.pref.okinawa.jp) | [visitokinawa.jp](http://visitokinawa.jp) | [www.ocvb.or.jp](http://www.ocvb.or.jp)

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