

LA BRASSERIE PRESENTS
“LES ESCARGOTS”:
A FRENCH DELICACY REIMAGINED

*Escargot caviar and six specially curated dishes available for a limited time only,
from 7 to 18 January & 1 to 8 February 2019*



SINGAPORE, 10 January 2019 – This January, La Brasserie is proud to present “Les Escargots”, which showcases the highly prized **escargot caviar** and the classic French delicacy served in six different ways. Rare and unusual, escargot caviar is also called white caviar for its pearly white colour and is once known as “pearls of Aphrodite”.

Between 7 to 18 January & 1 to 8 February, the chefs at La Brasserie present *les escargots* as appetiser, soup and main course. Guests have the option to top each dish with **Escargot Caviar (Original, Oil, Fine Herbs or Sweet Vanilla)** at an additional S\$49.50* per 3 grams, subject to availability.

- **Traditional Baked Escargot with Herb Butter** (S\$22*/half dozen): Plump escargots slicked with piquant herb butter, then baked, this timeless dish will always be a winner.
- **Baked Escargot & Comté Cheese Tart** (S\$22*): A gorgeous pairing of textures and flavours, this dish is topped with shaved winter truffle for that extra indulgence.
- **Tarragon Butter Escargot Tortello** (S\$28*): Stuffed with buttered escargot, the ring-shaped pasta is doused in a lightly spiced tomato sauce, kissed with a splash of herb oil and topped with moreish parmesan crisps.

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- **Escargot and Forest Mushroom Soup (S\$23*)**: The creamy forest mushroom potage is topped with garlic-scented escargots and finished with tarragon milk foam for a bittersweet boost.
- **Escargot Herb Risotto (S\$33*)**: Classic risotto is enriched with a visually striking medley of herbs, sautéed escargots and walnut gremolata.
- **Grilled Beef Tenderloin with Truffle Escargot Butter (S\$65*)**: Glazed with house-made truffle escargot butter, the beef tenderloin is accompanied with caramelised carrots, mousseline potato and red wine jus, and topped with sautéed escargots.

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.*

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About The Fullerton Bay Hotel Singapore

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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About La Brasserie

Located at the heart of the historically rich Fullerton Heritage precinct, with spectacular views of the Marina Bay waterfront, La Brasserie charms with its unrivalled setting and finely curated menu of French 'cuisine du soleil' classics, which feature lighter Mediterranean flavours and touches. By way of its food, ambience, service, and distinctive approach to detail, decorum and generosity of spirit, the restaurant – with its own street front access – evokes elegance over business lunches, handsome steak dinners and family-friendly weekend brunches. Diners are seated in two exquisite, spacious salons and a private room, all with 10 metre-high windows, and an al fresco terrace, to enjoy the beautiful vista of orange sunsets over superb food, wine and Fullerton hospitality.