

Singapore's First MasterChef Zander Ng whips up an Inspired, Modern Feast at The Clifford Pier at The Fullerton Bay Hotel Singapore



SINGAPORE, 9 January 2019 – To kick-start a brand new year of gourmet experiences, The Fullerton Bay Hotel Singapore presents a pop-up collaboration with Singapore's first MasterChef Zander Ng.

For the first time ever, MasterChef Zander Ng will be collaborating with The Fullerton Bay Hotel culinary team to showcase his innovative culinary creations. From 8th to 26th January 2019, he will be serving up reworked Singaporean favourites alongside inspired renditions of Western classics at The Clifford Pier.

Chef Zander's menu comprises eight dishes and is a nostalgic homage to the multi-cultural cuisines he grew up with in an Australian-Singaporean family in Singapore. Drawing from both East and West, they reflect his culinary inspirations and his penchant for combining rich, diverse flavours.

Start with the **Scallop Carpaccio**, which is inspired by the Thai dish Tom Kha Gai; **Har Cheong Calamari**, a creative take on local favourite Har Cheong Chicken; and **Miso Glazed Eggplant**, a Japanese spin on the humble vegetable.

The mains are equally delectable and feature **Buak Keluak Risotto**, **Cider-brined Kurobuta Pork Chop** and **Beef Tagliata**. Fondly known as the "Risotto Boy" on *MasterChef Singapore*, Chef Zander gives a local twist to Italian risotto with homemade rempah and buak keluak, finished with shavings of house-cured egg yolk. His Cider-brined Kurobuta Pork Chop, meanwhile, is a modern luxed up version on Hainanese Pork Chop, and pairs tender premium pork chop paired with plum sauce, sunchoke purée and deep-fried holy basil. For Beef Tagliata, Chef Zander opted for Chinkiang vinegar instead of traditional balsamic vinegar for an interesting local twist.

THE FULLERTON BAY HOTEL

SINGAPORE

Finish on a sweet high with **Kumquat Polenta Cake** and **Sticky Date Pudding**, Chef Zander's refreshing take on Western favourites. For the former, Chef Zander added kumquat for a lovely tangy lift and paired it with ginger marmalade and ice cream. Chinese five-spice adds a savoury touch and unique depth of flavour to the classic sticky date pudding.

Occupying the space of the original Clifford Pier, The Clifford Pier at The Fullerton Bay Hotel Singapore preserves the pier's hawker culture while honouring its historical role as the landing point of Singapore's forefathers. On the menu are the best of Singapore's culinary delicacies represented by a melting pot of diverse cultures including Western classics. Find more information below on other dining promotions at The Clifford Pier, The Fullerton Bay Hotel Singapore.

The Clifford Pier, The Fullerton Bay Hotel Singapore

Zander Ng x The Clifford Pier Promotion

8 January to 26 January 2019

(please refer to Appendix 1 for the full menu)

Monday to Friday: 12.00 p.m. to 2.30 p.m. (except Public Holidays)

- À La Carte dishes from \$21*
- 3-course Set Lunch \$59*

Monday to Friday: 6.30 p.m. to 10.00 p.m. (except Public Holidays)

Saturday: 6.30 p.m. to 10.30 p.m.

- À La Carte dishes from \$21*
- 3-course Set Dinner \$69*
- 4-course Set Dinner \$79*

For enquiries and reservations, please contact the 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.*

###

THE FULLERTON BAY HOTEL

SINGAPORE

For media enquiries, please contact:

The Fullerton Bay Hotel Singapore

Joyceline Tully

Assistant Director of Marketing Communications

Tel: (65) 6877 8995

Email: joy.tully@fullertonhotels.com

Ruby Manansala

Assistant Marketing Communications Manager

Tel: (65) 6877 8177

Email: ruby.manansala@fullertonhotels.com

Brand Cellar

Jana Tan

Tel: (65) 9008 8627

Email: jana@brand-cellar.com

Jaslyn Low

Tel: (65) 8608 4629

Email: jaslyn@brand-cellar.com

About The Fullerton Bay Hotel Singapore

The Fullerton Bay Hotel Singapore is a stunning, 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 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

Follow The Fullerton Hotel Singapore on [Facebook](#), [Instagram](#) and [Twitter](#). Hashtag: [#FullertonBayHotel](#)

THE FULLERTON BAY HOTEL
SINGAPORE

APPENDIX 1 – MENUS

À La Carte

STARTERS

SCALLOP CARPACCIO

Coconut Milk, Kaffir Lime, Lemongrass, Fried Garlic Chips

S\$26

HAR CHEONG CALAMARI

Calamansi Aioli, Sarawak White Pepper, Rocket Salad, Parmigiano-Reggiano

S\$26

MISO GLAZED EGGPLANT

Sesame, Mâche, Wafu Yuzu

S\$21

MAINS

BUAH KELUAK RISOTTO

Tiger Prawns, Cured Egg Yolk, Crispy Shallots, Pickled Chilli

S\$31

CIDER-BRINED KUROBUTA PORK CHOP

Plum Sauce, Sunchoke, Holy Basil

S\$48

BEEF TAGLIATA

Chinkiang Vinegar, Olive Oil, Rocket & Radicchio Salad

S\$52

THE FULLERTON BAY HOTEL
SINGAPORE

DESSERTS

KUMQUAT POLENTA CAKE

Salted Caramel, Marmalade Glaze, Ginger Milk Ice Cream

S\$18

STICKY DATE PUDDING

Chinese Five Spice, Sea Salt Toffee, Vanilla Ice Cream

S\$18

THE FULLERTON BAY HOTEL
SINGAPORE

SET LUNCH MENU

3 – Course

S\$59 Per Person

SCALLOP CARPACCIO

Coconut Milk, Kaffir Lime, Lemongrass, Fried Garlic Chips

Or

HAR CHEONG CALAMARI

Calamansi Aioli, Sarawak White Pepper, Rocket Salad, Parmigiano-Reggiano



BUAH KELUAK RISOTTO

Tiger Prawns, Cured Egg Yolk, Crispy Shallots, Pickled Chilli

Or

CIDER-BRINED KUROBUTA PORK CHOP

Plum Sauce, Sunchoke, Holy Basil



KUMQUAT POLENTA CAKE

Salted Caramel, Marmalade Glaze, Ginger Milk Ice Cream

Or

STICKY DATE PUDDING

Chinese Five-Spice, Sea Salt Toffee, Vanilla Ice Cream

THE FULLERTON BAY HOTEL
SINGAPORE

SET DINNER MENU

3 – Course

S\$69 Per Person

SCALLOP CARPACCIO

Coconut Milk, Kaffir Lime, Lemongrass, Fried Garlic Chips

Or

HAR CHEONG CALAMARI

Calamansi Aioli, Sarawak White Pepper, Rocket Salad, Parmigiano-Reggiano



BEEF TAGLIATA

Chinkiang Vinegar, Olive Oil, Rocket & Radicchio Salad

Or

CIDER-BRINED KUROBUTA PORK CHOP

Plum Sauce, Sunchoke, Holy Basil



KUMQUAT POLENTA CAKE

Salted Caramel, Marmalade Glaze, Ginger Milk Ice Cream

Or

STICKY DATE PUDDING

Chinese Five-Spice, Sea Salt Toffee, Vanilla Ice Cream

THE FULLERTON BAY HOTEL
SINGAPORE

SET DINNER MENU

4 - Course

S\$79 Per Person

SCALLOP CARPACCIO

Coconut Milk, Kaffir Lime, Lemongrass, Fried Garlic Chips



HAR CHEONG CALAMARI

Calamansi Aioli, Sarawak White Pepper, Rocket Salad, Parmigiano-Reggiano



BEEF TAGLIATA

Chinkiang Vinegar, Olive Oil, Rocket & Radicchio Salad

Or

CIDER-BRINED KUROBUTA PORK CHOP

Plum Sauce, Sunchoke, Holy Basil



KUMQUAT POLENTA CAKE

Salted Caramel, Marmalade Glaze, Ginger Milk Ice Cream

Or

STICKY DATE PUDDING

Chinese Five-Spice, Sea Salt Toffee, Vanilla Ice Cream