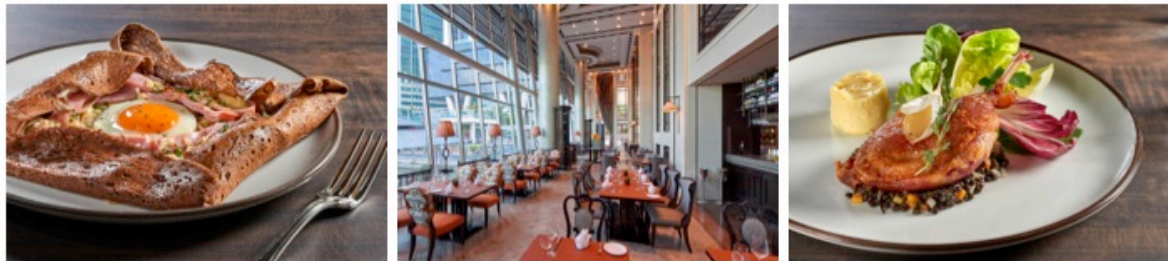


A NEWLY REVAMPED LA BRASSERIE BEARS THE HALLMARK OF CUISINE DU SOLEIL

The newest jewel on the Bay returns with a revamped interior and menu
that captures the ‘essence of the sun’



SINGAPORE, 17 July 2017 – Located in The Fullerton Bay Hotel Singapore, La Brasserie reaffirms its leading reputation for elegant, gracious French dining in a stately landmark by the awe-inspiring Marina Bay waterfront, with its newly refurbished salons and re-focused culinary direction.

“Marina Bay has one of the longest waterfronts in Singapore and we enjoy an unrivalled location at the heart of it,” says Cavaliere Giovanni Viterale, General Manager of The Fullerton Heritage. “Guests can arrive at our restaurant in style at our own independent street-front entrance. And this, along with our exciting new menu, ambience, and renowned Fullerton hospitality, makes La Brasserie an exceptional waterfront dining experience for every occasion. With our proximity to the financial district in the city centre, we are the perfect place for corporate lunches, in addition to celebrations, dinner gatherings and intimate meals.”

Interiors of Understated Opulence

Boasting 10-metre-high floor to ceiling windows offering stunning views of Marina Bay, and Neo-Palladian architecture, La Brasserie exudes an understated opulence, which recent renovations have further enhanced. A new light Herringbone floor and colour scheme centred on a grey, burnt orange and ivory theme, along with redesigned furnishings and new drapery by Jim Thompson have visually revitalised the interior, giving it a more lively contemporary ambience while drawing in, and transforming, the brilliant ochres and purples when the sun sets.

Newly Opened Fullerton Boutique

There is also the brand new Fullerton Boutique, located at the restaurant entrance leading from the hotel, which offers a selection of signature patisserie and whole cakes, both Western and Asian, including plain cheesecakes with house-made compotes of mango, strawberry and lemon curd to top them with. Lifestyle items at The Fullerton Boutique include The Fullerton Bay Hotel scent diffuser, Fullerton storybooks and plush bears, as well as a collection of merchandise such as perfumes, coasters, and books from Andre Fu, Asia's highly sought-after interior architect and designer, who is behind the original restaurant design and its current refurbishments.

Brasserie Classics & Cuisine Du Soleil

The food of La Brasserie is a harmony of French brasserie classics and dishes that have the hallmark of 'cuisine du soleil'. This 'cuisine of the sun' is the representative food of the South of France, a region that is said to be blessed with the sun for 330 days of the year. It is a cuisine characterised by Mediterranean flavours and a lighter touch, with ingredients that evoke the 'essence' of the sun.

Highly recommended 'sun-blessed' dishes on the menu include ***Sautéed Prawns and Chorizo (\$21++)***, ***Aubergine Caviar Tartine (\$19++)***, ***Cabillaud a la Grenobloise - Roasted Cod (\$46++)***, and ***Lobster a L'Americaine (\$68++)***. Alongside these, La Brasserie offers traditional French classics such as ***Traditional Onion Soup (\$19++)***, ***Suprême de Canard Confit (\$39++)***, and ***Grilled Côte de Boeuf (\$99++ for two persons)***.

New additions to the refreshed menu are the selection of ***Galettes (\$23++ / \$28++ with a cider)***, ***Aubergine Caviar Tartine (\$19++)***, ***Baked Endives (\$19++)***, ***Hot Smoked Balik Salmon (\$21++)***, and ***Poulet Fricaseé Façon Tajine (\$39++)***. Complementing the food is La Brasserie's fine wine library, featuring a selection of global wine labels.

La Brasserie serves lunch and dinner in à la carte and set. Health-watchers will find the Healthy Lunch set menu appealing with a specially prepared Organic Salad Bar option, featuring items such as Pasta Salad, Caprese Salad and Buffalo Mozzarella, a Fresh Garden Selection, as well as Chilled Vegetables and condiments. The Starter, Main Course and Dessert selections offer a curated range of delicious wellness-focused dishes. For weekend dining, there is the Saturday brunch featuring a create-your-own Bloody Mary

station and a Sunday Champagne brunch with a dedicated kids' corner.

Whether one is dining in the salons or private rooms of La Brasserie or out on the al fresco terrace, the Fullerton hospitality is a constant. Small but telling gestures affirm this: the table-side portioning of shared dishes, the condiment case with a choice of nine different mustards and three different salts, and generous servings of ice cream with the shared Tarte Tartine. Above all, it is evident in the service: always warm and personal, ever attentive yet discreet. Combine this with the restaurant's comfortable opulence and gorgeous waterfront views, and you feel yourself cosseted right within the history and beauty of The Fullerton Heritage precinct.

For reservations and enquiries, please call (65) 6597 5288 or visit

<https://www.fullertonhotels.com/the-fullerton-bay-hotel/la-brasserie.html>

For media enquiries, please contact:

Bing Blokbergen-Leow
Gastro-Sense Pte Ltd
Tel: (65) 9686 8789
Email: bing.leow@gastro-sense.com

Merissa Chong
Gastro-Sense Pte Ltd
Tel: (65) 9879 0599
Email: merissa.chong@gastro-sense.com

Issued on behalf of:

Michelle Wan
Director of Corporate Communications
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8190
Fax: (65) 6877 8010
Email: michelle.wan@fullertonhotels.com

Maria Singh
Assistant Director of Marketing Communications
The Fullerton Hotel & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8995
Fax: (65) 6877 8010
Email: maria.singh@fullertonhotels.com

ANNEX A

THE ESSENCE OF THE SUN CAPTURED ON THE PLATE

La brasserie presents a revitalised menu, carefully curated to showcase ‘cuisine du soleil’ – ‘cuisine of the sun’, along with French brasserie favourites with a focus on items on the Butcher’s Block. Also returning on the menu are seafood dishes and a wide selection of sides, gluten-free vegetarian options, and a mélange of desserts. La Brasserie adheres to a firm culinary philosophy, using only authentic, high-quality ingredients such as organic hand-churned New Zealand butter; strictly free-range eggs; first-press extra virgin olive oil; and carefully sourced garlic, onions, herbs and vegetables.

Alongside traditional French classic dishes such as **Escargots (\$19++ half dozen / \$29++ a dozen)**, **Beef Tartare (\$31++)**, **Suprême de Canard Confit (\$39++)**, and **Steak and Frites (\$59++)**, several new additions are set to seduce the palate. One of these, the **Poulet Fricaséé Façon Tajine (\$39++)**, is a Moroccan heritage recipe from Southern France and features braised chicken, Moroccan saffron, house-made preserved lemon, dried tomato sauce and cous cous.

Another new dish, the **Hot Smoked Balik Salmon (\$21++)**, uses whole smoked salmon that is cured in-house, sous-vide and torched; while the **Aubergine Caviar Tartine (\$19++)** sees Mediterranean black eggplant whole baked until completely charred, then served with tomato confit, buffalo mozzarella and Poilâne bread. Also new are the **Baked Endives (\$19++)**, and a selection of Galettes (**\$23++ / \$28++ with a cider**) featuring gluten-free and dairy-free buckwheat crêpes that are well paired with a refreshing **French cider (\$17++)**.

The desserts include tantalising French favourites such as **Profiteroles (\$13)**, **Mousse Au Chocolat (\$13++)**, **Tarte Tatin (\$32++ for two to four persons)**, and **Grand Marnier Soufflé (\$18++)**. In addition to a fine wine library to accompany the food, La Brasserie’s bar offers selected craft beers, ciders, a curated list of cocktails and spirits, and French sodas.

La Brasserie serves a la carte, set lunch of healthy options and set dinner; apart from these, weekend diners can enjoy the Saturday and Sunday Brunches, a semi-buffet of well-executed flavoursome dishes made with the finest natural ingredients, with create-your-own Bloody Mary station and unlimited pourings of Champagne, respectively. A Kid’s Corner

makes the Sunday Brunch an all-family affair, with a dedicated children's menu that includes beef sliders, fries and a small selection of desserts. There are also programmes to delight the young diners, including face painting, balloon sculpting, drawing and colouring, and other fun-filled activities.

ANNEX B

BRINGING CONTEMPORARY LIGHTNESS TO A STATELY INTERIOR

La Brasserie occupies an impressive space within The Fullerton Bay Hotel Singapore. Its architecture of 10-metre-high ceilings and voluminous uninterrupted space, its towering tree-like columns and full-length floor-to-ceiling glass windows, convey a palatial impression. Hong Kong-based interior architect and designer, Andre Fu, has introduced modifications to modulate the light entering the cavernous space and 'modernise' its furnishings, giving the stately restaurant a lighter, more contemporary ambience.

One of the most noticeable changes is the new flooring of light Herringbone, which melds visually with the existing walls of ivory French paneling to deliver a sense of coherent calm and restfulness. A new overall colour scheme has been introduced to replace the previous scheme of heavier Burgundy hues. It consists of a tightly reined palette of grays, burnt orange and ivory which allows the abundant sunlight flooding in to come into its own through gentle sheen and reflection, lending the restaurant a subtle aqueous light in the day and an orange glow when dusk falls.

New furnishings such as leather-clad tables, sleek neo-Empire style chairs, plush banquette and cushions embrace the refreshed colour palette. There is a new 3-tier marble top service table at the high vestibule to display the semi-buffet spread; and silk drapes from designer fabric purveyor Jim Thompson now adorn the space. An intricately designed floral motif features on these shimmering drapes, and is echoed on the upholstery of the shield-backed chairs in the dining salons.

The main dining space consists of two spacious salons and a private dining room, all with expansive views of the Marina Bay waterfront. The 10-seater private room has its own private access for exclusivity. A high vestibule, just after the entrance salon, offers an ideal

setting for semi-buffet or pre-prandial cocktails. There is also a stylish al fresco terrace for waterfront dining with the sea breeze on one's face. Guests arrive in style at the restaurant's own independent, prominent street-front entrance with a nearby valet and drop-off.

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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.

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 brasserie classics and dishes that have the hallmark of 'cuisine du soleil', 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.

CAPACITY

140 seats (100 indoors, 40 al fresco)

OPERATING HOURS

Weekday Set Lunch

• Monday to Friday, 12.00 p.m. to 2.30 p.m.

Dinner

• Daily, 6.30 p.m. to 10.30 p.m.

Saturday Brunch with Create-your-own Bloody Mary station

• 12.00 p.m. to 3.00 p.m. (last pour at 2.45 p.m.)

Sunday Brunch with Champagne

• 12.00 p.m. to 3.00 p.m. (last pour at 2.45 p.m.)

RESERVATIONS

Call (65) 6597 5288

Email labbreseriegre@fullertonhotels.com

Visit <https://www.fullertonhotels.com/the-fullerton-bay-hotel/la-brasserie.html>