



THE FULLERTON HOTEL
SINGAPORE

THE FULLERTON HOTEL'S YOUNG HAWKER SERIES CONTINUES INTO ITS SECOND INSTALMENT WITH MICHAEL KER OF KWAY GUAN HUAT JOO CHIAT ORIGINAL POPIAH & KUEH PIE TEE

Fresh popiah skin that is churned the traditional way – by hand and with a wooden pole – will be cooked à la minute at the live stations.



SINGAPORE, 23 January 2017 – Just two short months after 29-year-old Daniel Surendran from Heaven's Indian Curry launched The Fullerton Hotel's Young Hawker Series with his signatures of handcrafted *putu mayam*, *appam* and *thosai*, The Fullerton Hotel Singapore welcomes third-generation hawker, Michael Ker from Kway Guan Huat Joo Chiat Original Popiah & Kueh Pie Tee.

In collaboration with The Fullerton's culinary team, Ker will be at Town Restaurant from 8 to 18 March 2017, showcasing his family recipes of popiah and kueh pie tee. The premise is apt, as the newly revamped al fresco area along the historic Singapore River was where street hawkers in the 1960s and 1970s once lined. Cavaliere Giovanni Viterale, General Manager of The Fullerton Heritage, shares the importance of preserving the legacy of our heritage foods. "Over the last few years, there has been much discussion on the issue of disappearing hawker culture in Singapore. Street food is a way for individuals to trace their lineage and the evolution of their cultures."

Ker's flagship stall is equally steeped in heritage. Situated in a quaint pre-war shophouse restaurant in the conservation area of Joo Chiat, the family business began with his grandfather before World War II, and continues to run at its original location today. This is



Ker's second return to The Fullerton Hotel. Last year, he was also a part of the hotel's River Hawker Festival. His current guest stint will continue to provide an insight into his family's trade of crafting authentic popiah painstakingly by hand. Ker's skill was refined by watching his father, who insists that "the best popiah skin is made only by hand".

Before they are rolled, popiah skin is churned from dough the old-fashioned way – by hand and with a wooden pole, the way their forefathers did in Anxi, China. They are then crafted a la minute at the live stations, where dollops of elastic dough are twirled around their fingers and encircled on 50-year-old cast iron pans that have been heated to about 200°C. Equal attention is paid to the filling, where slow-cooked turnips and crabmeat meld in sweet-savoury tangles and are wrapped with crispy fish bits, fresh lettuce, blanched beansprouts, prawns, egg and a dab of chilli. It is not a stretch to say that every popiah skin is indeed a labour of love.

Enjoy the hearty rolls alongside kueh pie tee, whose shells are crafted from a batter of soft flour, eggs and water that takes the shape of its mould when dipped in hot oil. As the shell takes shape, it dislodges from the mould and is left to cook further until perfectly crisp and golden brown.

The Fullerton Hotel's Young Hawker Series (Kway Guan Huat) takes place from 8 to 18 March 2017, 6.30 p.m. to 10.30 p.m. at S\$56* per adult and S\$28* per child (6 to 11 years old) from Sunday to Tuesday; S\$69* per adult with a seafood selection and S\$34* per child, or S\$89* per adult with free-flowing draught beer and Singapore Slings, and S\$44* per child from Wednesday to Saturday. The dinner buffet also includes a local spread with favourites such as Laksa (rice vermicelli in spicy coconut gravy), as well as Town Restaurant's famous Hainanese Chicken Rice, which has earned its reputation as one of the best chicken rice in "Town".

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

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

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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. Dynamically located in the heart of the financial and arts districts, the hotel successfully 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 5 restaurants and bar in the hotel, namely Town Restaurant which presents international buffets and an a la carte menu, Jade features authentic Chinese cuisine, The Courtyard offers an Indian buffet, Japanese buffet and Afternoon Tea, and The Lighthouse Restaurant & Rooftop Bar with breathtaking views of the bay serves authentic Italian cuisine. Post Bar, which features the original ceiling and pillars of the General Post Office, is the popular choice amongst the trendy elite.

Aside from the dining selections, The Fullerton Hotel also features an exquisite and intimate retail wing. Guests seeking rejuvenation can pamper themselves with the indulgent treatments at The Fullerton Spa.

www.fullertonhotels.com

ABOUT TOWN RESTAURANT

From its cool interior designed along clean lines, with seats finished in leather, Town Restaurant is perfect for a power breakfast, casual business lunch or pre-theatre dinner. Town Restaurant offers refined international flavours in an extensive a la carte menu as well as a variety of buffets. It offers a Power Breakfast, International Buffet Lunch, Asian Buffet Lunch, Asian Buffet Dinner, Seafood Gourmet Buffet Dinner, and a lavish Sunday Champagne Brunch. Enjoy the Singapore High Tea Buffet or after-work drinks by the newly revamped al fresco waterfront terrace, which places you right next to the historic Singapore River.

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