

**CELEBRATE THE BEST OF SINGAPORE'S HERITAGE FOOD CULTURE AT  
TOWN RESTAURANT'S "RIVER HAWKER FESTIVAL" ALONG WITH A VISUAL FEAST**

**"SUDAH MAKAN?" ART EXHIBITION DEBUTS WITH LOCAL ARTISTS' WORKS**



**SINGAPORE, 11 July 2016** – Situated along the historic Singapore River which was once lined with street hawkers in the 1960s and 70s, The Fullerton Hotel's Town Restaurant presents "River Hawker Festival", where rich and multicultural heritage culinary creations by Hawker Masters and Fullerton Chefs take centre stage at the restaurant's dinner buffet from **29 July to 9 August 2016**. Beyond a gastronomic feast, one can also feast their eyes on works of art depicting the significance, emotions and interpretation of Singapore's heritage food by eight Singapore based artists who have created new works in line with the theme of *Sudah Makan* (Have you eaten?) at The Fullerton Hotel's East Garden Foyer from **2 August to 29 August 2016**.



Mr Giovanni Viterale, General Manager of The Fullerton Heritage shares on the importance of celebrating and preserving the hawker culture in Singapore: “Over the last few years, there has been much discussion on the issue of disappearing hawker culture in Singapore. Hawker food is a way for individuals to trace their lineage and the evolution of cultures.” He continues, “For example, the introduction of *Bak Kut Teh* (Pork Rib Soup) to Singapore is attributed to *Hokkien* immigrants, in particular the Chinese coolies who needed a hearty breakfast before embarking on their backbreaking tasks of the day. Hawker food is hence a way for us to connect to our roots and we hope to preserve Singapore’s heritage through the yearly River Hawker Festival.”

### **River Hawker Festival**

Feast by the Singapore River like the days of old and taste the flavour of nostalgia from specially handpicked Hawker Masters, each with a reputation to boast. Savour the hawkers’ signature creations from recipes perfected by years of experience, some handed down from one generation to another:

1. Casuarina Curry Restaurant’s Roti Prata (Casuarina Road)
2. Haron Satay (East Coast Lagoon Food Village)
3. Kway Guan Huat Joo Chiat Original Popiah & Kueh Pie Tie (Joo Chiat Road)
4. Nusa & Tara Lontong (ABC Brickworks Market and Food Centre)
5. Riyan Hidayat Soto Ayam (Serangoon Garden Market and Food Centre)
6. Rojak & Mee Siam’s Indian Rojak (Geylang Serai Market & Food Centre)
7. Roxy Laksa (East Coast Lagoon Food Village)
8. Tiong Bahru Tau Suan (Tiong Bahru Hawker Centre)
9. Ya Hua Bak Kut Teh (Havelock Road)
10. Xiu Ji Ikan Bilis Yong Tau Foo (Chinatown Complex Food Centre)

Aside from the Hawker Masters, The Fullerton Hotel’s chefs will also present Town Restaurant’s famous **Chicken Rice** and the newly launched **Bak Chor Mee**, among other Singaporean favourites. Savour the full flavour of *mee pok* mixed in oyster sauce, house-made chilli and fish sauces along with *Chin Kiang* vinegar. The noodle is replete with meat balls, crispy baby sole fish, prawn wanton, braised mushroom and crispy pork lard.



The spread of hawker fare at the “River Hawker Festival” dinner buffet will also encompass an international selection of ocean fresh seafood, pastas, pizzas and desserts. The “River Hawker Festival” dinner buffet is priced from \$51++\* onwards per adult and \$28++\* onwards per child (6 to 11 years old), subject to service charge and prevailing government taxes.

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

\*Refer to Annex B for full list of pricing.

### **Sudah Makan Art Exhibition**

To fully immerse oneself in a distinctly Singaporean food experience, visit the East Garden Foyer at The Fullerton Hotel from 2 August to 29 August 2016 to admire captivating works of art by eight Singapore based artists - Arlyn de Jesus, Beth Cheong, Benison Cheong, Don Low, Paul Wang, Ong Hwee Yen, William Sim and Xin Xiaochang - who have come together to put up a joint exhibition entitled *Sudah Makan?* (Have you eaten?)

Translated from Malay to English, this question “*Have you eaten?*” is commonly asked by both the young and old in Singapore. Every day greetings such as “*How are you?*” or “*How is your day going?*” are often replaced with “*Have you eaten?*” in different languages and dialects – English, Chinese, Malay, Hokkien, Cantonese, etc. Central to Singaporeans’ act of hospitality is the emphasis on food, a national pastime which has bonded a nation made up of people of different ethnicities and race. More often than not, relationships, traditions, culture have been formed, fostered, strengthened and affirmed over a big pot of Indian fish head curry, a hearty plate of *Nasi Lemak (Rice in Cream)* or even simple *Kaya (Coconut and Pandan) Toast with Half-boiled Eggs and Kopi (Coffee)*.

Through distinctive ways, each artist will explore the emotions and ties that are formed with our Singaporean eating habits and traditions, thereby presenting their favourite food, their memories attached to it, and more importantly, the significance of the experience to them. Admission to the exhibition is complimentary.



For enquiries, please visit [www.thefullertonheritage.com](http://www.thefullertonheritage.com) or email [enquiries@fullerton-heritage.com](mailto:enquiries@fullerton-heritage.com)

## ABOUT THE FULLERTON HOTEL SINGAPORE

Gazetted as Singapore's 71<sup>st</sup> National Monument by the National Heritage Board, The Fullerton Hotel Singapore is a luxury hotel with 400 rooms and suites. Once home to the General Post Office, The Singapore Club and the Chamber of Commerce, the hotel is 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 local and international buffets and an a la carte menu, Jade features authentic Chinese cuisine, The Courtyard offers 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](http://www.fullertonhotels.com)

For a write-up on each Hawker Master, please refer to Appendix A.

### For media enquiries, please contact:

Michelle Wan  
Director of Corporate Communications  
The Fullerton Heritage  
Tel: (65) 6877 8190  
Fax: (65) 6557 2591  
Email: [michelle.wan@fullerton-heritage.com](mailto:michelle.wan@fullerton-heritage.com)

Cathy Chia  
Marketing Communications Manager  
The Fullerton Heritage  
Tel: (65) 6877 8972  
Fax: (65) 6557 2591  
Email: [cathy.chia@fullerton-heritage.com](mailto:cathy.chia@fullerton-heritage.com)

## Appendix A – List of Hawker Masters

### 1. Casuarina Curry Restaurant (Casuarina Road)

Unlike the original Indian version characterised by a chewy texture, 29-year-old Casuarina Curry Restaurant's roti prata has secret ingredients added to ensure that every piece is crispy and fluffy right through the inside layers. The accompanying curries have just the right taste and thickness that suit the roti pratas.

### 2. Haron Satay (East Coast Lagoon Food Village)

With over 30 years of experience, Haron has earned the reputation as a bastion of old-fashioned Malay-style satay. There is precision in the marinade, comprising cumin, ginger, lemongrass, turmeric and other spices, which adds flavour to the meat whilst complementing the peanut sauce. Every stick is worth the wait because every mouthful is succulent.

### 3. Kway Guan Huat Joo Chiat Original Popiah & Kueh Pie Tie (Joo Chiat Road)

For over 70 years, the Kway Guan Huat founder has a long family tradition of making authentic handmade popiahs in Singapore. Using a secret family recipe handed down from their forefathers in Fujian province, China, each popiah tastes distinctly soft and chewy yet tasty and juicy.

### 4. Nusa & Tara Lontong (ABC Brickworks Market and Food Centre)

Handmade rice cakes that require three hours of effort is the reason why the lontong at 20-year-old Nusa & Tara stall sells out by about 11 a.m. on weekdays and 10 a.m. on weekends. Madam Mariani inherited the family recipe from her mother-in-law and despite having modified it to cater to the health conscious, the taste has not been compromised a single bit.

### 5. Riyan Hidayat Soto Ayam (Serangoon Garden Market and Food Centre)

From the very first taste of the soup, patrons would know that Riyan Hidayat adheres to the authentic recipe and does not stint on ingredients or time. The mee soto broth has the underlying taste of the spice paste and is overlaid with the flavours of cinnamon sticks and cloves, braised in a rich chicken broth.

**6. Rojak & Mee Siam's Indian Rojak (Geylang Serai Market & Food Centre)**

Brothers Dheen and Yasin Hajaraallaudin grew up around the dish since their father began the business more than a quarter of a century ago. Today, they start their day at 3 a.m., to make most of the 20 plus variety of food items themselves. True to their father's beliefs and advice, they never save on the gravy ingredients regardless of cost, hence ensuring quality and returning customers.

**7. Roxy Laksa (East Coast Lagoon Food Village)**

Roxy Laksa was started in 1952 by current and third-generation owner Mr. Lim Swee Heng's grandfather, who peddled the noodles from a pushcart parked next to where Roxy Square is now. Today, the closely guarded recipe known only to Mr. Lim himself, keeps customers going back because the rich gravy is still made from freshly pressed coconut milk.

**8. Tiong Bahru Tau Suan (Tiong Bahru Hawker Centre)**

Mdm Mukini's father-in-law started selling Tau Suan down the road from Tiong Bahru Market 40 years ago. Today, Mdm Mukini and her son stay true to tradition, resulting in their Tau Suan having a genuine old-time Teochew flavour. The beans are soaked till softened, steamed till just al dente and then boiled in a pandan-flavoured, lightly-sugared broth thickened with potato flour.

**9. Ya Hua Bak Kut Teh (Havelock Road)**

Ya Hua's Teochew founder, Madam Gwee Peck Hwa reveals that her bak kut teh is unrivalled in taste, because she uses only the best and freshest ingredients. She lets on that timing is also a key to the consistent taste, "cook too quickly, no taste; too long, wrong taste."

**10. Xiu Ji Ikan Bilis Yong Tau Foo (Chinatown Complex Food Centre)**

The secret of Xiu Ji Ikan Bilis Yong Tau Foo is in the *ikan bilis*. Third-generation owner Lee Siew Khim and her husband took over from her father who moved into Chinatown Complex Food Centre 29 years ago. Only *ikan bilis* and fish bones are used to boil their soup, and her husband makes more than 1,000 fish balls by hand every day using yellowtail and parang fish.



## **Appendix B – Price List**

Daily Dinner, 29 July to 9 August 2016  
6:30pm to 10:30pm

### **Sunday to Tuesday**

River Hawker Festival Buffet with International Selections  
\$51++ (adult), \$28++ (child); inclusive of coffee & tea

### **Wednesday to Saturday**

River Hawker Festival Buffet with BBQ International Buffet  
\$89++ (adult) with 2-hour free flowing Tiger Beer & Singapore Sling; \$44++ (child)

### **Wednesday to Saturday**

River Hawker Festival Buffet with Seafood International Buffet  
\$69++ (adult); \$34++ (child)