

BEAUJOLAIS NOUVEAU WINES AND A TEMPTING SELECTION OF FRENCH HAUTE CUISINE RETURN TO LA BRASSERIE, THE FULLERTON BAY HOTEL SINGAPORE FROM 19 TO 22 NOVEMBER 2015



Singapore, November 19, 2015 – As the clock strikes midnight on the third Thursday of November every year, parties, fireworks and festivals throughout France mark the traditional celebration of ***Beaujolais Nouveau***, a typical five-day festival featuring wine tastings to celebrate the harvest and the year’s new vintage with live music and dancing.

Beaujolais wines are made of Gamay grapes and handpicked from the Beaujolais region of France before going through a thorough process of unique winemaking technique called carbonic maceration which preserves the wine, without extracting bitter tannins from the grape skin. The *Beaujolais Nouveau* is appreciated for its freshness and easy drinkability. It is best served slightly chilled at approximately 13° Celsius (55° Fahrenheit), making it a perfect complement to food pairing.

A Divine Pairing of French Fanfare at La Brasserie

From **19 to 22 November 2015**, The Fullerton Bay Hotel’s elegant French brasserie, La Brasserie welcomes the coveted *Beaujolais Nouveau* wine by wine producer Georges Duboeuf who has been called the King of Beaujolais together with our talented **Chef de Cuisine, Nicolas Reynard** whose strong affinity with French cuisine began 15 years ago. Chef Nicolas’s interest in culinary began when he was 12 and honed his skills by spending 2 years in Ecole De Sisteron Culinary Institute where he pursued a professional course building his knowledge on food.

Upon graduation, he worked in various reputable restaurants in France before moving on to Singapore in 2006. He joined Au Petit Salut as their Chef de Partie where he was mentored by culinary maestro, Chef Patrick Heuberger. Towards the end of 2007, Chef Nicolas helmed his own restaurant, La Truffe at Maduzi Hotel in Bangkok as well as led a team of 23 chefs at Belmond La Résidence Phou Vao, Luang Prabang.

Enjoy the scenic view of the Marina Bay Waterfront in the elegant ambience of La Brasserie as we present a tempting selection of French gastronomy crafted by Chef Nicolas and paired with the light-bodied *Beaujolais* red wine.

- | | |
|-------------------------|--|
| 19 to 21
Nov | <p><i>Beaujolais Nouveau</i> Set Dinner available at S\$58* per person</p> <p>Featuring French classics such as <i>Jambon Persillé with Ravigote Sauce</i>, <i>Escargots A la Bourguignonne</i>, and <i>Steak with Potato Purée and Burgundy Sauce</i>. The dinner menu makes an impeccable companion for the fresh and fruity <i>Beaujolais Nouveau</i> wine.</p> |
| 20 Nov | <p><i>Beaujolais Nouveau</i> Set Lunch available at S\$48* per person</p> <p>The set lunch starts with <i>Gougères</i>, a popular French baked savoury choux pastry mixed with cheese followed by <i>Jambon Persillé with Ravigote Sauce</i>, and <i>Traditional Coq au Vin</i>. Conclude the fine dining experience on a sweet note with the heavenly <i>Red Fruits Charlotte Cake</i>, a classic French sponge cake topped with a variation of red fruits.</p> |
| 21 Nov | <p><i>Beaujolais Nouveau</i> Saturday Brunch available at S\$108* per person</p> <p>Tuck into a sumptuous spread of appetizers and mains that include an assortment of <i>Salmon and Condiments</i>, <i>Cheese Board with Condiments and Dried Fruits</i>, <i>Boeuf Bourguignon</i>, <i>Rabbit in Dijon Mustard Sauce</i> and <i>Royan Raviolis</i>. Complete your brunch with sweet indulges like <i>Dijon Gingerbread</i>, the most famous gingerbread in France as well as the <i>Red Wine Poached Pear</i> and an <i>Assortment of Red Fruits Sorbet</i>.</p> |
| 22 Nov | <p><i>Beaujolais Nouveau</i> Sunday Brunch available at S\$148* per person</p> <p>For a hearty feast, be spoilt for choice from the semi-buffet selection featuring the <i>Fine de Claire Oysters</i>, <i>Poached 'Live' Prawns</i>, <i>Black Mussels and Boston Lobster with Mimolette</i>, <i>Horseradish Virgin Mary Sauce and Spicy Rouille</i>, a selection of individual appetizer such as <i>Charcuterie with Sweet Melons</i>, <i>Jabugo Ham with Porcini Mushrooms and Parmesan Cheese</i>, and <i>Seafood Bisque Soup</i>. The 'live' station features <i>Pan Seared Foie Gras</i>, <i>"La Tomate" stuffed with Frog Leg and Tarragon Cream</i> while the carving station delights your taste buds with the <i>Striploin Steak with Potatoes and Crème Fraîche</i>.</p> |



La Brasserie's refined décor, characterized by elegant ivory French paneling, herringbone oak flooring and luxurious silk curtains, creates a truly French experience.

For reservations, please call (65) 6597 5288 or email labrasseriegre@fullertonbayhotel.com.

**Prices are subject to service charge and prevailing government taxes. Enjoy a glass of wine at an additional S\$10* per person or S\$48* for a bottle of Beaujolais Nouveau wine.*

###



About The Fullerton Bay Hotel Singapore

The Fullerton Bay Hotel Singapore is a 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 spectacular views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore sets the tone for an indulgent lifestyle experience. www.fullertonbayhotel.com

For more information please contact:

Ahfishah Rahman
Director of Marketing Communications
The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8942
Fax: (65) 6877 8010
Email: ahfishah.rahman@fullertonhotel.com

Joyce Yao
Assistant Marketing Communications Manager
The Fullerton Hotel Singapore and The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8177
Fax: (65) 6877 8010
Email: joyce.yao@fullertonhotel.com

Evelyn Suah
Assistant Marketing Communications Manager
The Fullerton Hotel Singapore & The Fullerton Bay Hotel Singapore
Tel: (65) 6877 8149
Fax: (65) 6877 8010
Email: evelyn.suah@fullertonhotel.com