CHRISTMAS IN THE PARK
Celebrate Christmas with a Singaporean Favourite at Hotel Fort Canning

Singapore, 31 October 2017

Hotel Fort Canning is delighted to present a series of holiday celebration feasts this festive season. Revel in the finest buffet spreads in dining rooms with views of lush national parkland, or complete your home and office parties with specially crafted goodies delivered straight to your door.

Begin your holiday celebration at Hotel Fort Canning.

Introducing the all-new Turkey Signature Creation – Chilli Crab Roast Turkey

A classic Singaporean dish, the Chilli Crab originated from a humble mobile pushcart in the 1950’s. Today this iconic dish has become synonymous with Singaporean dining, ranking amongst the World’s 50 Most Delicious Foods list.

In keeping with its annual tradition of fusing Asian flavours with holiday classics, Hotel Fort Canning is delighted to introduce the Chilli Crab Roast Turkey, its brand-new addition to the Turkey Signature Creation series.

Inspired by the eponymous dish, each Chilli Crab Roast Turkey undergoes eight hours of deep marinating in a rich spice broth of succulent mud crabs, before roasting to crispy-skinned, divine perfection. Served with a side of hearty roasted, glazed vegetables and fluffy mantous (馒头, Chinese steamed buns) delicious chilli crab gravy, each succulent turkey serves 6 to 8 persons.

The Chilli Crab Roast Turkey will be available for pre-order from 21 November – 25 December 2017. The overwhelmingly popular Salted Egg Yolk Roast Turkey, Tom Yum Roast Turkey, Peri-Peri Roast Turkey and Traditional Roast Turkey will also return as part of the festive takeaways selection.

Selected bank credit card holders will receive 15% discount off Hotel Fort Canning’s Turkey Signature Creations orders. Orders above $300 nett will receive a bottle of house wine; orders above $400 nett will receive 2 bottles of Prosecco complimentary of The Salon.

Other festive goodies available for take-away include signature Roast Beef, a selection of festive logcakes, Christmas Panettone, Stollen and Fruit Cake.

Terms & Conditions:
- Selected banks and partners enjoy 15% off Christmas Eve, Christmas Day, and New Year’s Eve buffets, and selected takeaway items. Payment must be made with credit card issued by participating banks
- A minimum of 3 days advance order is required for any festive turkey purchases
- The last day of collection is on 25 December 2017
- Self-collection available daily from 11am to 7pm
- For enquiries, contact The Salon at 6799 8809 or fnb@hfcsingapore.com

Festive Feasts in the Park
Feast and be merry this holiday season at Hotel Fort Canning. Choose from decadent buffet spreads, intimate tête-à-têtes over delicate high tea or casual set lunches, and celebrate at leisure.

**Festive High Tea**

Clink your tea cups, or Prosecco flutes at Tisettanta Lounge in an intimate celebration this holiday season with the Festive High Tea Set at The Salon. Available daily only during the festive season, each set comprises of light bites including Turkey Ham and Chestnut Pie Tea with Curry Chili, Caesar on Rye with Roast Pumpkin, Ham, Crispy Prosciutto, Smoked Salmon and Duck, Orange and Cardamom Crème Brulee and more.

Add a touch of sparkle to the afternoon with a glass, or bottle of Prosecco.

**Festive High Tea in the Park, 20 November – 30 December 2017**

Festive High Tea Set with TWG Tea or Coffee: $30.00++/person  
Festive High Tea Set with a glass of Prosecco: $40.00++/person  
Festive High Tea Set with a bottle of Prosecco: $80.00++/person

**Christmas Buffets, 24 – 25 December 2017**

Feast from lavish buffet spreads featuring a fresh Seafood Bar, Sushi, Sashimi and Tempura Bar, Carving Station with whole Tom Yum, and Traditional Roast Turkeys, Crackling Pork Belly and hot entrees such as Spiced Roast Duck, Pan-seared Snapper and tender Beef Rump.

The special Live Grill station on the Christmas Day Lunch Buffet is not to be missed; firing up smoky delights like Live Prawns with Herbed White Butter, Lamb Shoulder with Mint Sauce, tender Chicken Thighs with Béarnaise sauce, and mixed selection of sausages.

End your feast with sweet pickings from the dessert bar of Christmas Log Cake, French pastries, signature Orange and Cardamom Crème Brulee, Bread and Butter Pudding and more.

The little ones will delight in their own buffet stations with perennial favourites; Breaded Fish Fingers, Chicken Nuggets, Shoestring Fries, Chicken Spaghetti Bolognese, and a play zone complete with movie screenings, toys and slides.

**Christmas Eve Dinner Buffet, 24 December 2017**

Adult: $98.00++  
Children under 12 years old: $49.00++  
Children under 4 years old dine for free

**Christmas Day Lunch Buffet, 25 December 2017**

Adult: $118.00++  
Children under 12 years old: $59.00++  
Children under 4 years old dine for free

**New Year’s Celebrations in the Park, 31 December 2017**

Send off 2017 with a bang as we light up the grill for a spectacular barbecue buffet on New Year’s Eve.
Fill your appetite with freshly fired Live Prawns Thai-style, Korean Gochujang Chicken Wings; savour hot entrees such as Guinness Roasted Leg of Lamb with Natural Jus, Roast Duck with Grand Marnier and Orange and classic French Lobster Bisque.

Adorn your plates at the Carving Station with tender Beef Striploin with Bordeaux Wine Sauce, Maple-glazed Gammon Ham with Champagne and Pineapple Chutney, and Crackling Pork Belly with Mustard Apple Sauce.

Balance the festive feasting with fresh garden greens and antipasti selections such as Cilantro and Lemon Hummus with Cucumber, Cajun Prawn Salad with Mango Salsa and Rocket; Grilled Vegetables, Pickled Beets with Bocconcini, Artichokes and Stuffed Olives.

**New Year’s Eve Dinner Buffet, 31 December 2017**

Adult: $98.00++
Children under 12 years old: $49.00++
*Children under 4 years old dine for free*

**New Year’s Day Set Lunch, 1 January 2017**

Extend your revelry to New Year’s Day at The Salon. Compose your own 4-course set lunch and dine in relaxation amid lush surrounding greenery. Choose from highlights such as Spinach and Ricotta Cannelloni, Salmon with Champagne and Caviar, Pan-seared Beef Tenderloin with Crispy Prosciutto, Chicken Truffle Roulade and more.

Private room dining also available.

Adult: $58.00++
Available on 1 January 2017 only

**Terms & Conditions:**
- Selected banks and partners enjoy 15% off Christmas Eve, Christmas Day, and New Year’s Eve buffets, and selected takeaway items. Payment must be made with credit card issued by participating banks
- For enquiries and reservations, contact 6799 8809 or fnb@hfcsingapore.com

**Stay and Celebrate from $285 ++ Per Night**

Check in to Hotel Fort Canning after a night of festive revelry and dive into the ultimate lap of boutique luxury. Recharge and rejuvenate with choice statement pieces by renowned Italian designer Poltrona Frau, intuitive wall panel controls, fluffy beds, luxurious monsoon rain showers, and three chlorine-free, mineral swimming pools.

**Terms & Conditions:**
- Valid for stays from 22 - 25 December 2017
- Includes Book Direct 825 F&B credit per stay
- F&B credit not valid for breakfast and in-room minibar
- Strict cancellation policy or no amendment, no cancellation and no refund.
- Full non-refundable payment is required upon booking. Full charge is applicable in the event of no-show
- Rooms are subject to availability upon booking, and black-out dates apply
- Other terms and conditions may apply

For room reservations and enquiries, please contact room reservations at 6559 6769 or email reservations@hfc.sg.

End -
For more information, please contact:

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About Hotel Fort Canning

Hotel Fort Canning is a magnificent and award-winning conservation hotel tucked within 18 hectares of lush greenery of Fort Canning Park. The award-winning boutique hotel is luxurious and trendy, and it combines the romance of a grand colonial edifice with lush green parklands in the heart of the city. Hotel Fort Canning was styled by the award-winning DP Architects to incorporate the finest hospitality amenities, while retaining and conserving its old-style, colonial glamour. Today, the hotel serves as one of the finest boutique hotels Singapore has to offer. It straddles not only the Orchard Road shopping belt, the Clarke Quay entertainment hub, but also the Central Business District and the Civic District.

Hotel Fort Canning has been recently awarded the prestigious and highly-coveted BCA Green Mark GOLDPlus Award which recognises the hotel’s commitment to best practices in environmental design and performance. This is amongst the highest awards ever given to a boutique hotel by the Building & Construction Authority (BCA) this year.

TRIPADVISOR’S CERTIFICATE OF EXCELLENCE HALL OF FAME
Hotel Fort Canning is a five-time winner of TripAdvisor’s highly coveted Certificate of Excellence award and has recently been inducted into the Certificate of Excellence Hall of Fame. This is a unique accolade that is granted only to those businesses that have won the prestigious recognition for five years in a row.
Accolades

2011  Winner of the “URA Architectural Heritage Award”.
      Hotel Fort Canning is listed in the Destinasian Luxe List of 2011
      Top Signature Boutique Hotel / Resort, Hospitality Asia Platinum Awards

2012  Top 20 Trendiest Hotel in Singapore
      TripAdvisor’s Certificate of Excellence
      TripAdvisor Traveller’s Choice Award

2013  TripAdvisor Traveller’s Choice Award

2014  TripAdvisor’s Certificate of Excellence,
      AsiaOne’s People’s Choice Top 3 Boutique Hotels Award
      HerWorld Brides Best Wedding Solemnisation Venue Award
      World Luxury Hotel Award 2015

2015  BCA Green Mark (Platinum) Award
      HerWorld Brides Best Wedding Solemnisation Venue Award
      World Luxury Hotel Award 2015
Heritage building

The iconic building was originally built in 1926, as the Administration Building of the British Far East Command HQ. The General-Officer-Commanding, Lieutenant-General Percival, had an office in this building. The building was occupied by the Japanese Military during the Occupation (1942-1945). After the war, the British Military took it back and used it as part of the British Military Administration. After independence in 1965, the building was taken over by the Singapore Armed Forces, and in 1970, the building was used by the Singapore Command & Staff College (SCSC). In 1976, the SCSC moved out of the building, and it remained unoccupied until 1995, where it housed Fort Canning Country Club.

In November 2002, the present owners took over the premises and launched a premium members-only town club called The Legends Fort Canning Park. The brand expansion of the company led to the conceptualization of a revolutionary luxury hospitality service. In July 2011, Hotel Fort Canning was introduced, along with the stunning Glass House.

Embracing the Environment, History and the Art

• Interior of Hotel Fort Canning designed to reflect elements of nature; such as in the choice of motifs and colours.
• Dishes at The Glass House Restaurant feature fresh local ingredients from the Spice Garden atop Fort Canning Park.
• Swimming pool water treated with minerals; an ecologically safe process using NASA technology for sanitation, to ensure that water is chlorine and chemical free.
• The hotel carries out numerous conservation initiatives such as environmentally-friendly work practices.
• Singapore’s only hotel to carry out a “Plant-A-Tree” program.
• Singapore’s only hotel to showcase an Archaeological Pit with actual 14th (featuring some items from the royal households of the Majapahit kings who ruled Temasek - old name for Singapore) and 19th (heralding the arrival of Sir Stamford Raffles and the British, and the Chinese of the late Qing Dynasty) Century artefacts unearthed by Dr John N Miksic (Resident Archaeologist at Fort Canning Park and Associate Professor of the NUS Southeast Asian Studies Programme). Showcased in four pits, the artefacts trace the history of the inhabitants of the Park, and highlight the ancient glory of this once “Forbidden Hill” and exclusive address of many of Singapore’s ancient rulers and colonial leaders.
• Lobby art gallery exhibits art pieces to aid appreciation and to facilitate sales.

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