FESTIVE EXTRAVAGANZA AT HOTEL FORT CANNING

Take your year-end celebrations up a notch with a trove of festive presentations, featuring an all-new satay roast turkey, epicurean dining delights, and indulgent staycations – all amid the lush and charming setting of Singapore’s historic hilltop park.
Singapore, October 2018 - Savour the season of joy, giving and good tidings with a resplendent line-up of choice festive offerings curated for you and yours. From new and signature HFC take-home goodies to gastronomic buffets and festive-inspired high teas, herald the holiday spirit in epicurean style at The Salon and HFC Grand Marquee – Singapore’s largest of its kind in a hotel.

Amid the revelry, recharge and renew with the “Spa-cation in Style” package for a perfect respite from the humdrum of the city, while still being steps away from the heart of festive charm on Orchard Road.

**GOURMET TAKE-HOME TREATS FROM THE PARK**

Be it for home or office parties, make festive entertaining a cinch with The Salon’s contemporary and classic seasonal roasts, as well as charming confectionaries crafted to delight the sweet-toothed.

This year, the bird of choice for Christmas gets a satay-spiced upgrade. Bring a taste of heritage home with the all-new Satay Roast Turkey, the latest addition to our locally-influenced turkey collection that celebrates Singapore’s well-loved flavours.
Satay – a national dish synonymous with multi-ethnic Singapore – traces its beginnings to a bygone era of “The Travelling Satay Man” - roaming hawkers who peddled the skewered delights on the streets up to the late 1970s. Later, a collection of satay stalls known as The Satay Club at the Esplanade park came to be a popular dining spot among families until 1995. Today, the Satay Street that runs parallel to Lau Pa Sat, and Satay by the Bay are dedicated establishments that strike a chord with generations young and old.

Inspired by the eponymous dish, our chefs have put a distinct Singaporean spin on this festive centrepiece in homage to the humble beginnings of this beloved street eat.

To perfect its taste and texture, the poultry is first marinated overnight with an aromatic blend of fresh lemongrass, turmeric, galangal, cumin and coriander powders, enhanced with a touch of Chef’s secret ingredients. The rich spices are massaged into the turkey, covering all the nooks and crannies. Steeped in the spice-laden marinade, the turkey is slow-roasted for hours to achieve a caramelised and charred exterior, while retaining its succulent texture. A delicious house-made ground peanut dip and classic accompaniments of ketupat (rice cakes), onions and cucumbers are served to complement the turkey.

The Salon reprises two signature HFC turkeys namely the Chilli Crab Roast Turkey and Salted Egg Yolk Roast Turkey - Singapore-inspired flavours that are firm favourites among celebrants. Traditionalists with a staunch palate will relish the Traditional Roast Turkey making an anticipated return. Other delectable takeaway items include the Honey Baked Ham and Roasted Beef Striploin that will sate the appetite of meat lovers.
Sweeten your celebrations with a selection of six luscious Yule logs that spell sheer decadence. Making their debut are intriguing flavours such as Beetroot, Matcha Sesame, Passionfruit and Purple Sweet Potato, that taste as good as they look – and make great festive gifts too.

Festive takeaway goodies will be available for order and collection at The Salon from **5 November to 25 December 2018**. Selected credit cardholders and partners enjoy 15% off the takeaway items.

Please refer to Annex A for the list of Festive Takeaway Items.

For orders and enquiries, please speak with us at *(65) 6559 6796* (11am to 7pm) or email thesalon@hfcsingapore.com.

**ENGAGING GASTRO-TAINMENT IN THE PARK**

Country winner of the 2017 World Luxury Restaurant Awards, The Salon presents a smorgasbord of sumptuous buffet presentations, exquisite set menus and leisurely afternoon tea that will keep you merry throughout the year-end festivities.
Buffet fiends will find delight in an enhanced buffet repertoire replete with flavours of the season, showcased in traditional festive favourites, Western specialities and Christmas-inspired sweets.

For refreshing starters, choose from the Roquefort Pear Salad, Thyme Roasted Butternut with Feta and Apricot Couscous, and Smoked Boundary Duck Salad with Baby Potatoes and Scallions. At the heart of the buffet spread are unlimited servings of briny fresh seafood-on-ice featuring freshly-shucked oysters, New Zealand Green-lipped Mussels, Pacific White Clams and more, while succulent roasts, international cheeses, sushi and maki, and a la minute pasta will be sure to draw diners in.

At the carving station, our chefs will dish out smoky hunks of Roasted Herb-crusted Milk-fed Chump of Lamb, 12-hour Slow Glazed Maple Honey Mustard Gammon Ham, and Satay Roast Turkey - newly-introduced this season. Look forward to exquisite delicacies such as Braised Bordeaux Demi-glace Beef Cheek with Caramelized Baby Onion and Leeks, Pan-seared Prawns with Onions, Capsicums and Moet & Chandon Champagne Cream, Roasted Apricot-glazed Pork Loin stuffed with Spinach and Goat Cheese, and Grilled Seabass Fillet with Thai Citrus Lime Beurre Blanc.
Round up your feast with sweet pickings from the dessert bar including Christmas Log Cake and Stollen, Cinnamon-spiced Pumpkin Tarts, Crunchy Hazelnut Feuilletine, Mini French pastries, Bread and Butter with Vanilla Sauce.

On Christmas Day, a plethora of outdoor and indoor programmes will keep the juniors well-entertained. A larger-than-life bouncy castle sets the stage for a fun-filled afternoon, alongside children-friendly activities such as face painting, art & craft sessions, and a play zone complete with movie screenings, toys and slides. Round out the eventful afternoon with a cupcake decoration workshop. Be sure to catch guest appearances by Santa Claus as he hands out festive treats to revellers.

**Christmas Eve Dinner Buffet | 6pm to 10.30pm | The Salon**
$108++ per adult
$54++ per child, aged 4 to 12 years
*Child under 4 years old dines for free with each paying adult*

**Christmas Day Brunch Buffet | 12pm to 3pm | HFC Grand Marquee**
<inclusive of indoor and outdoor children activities>
$128++ per adult
$64++ per child, aged 4 to 12 years
*Child under 4 years old dines for free with each paying adult*

**NEW YEAR’S REVELRY IN THE PARK**

Celebrate the final twinkle of 2018 and toast to new beginnings amid the convivial vibe of The Salon. Combining the use of premium produce and deft culinary craftsmanship, partake of a four-course set menu specially conceived to set you on an epicurean journey.
Whet your palate with the pristine goodness of Scared Pacific Sea Scallops so delicately sweet, tender and umami-loaded. Next, be treated to a hearty serving of Broccoli and Celeriac Soup before indulging further in the freshest catch of the sea or succulent prime cuts, showcased through the sublime mains of Ginger Yuzu Glazed Barramundi or Australian Grain-fed Rib Eye Steak. The dessert comes in the form of Dark Chocolate Hazelnut Cake that tantalises with bitter-sweet notes to round up the memorable meal.

**New Year’s Eve and Day 4-Course Set Menu | The Salon**
Lunch | 12 noon to 3pm  
Dinner | 6pm to 10.30pm  
$68++ per person

**YULETIDE HIGH TEA IN THE PARK**
Clink your tea cups or Prosecco flutes in elegant fashion over our Festive High Tea Set, bedecked with delicate bites that are perfect for the holiday season.

**Festive High Tea Set, 5 November 2018 to 1 January 2019**

Nibble on savoury treats the likes of classic Terrine of Foie Gras, Roasted Herbs Turkey Skewer and Mini Crab Cake Burger. For sweet indulgence, petite portions of Ivory Apple Mint Mousse, Gula Melaka Mousse and Petite Cheesecake will please lovers of patisserie. Each high tea set is complemented with a fine selection of TWG teas or gourmet coffee. Add a touch of sparkle with a glass or bottle of Prosecco.

**Festive High Tea Set | 3pm to 6pm | The Salon & Tisettanta Lounge**

Festive High Tea Set with choice of TWG Tea or Coffee: S$32++/person  
Festive High Tea Set with a glass of Prosecco: S$42++/person  
Festive High Tea Set with a bottle of Prosecco: S$82++/person

For festive dining reservations and enquiries, please speak with us at (65) 6559 6796 (11am to 7pm) or email thesalon@hfcsingapore.com. Selected credit cardholders and partners enjoy 15% off Christmas Eve and Day Buffet, New Year’s Eve and Day Set Menus. Dining reservation is required and subject to availability. Buffet items listed above may be served on a rotational basis.

**BALL OF A TIME IN THE PARK**

Whether it be a glamourous gala or a themed festive bash, have a ball of a time at Hotel Fort Canning. With the verdant national parkland as the captivating backdrop to your event, alongside
scrumptious gourmet spreads and meticulous service, let us play host to an unforgettable celebration. A range of celebratory packages from $78++ per person is available.

For appointments and enquiries, please speak with us at 6559 6783 or email fnb@hfcsingapore.com

“SPA-CATION IN STYLE” GETAWAY PACKAGE

Plan your perfect spa-vacation at one of Singapore’s finest heritage boutique hotels, nestled in 18 hectares of flora and fauna of the landmark Fort Canning Park. With a myriad of attraction sites close by, explore the best that the city has to offer this festive season, including Disney’s largest Christmas street light-up and displays in Southeast Asia on Orchard Road, located just steps from the hotel.

After a day’s exploration, retreat into your cocoon of bliss where luxuriously appointed guest rooms and modern conveniences make for an elevated stay experience. Think choice statement pieces by renowned Italian designer Poltrona Frau, intuitive wall panel controls, fluffy beds, full-sized bathtubs and Nespresso coffee machines.
With three chlorine-free, mineral-filled swimming pools, a state-of-the-art gym, and indulgent spa offerings on site, your wellness journey continues. Look your best this year-end season with enhanced spa savings exclusively for this stay package. With a team of well-trained therapists and range of COSMOS-Natural or COSMOS-Organic certified products, Chinois Spa’s selection of Body Massage Therapies and Organic Aromatherapy Facial treatments are designed to set you on a journey of bliss.

Priced from $285++ per room per night, package privileges include:

- Daily buffet breakfast for two persons at The Salon
- Complimentary Wi-Fi
- ^35% off Body Massage and Face Spa Treatments at Chinois Spa
- S$25 Food and Beverage book-direct credit per stay
- Unlimited wines and canapes during Aperitif Hour

Terms & Conditions:
Valid for stay from 1 December 2018 to 31 January 2019. Rates are subject to 10% service charge and prevailing government taxes. Room reservation is required and subject to availability; black-out dates apply. Strict cancellation policy applies. Full non-refundable payment is required upon booking. Full charge is applicable in the event of no-show. Hotel Fort Canning reserves the right to amend or terminate the offer without prior notice.

For room reservations or enquiries, please speak with us at (65) 6559 6769 or email reservations@hfcsingapore.com.

For spa reservations or enquiries, please contact (65) 6836 3363 / 6338 1191 or email contact@chinoisspa.com.sg.

^ Valid for selected body massage therapies and face spa treatments. Terms and conditions apply.

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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. Luxurious and trendy, 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 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.

Annex A

Festive Takeaways 2018

GOURMET ROASTS

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Satay Roast Turkey</td>
<td>$138+</td>
</tr>
<tr>
<td>Chilli Crab Roast Turkey</td>
<td>$168+</td>
</tr>
<tr>
<td>Salted Egg Yolk Roast Turkey</td>
<td>$148+</td>
</tr>
<tr>
<td>Traditional Roast Turkey</td>
<td>$138+</td>
</tr>
<tr>
<td>Roasted Beef Striploin</td>
<td>$168+</td>
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<tr>
<td>Honey Baked Ham</td>
<td>$148+</td>
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ADD-ONS

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep-fried Man Tou (10 pieces)</td>
<td>$10+</td>
</tr>
<tr>
<td>Roasted Potatoes</td>
<td>$12+</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>$18+</td>
</tr>
<tr>
<td>Additional Chilli Crab Sauce (180gm)</td>
<td>$18+</td>
</tr>
<tr>
<td>Additional Satay Sauce (200gm)</td>
<td>$8+</td>
</tr>
<tr>
<td>Additional Ketupat (per piece)</td>
<td>$1.50+</td>
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## BUNDLE DEALS

<table>
<thead>
<tr>
<th>Items</th>
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</thead>
<tbody>
<tr>
<td>Chilli Crab Roast Turkey &amp; Beef Striploin</td>
<td>$328+</td>
</tr>
<tr>
<td>Chilli Crab Roast Turkey &amp; Honey Baked Ham</td>
<td>$288+</td>
</tr>
<tr>
<td>Satay / Salted Egg Yok / Traditional Roast Turkey &amp; Beef Striploin</td>
<td>$300+</td>
</tr>
<tr>
<td>Satay / Salted Egg Yok / Traditional Roast Turkey &amp; Honey Baked Ham</td>
<td>$260+</td>
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## CHRISTMAS LOG CAKES

<table>
<thead>
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<th>Items</th>
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<tbody>
<tr>
<td>Chocolate Yule Log</td>
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<tr>
<td>Purple Sweet Potato Yule Log</td>
<td>$64+</td>
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<tr>
<td>Beetroot Yule Log</td>
<td>$68+</td>
</tr>
<tr>
<td>Passion Fruit Yule Log</td>
<td>$68+</td>
</tr>
<tr>
<td>Matcha Sesame Yule Log</td>
<td>$68+</td>
</tr>
<tr>
<td>Almond Yule Log</td>
<td>$68+</td>
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## SWEET TREATS

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gingerbread</td>
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<tr>
<td>Stollen</td>
<td>$46+</td>
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Terms and Conditions:

Orders must be made three days in advance. Closing date for orders is 22 December 2018, 12 noon. Collection of orders from 11am to 7pm daily. Delivery charges apply. We regret that no refunds will be honoured for cancellations.