Singapore, January 2019 – This Valentine’s Day, amp up the romance at Hotel Fort Canning with specially-curated staycation, dining and wellness offerings for an exceptional celebration with your significant other.

Perched atop Singapore’s historic hilltop park, let the lush green foliage and timeless colonial charm of the hotel set the stage for your grand gestures, from a romantic retreat in our luxurious accommodation, to an elegant four-course dinner and romance-themed cocktail to relish as a couple.
“VALENTINE’S IN THE PARK” STAYCATION PACKAGE

Whisk your loved one off to our iconic hotel-in-the-park for an unforgettable date night out, starting with an indulgent overnight stay.

Lauded for being one of Singapore’s most romantic hotels, our rooms and suites exude understated charm, each decked out in tasteful designer furnishing and atmospheric mood lighting to tickle your fancy. Romance your better half with a complimentary stalk of rose, premium bubble bath with flower petals, fresh berries, and a complimentary bottle of Prosecco to commemorate the occasion. A delectable breakfast buffet awaits in the morning, while a pair of love squirrel plushies makes for adorable keepsake.

Creature comforts come in the form of a generously-sized free-standing tub, monsoon shower, Nespresso coffee machine, Handy smartphone, and unlimited wines and canapes served during Aperitif Hour.

A range of wellness facilities allow for quality bonding with your bae. Work up a sweat in our spacious gym or take a leisurely dip in the chlorine-free mineral-filled swimming pools. A haven
for rejuvenation, kick back with your partner in the private sanctuary of Chinois Spa, as skilled therapists knead your stress away and renew your senses using COSMOS-Natural and COSMOS-Organic certified products.

Each reservation of “Valentine’s in the Park” room package entitles you to exclusive savings on a four-course Valentine’s set dinner at The Salon, and a pampering treatment at the Chinois Spa.

Priced from S$395++ per room per night, package privileges include:

- Daily breakfast buffet for two at The Salon
- Complimentary bottle of Prosecco
- Premium bubble bath with flower petals
- Complimentary pair of HFC love squirrel plushies
- Complimentary stalk of rose
- Complimentary serving of fresh berries
- Unlimited wines and canapés during Aperitif Hour
- Complimentary Wi-Fi
- Complimentary Handy smartphone with unlimited mobile data and IDD calls to 15 countries
- 15% savings on a 4-course Valentine's Set Dinner at The Salon
- Up to 35% savings on massage and facial treatments at Chinois Spa

Terms & Conditions:
Valid for stays from 9 February to 17 February 2019. Rates are subject to 10% service charge and prevailing government taxes. Room reservation is required and subject to availability. Strict cancellation policy applies. Full non-refundable payment is required upon booking; full charge applies in the event of no-show. Spa offer valid for selected treatments of 60 minutes and above; terms and conditions apply. Hotel Fort Canning reserves the right to amend or terminate the offer without prior notice.

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

For spa reservations and enquiries, please contact (65) 6836 3363 / 6388 1191 or email contact@chinoisspa.com.sg.
AN EPICUREAN DATE AT THE SALON
13 to 15 February 2019 | $168++ per couple

A couple who dines well together, stays together. Surprise your special one with an elegant four-course dinner designed to spark romance. Imbued with nuances of love and passion, lovebirds can look forward to modern European fare that features fresh produce and deft craftsmanship at the heart of each creation.

Be tantalised by “Love at First Bite” – a palate teaser of Spiced Sous Vide Hokkaido Scallop with Champagne Sabayon and Foie Gras Terrine with Ginger Confit. The subtly sweet and umami rich tastes of Hokkaido scallop perfectly contrast the buttery, full-flavoured Foie Gras Terrine, spelling the start of a gratifying gastronomic experience.
Warming hearts and bellies all at once, the “Bisque-ful Embrace” is a hearty and flavoursome Langoustine Bisque with Caviar Cream. Perfected based on our chef’s tried-and-trusted recipe, the broth is flavoured by langoustine shells and bolstered with caviar cream. It is further enhanced with a whiff of brandy, before finishing with a decadent cap of caviar topping.
The piece de resistance of the meal is showcased in “Lovers’ Surf & Turf”, where couples can opt for mains of Baked Norwegian Salmon with Prosciutto, Green Pea Puree and Seasonal Greens or Chargrilled Grass-fed Wagyu Beef Medallion with Beef Essence and Seasonal Greens.

Both an enticement to the eyes and palate, the Norwegian salmon fillet is enveloped in a delicate layer of Prosciutto and zucchini, imparting an intense savoury dimension to the dish. It is then oven-baked to seal in the flavours for a firm and tender texture. A tasty blend of green pea and potato puree, along with seasonal greens, complete this elegant dish that will score with the ladies.

For those hankering after a meaty main, our chefs dole out a succulent grass-fed Wagyu beef steak. Richly marbled and perfectly seasoned, request for a blushing medium rare with melt-in-your-mouth tenderness and just the right amount of smokiness. A home-made beef essence is spooned over the protein, coupled with refreshing seasonal greens.

Conclude the epicurean experience with “Sweet Sweet Fantasy” – a Classic Fudge Cheesecake with accompaniments of fresh berries and dark chocolates. A delightful drizzle of cherry coulis brings the sweet and tart notes to the fore beautifully.
“KISS OF A CUPID” AT TISETTANTA LOUNGE
13 to 15 February 2019 | $18++ per glass

As night falls, adjourn to the cosy Tisettanta Lounge for a nightcap. Spice things up with “Kiss of a Cupid” – an all-new concoction with sweet-citrusy notes of white rum, lychee liqueur, lychee, lime and berries, topped with a dash of grenadine and a splash of soda. Head out to the Tisettanta terrace and take in the romantic vibe of the surrounds, or go on a leisurely stroll along the hotel’s grounds lit by mesmerising fairy lights.

For dining reservations and enquiries, please speak with us at (65) 6799 8809 or email thesalon@hfcsingapore.com.

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Hotel Fort Canning is a luxurious and award-winning conservation hotel tucked within 18 hectares of lush greenery in Fort Canning Park. Considered one of Singapore’s iconic heritage hotels, Hotel Fort Canning bears a storied past that dates back to the early 20th century, with the building being a former British military administration site. Today, the Hotel’s architecture continues to retain much of its colonial glamour, complemented with urban elements of the surrounding parklands - making Hotel Fort Canning a heritage landmark situated within a historical hilltop park.

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.

To find out more, please download the media kit here.