SEASON OF WONDERS: CELEBRATIONS IN THE PARK

Rekindle the festive splendour with flavours of the season, featuring a new spice-kissed turkey with double stuffing, chef-curated menus and buffets, yule-themed kids’ activities, and an urban spa-cation package - all promising to spark joy this holiday season.

Singapore, October 2019 - ‘Tis the season for jubilant feastings and jovial gatherings. At Hotel Fort Canning, festive splendour abounds as we continue to celebrate the most magical time of the year with tastes of tradition and twists on classics.

From 1 November 2019 to 1 January 2020, bring a delicious sparkle to your Christmas parties with a medley of yuletide goodies; celebrate at The Salon over chef-curated festive fare and delightful afternoon tea. On Christmas Day, head over to HFC Grand Marquee, where a glorious feast is set to unfold, complete with festive fun for the little ones. Urbanites seeking a relaxing retreat will find luxurious respite from the hustle of the city with “Urban Spa-cation” room offer.

Christmas Goodies-to-Go | 1 November to 25 December 2019

Make holiday dining and entertaining a cinch with The Salon’s seasonal roasts and festive confectionaries.
Spice up your festivities with The Salon’s *Otah Roast Turkey*, the newest addition to a trio of locally-inspired flavours. The bird of choice gets a festive refresh, featuring two deliciously different stuffing of savoury chicken Otah and spice-infused basmati rice.

The poultry is first given a good rub-down with aromatics like fresh galangal, lemongrass, turmeric, ground cumin and ground coriander, then seasoned overnight before it is slow-roasted to a glorious brown.

At the core of the bird, the usual mackerel fish Otah is replaced with a homemade chicken variation coupled with chestnut stuffing. This combination is flavoured with Chef’s house blended *rempah* for a delectably creamy texture, and a little kick to your taste buds. Basmati rice scented with a heady mix of spices fills the fowl generously, while bits of dried cranberry and festive nuts add textural contrast. A specially-concocted Asian lemak gravy gives each morsel a luscious finish, making this bird a winner at Christmas dinner.
The Salon reprises three other signature bestsellers this year. Its Satay Roast Turkey and Salted Egg Roast Turkey are both Singapore-inspired flavours that remain firm favourites among celebrants. Appealing to those who stay true to tradition is our Classic Roast Turkey with herbed chestnut stuffing, served with roasted potatoes, seasonal vegetables, cranberry sauce and natural jus. Not to be missed are delectable takeaway items like Roasted Beef Striploin and Honey Baked Ham that will sate the appetite of meat lovers.

Sweet holiday decadence comes in a quintet of Bûche de Noël this jolly season. Making their debut are tantalising flavours of Ariaga Noire Yule Log, Berry Rouge Yule Log, Chempedak Yule Log, Gianduja Latte Yule Log and Guanaja Caramel Yule Log that are sure to satisfy sweet cravings and make excellent gifts.

Christmas Goodies-to-Go will be available for order from 1 November 2019 to 25 December 2019. Collection starts from 5 November 2019.
Please refer to appendix for the full list of takeaways.

For orders and enquiries, please speak with us at (65) 6799 8809 / 6559 6796 or email thesalon@hfcsingapore.com.

4-Course Festive Specials | 18 November to 30 December 2019 | Lunch and Dinner (excluding 24 December dinner and 25 December lunch)

Perfect for celebratory gatherings with colleagues, friends and loved ones, let the merry feasts kick off early at The Salon with thoughtfully-curated meals, and a touch of festive magic.

Snow Crab Salad and Roasted Chestnut & Fennel Soup; Pan-seared Norwegian Salmon

Our special four-course creation begins with Snow Crab Salad, a refreshing starter served with baby romaine, mango, avocado, fresh herb, rye bread crouton and sesame-ginger dressing. Follow through with a soul-satisfying Roasted Chestnut & Fennel Soup, topped with a dollop of cream. For mains, pick from the ocean-fresh Pan-seared Norwegian Salmon with sautéed vegetables, avocado salsa and saffron beurre blanc; or the gratifyingly tender 6-hour Sous Vide Turkey Roulade with walnut parsley pesto stuffing and sides of roasted greens, pearl onion s and white truffle gravy. End off with Warm Chocolate Fondant Cake enlivened by a serving of vanilla ice cream.

4-Course Festive Specials at The Salon
Lunch | 12 noon to 3pm | $848++ per person
Dinner | 6pm to 10.30pm | $858++ per person
Christmas Eve Dinner Buffet & Christmas Day Lunch Buffet | 24 & 25 December 2019

Buffet fiends will find delight in a repertoire of sensational roasts, seasonal specialities, and Christmas-inspired sweets showcased at The Salon and HFC Grand Marquee - the largest of its kind in a hotel.

Start off with delectable appetisers like Tomato Mozzarella Salad with Basil Oil and Balsamic Pearls and Smoked Duck Salad with Baby Potatoes and Scallions. Dive into the freshest bounty of the ocean with unlimited servings of freshly-shucked Oysters, New Zealand Green-lipped Mussels, Pacific White Clams and more, while quality cheeses, hand-rolled sushi, and a selection of pasta prepared à la minute will be sure to draw diners in.

At the carving station, our chefs dish out smoky hunks of Roasted Milk-fed Lamb Leg with Garlic and Rosemary and Roasted Traditional Tom Turkey with Stuffing. Look out for scrumptious specialities such as Grilled Barramundi with Lemongrass Beurre Blanc, Braised Beef Shank with Caramelized Baby Onions and Leeks, Pan-seared Prawns with Onions, Capsicums and
Champagne Cream, as well as Roasted Glazed Pork Loin stuffed with Prunes and Organic Apple Gravy.

Don’t miss the dessert table laden with festive sweets including Christmas Log Cake and Stollen, Cinnamon-spiced Pumpkin Tarts, Crunchy Hazelnut Feuilletine, Bread and Butter Pudding with Vanilla Sauce, and assorted French pastries.

Engaging Christmas-themed workshop and art & craft sessions for the little ones

A series of engaging games and programmes will keep the juniors entertained on Christmas Day, from a bouncy castle and photo booth to hands-on activities, including a gingerbread house decoration workshop and yule-themed art & craft sessions, as well as a play zone complete with movie screenings, toys and slides. Be sure to catch surprise appearances by Father Christmas for photo-taking opportunities as he hands out festive treats to revellers.

Christmas Eve Dinner Buffet at The Salon | 6pm to 10.30pm
S$108++ per adult
S$54++ per child, aged 4 to 12 years
Child under 4 years old dines for free with each paying adult (limited to 2 children per adult)

Christmas Day Lunch Buffet at HFC Grand Marquee | 12 noon to 3pm
<includes dedicated kids’ activities>
S$138++ per adult
S$78++ per child, aged 4 to 12 years
Child under 4 years old dines for free with each paying adult (limited to 2 children per adult)
New Year’s Eve and Day 4-Course Specials | 31 December 2019 & 1 January 2020

Bid a fond farewell to 2019 and toast to new beginnings over a celebratory four-course lunch or dinner, conceived to set you on a gastronomic journey.

Whet your appetite with **Smoked Duck Rillettes** with caramelised orange and petite greens. Be treated to a hearty serving of **Cream of Roasted Onion and Celeriac**, before indulging further in the freshest catch of the sea or succulent prime cut, showcased through sublime mains of **Pan-seared Barramundi** with seasonal greens, mushroom ragout and citrus velouté; or **Australian Black Angus Beef Striploin** with sautéed garden greens, pumpkin mousseline and pan gravy. Dessert comes in the form of **Cappuccino Mocha Mousse** that tantalises with its bitter-sweet notes.

**New Year’s Eve and Day 4-Course Specials at The Salon**
Lunch | 12 noon to 3pm  
Dinner | 6pm to 10.30pm  
$868++ per person  

**Exclusively for selected credit cardholders and partners:** Enjoy 15% savings on 4-Course Festive Specials, Christmas Eve and Day Buffets, New Year’s Eve and Day 4-Course Specials.
Yuletide Afternoon Tea | 18 November 2019 to 1 January 2020

Clink your tea cups or Prosecco flutes and nibble savoury bites of Smoked Lobster & Salmon Quiche, Classic Mini Beef Cheese Slider, German Ham Potato Croquette, and Grilled Turkey Satay Skewer. For sweet indulgence, delicate delights such as Cherry Chocolate Tart, Hazelnut Praline Mousse, and Walnut Brownie 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.

Yuletide Afternoon Tea at The Salon & Tisettanta Lounge | 3pm to 6pm

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

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 6559 6796 or email thesalon@hfcsingapore.com. Reservation is required and subject to availability. Full payment is required upon confirmation of reservation; payment made is non-refundable in the event of cancellation or no-show. Buffet items may be served on a rotational basis.
Urban Spa-cation | 1 December to 27 December 2019

Plan your perfect spa-vacation at our urban sanctuary, set amidst the lush surrounds of Singapore’s most historic park. With a myriad of attraction sites close by, explore the best that the city has to offer this festive season, including the magnificent Christmas street light-up and displays on Orchard Road, located just steps from the hotel.

Retreat into your cocoon of bliss where tastefully appointed accommodation and modern conveniences beckon, from designer furnishing by Poltrona Frau, to fluffy beds and free-standing bathtubs.

For a holistic experience, enjoy a full suite of facilities including three outdoor mineral pools, a state-of-the-art fitness centre and an inviting spa. Rebalance body and mind in the private sanctuary of Chinois Spa, as skilled therapists knead your stress away and renew your senses using a select range of natural and organic products.

Rates start from $288++ per night. Package privileges include:

- Daily breakfast buffet for up to two guests
- Unlimited serving of wines and canapés during Aperitif Hour
- In-room Nespresso machine with complimentary capsules and TWG tea
- Complimentary seasonal fruit platter
- Complimentary Wi-Fi
- 15% savings on Christmas buffets, festive sets and afternoon tea
Up to 30% savings on spa treatments at Chinois Spa

Valid for stays from 1 to 27 December 2019. Rates are subject to 10% service charge and prevailing government taxes. Room and dining reservations are required and subject to availability. Full non-refundable payment is required upon room reservation. Cancellation policy applies. 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.

– END –

For media enquiries, please contact:

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About Hotel Fort Canning

Hotel Fort Canning is an award-winning conservation hotel nestled in 18 hectares of lush greenery in Fort Canning Park. Lauded as one of Singapore’s most iconic heritage hotels, the 86-room establishment 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 charm, combined with modern conveniences and characterised by an idyllic vibe that beckons urbanites. www.hfcsingapore.com

Social Media Links
Facebook HFCSingapore
Instagram @hotelfortcanning
## Appendix

### GOURMET ROASTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Roast Turkey</td>
<td>$138+</td>
</tr>
<tr>
<td>Otah Roast Turkey <em>New</em></td>
<td>$148+</td>
</tr>
<tr>
<td>Salted Egg Roast Turkey</td>
<td>$148+</td>
</tr>
<tr>
<td>Satay Roast Turkey</td>
<td>$138+</td>
</tr>
<tr>
<td>Honey Baked Ham (1.5kg)</td>
<td>$138+</td>
</tr>
<tr>
<td>Roasted Beef Striploin (2kg)</td>
<td>$168+</td>
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### LOGCAKES & CONFECTIONARIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Ariaga Noire Yule Log (Ariaga dark chocolate, chocolate butter cream, rich chocolate sponge, dark chocolate crunchy pearls) <em>New</em></td>
<td>$68+</td>
</tr>
<tr>
<td>Berry Rouge Yule Log (Raspberry &amp; red pepper compote, guanaja anglaise mousse, framboise cremeux, crunchy hazelnut streusel) <em>New</em></td>
<td>$68+</td>
</tr>
<tr>
<td>Chempedak Yule Log (Chempedak cremeux, light custard cream, green velvet sponge, white crunchy pearls) <em>New</em></td>
<td>$68+</td>
</tr>
<tr>
<td>Gianduja Latte Yule Log (Light gianduja mousse, bali 68% cremeux, soft almond sponge, dulcey feuilletine) <em>New</em></td>
<td>$68+</td>
</tr>
<tr>
<td>Guanaja Caramel Yule Log (Guanaja anglaise mousse, soft caramel, coconut praline cremeux, rich chocolate sponge, crunchy hazelnut base) <em>New</em></td>
<td>$68+</td>
</tr>
<tr>
<td>Christmas Stollen (orange &amp; lemon confit)</td>
<td>$46+</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
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<tr>
<td>----------------------------------</td>
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</tr>
<tr>
<td>Gingerbread Man</td>
<td>$56+</td>
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**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken Otah Stuffing (200g)</td>
<td>$35+</td>
</tr>
<tr>
<td>Classic Chicken Stuffing (200g)</td>
<td>$32+</td>
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<tr>
<td>Ketupat (per piece)</td>
<td>$1.50+</td>
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<tr>
<td>Satay Sauce (200g)</td>
<td>$8+</td>
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<tr>
<td>Roasted Potatoes</td>
<td>$12+</td>
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<tr>
<td>Roasted Vegetables</td>
<td>$18+</td>
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</tbody>
</table>

*Approximate size/weight of turkey: 4.5kg to 5.5kg (before cooking) and serves 6 to 8*

- All orders must be made by 22 December 2019, 12 noon, and at least 3 working days prior to collection
- Collection period from 15 November to 25 December 2019, 11am to 6pm daily
- Delivery charges apply
- No refunds will be honoured for cancellation of orders