ROMANCE YOUR VALENTINE
AT HOTEL FORT CANNING

Singapore, January 2020 – Amp up the romance factor and set hearts aflutter this season of love with specially-tailored staycation, dining and wellness offerings at Hotel Fort Canning.

Whether you are looking to ‘pop the question’ or to celebrate romance in exceptional ways, let the lush serenity and romantic vibes of our hotel set the stage for your grand gestures, from an intimate retreat for two to an exquisite four-course dinner at The Salon.

“SWEET DESIRE” STAYCATION PACKAGE

Deluxe Garden Room & Signature Aperitif Hour
Whisk your loved one off to our heritage hideout for an unforgettable date night, starting with an indulgent stay.

Snuggle up to that special someone amidst thoughtful amenities, tasteful furnishings and atmospheric lightings to tickle your fancy. Get in the mood with a complimentary bottle of Prosecco, before romancing your better half with a complimentary stalk of rose, fresh berries and a premium bubble bath with flower petals. The evening beckons with our signature Aperitif Hour where wines, prosecco and hors d’oeuvres are served with our compliments. Enjoy a delectable breakfast buffet the next morning, then head over to one of our chlorine-free mineral pools for a leisurely dip.

A haven for rejuvenation, embark on a sensual journey with pampering massages and treatments at Chinois Spa, where skilled therapists renew your senses using a select range of natural and organic products. Commemorate the occasion with a pair of squirrels plushies as a lovely keepsake.

Each reservation of “Sweet Desire” staycation package is entitled to exclusive savings on our Valentine’s four-course dinner and spa packages.

Priced from S$418++ per night, complimentary privileges include:
- Daily breakfast buffet for two guests
- Premium bubble bath with flower petals
- A bottle of Prosecco
- A serving of fresh berries
- A stalk of rose
- A pair of HFC love squirrel plushies
- Unlimited wines and canapés during Aperitif Hour
- In-room Nespresso coffee and TWG tea
- Wi-Fi Connectivity
- 15% savings on “An Ode to Love” 4-course Valentine’s Set Dinner at The Salon
- Up to 40% savings on Valentine’s Couple Combo Packages at Chinois Spa

Valid for stays from 13 to 16 February 2020. Rates are subject to 10% service charge and prevailing government taxes. Reservation is required and subject to availability. Full non-refundable payment is required upon booking; cancellation policy applies. Spa offer is only valid for the Valentine’s Couple Combo packages; terms and conditions apply. Hotel Fort Canning reserves the right to amend or terminate the offer without prior notice.

For room reservations or enquiries, please contact (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.

“AN ODE TO LOVE” VALENTINE’S FOUR-COURSE SPECIALS

Available on 14 February 2020 for dinner at The Salon
$188++ per couple with 2 complimentary glasses of Prosecco

An idyllic dining spot away from the madding crowd, The Salon invites you and your significant other to a four-course dinner designed to spark romance.

Maui Onion Soup
Kick off the evening with “Love at First Bite” – a palate teaser of **Crispy Baby Squid, Sous Vide Egg, Mesclun Greens and Chilli Honey-Soy Aioli**. Next comes “Aloha’s Embrace”, a hearty and flavoursome **Maui Onion Soup** perfected based on Chef’s tried-and-trusted recipe. Blending a savoury chicken stock and the natural sweetness of Maui onions, the dish is enlivened by crispy smoked chicken bits and a whiff of truffle oil, then capped with a milk foam.

![Nori-crusted Baked Red Snapper](image)

The piece de resistance of the meal is showcased in “Lovers’ Surf & Turf”, where couples can pick from mains of **Nori-crusted Baked Red Snapper with Okinawan Sweet Potato Puree, Savoy Cabbage and Saffron Cream** or **Grilled Australian Black Angus Striploin with Seasonal Greens and Thai Green Peppercorn Sauce**.

The ocean-fresh red snapper is delicately coated with a layer of *Nori* (dried seaweed) and oven-baked to a moist and tender texture. Relish the toasty umami of dried seaweed that complements the subtle sweetness of the fish perfectly. Okinawan sweet potato puree, butter-tossed savoy cabbage and a dollop of saffron sauce complete this elegant dish sure to score with the ladies.
Grilled Australian Black Angus Striploin

For those hankering after a meaty main, our chefs dole out a succulent Australian Black Angus Striploin that boasts melt-in-your-mouth tenderness and just the right amount of smokiness. Served with seasonal greens, the protein is paired with a home-made Thai green peppercorn sauce for a mild peppery kick.

Classic French Opera Cake

Sweeten up date night with “Sweet Sweet Fantasy” – a Classic French Opera Cake served with fresh berries. A delightful drizzle of cherry coulis brings the sweet and tart notes to the fore beautifully.
For dining reservations and enquiries, please contact (65) 6799 8809 or email thesalon@hfcsingapore.com.

– END –

For media enquiries, please contact:

Eugene Ng  
Marketing & Communications Manager  
T: +65 6559 6794  
E: eugene.ng@hfcsingapore.com

Adelyn Sim  
Marketing & Communications Executive  
T: +65 6559 6776  
E: adelyn.sim@hfcsingapore.com

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. For more information, please visit: www.hfcsingapore.com

Social Media Links

Facebook HIFCSingapore  
Instagram @hotelfortcanning