



HOTEL FORT CANNING  
SINGAPORE

## MOTHER'S DAY IN THE PARK QUEEN OF OUR HEART - THE GIFT OF MOTHERHOOD



Singapore, April 2021 - Mothers hold their children's hands for a short while, but their hearts forever. As such, what better way to show our gratitude than to plan a mini getaway for our Queen this Mother's Day!

On this special day, host your celebrations with **Hotel Fort Canning**. Let the serenity and evergreen nature surrounding our heritage hideout take the stage for your exceptional gesture of gratitude. Whether you are looking to surprise your super mums as a family or celebrating the beauty and heroism of a mother's love, our urban sanctuary provides an exceptional array of amenities, from a relaxing retreat to an exquisite course meal at *The Salon*.

### "GIFT OF MOTHERHOOD" COURSE SPECIALS



*Quinoa Salad (Left), Prawn Bisque (Right)*

Who could deny that eating together provides a time to be connected? This Mother's Day, *The Salon* invites you, your super mums and family to reconnect and indulge in our "Gift of Motherhood" course

meal, that comes packed with nutritional values, and yet superbly delicious. The 4 course starts with a savory of *Quinoa Salad* put together with feta cheese and beetroot. Next comes *Prawn Bisque* served with crème fraiche spring chives.



*Pistachio-crust Baked Salmon (Left), Sous vide Thai spring chicken with basil rice. (Right)*

The feast continues by making a pick between 2 mains. For the Salmon lovers, savor the taste of our luscious and fragrant *Pistachio-crust Baked Salmon*. The nutty pistachios crust add color and crunch to every bite. The salmon is served with mashed potatoes and coriander salad, which provides a healthy balance for the meal! Fancy slices of tender and juicy chicken instead? How about having our *Sous vide Thai spring chicken with basil rice*. The meat is flavorful, succulent and tastes even better when served with a plate of steaming fluffy Basil Rice!



*Chocolate Cherry and Raspberry Vanilla Ice-cream*

Room for desserts? Sweeten your taste buds with *Chocolate Cherry and Raspberry Vanilla Ice-cream* - You can never go wrong with a sweet mix of 2 legendary classic flavors.

To view “Gift of Motherhood” menu, please refer to <http://bit.ly/HFCGOMMenu>

“Gift of Motherhood” Course Meal Lunch/Dinner | 09 May 2021 | Lunch & Dinner | The Salon.  
3 courses Lunch - S\$48++ | 4 courses Dinner - S\$58++

## “MEMOIRS OF TRADITION” COURSE SPECIALS



*Memoirs of Tradition 6 Course Specials*

Western delights are not your cup of tea? Rest assured that HFC got your special day covered. Our chef went the extra mile by putting together a more Asian inspired menu for your celebration.



*Combination Platter featuring Crispy Roasted Pork, Smoked Duck and Lobster Salad (Left),  
Double Boiled Black Truffle & Bamboo Pith Chicken Soup (Right)*

The “Memoirs of Traditions” consists of 6 courses and will definitely appeal to those who are craving for a fusion of Asian delectable delights. The meal starts off with a combination platter which consists of a flavorful assortment of meats such as crispy roasted pork, house-smoked duck with accompaniment of slices of mango and tender steamed lobster meat with honeydew, topped with salad dressing – reminiscent of an imperial banquet dish fit for the Queen

The next course that will definitely win the Queen's heart is our chef's special soup. Boiled with tender loving care to celebrate the all-important Mother's Day, the *Double Boiled Black Truffle & Bamboo Pith Chicken Soup* will definitely be a pleaser. The chicken is double boiled for many hours with exquisite selections of premium ingredients. The result is a very nourishing soup that warms the heart and offers many nutritious benefits to you.



*Thai Style Deep Fried Cod Fish (Left), Sautéed Asparagus with shimeji mushroom (Right)*

Next comes the *Thai Style Deep Fried Cod Fish*, marinated with aromatic citrus lemongrass paired with Thai sweet chili to further enhance the taste of the nutritious and flavorful fish. Balance the meal with *Sautéed Asparagus & shimeji mushroom*. The mushroom provides a mild nutty flavor which complements the earthly sautéed asparagus.



*XO Seafood Fried Rice*

The fifth course of the feast fit for the Queen is the *XO Seafood Fried Rice*. The dish is stir fried with our chef's house-made XO sauce, handed down over generations which adds an umami flavor to the already incredibly rich seafood tasting dish.



*Red Bean Pancake and Chilled Cream of Mango Sago with Pomelo and Hashima*

Give the celebration a sweet ending with our Chilled Cream of Mango Sago with Pomelo and Hashima and crispy red bean pancakes for dessert.

To view “Memoirs of Tradition” menu, please refer to <http://bit.ly/HFCMOTMenu2021>

**“Memoirs of Tradition” Course Meal | 09 May 2021 | Lunch & Dinner | The Salon.**

6 courses Set Meal - S\$88++

Exclusively for UOB & OCBC credit cardholders and partners:

Enjoy 15% off “Gift of Motherhood” & “Memoirs of Tradition Set Menus

Takeaways will be available for order from 22 April to 07 May 2021. Advance orders must be made at least 2 working days prior to collection. Collection of orders from 11am to 7pm, on 09 May 2021. Delivery charge of \$25 nett per location applies. No refunds will be honoured for cancellation of order

To ensure the safety of our patrons, all activities will be subjected to our COVID-19 Safe Management Measures (SMM).

Dining 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 amendment to the reservation.

For dining reservations and enquiries, please speak with us at (65) 6559 6796 or email [thesalon@hfcsingapore.com](mailto:thesalon@hfcsingapore.com).

## “A QUEEN’S HOLIDAY” STAYCATION PACKAGE



PC: @ksy.yuan

Be Right Back! Mums on holiday! Surprise your queen with Hotel Fort Canning’s “A Queen’s Holiday” staycation package. Mums will be thoroughly pampered within our luxurious rooms and suites, each furnished with luxuriously warm and welcoming interiors. Snuggle into our plump beds and have a soak in our free-standing bath tubs to elevate the experience.



EVERY KIT COMES WITH A **\$5 OFF** VOUCHER!

*Sigi Skin check-in kit - Mini Kaleanser, Mini Dream Capsule, Sigi Skin Amenities Zip Pouch & voucher*

End the night by pampering your skin with Sigi Skin’s check-in kits that are specially prepared for those checking in over the Mother’s Day weekend. Sigi Skin is a local award-winning skincare brand dedicated to delivering vegan clinical superfood infused skincare products that are both effective and free of toxins.

Mums-to-be, embrace motherhood with pregnancy-safe skincare from Sigi Skin and shapewear + lingerie brand Envy Her. Join them for an afternoon of sharing session right in the hotel on 08 May, Saturday from 4pm to 6pm, with snacks and a goodie bag worth \$81. Limited seats available!

With many ranges of treatments available, pamper your super mums to well-deserved spa sessions at the Chinois Spa. Feeling recharged? How about taking a stroll in the garden paradise which surrounds our sanctuary, or head over to our chlorine-free mineral pools for a dip or two.

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

- Daily breakfast buffet for two persons at The Salon
- Sigi Skin check-in kit *[While stocks last]*
- 15% off Mother's Day Set Meal at The Salon on 09 May 2021
- Complimentary HFC Cares Kit
- Complimentary Wi-Fi
- One complimentary parking coupon per room per day
- Up to 30% savings on selected spa treatments

Terms & Conditions:

15% off Mother's Day Set Meals are not to be used in conjunction with any other promotions or discounts. Rates are subject to 10% service charge and prevailing government taxes. Room and dining reservations are required and subject to availability. 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 and enquiries, please speak with us at (65) 6559 6769 or email [reservations@hfcsingapore.com](mailto:reservations@hfcsingapore.com).

- END -

For media enquiries, please contact:

Goh Min Yen  
E: [gmy@engwah.com.sg](mailto:gmy@engwah.com.sg)

Amanda Ong  
E: [amanda.ong@hfcsingapore.com](mailto:amanda.ong@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](http://www.hfcsingapore.com)

### **Social Media Links**

Facebook [HFCSingapore](https://www.facebook.com/HFCSingapore)  
Instagram [@hotelfortcanning](https://www.instagram.com/hotelfortcanning)