A HOLIDAY SEASON LIKE NO OTHER WITH HOTEL FORT CANNING

Bask in the holiday cheer this season through HFC’s gastronomical adventure, featuring a Southeast Asian-themed Assam Pedas Turkey, to specially curated festive menus that promise to bring joy to one and all.

Celebrate with Hotel Fort Canning this yuletide season with the gift of joy, love and feasting accompanied by beloved family and friends. Savour a plethora of traditional flavours along with twists of the classics with us or in the comforts of your home with our to-go options.

From 09 November 2021 to 2 January 2022, add a delicious sparkle to your year-end celebrations with a medley of dining-in or to-go options. Embark on a gastronomical adventure with us at The Salon with specially curated lunches and dinners by our creative chefs through Christmas and the New Year.
CHRISTMAS GOODIES -TO-GO | 09 November 2021 to 02 January 2022

Bring the festive party home with The Salon’s selection of seasonal roasts and festive confectionaries.

![Assam Pedas Turkey with Lemang](image)

In keeping with HFC’s tradition of introducing Asian-themed turkeys that are so well-liked by local foodies, the **Assam Pedas Turkey** will surely spice things up this year. Our special edition bird adds a refreshing tasting profile to the traditional turkey.

The poultry is first given a thorough rub-down with Chef’s *rempah* consisting of a wide selection of spice and aromatics. These include the Assam fruit, lemongrass, ginger flower, laksa leaf, chilli, garlic, onion, tamarind paste and *belachan* (shrimp paste). Thereafter, it is left to marinate overnight before being slow-roasted to a glorious brown. This delicious turkey will deliver savoury, tangy flavours and a kick of heat to your taste buds with every bite - flavours that are close to the palates of every Singaporean.

Sides are given a Southeast Asian spin too; each turkey comes with a delicious serving of Lemang and Assam Pedas sauce. Notwithstanding these sides, we are also introducing **Buttered Asparagus** and **Sautéed Mushroom** as add-on options, on top of crowd favourite - **Truffle Mash Potato**.
Alternatively, the **Classic Turkey, Honey Baked Ham** are also available for order. These options promise to deliver the same joy this season.

End the night off with a sweet surprise for family, guests and friends. In addition to the classic offerings of **Classic Chocolate Log, Gingerbread House and Rich Fruit Cake**, making their debut are three new tantalising flavours of **Gianduja Yuzu Cocoa, White Forest and Opalys Dream** that are sure to satisfy all sweet cravings and make excellent gifts.
Christmas-To-Go Goodies will be available for order from **09 November 2021 to 02 January 2022**.

Exclusively for selected credit cardholders and partners:
Enjoy 15% savings on our Christmas To-Go-Goodies.

View the e-brochure [here](#).

Please refer to the **Appendix** for the full list of takeaway items.

For orders and enquiries, please speak with us at (65) **6799 8809 / 8849 1248** or email us at [thesalon@hfcsingapore.com](mailto:thesalon@hfcsingapore.com)
FESTIVAL OF JOY SPECIAL | 01 DEC - 31 DEC 2021
(excluding 25 December 2021)

Herald in this yuletide with either a three- or four-course special at The Salon.

For lunch, look forward to starting your course with a sweet and nutty Butternut Squash Soup or a savoury serving of Parma Ham & 62°C egg with grilled asparagus, arugula and parmesan flakes. Follow through the course with either a succulent Berkshire Pork Chop accompanied by Lyonnaise potatoes, haricot beans and truffle jus or an ocean-fresh Maple Glazed Salmon with cauliflower purée, edamame, sun-blush tomatoes, capers and lobster bisque. Finally, top it off with a mouth-watering Baked Cinnamon Apple Tart with Vanilla Sauce & Ice Cream.
For dinner, you will start your course with a creamy serving of Foie Gras Crème Brulée with butter grilled brioche and Parma Ham and Pumpkin Soup. Following up for main dish are the line-caught Seared Snapper with haricots, roasted almonds and garlic lemon butter sauce and the crispy and crunchy Cracklin! Pork Belly with apple chutney and cranberry balsamic sauce. End off the night with a combination of the sweet and savoury Ricotta Cheesecake with Cranberry Sauce and Cheese Sharing Platter.

3-Course Lunch | S$58++
5-Course Dinner | S$88++

View the full Festival of Joy Set Menus [here](#)
NEW YEAR REBOOT SPECIAL | 31 DEC 2021 - 2 JAN 2022

Bid farewell to 2021 and herald in this New Year with either a four- or five-course special at The Salon.

For lunch, warm-up your appetite with Herb Polenta Cakes served with scallops, Parma ham and shaved parmesan before indulging in freshly made Crab Bisque and garlic croutons with a side of refreshing green salad tossed with walnuts and apples. Be treated to a hearty serving of line-caught Fillet of Seabass on saffron risotto or a succulent prime cut of Roasted Lamb Loin with truffle white bean cassoulet and braised chard. Dessert will be a Holiday Pudding paired with bitter-sweet homemade brandy sauce, poached apples and ice cream.
For dinner, begin your wonderful evening with a **Warm Asparagus Vichyssoise Velouté** before moving onto fresh **Hokkaido Scallop** with parsnip purée and smoked prawn emulsion. Dinner guest gets to enjoy not one but two subliminal mains; a tenderly prepared **Roasted Seabass** with tomato crust and vegetable fricassee and a thick cut of **Chargrilled Angus Beef** with celeriac purée, roasted carrots and bordelaise sauce. The night will end on a high note with guests being served a freshly baked **Warm Apple Tart with Cinnamon Gelato** and bite-size treats in the form of **Petit Four**. Each guest will also receive a complimentary glass of Prosecco.

4-Course Lunch  |  S$98++
5-Course Dinner |  S$108++

View the full New Year Reboot Set Menus [here](#)
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) 6799 8809 / 8849 1248 or email thesalon@hfcsingapore.com.

Exclusively for selected credit cardholders and partners:
Enjoy 15% savings on our Festival of Joy & New Year Reboot Set Menus
CHRISTMAS RHAPSODY SEMI-BUFFET BRUNCH | 25 DEC 2021

Only on Christmas Day, pamper yourself and take your celebrations up a notch with our special Christmas Rhapsody Semi-Buffet Brunch.

For oyster-lovers, begin your brunch with freshly shucked oysters of either the Natural variety or the Kilpatrick. Follow-up on the fresh trail with a salad from the Salad Bar featuring an assortment of freshly harvested lettuce accompanied with a wide range of dressings and condiments.

Tease your palate before the Mains with a selection of entrees; some highlights include the Smoked Duck Breast Enoki Mushroom, the Poached Scallops, Braised Pork Belly and Wasabi Mayonnaise Tempura Prawn. Wash the flavours down with either a Leek and Onion soup or Seafood Chowder. It would not be a Christmas brunch without a serving of slow-roasted Traditional Classic Turkey with Trimmings and gravy that guests may get from the carving station.

Guests will be given the choice of one Main during the brunch. Those with a penchant for seafood may choose the ocean-fresh Pan-Fried Line Caught Snapper with roast potato and almond or the Blackened Tasmanian Salmon with asparagus and couscous. Meat lovers will not want to miss out on the Seared Ribeye and mashed potatoes, the Black Truffle Oil Bourbon Pork Ribs slow-cooked to perfection or the Lamb Shank with red wine, mushroom and potato mash. Vegetarians will not miss out too, with the freshly made Porcini Pasta with field mushrooms.
Finally, cap off the meal with a dessert. For the artisanal dessert enthusiasts, the Rhubarb Panna Cotta, Poached Pear Crumble or Hazelnut Caramel Sea Salt Tart will be a treat. More traditional dessert lovers would be equally thrilled by the Waffles, Seasonal Fruits, Ice Cream and Cheese Board selections.

Christmas Semi-Buffet Brunch | 25 December 2021 | The Salon
S$138++ per adult
S$69++ per child [4 to 12 years old]
*Includes Christmas themed kids' activities
**Kids below 4 years old dines for free with every paying adult; limited to 2 children per adult

View the full Christmas Rhapsody Semi-Buffet Brunch menu here

Exclusively for selected credit cardholders and partners:
Enjoy 15% savings on our Christmas Rhapsody Semi-Buffet Brunch

To ensure the safety of our patrons, all activities will be subjected to our COVID-19 Safe Management Measures (SMM). In light of the uncertain COVID-19 situation, HFC reserves the rights to amend/cancel the brunch/activities in lieu of any updates in 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) 6799 8809 / 8849 1248 or email thesalon@hfcsingapore.com.

**SANTA’S COCKTAIL SPECIAL | 01 DEC 2021 - 31 DEC 2021**

Berrylicious Holiday

Even Santa clause needs to take a break sometimes. Hence, in celebration of the yuletide season, treat yourself to our new festive drink.
Toast to a wonderful year with our in-house special, the *Berrylicious Holiday* (at $12), a festive cocktail made with *Dark Rhum, Rosella, Fresh Berries [Strawberry, Blueberry and Grapes], Grenadine Syrup and Soda Water*. The cocktail is also given a light refreshing citrus touch with the addition of *fresh lime* and *mint leaves*.

For dining reservations and enquiries, please speak with us at *(65) 6799 8809 / 8849 1248* or email *thesalon@hfcsingapore.com*. 
TROPICAL CHRISTMAS RETREAT

Spend this holiday season with a staycation at our iconic Hotel-In-The-Park. Wake up to a breathtaking view of Fort Canning Park and its lush greenery. Take this opportunity to unwind at our urban oasis, away from the hustle and bustle of city life.

PC: @sadalimawi & @janielee0622

Feel right at home with the warm and welcoming interiors of the luxurious guestrooms that Hotel Fort Canning has to offer. Every room is intricately designed and fitted with sleek Insta-worthy marble-tiled bathrooms, distinctive furnishings and amenities that will meet all your needs - a HFC Cares Kit, Nespresso machines and TWG teas

Take a stroll and enjoy the morning fresh air in the garden paradise surrounding Hotel Fort Canning’s sanctuary, before spending the rest of the morning at our chlorine-free mineral pools for a leisurely dip or head over to our Technogym for a revitalizing workout. Nothing is better than to spend the rest of the day at Chinois Spa that provides a wide range of treatments for rejuvenation or general pampering.

Priced from $288++ per room per night, package privileges include:

- Daily breakfast buffet for two persons at The Salon
- 20% off F&B
- Complimentary HFC Cares Kit
- Complimentary Wi-Fi services
- One complimentary parking coupon per room per day
- Up to 30% savings on selected spa treatments
Terms & Conditions:

^20% off F&B are non-accumulative and must be utilised during the stay period and are not applicable for in-room dining, alcoholic beverages, minbar and festive specials offerings. 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. Terms and conditions and other rates governing black-out dates and peak season 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.

- END -

For media enquiries, please contact:

Goh Min Yen  Amanda Ong
E: gmy@engwah.com.sg  E: 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

Social Media Links

Facebook: HFCSingapore
Instagram: @hotelfortcanning
## Appendix

### GOURMET ROASTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assam Pedas Turkey</td>
<td>$158+</td>
</tr>
<tr>
<td>Classic Turkey</td>
<td>$138+</td>
</tr>
<tr>
<td>Honey Baked Ham</td>
<td>$108+</td>
</tr>
</tbody>
</table>

### LOGCAKES & CONFECTIONARIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Opalys Dream [Opaly Citrus Mousse, Citrus Creamy, Praline Creamy, Almond Sponge, Dulcey Crunchy Base]</td>
<td>$68+</td>
</tr>
<tr>
<td>Gianduja Yuzu Cocoa [Gianduja Mousse, Yuzu Cremeux, Cocoa Sponge, Chocolate Crunch Base]</td>
<td>$68+</td>
</tr>
<tr>
<td>White Forest [Vanilla Mousse, Kalingo Dark Chocolate Cremeux, Sour Cherry Gelee, Rich Chocolate Sponge, Chocolate Crunch Base]</td>
<td>$68+</td>
</tr>
<tr>
<td>Classic Chocolate Log [Chocolate Butter Cream, Chocolate Cremeux, Rich Chocolate Sponge, Dark Chocolate Crunchy Pearls]</td>
<td>$68+</td>
</tr>
<tr>
<td>Gingerbread House</td>
<td>S$48+</td>
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<tr>
<td>Rich Fruit Cake</td>
<td>S$38+</td>
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</tbody>
</table>

### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttered Asparagus [300g, serves 4]</td>
<td>S$16+</td>
</tr>
<tr>
<td>Sautéed Mushroom [300g, serves 4]</td>
<td>S$16+</td>
</tr>
<tr>
<td>Additional Lemang [300g]</td>
<td>S$18+</td>
</tr>
<tr>
<td>Truffle Mash Potato [500g, serves 4]</td>
<td>S$16+</td>
</tr>
<tr>
<td>Roasted Vegetables (Brussel Sprouts, Carrots, Pumpkin &amp; Potatoes)</td>
<td>S$18+</td>
</tr>
</tbody>
</table>

All orders must be made by 30 December 2021, 12 noon and at least 3 days before collection. Collection period will be from 11am to 6pm daily. Delivery charges may apply. No refunds will be honoured for cancellation of orders.