



Media Release
For Immediate Release

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Refreshed Menu Launches At One Farrer Hotel

March 2024 – Look out for tantalising dish highlights from the upcoming refreshed menus of both Nest at One Farrer and Escape Restaurant from March 2024.

For Nest at One Farrer, it will be helmed by new Chef De Cuisine Gerald Liao Zhi Yuan. With stints in Michelin-starred restaurants and a diverse culinary background of different cultures, savour his take on European creations with familiar Asian influences. Be amazed by the creativity and impeccable culinary skills that are showcased in the new executive menus where each creation is a masterpiece.

Key highlights include Beef Tartare, Halibut and Pavlova. The Beef Tartare is a French classic that is infused with Asian influences through a spiced pepper marinate; a mix of sesame and Korean Gochujang paste that bestows the addictive mix of spice, tanginess and fragrance to this creation. The Halibut is prepared in two different variations. For lunch, it is paired with green and white asparagus along with black garlic textures. The dinner variation is a unique combination of zesty coconut velouté, creamy pumpkin and topped with caviar.

As for Pavlova, it is a reimagined version of the meringue-based dessert with a crisp outer shell by Pastry Chef Wee Pai Hau. Comprising of passionfruit and banana sorbet in the bottom layer, the meringue shell is filled with homemade lemongrass parfait and topped with coconut mousse and pineapple compote.

Escape Restaurant will also be introducing a refreshed A La Carte menu from 31 March 2024 with new highlights such as Mixed Mushroom & Ham Salad, Smoked Duck Carbonara with Spinach & Walnuts, Four Cheese Hangover Burger, “Zha Jiang Mian”, Mango Pomelo Sago and Ondeh Ondeh Cake. The Four Cheese Hangover Burger involves the four types of cheese that are expertly melted on the juicy patty for that tempting “overflow” outlook to the dish. As for the vegetarian “Zha Jiang Mian”, the Chinese classic dish is a comforting bowl of handmade noodles with Chef’s secret sauce and topped with braised mushrooms.

Reservations and enquiries

Escape Restaurant : 6705 7825/ fnbevents@onefarrer.com
Nest at One Farrer : 6705 7828/ nest@onefarrer.com

**About One Farrer Hotel**

One Farrer Hotel is the leading lifestyle retreat hotel-resort in Singapore defined by an intuitive and trend setting approach towards hospitality. It is situated in one of Singapore's heritage districts, Little India, with Farrer Park MRT station right at its doorstep. The hotel takes pride in its award-winning permanent collection of over 400 pieces of original contemporary abstract art from across Greater Asia, the largest of its kind in Singapore. Spanning over 20 Levels, residents can also explore 15 water and tropical gardens, including a fully operational Farm.

Distinctive dining experiences await you at One Farrer. At Escape Restaurant, enjoy hearty Western cuisine and interesting twists on local dishes within a garden setting. The hotel is also home to the pinnacle of private dining experiences. At the Nest at One Farrer, discerning diners may immerse themselves in lush ambience while dining on bespoke menus by the hotel's award-winning culinary team as well as a retinue of world-renowned guest chefs.

For media enquiries, please contact

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