

THE CHRISTMAS JOURNAL

By InterContinental® Singapore

singapore.intercontinental.com

Nov/Dec 2018



FOOD

Festive takeaways or Yuletide feasts to please all palates



PROFILE

Hotel personalities share what Christmas means to them



VACATION

Glean staycation ideas for the holiday season



HOSTING

Professional planners to help you be the host with the most

Be transported back to the Christmases of childhood this festive season as InterContinental Singapore presents Christmas of Yesteryear – a nostalgic yuletide adventure inspired by the memories of the most wonderful time of the year.



What better way to wow your guests at the Christmas table than with the delectable **Roasted Pork Belly Roulade** (2kg, \$158) – tender pork belly crowned with crisp, golden crackling to impress!

No festive feast is complete without the perennial favourite **USA Traditional Roast Tom Turkey** (5kg, \$148), or indulge as the festive bird is adorned with the Diamonds of Périgord in **Winter Truffle Roasted Tom Turkey** (5kg, \$168).

Succulent **Roasted New Zealand Grass-fed Beef Sirloin** (4kg, \$188) raises the “steaks” with fine marbling and a deliciously smoky aroma.

Sweet meets savoury in **Honey-baked Ham** (2kg, \$108), perfectly complemented with homemade pineapple chutney.

Tradition meets magic this Christmas with our **Carousel Fruit Cake** (800g, \$98) – a classic recipe made with delicious candied fruits soaked in brandy, given a touch of whimsy with an enchanting carousel crafted from chocolate.



Michael remembers Christmas Day as a child vividly. The youngest in a family of five growing up in the south of England, he was always the first up and out of bed on Christmas morning, running excitedly down the flight of stairs to open his sack of presents. He shares his memories of an abundance of food, familial bonds, presents, and laughter.

What Christmas Was Like...

As retold by Michael Martin, General Manager of InterContinental Singapore

What was Christmas like for you as a child?

On the night of Christmas Eve, I'd leave a sack at my bedroom door and kept my eyes glued on to it while lying in bed. Despite my best efforts, I'd unknowingly drift off to sleep and when I opened my eyes, it was full! It was simply magical to me.

I'd be the first to wake up in the morning to unwrap all the presents in the sack. My mother would then whisk us all off to the local church before coming home to open more presents.

Did your family have a Christmas meal?

Oh, yes! Christmas was a grand affair at the Martin home. Very rarely did we celebrate Christmas just as an immediate family – relatives would gather at the house, and lunch was always punctually served at 1:30pm without fail. It was a full Christmas feast every year – roast turkey, chipolatas, bacon, bread sauce, cranberry sauce, and all the trimmings. We had loads of stuff on the table!

When we were done with the meal, it would be time for Christmas pudding. My mother and I were the only ones who truly loved Christmas pudding, but it was real fun for us as a family. We'd all try to get that six pence piece in the pudding that symbolized good luck. My grandfather was playful – one year he played a joke on us by pulling a £5 note from his mouth after eating the pudding, and

another year, he poured so much brandy on it that it was practically incinerated after we lit it!

If you had to describe your Christmas experience as a boy using the five senses, what would they be?

Sight: The Christmas tree. My father and I would put the tree up every year, and we'd decorate it with baubles and fake snow but with no tinsel. As the years passed, the tree seemed to get smaller while I grew bigger and my Dad grew older, but I will always remember it as our father-son bonding activity.

Smell: Burning log and coal fire. We'd always have an open fire in the fireplace. Of course, there would be the smell of food too – the aroma of roasted turkey and potatoes were a given.

Touch: The texture of wrapping paper as I tore them apart to get the presents within.

Sound: Christmas carols. Come All Ye Faithful was my favourite – it's very classic. I grew up in a Christian family and my mother used to put the radio of the Choir from King's College, Cambridge on Christmas Eve.

Taste: Cold turkey. We'd have a big turkey on Christmas Day, but didn't eat very big portions so there'd be leftovers that lasted a few days after Christmas. On the second day, we'd get cold turkey and ham with pickled

foods like walnuts, onions and gherkins. After that, we might get turkey curry, turkey fricassee or turkey soup. The whole bird lasted about three days and nothing went to waste.

What is the most memorable present you received?

We used to get coloured pencils with our names on them from our parents every Christmas. Mine had "Michael" on them and while they were simple, I was proud of and looked forward to receiving them.

Now that you are a parent, how is Christmas like?

We've done a real mixture of Christmases over the past few years. We typically travel during that period and have spent Christmas in China, Australia and Dubai. This year, we'll be in New Zealand. If you ask my son, he'll say that no two Christmases are alike.

We had a more symbolic holiday growing up, but I think my son is probably missing out on the true meaning of Christmas as its symbolism evolves over the years. But a few things remain constant through time – we always have presents, mince pies and put up the Christmas tree as a family. I now do with my son what my father did with me, and hope that he experiences more of what I did as a boy during the holidays so he can carry those on to his family.

Checkmate

Celebrate this yuletide season at The Lobby Lounge as Pastry Chef Ben Goh collaborates with French premium chocolate manufacturer Valrhona to present Classic Afternoon Tea: Checkmate. Inspired by the classic board game, chess, the six chocolate-based desserts are set atop a chess board that will take you on a journey back to yesteryear.

Highlights include *“The Bishop” Kīdavao chocolate mousse with lime cremeux and pistachio glaze* by Chef Ben, and *“The Knight” coconut dacquoise, chocolate streusel, white chocolate whipped ganache and Sakanti Bali Cuvée 68% dark chocolate namelaka* by Valrhona, crafted from the manufacturer’s first Asian cocoa plantation.



Inspired Treats



Journey back to the carefree days of youth with two whimsical yule logs this yuletide season. **Memories of Childhood** (1kg, \$78), a sugar-free log made of luscious dark chocolate mousse and delightful vanilla pear compote conjures images of playful moments at the playground, while the **Rocking Horse** (1kg, \$68) showcases refreshing homemade orange confit and moist hazelnut sponge enveloped in swathes of Irish coffee mousseline.

Have Your Cake And Eat It

Father Christmas leaves a special gift for us this year with **Santa's Teddy** (\$78) – fluffy bands of Earl Grey pound cake and white lemon meringue mousse encased within the white chocolate bear, placed on a crisp raspberry feuillitine base finished with generous shavings of fragrant coconut.



Mad About Classics

Nothing says Christmas like a good ol' Christmas Fruit Cake. Pastry Chef Ben Goh shares a classic recipe and tips on how to make a perfect Yuletide treat that will make a fruit cake fan out of you.



Christmas Fruit Cake

560g cake flour
8g baking powder
6g cinnamon powder
6g nutmeg powder
300g baked walnuts, chopped
350g brown sugar
400g egg (about 6 to 8 eggs, measured after cracking the shells), room temperature
166ml evaporated milk
1kg rum-infused fruits

For the rum-infused fruits

400g raisins
250g currants
175g mixed peels (candied lemon and orange peels), chopped
150g cherries, glazed

1. Prepare the rum-infused fruits at least two weeks in advance of making the cake. Mix the raisins, currants, mixed peels and cherries in a pot and boil it.
2. Drain the water and transfer the boiled fruits into a container.

3. Soak the fruits in rum, and keep it in the refrigerator for two weeks.
4. To prepare the cake batter, mix the butter and brown sugar and beat on low speed until the batter becomes slightly lighter in colour.
5. Add in the flour, cinnamon powder and nutmeg powder while continuing to beat on low speed.
6. Pour the eggs and evaporated milk into the mixture.
7. Drain the rum from the fruits. Add the fruits and chopped walnuts into the batter.
8. Pour the batter into an 8-inch cake mould until it is about 70% full.
9. Bake the cake in an oven at 180°C for an hour
10. To check if the cake is ready, stick a toothpick into the centre of the cake and remove it. If the toothpick comes out clean, remove the cake from the oven.
11. Brush rum on the cake as soon as it comes out from the oven.



Expert Tips:

1. Boil the dried, candied fruits until all the sugar from them are removed. Any trace of the sugar on the fruit might cause it to caramelize and burn when baking.
2. For the best flavour to develop, cling wrap the cake tightly and put it in chiller for two days. Remove it from the refrigerator and allow it to reach room temperature before eating.
3. Jamaican dark rum is a good and inexpensive alcohol that imparts a rich flavour to the cake.



FESTIVE CELEBRATIONS

ASH & ELM

Festive Lunch

21 November to 24 December 2018,
26 to 31 December 2018

Monday to Saturday, 12:00pm to 3:00pm

\$48 Choice of main course with appetiser
and dessert semi-buffet

\$38 Appetiser and dessert semi-buffet

Festive Dinner

21 November to 23 December 2018, and
25 to 30 December 2018

Monday to Sunday, 6:00pm to 10:30pm

À la carte festive signatures

Festive Sunday Champagne Brunch

25 November to 30 December 2018

Sunday, 12:00pm to 3:00pm

\$148 per adult, inclusive of unlimited
Taittinger Champagne, cocktails, house
wines, beers, soft drinks, juices, coffee and tea.

\$98 per adult, inclusive of unlimited cocktails,
soft drinks, juices, coffee and tea.

\$48 per child, inclusive of unlimited soft
drinks and juices.

Christmas Eve Dinner

24 December 2018

Monday, 6:00pm to 10:30pm

\$188 per adult, inclusive of unlimited
Taittinger Champagne, Christmas cocktails,
house wines, beers, soft drinks, juices, coffee
and tea

\$148 per adult, inclusive of unlimited
Christmas cocktails, soft drinks, juices, coffee
and tea

\$58 per child, inclusive of unlimited soft
drinks and juices

Christmas Day Champagne Brunch

25 December 2018

Tuesday, 12:00pm to 4:00pm

\$188 per adult, inclusive of unlimited
Taittinger Champagne, Christmas cocktails,
house wines, beers, soft drinks, juices, coffee
and tea

\$148 per adult, inclusive of unlimited
Christmas cocktails, soft drinks, juices, coffee
and tea

\$58 per child, inclusive of unlimited soft
drinks and juices



What Christmas Means To Me

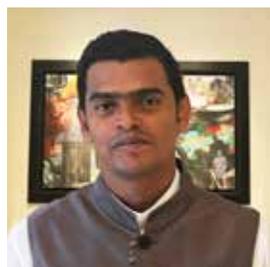


“ I usually work on Christmas Day, but my favourite thing about the season is seeing families come together to celebrate the holidays. The atmosphere in the air is great – very positive and relaxed. ”

Anna Lau, Assistant Club InterContinental Manager

“ My favourite part about Christmas is coming together with all my close friends and family. ”

Lynn Razak, Assistant Chef Concierge



“ Christmas is special to me as it is the one time in a year I get to see my family. A big family dinner and my mother’s home-roasted turkey are what make Christmas truly meaningful to me. ”

Stewartraj, Bellman

“ Christmas gives me a warm feeling. I love eating baked shepherd’s pie every Christmas and giving presents to others –it makes me very happy! ”

Eslynn Choo, Human Resources Executive



“ I come from a Peranakan family, so my mother, aunt and grandma would all cook a very homely dinner. My favourite is my grandma’s chicken curry on Christmas day. ”

Jillyn Tan, Food & Beverage Duty Manager

New Year’s Eve Dinner

31 December 2018

Monday, 7:00pm to 11:30pm

\$128 per adult

Six-course prix-fixe menu

THE LOBBY LOUNGE

Classic Afternoon Tea: Checkmate

1 November 2018 to 31 January 2019

Daily, 2:00pm to 5:00pm

\$138 for two persons, inclusive of a half-bottle of Taittinger Brut Champagne (375ml), and a choice of fine loose-leaf teas or coffee

\$88 for two persons, inclusive of a choice of fine loose-leaf teas or coffee

For reservations or enquiries, please email sinhb-festive@ihg.com or speak with us at 6825 1131.



#WhatXmasFeelsLike | Social Media Giveaway

Share your childhood Christmas anecdotes on Instagram with us and you may be one of our 12 lucky winners this festive season. Follow us on Facebook (@ICSingapore) or Instagram (@interconsin) from 1 December 2018 onwards to find out more.

Entertaining At Your Finest

Toast to joyous revelry with our array of celebratory feast and cocktail options:

Festive Dinner Package

Featuring a sumptuous Christmas buffet menu and unlimited soft drinks and mixers throughout the event. Available from \$100++ per person (*minimum of 50 guests*).

For enquiries or booking, please contact sinhb.sales@ihg.com or call 6825 1181.

Cocktail Celebration

Two delightful hours of unlimited alcoholic beverages from S\$30 nett per person in the charming setting of Essence at The Lobby Lounge or at Ash & Elm (*minimum of 30 guests, terms and conditions apply*).

For enquiries or booking, please contact sinhb-festive@ihg.com or call 6825 1131.



Get Crafty

Deck the halls with boughs of handmade holly this Christmas and delight guests with the D-I-Y decorations to incite the festive mood at your home! Here's an idea on how to involve the kids and jazz up the Christmas table setting using a commonly found item.



Christmas Tree Napkin

You will need:

- 1) Napkins
- 2) Cinnamon sticks
- 3) Paper cut out of a star

Credits: <https://socialapps.publix.com>



To begin, fold the napkin into quarters, with the open point facing the top. Fold the first flap down in half so that the corner touches the other end of the napkin. Do so for the other three flaps, leaving a 1cm space between each fold and the next.



Next, fold the right side of the napkin to the back, and do the same for the left side so the napkin resembles the shape of a diamond.

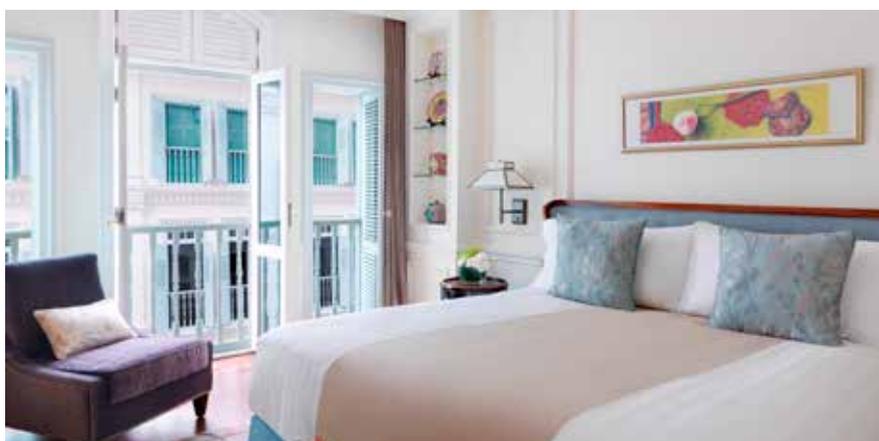


Tuck each of the flaps in.



Finally, embellish your napkin origami with a paper star at the top, and a cinnamon stick at the bottom.

Staycation To Jump Start Your Weekend



Immerse in the festive celebratory spirit with pampering staycation options at InterContinental Singapore for check-ins over Friday, Saturday or Sunday.

Package includes:

- Late check-out till 4pm (subject to availability)
- Access to the hotel's board game library
- Daily buffet breakfast
- Complimentary WiFi
- Complimentary parking
- Option to purchase S\$100 dining credit for S\$75

Experience Teehaus Ronnefeldt

With the launch of the premium Teastar Collection by Ronnefeldt available exclusively at our Club InterContinental Lounge, there is always time for tea. With compliments for all our guests staying in Club rooms and suites.

Visit singapore.intercontinental.com to book your next vacation with us.



Order form

To place your order, please visit InterContinentalShopee.sg or email this completed form to sinhb-festive@ihg.com by 22 December 2018.

Gourmet Roasts	Price (nett)	Quantity	Subtotal
Winter Truffle Roasted Tom Turkey (5kg) Baked potatoes, winter vegetables, mushroom stuffing, giblet gravy	\$168		
USA Traditional Roasted Tom Turkey (5kg) Chestnut stuffing, Brussel sprouts, vichy carrots, salt roasted new potatoes, giblet gravy	\$148		
Roasted New Zealand Grass-fed Beef Sirloin (4kg) Roasted yukon potatoes, winter sprouts, chargrilled corn, red wine shallot sauce	\$188		
Roasted Pork Belly Roulade (2kg) Roasted potatoes, mint jelly, vine tomatoes, mustard, rosemary	\$158		
Honey-baked Ham (2kg) Buttered winter sprouts, baked potatoes, pineapple chutney	\$108		
Signatures			
Carousel Fruit Cake (800g) Brandy and rum fruit cake, chocolate	\$98		
Santa's Teddy Earl Grey pound cake, white lemon meringue mousse, wild berries jam, raspberry feuilletine, coconut shavings	\$78		
Macaron Tree (12pcs) Strawberry, cassis, cherry, raspberry, redcurrant, blackberry flavours	\$45		
Citrus Eclairs (12pcs) Mandarin, yuzu, bergamot, calamansi	\$28		

Yule Logs	Price (nett)	Quantity	Subtotal
Memories of Childhood (1kg) Sugar-free chocolate mousse, vanilla pear compote, passion fruit jelly, cacao crumble	\$78		
Rocking Horse (1kg) Irish coffee mousseline, hazelnut sponge, homemade orange confit, sea salt caramel	\$68		
Festive Bakery			
Rum-soaked Christmas Fruit Cake (500gm) Brandy-infused candied fruits	\$30		
Dresden Stollen (500gm) Butter loaf, candied fruits, almond marzipan	\$38		
Marron Cake (500gm) Chestnut walnut pound cake, cinnamon apple jam, vanilla icing	\$35		
Christmas Plum Pudding (500gm) Spiced plum, prunes, apples, mixed peels, rum butter	\$42		
Minced Fruit Pies (5pcs)	\$23		
Gingerbread House (800gm)	\$98		
Christmas Cookie Collection (200gm) Mailänder (heart-shaped butter cookie), Cinnamon Star (star-shaped cinnamon cookie), Leckerli (spiced biscuits with nuts), vanilla Kipferl (crescent-shaped biscuits with ground hazelnuts), almond gingerbread (square-shaped gingerbread with almonds)	\$33		

Find The Word

Logcake Turkey
 Christmas Gingerbread
 Santa Stollen
 Carols Chestnuts
 Snowman Family
 Candy cane Reindeer
 Ham Stocking
 Fireplace Fruitcake
 Presents Sleigh
 Roasts



Get Social With Us

Receive the latest updates, promotions and offers at InterContinental Singapore by following us at these social media handles! Don't forget to tag us on your festive celebrations using #WhatXmasFeelsLike

- ICSingapore
- InterConSin
- AshAndElmSG
- AshAndElmSG
- ManFuYuan
- ManFuYuanSG

On The Cover

Bring the festivities to the table with the delightful **Macaron Tree** (12 pieces, \$45) embellished with berry and red fruit-flavoured macarons, and be enthralled by the kaleidoscope of **eclairs** with refreshing citrus flavours of Mandarin, yuzu, bergamot and calamansi (12 pieces, \$28).

Shop Online

Enjoy an exclusive 5% savings when you purchase your festive takeaways online at InterContinentalShoppe.sg, and complimentary delivery to one location with a minimum spend of \$500.

Christmas Chocolates	Price (nett)	Quantity	Subtotal
Christmas Pralines (9pcs)	\$18		
Chocolate Santa	\$18		
Chocolate Snowman	\$28		
Chocolate Christmas Lollipops (200gm)	\$9		
Chocolate Snow Boots with Chocolate Truffles (200gm)	\$30		

Christmas Hampers	Price (nett)
Seasons of Joy Hamper Two half-bottles of Taittinger Brut Champagne (375ml), Mrs Bridges candy, Christmas cookie collection, citrus eclairs, white wine vinegar, Christmas pralines, Bonne Maman strawberry preserves, homemade Christmas fruit cake, Dresden stollen, Chocolate snowman	\$388
Glad Tidings Hamper Half-bottle Taittinger Brut Champagne (375ml), Mrs Bridges candy, Christmas cookie collection, Bonne Maman strawberry preserves, homemade Christmas fruit cake	\$188

Collection & Delivery: 23 November to 25 December 2018, 11am to 8pm [] Self collection at Festive Shoppe	Total	
[] Delivery \$500 and above Complimentary delivery to one location Below \$500 \$80 nett for delivery to one location	Discount (if applicable)	
	Delivery fee (if applicable)	
	Grand Total	

Name

Contact No.

Address (only applicable for guests who checked the delivery option)

Email

I wish to receive updates from InterContinental® Singapore and IHG®.

Credit Card Type:

MASTERCARD VISA AMEX DINERS JCB

Last Four Digits Expiry Date

Terms and conditions:
 • Please allow three working days for processing of orders. • Kindly note that no amendments can be made for confirmed orders. • Cancelled orders are non-refundable. • Please present your order confirmation at the point of collection. • Festive Takeaways may be collected between 23 November to 25 December 2018. • Festive Shoppe is located at the entrance of InterContinental Singapore from Bugis Junction.

Cardmember's Signature

(I have read and agreed to the Terms and Conditions)