

Share the Joy of Christmas this Season at InterContinental® Singapore

A medley of dining offerings and stay options, primed to showcase the season's best

Singapore, October 2016: This Yuletide season, InterContinental Singapore shares the joy of Christmas with a slew of festive goodies and merry feasts at our restaurants and bars. Primed to bring a touch of conviviality to the year-end celebrations, expect a medley of theatrical delights at Ash & Elm, charming Afternoon Tea sets at The Lobby Lounge as well as an array of enticing take-home treats to complete your celebratory dinners at home. Amidst the gaiety, take time out to rekindle and refresh with a weekend getaway at the heart of the arts and cultural precinct of Bugis.

Take-Home Gourmet Treats

Add a touch of festivity to your celebrations with gourmet take-home treats including succulent roasts, handcrafted logcakes and fruitcakes, as well as a medley of chocolate confectionaries.

New on our menu of savoury treats this year is the **Maple Wood Bacon-Wrapped Tom Turkey (\$168 for 5kg)**. Wrapped with decadent strips of bacon and slow-roasted to perfection over Maple wood, the tender turkey meat is capped with the umami taste of bacon, a mix of salty and sweet, complemented with the smoked aroma of Maple wood. Each order is also served with sides including charcoal-baked potatoes, winter vegetables, mushroom stuffing and giblet gravy.

Returning on the takeaway menu this year is the **Ash & Elm Platter (\$38 for small / \$68 for large)**, a combination of house-cured meats including Beef Pastrami, Cold Roast Beef, Pressé de Foie Gras with Smoked Duck, Air-Dried Pork Belly and Smoked Pork Loin, a perfect starter to kickstart any dinner celebration.

Satiate hearty appetites with exquisite meats such as the **New England 70-Day Grain-Fed Beef Sirloin (\$178 for 4kg)**, accompanied with roasted Yukon potatoes, winter sprouts, charred corn and a red wine shallot sauce, as well as the delicate **Bultarra Australian Saltbush Lamb (\$158 for 2-2.5kg)** that bears robust flavours, fittingly paired with rosemary, potatoes, mint jelly, vine tomatoes and mushrooms.

There's no better way to sweeten your celebrations than with delightful treats like the collection of logcakes by Pastry Chef Ben Goh and his team. The **Buche de Noel White Yule Log (\$68 for 1kg)** comprises a moist red velvet sponge layered with lemon curd, sheathed beneath a beautiful layer of

cheese frosting that satiates the senses without overwhelming them. A lighter alternative to the Buche de Noel, **Pink Snow (\$68 for 1kg)** will satisfy those seeking a refreshing fruity option. An orange sponge cake set within layers of Vanilla Bavaois, Wild Strawberry Gelee and House-Made Orange Marmalade, the creation is finished atop a base of white crispy biscuit for an added touch of crisp.

A re-creation of 'behind-the-scenes' of a kitchen, Chef Ben Goh sheds light on what goes on when baking with **Mini Kitchen (\$68 for 1kg)**, a Sacher sponge layered with passionfruit and banana compote as well as crunchy royaltine, coated with a decadent 70% Guanaja cremeux. For a sugar-free option, **Framboise of the Wild Forest (\$68 for 1kg)** offers a guilt-free choice which comprises a chocolate mousse, sugar-free chocolate ganache, centred with a raspberry confit atop a crunchy chocolate biscuit base.

A creative rendition of the logcake this year, both kids and adults alike can look forward to **Rescue Santa (\$75 for 1kg)**. A dome-shaped chocolate shell that resembles a snow globe, it cracks open with an accompanying chocolate hammer, revealing a centre of light mascarpone cream with apricot filling, capped with apricot almond pain de genes and cinnamon crumble, set like a scene of Santa standing in snow.

For an added taste of locality this Christmas, indulge in bite-sized morsels of colours with **The Singapore Macarons (\$15 for a box of 5)**. Fusing a mix of western tradition with local flavours, sandwiched between light, crisp macaron shells are creams that are infused with the essence of Pandan Kaya, Gula Melaka, Salted Egg Yolk Custard, Bubur ChaCha and Chilli Crab.

Traditional must-haves also include the house-made **Brandy and Rum Fruit Cake (\$28 for 500g)** and the **Dresden Stollen (\$28 for 500g)**.

Give a gift of joy to friends and family this Christmas with two options of Christmas Hampers - **Classic (\$175)** and **Luxe (\$380)**, a collection of the choicest handpicked treats that make for the perfect gift to show your appreciation.

For orders and enquiries, please call the Festive Desk at +65 6825 1008 or email sinhb-festive@ihg.com. InterContinental Singapore's take-home Yuletide treats will also be available online at singapore.intercontinental.com/festive and at the hotel's Tea Hut, located at the entrance of the hotel from Bugis Junction, from 15 November to 25 December 2016, between 11am and 9pm daily.



Convivial Dining at Ash & Elm

Ash & Elm offers up striking new offerings for the festive season this year. Combining the use of the freshest ingredients with classic traditions and a touch of culinary charm from our chefs, expect a promise of something for every tastebud, from semi-buffet lunch options, to indulgent lunch and dinner menus as well as exciting breakfast and brunch options.

Festive Semi-Buffer Lunch, 10 - 31 December 2016 (excluding 25 and 26 December)

Choose from an ensemble of appetisers and soups, pick from a selection of cold cuts, terrine and pâté, or whet your appetites with your favourite cheese and crackers to kickstart the merriment. Enjoy the option of selecting your choice of main course, which includes highlights such as the *Roasted Quail with Wilted Spinach, Dry Fruit Compote and Port Wine Reduction; Pumpkin Barley Risotto with Piquillo Peppers and Rocket Salad with Parmesan Shavings; Smoked Salmon Flatbread with Mushrooms, Cherry Tomatoes, Capers, Baby Spinach and Sour Cream*, as well as the *Chargrilled Australian Beef Striploin with Green Asparagus, Parsnip, Red Bell Peppers and Béarnaise Sauce*, before finishing your meal with a plethora of desserts including the *Hazelnut Chocolate Pudding, Salted Caramel Éclair and Earl Grey Strawberry Cake*.

Mondays to Fridays (12pm to 3pm)

\$38++ per person, inclusive of appetisers and desserts buffet

\$48++ per person, inclusive of appetisers, choice of main and desserts buffet

\$20++ per child, aged 6 to 12 years

Saturdays, Christmas Eve and New Year's Eve (12pm to 3pm)

\$48++ per person, inclusive of appetisers and desserts buffet

\$58++ per person, inclusive of appetisers, choice of main and desserts buffet

\$20++ per child, aged 6 to 12 years

*Top up \$20++ per person for free-flowing wines or beers

Festive A La Carte Dinner, 10 – 30 December 2016 (excluding 24 December)

Culinary theatrics come alive at Ash & Elm in the month of December, where our menus are infused with inspirations of Christmas! A time of sharing and feasting, Ash & Elm will launch two festive sharing platters, the first comprising classic must-haves such as the *Nocetta-Hazelnut Salami, Grain-Fed Smoked Kurobuta Black Forest Ham, Air-Dried Pork Belly Pancetta, House-Brined and Smoked Beef Pastrami* as

well as *Chicken Liver Pate* and *Onion Marmalade* and the second consisting of seafood delights including a selection of *Smoked Fish*, *Peppercorn and Dill Salmon*, *Smoked Marlin* and *Hokkaido Scallops*.

An addition to the signature Pumpkin and Bacon Flatbread is the ***Turkey and Swiss Mushroom Flatbread*** with *Cherry Tomatoes, Arugula and Parmesan* (\$25++), prepared a la minute at 420 degree Celsius over specially imported Jarrah hardwood, as well as the ***Gammon Ham and Fromage Blanc Flatbread*** with *Sliced Iberico, Cherry Tomatoes and Grated Cheddar and Mozzarella Cheese* (\$25++).

Providing an aptly sweet finish are Christmas desserts which include the *Framboise Red Christmas Log paired with Yuzu Sorbet* (\$18++) a sublime mix of both sweet and tangy as well as the *70% Dark Chocolate Whipped Ganache, served with Sea Salt Chocolate Soil with Crispy Meringue, Cherry Crèmeux and Forest Fruit Sherbet* (\$18++).

Complementing the Christmas A La Carte Dinner menu, toast to the joyous occasion with free-flowing wines or beers with just a top-up of \$20++ per person.

Christmas Eve Dinner Buffet, 24 December 2016

Feast and make merry with a smorgasbord of celebratory highlights, spanning seafood varieties including *Boston Lobster, Komamoto Oysters, Tiger Prawns* and *Chilean Scallops*, as well as soups and salads to kick start dinner. Fresh out of the wood-fired oven is a selection of flatbreads topped with choice ingredients such as *Parma Ham and Black Truffle shavings* while the food library features plated canapés including *Turkey Ham and Pineapple Carpaccio, Chilled Mirin Sake Crab Salad with Ebbiko and Sesame Dressing* as well as the *Seafood Tomato Broth Jelly with Diced Ocean's Catch*.

Satiate hearty cravings with lush servings of *Roasted Japanese Omi Beef Rib Eye* as well as the *Maplewood Bacon-Wrapped Roast Turkey* at the carving station, before indulging further in mains like the *Iberico Pork Loin with Apple Cinnamon Puree, Duck Confit with Pommery Mash, Lobster Risotto with Seasonal Peas* and *Pan-Fried Lamb Chops with Caramelised Pear and Balsamic*.

Be spoilt for choice at the dessert buffet which will offer specialties such as the *Mascarpone Coffee Stick, Mini Saint Honoré, Mini Raspberry Opera* alongside a la minute desserts such as the *Frozen Mascarpone Snow with Passionfruit Chocolate Lava* and the *Strawberry Custard Crêpe with Coconut Espuma and Caramel Pop Corn*.

Christmas Eve Dinner Buffet (6pm to 10.30pm)

\$118++ per person, inclusive of soft drinks, coffee and tea

\$158++ per person, inclusive of free-flowing Perrier-Jouet Grand Brut, wines and beers

\$38++ per child, aged 6 to 12 years

Christmas Day and Boxing Day Brunch, 25 and 26 December 2016

Continue the merriment with **brunch on Christmas Day**. Revel in the buzz of the season with *lobsters, oysters, prawns and scallops* served fresh on ice before warming up with a choice of *Chestnut Soup* or the *Truffle-Scented Chicken Consommé*.

Take your pick from the walk-in Charcuterie & Cheese Room, as you savour a selection of *Cold Cuts, Terrine, Pâté and Foie Gras* alongside smoked highlights such as *Salmon and Marlin* or browse our Food Gallery and pick up sumptuous canapés such as *Pork Rilette on Crispy Melba Toast* or *Crab with Kaffir Lime Jelly*.

Up the ante of your brunch experience with succulent roasts such as the *Roasted Beef Rib Eye* and *Maplewood Bacon-Wrapped Roast Turkey served with Mushroom Stuffing, Chestnuts and Pumpkin*, as well as mains including the *Braised Beef Cheek, Pan-Fried Foie Gras with Caramelised Pear* and *Charred Octopus with Romesco and Shaved Fennel* at the live stations.

Sweeten the senses with a variety of desserts such as the *Almond Mazipan Stollen, Raspberry and Cream Trifle, Hot Sticky Toffee Pudding* alongside a la minute desserts such as the *Frozen Mascarpone Snow with Passionfruit Chocolate Lava* and the *Strawberry Custard Crêpe with Coconut Espuma and Caramel Pop Corn*.

Rest and rejuvenate with a **Boxing Day Brunch on 26 December** with luscious offerings from the Charcuterie & Cheese Room, freshly-shucked oysters, lobsters, poached live prawns and Alaskan King Crab, alongside a Caviar Station for lavish scoops of luxury.

Not to be missed is the Egg Station that serves up quintessential brunch egg staples such as *Eggs Benedict* and *Eggs Cocotte*. The buffet line will also offer an appetiser bar of self-served salads, chilled appetisers, selection of soups, and freshly fired selections from the Carving Station with the *Slow Baked Norwegian Salmon Fillet* and *Australian Beef Rib Eye*.



Alongside the aforementioned offerings, diners will also have access to unlimited serves of petite mains from a selection of meats, seafood and pasta dishes ranging from the restaurant's signature *Chargrilled Iberico Pork Loin* from the Charcoal Grill, to a *Baked Cod Fish with Fennel Confit and Saffron Sauce*, *Confit Duck Leg with Mashed Potato* and a *Boston Lobster Risotto with Diced Asparagus*, all prepared a la minute.

Diners can expect to finish on creations such as *Chocolate Hazelnut Mousse with Hazelnut Feuilletine*, *Mixed Berries Cheese Cake*, *Baked Pistachio Cherry Crumble*, *Cherry Bread and Butter Pudding*, *Crispy Banana Strudel* and a *Chocolate Fondue Fountain*, just to name a few.

Besides an expansive and vivacious selection of food and drinks, there will also be an onsite kids room where the little ones will be able to engage in a series of fun activities.

Christmas Day Brunch (25 December 2016)

12pm to 4pm

\$118++ per person, inclusive of soft drinks, coffee and tea

\$158++ per person, inclusive of free-flowing Perrier-Jouet Grand Brut, wines and beers

\$38++ per child, aged 6 to 12 years

Boxing Day Brunch (26 December 2016)

12pm to 3pm

\$98++ per person, inclusive of soft drinks, coffee and tea

\$138++ per person, inclusive of free-flowing Perrier-Jouet Grand Brut, wines and beers

\$38++ per child, aged 6 to 12 years

New Year's Eve and New Year's Day (31 December 2016 – 1 January 2017)

Countdown into the New Year with friends and loved ones amidst abundance at Ash & Elm's **New Year's Eve Dinner Buffet**. Relish epicurean highlights spanning seafood varieties including *Boston Lobster*, *Komamoto Oysters*, *Tiger Prawns* and *Chilean Scallops* and specialty soups like *Lobster Bisque infused with Cognac*. Complement the indulgence with canapés like the *Tandoori Chicken Roulade with Acar and Mint Jelly* and *Pan-Seared Smoked Duck on Eggplant Mousse* as well as lavish servings of *Roasted Japanese Omi Beef Rib Eye* and *Lamb Shoulder with Roasted Parsnip and Mint Sauce*, alongside mains



such as *Seared Black Cod with Potato Mousseline, Iberico Pork Loin with Apple Cinnamon Puree, Lobster Risotto with Seasonal Peas and Pan-Fried Lamb Chops with Caramelised Pear and Balsamic.*

An extensive dessert buffet featuring highlights such as *Mini Mont Blanc, Strawberry Olive Verrine, Lychee Lime Panna Cotta and Caramel Banana Crumble* will ensure a sweet end to the meal.

After an all-night countdown party into 2017, herald the New Year with **Breakfast** at Ash & Elm as breakfast is served from 6am to 3pm on New Year's Day. Begin the year with a choice of fresh juices from our juice bar, freshly baked pastries and classic breakfast highlights including eggs and waffles, as well as a wide selection of savoury creations including *Baked Chicken Thigh with Japanese Curry, Minced Seafood Congee* as well as *Noodles in Thai Chicken Broth.*

New Year's Eve Dinner Buffet (7pm to 11pm)

\$118++ per person, inclusive of soft drinks, coffee and tea

\$158++ per person, inclusive of free-flowing Perrier-Jouet Grand Brut, wines and beers

\$38++ per child, aged 6 to 12 years

New Year's Breakfast (6am to 3pm)

\$40++ per adult, inclusive of coffee and tea

\$20++ per child, aged 6 to 12 years

Festivities at The Lobby Lounge

Indulge in a leisurely afternoon of tête-à-tête over a sublime pairing of sweet and savoury delights with a selection of TWG teas at the charming Lobby Lounge. Amidst delightful 'live' tunes by our pianist, relish highlights such as the *Chocolate Raspberry Macarons, Matcha Chestnut Mont Blanc and the Saffron Seafood Vol Au Vent with Herring Roe as well as the Turkey Ham Quiche* as part of the Christmas Tea, or start the year with our New Year's Tea with exquisite creations including the *Green Tea Éclair with Mandarin Orange Confit and Earl Grey Honey Pear Magnum* as well as savoury options such as *Smoked Duck on Sesame Bun and Wasabi Crabmeat in Croissant Cone.*

Afternoon Tea will not be complete without a serving of freshly baked traditional scones and the all new *Rose Tea Cranberry Scones*, served up with vanilla mascarpone cream, clotted cream and house-made wild strawberry preserves.

Christmas Tea (1 - 31 December 2016)

2pm to 5pm

\$88++ for two persons, inclusive of free-flowing TWG teas

New Year's Tea (1 - 31 January 2016)

2pm to 5pm

\$78++ for two persons, inclusive of free-flowing TWG teas

\$100++ for two persons, also inclusive of two glasses of Perrier-Jouet Grand Brut.

Combining elegance with the joy of the season at The Lobby Lounge, start your New Year's Eve celebrations with a pre-dinner Champagne set. Priced from \$88++ per person, indulge in free-flowing Perrier Jouet Grand Brut paired with delightful canapés from 6pm till 8pm on New Year's Eve.

Pre-Dinner Celebration (31 December 2016)

6pm to 8pm

\$88++ per person, inclusive of free-flowing Perrier Jouet Grand Brut and canapés

For festive dining reservations, please call the Festive Desk at +65 6825 1008, email sinhb-festive@ihg.com or visit singapore.intercontinental.com.

Yuletide Getaway

Set in the heart of the historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Perfect as a base to explore established historical enclaves from, enjoy a two-night stay in the luxurious comfort of the heritage-inspired rooms at InterContinental Singapore.

Priced from \$310++ per room per night from 16 to 30 December 2016, the Yuletide Getaway includes:

- Daily buffet breakfast for two persons
- Complimentary Internet connectivity
- Late check-out till 4pm (subject to availability)
- \$70 nett dining credit for use at the hotel's dining outlets
- Festive macarons and mulled wine



Terms & Conditions: The above package is valid for a minimum of two nights' stay from 16 to 30 December and full non-refundable deposit is required upon reservation. *Rates are subject to 10% service charge and prevailing government taxes. Prior room reservation is required and subject to availability. Dining credit is not redeemable for cash or against room charges, and is not valid for use on in-room dining orders or at Chikuyotei, Baker & Cook and the Festive Tea Hut. This offer is not valid in conjunction with other offers or promotions.*

For more information or to make a reservation, email sinhb-resvn@ihg.com or call +65 6825 1000.

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Notes to Editors:

About IHG (InterContinental Hotels Group)

[IHG® \(InterContinental Hotels Group\)](#) [LON:IHG, NYSE:IHG (ADRs)] is a global organisation with a broad portfolio of hotel brands, including [InterContinental® Hotels & Resorts](#), [Kimpton® Hotels & Restaurants](#), [HUALUXE® Hotels and Resorts](#), [Crowne Plaza® Hotels & Resorts](#), [Hotel Indigo®](#), [EVENT™ Hotels](#), [Holiday Inn® Hotels & Resorts](#), [Holiday Inn Express®](#), [Staybridge Suites®](#) and [Candlewood Suites®](#). IHG franchises, leases, manages or owns more than 5,000 hotels and 744,000 guest rooms in nearly 100 countries, with more than 1,300 hotels in its development pipeline. IHG also manages [IHG® Rewards Club](#), the world's first and largest hotel loyalty programme with more than 92 million members worldwide. [InterContinental Hotels Group PLC](#) is the Group's holding company and is incorporated in Great Britain and registered in England and Wales. More than 350,000 people work across IHG's hotels and corporate offices globally.



*IHG® Rewards Club not applicable to Kimpton® Hotels & Restaurants; to be included at a future date.

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About InterContinental® Singapore

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is the flagship hotel of InterContinental Hotels Group (IHG) in Singapore. Deeply rooted in the arts and cultural districts of Bugis and Bras Basah, the hotel is positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India. Conveniently located just minutes away from Marina Bay and the Central Business District, InterContinental Singapore is a short 20 minutes' drive from Singapore Changi Airport, and offers easy access to the rest of the city as well as major attractions via an extensive train network, with the Bugis Mass Rapid Transit (MRT) train station situated just steps away.

A sanctuary that exudes residential charm, the 403-guestroom hotel draws on the city's rich heritage and multifaceted culture inspired by the surrounding locale. Blending heritage-inspired furnishings with modern-day comforts across all guestrooms, the hotel also houses a Heritage Wing which is distinctly reflective of the Straits Chinese culture, bearing hints of Peranakan artistry in representative architecture and ornate art pieces. Deliberately evocative of shophouses that were once home to settlers in the past, the Heritage Rooms and Suites are decked with timber floorings, louvered windows and wooden shutters.

Combining authentic and enriching experiences with world-class facilities, InterContinental Singapore also offers a suite of business, recreational and dining facilities including a Straits Chinese-inspired Club InterContinental Lounge, 11 meeting and event venues, an outdoor swimming pool, 24-hour fitness centre as well as 5 restaurants and bars serving Chinese, Japanese and European cuisines.

For more information, visit intercontinental.com/singapore, twitter.com/InterConSin, facebook.com/ICSingapore or instagram.com/InterConSin.

