

**FOR IMMEDIATE RELEASE**

**PLATE LAUNCHES NEW À LA CARTE MENU**  
**Classic Fares with a Fresh Spin in Singapore's Downtown**



**Singapore, 15 April 2019** – Executive Chef Fong Chee Chung of Carlton City Hotel Singapore puts a fresh spin on classic fares at Plate. Carefully crafting cuisines and dining experiences to showcase a myriad of international flavours, the refreshed contemporary menu is set to please the most discerning business and leisure guests in the heart of Singapore's downtown.

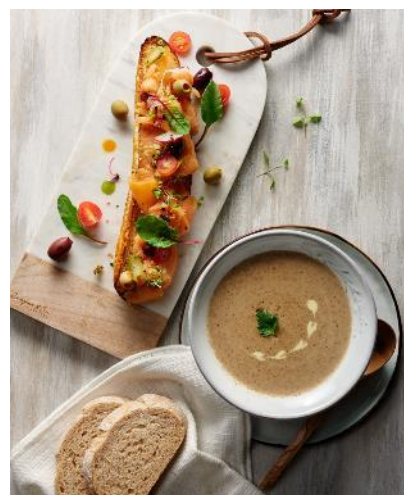
**NEW LAUNCH OFFER**

**Exclusively for UOB Cardholders!**

**Enjoy 1-for-1 à la carte food items at Plate** (U.P. from \$8++ per dish)

\*Offer is valid from Sundays to Wednesdays, from 6.30pm to 10pm only. Valid from 15 April to 14 July 2019.

A tantalising range of appetisers awaits with new entrants on the menu such as the *Smoked Salmon Bruschetta*, featuring smoked salmon, capers, kalamata olives and dill cream served on cheese toast, as well as the *Mediterranean Seared Duck* with tomatoes, artichoke and pickled cucumber that promises to whet any gourmand's appetite.



For the progressive connoisseurs, Chef Fong dishes out newly curated traditional delicacies with a twist, including *Pistachio-cruste Salmon Fillet* served with potato purée, heirloom tomatoes and poached eggs; *Prawn and Chorizo Chimichurri*, a delightful Mexican fusion dish; and the tender *Barbecued Pork Spare Ribs* accompanied with sweet potato fries, purple cabbage slaw and gremolata sauce.

Savour inspiring Asian epicurean creations such as the bold *Lobster Hokkien Noodles*, a well-loved local street fare of familiar *wok-hei* (or 'breath of the wok') flavour that is elevated with sweet whole Boston lobster, and cooked with fresh prawns, squid, roasted pork and yellow noodles. Other new additions that draw inspiration from the region include *Salted Egg Yolk Fried Rice*, *Vermicelli Soup with Crab Claw*, and *Beef Hor Fun Noodles in Claypot*.



Guests with a penchant for Italian cuisine will be pampered with fresh risotto options including the *Wild Mushrooms and Truffle Risotto* and *Mediterranean Seafood Risotto*, as well as a whole new range of 12-inch thin crust pizzas such as *Classic Four Cheese*, *Spicy Pepperoni*, and the uniquely local *Singapore Chilli Crab Pizza*.

Plate's good ol' favourites return to much fanfare. Look forward to signature items like the succulent *Australian Grass-fed Ribeye Beef Fillet*, *Nasi Kampong*, *Plate's Signature Wagyu Beef Burger*, *Carbonara Linguine*, and *Carlton City Club Sandwich*.

Dessert fanatics can quench their cravings with a brand new showcase of sweet courses such as the *Apple-Pistachio Fruit Flan* that features a generous serving of caramelised apple chunks with cinnamon powder, enveloped within a refreshingly sweet pastry crust and topped with cookie crumbs and pistachio bits. Other new saccharine highlights include the *Mango Rice Pudding with Coconut Sorbet and Gula Melaka Sauce*, *Durian Crème Brulée with Choux Pastry*, and *Churros with Hot Chocolate and Salted Caramel Sauce*.

The refreshed à la carte menu is available at Plate from 11.00am to 10.00pm daily.

### **Plate's New À La Carte Menu**

**Date:** From 15 April 2019

**Time:** 11.00am to 10.00pm daily

**Venue:** Plate (Level 3, Carlton City Hotel Singapore, 1 Gopeng Street, Singapore 078862)

**Dining Reservations:** T (65) 6632 8922 | E [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg) | W [www.carltoncity.sg/offer/new-menu-plate](http://www.carltoncity.sg/offer/new-menu-plate)

### **About Plate at Carlton City Hotel Singapore**

Plate offers a dining experience that is creative, relaxed and engaging. Located on the same level as the swimming pool on level three, the all-day dining restaurant is surrounded by lush greenery and bathed in natural daylight. Showcasing a specially curated menu of Singapore cuisine and classic European dishes, guests can expect a relaxed dining experience that will satisfy the heartiest of appetites. Popular themed buffets include "Meat on Thursdays" Buffet Dinner, "Sea & Grill" every Friday and Saturday evening, Weekday Buffet Lunch and Sunday Recovery Brunch.

- End -

Download high resolution images [here](#).

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**Note to Editors**

**About Carlton City Hotel Singapore**

Carlton City Hotel Singapore is conveniently located on Gopeng Street off Tanjong Pagar Road, along the fringes of Chinatown, Raffles Place and within the Central Business District. The hotel offers guests an upscale and stylish experience, resonating well with international business and leisure travellers. Designed by reputed leading international interior design company Hirsch Bedner Associates (HBA), the hotel exudes designer-conceived touches and furnishings from the grand lobby to its spacious guestrooms. With 29 floors and 386 guestrooms, the hotel is primed to be the preferred hotel for discerning business and leisure travellers.

Website: [www.carltoncity.sg](http://www.carltoncity.sg)