

FORLINO

Forlino - A Taste of Blue-Blooded Italian Hospitality

Located on the second floor of One Fullerton, part of the larger Fullerton Heritage development, Forlino enjoys unparalleled views of the Marina Bay as well as the integrated resort Marina Bay Sands.

Concept

Forlino serves up classic Italian fine dining with a personalised touch in an opulent setting. The restaurant seats 80, mainly made up of tables for two and three private rooms with the best views of Marina Bay, including the Fullerton Hotel, the Merlion, the Padang, City Hall, Suntec City and the Esplanade.

Design

Diners will enter Forlino through a passageway lined with black-and-white marble and 19th-century panelling. The anticipation builds as they are drawn into the heart of the restaurant, passing glass-enclosed maturation rooms and a walk-in 1000-label wine cellar. Reaching the counsel signals the start of a beautiful dining experience.

The colour scheme of Forlino is sombre and classic, with dark wood flooring, velvet drapes and antique carpets. Six ornate backlit mirrors along one side of the restaurant add a touch of old-world glamour to the scene.

All the tables for two are lined up against the ceiling-to-floor glass panels along the sides of the restaurant for the best vantage views – these are the best seats in the house – barring the three private rooms of course.

Renowned designers Antonio Citterio and Partners, Philippe Starck and Marcel Wanders all had a hand in providing timeless and one-of-a-kind pieces for Forlino. Lighting design is by Italian lighting specialist Flos and the furniture is from Italian home furnishings expert Moroso.

Food

The food at Forlino is all about the ingredients. Described as “timeless cuisine” – food that has undergone intense preparation and of the highest quality, and to be partaken on special occasions – no effort has been spared in the sourcing of the best ingredients.

As serving ingredients at the right time and at the peak of their perfection is integral to a memorable meal, the in-built maturation rooms will ensure that cheeses and cured meats are allowed time and space to develop until they are ready to be savoured.

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Chef

The talented chef Giuliano Dacasto will be adding his dash of creativity and culinary finesse to Forlino. The chef has trained at the three Michelin-star Ristorante Le Calandre di Rubano in Padova as Chef de Partie, worked at Gordon Ramsay's Gordon Ramsay's Boxwood Café under Head Chef Stuart Gillies, before rising to head chef position at 2 Veneti in London, a modern Italian restaurant highly acclaimed by the U.K. media. He then moved on to the restaurant at luxury hotel The CHEDI Milan, a leading stylish establishment. On his latest role- helming the kitchen at Forlino, he says, "It is an honour and a mammoth task. It fulfills my personal ambition to bring Italian cuisine to a higher level, and together with my team, we will work towards making Forlino *the* Italian haute cuisine dining destination in Singapore in the near future."

Location

Forlino in One Fullerton is part of a new lifestyle, F&B and hospitality hub to be called the Fullerton Heritage Precinct. With the iconic Merlion Park close by – a focal point for visitors and Singaporeans alike – and the soon-to-be finished waterfront development comprising a overhauled Customs House and Clifford Pier and a new The Fullerton Bay Hotel to the tune of S\$30 billion investment, Forlino is in an ideal spot to tap on the buzz and excitement along the Marina Bay. Singapore, like other cosmopolitan cities around the world, will also have a landmark waterfront development with the Fullerton Heritage Precinct, one that will add lustre and recognition to the current skyline, and Forlino is poised to take full advantage of the situation with its offering of a unique Italian dining concept which will become a dining destination for Singaporeans and international visitors alike.

For media enquiries, please contact:

Lynn Yeow

Director

Silverspoon Communications

m: 9768-3848