



FOR IMMEDIATE RELEASE

**Fufu Pot brings bubbling one-set individual pots to the table for a modern take on tradition: Menu is Headlined by Asian-inspired flavours such as 'Tonkotsu Miso', 'Stinky Tofu' and 'Korean Army Stew'**

*In a single pot, taste the best offerings from different parts of Asia, each put together to shine light on Asian Culture*



**Singapore (6 October 2021)** – Fufu Pot introduces a new way of enjoying slurp-worthy soups simmering to the brim with meats, seafood and more with a new one-set individual pot offering. Across eight broth sets, discover the boldest and most vibrant flavours of Asia, each served in a casual and contemporary restaurant setting.

Each pot is curated to serve the best flavours from different Asian cultures, boiling to the brim with ingredients in eight different broths – Stinky Tofu, Collagen, Mushroom, Tonkotsu Miso, Korean Army Stew, Sichuan Mala, White Curry and Tomato. They are served with a side of rice and a plethora of add-ons including hot sides, meats, seafoods, vegetables and more for a new one-pot seafood and meat experience with a modern edge that will not leave you hungry.



### Sip on the Slurp Heroes

The **Stinky Tofu - \$24.90** is a Taiwanese-inspired broth of strong tang (and smell) bolstered by marinated stinky tofu. Sharp and appetising, it is made bolder with tiger prawns, clams and scallops and adds to the taste of meats with equally strong game like minced pork and the Angus beef shabu. Enoki mushrooms match its punchy profile while Nai Bai, baby napa cabbage and tomatoes further play up its strong piquancy. It comes with instant noodles that you'll want to slurp up to the last drop.

Seafood based soup is added with pork shabu and pork balls in the Thai-inspired **White Curry - \$19.90** for a pot of full-bodied flavour. Creamy coconut milk curry is fragranced with treasures of the sea like tiger prawns, scallops, clams and fish roe ball. Mildly spicy and wholesomely rich, it borrows freshness from corn and leek for extra depth of flavour.

The **Korean Army Stew - \$16.90** pays tribute to the famed Korean staple, with a kimchi based sour and spicy broth, perfect for a rainy day while the **Tonkotsu Miso - \$18.90** brings the familiarity of Japan to the table with the umami-ness of dashi stock and miso cooking up beef and pork.



### Meet the Bubbly Classics

The **Sichuan Mala** - **\$14.90** will sit well with spice lovers with the signature numbing heat of Sichuan mala peppers. Fierce spice and heat add sweat-breaking punch to the tiger prawns, clams, scallops and pork balls bubble cooking in its fiery depths while baby napa cabbage, enoki and shimeji mushrooms add depth to make the sweet potato vermicelli delicious to the last spoonful.

The **Collagen** - **\$23.90** is beauty and bounty in one pot, with all the nourishment of classic bone broth and the beautifying attributes of collagen. It satisfies lips, heart and stomach with each spoonful of its soup, accompanied with pork shabu, fish roe ball and silken tofu. Additionally, vegetables and sweet potato vermicelli round things off to a satisfying end.

There's also the **Tomato** - **\$12.90**, an inclusive robust option that will entice palates of all degrees made with large ripe tomatoes for a sweet and sour stew and **Mushroom** - **\$9.90** pot, a completely plant-based option that's clear and crisp in profile with natural sweetness from mushrooms and an array of vegetables.

\*Prices are subject to prevailing government service taxes and service charge.



### **Your Pot, Your Rules**

The pots may be the star of the show but the side dishes are just as enticing. Order from a plethora of add-ons to make your dining experience exactly how you like it.

Expect Korean favourites like Japchae with King Oyster Mushroom and Grilled Tteobokki Skewer with Cheese as well as Japanese influences like Aburi Chashu with Ajitama Egg. A taste of Thai can be found with the Lollipop Chicken with Thai Sweet Chilli while Taiwanese street food is represented by the Taiwanese Fried Stinky Tofu.

### **The Anti-Steambot Club**

At Fufu Pot, you only need one spoon to rule them all. With its one-set individual pots, the best of the ingredients is served as they're meant to taste with their respective soups, essentially keeping clean lines drawn between the taste profiles of different regions. Bold, strong and comforting broths are served with a taste of tradition, all in a casual and contemporary setting.



## Current Promotions

### **Weekday Lunch Set \$14.90 (Student Special at \$12.90)**

The set includes; 1 regular pot, 1 side dish or dessert, and a drink.

\*Signature pot upgrades are available. Available on weekdays for orders before 5pm.  
Not available on weekends, on/eve of public holidays.

\*Prices are subject to prevailing government service taxes and service charge.

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For media enquiries, please contact

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## Operating Hours

Daily: 11am – 10pm (last order at 9pm)

## Restaurant Details

Address: 68 Orchard Rd, #06-07, Singapore 238839

Phone/WhatsApp: +65 6250 2193

Email: [dining.ps@fufupot.com](mailto:dining.ps@fufupot.com)

Website: -

Facebook: @Fufu Pot

Instagram: @fufupot

Hashtags: #FuFuPot #Antisteamboatclub #MindYourOwnFufu

Capacity: 94 full-house; 68 socially-distanced

## About Fufu Pot

Fufu Pot introduces a new way of enjoying slurp-worthy soups simmering to the brim with meats, seafood and more with a new one-set individual pot offering. Across eight broth sets, discover the boldest and most vibrant flavours of Asia, each served in an upbeat and modern restaurant setting.



Each pot is curated to shine light on the best flavours of Asia, brimming with items that bring out the best of flavours of the eight respective broths – Stinky Tofu, Collagen, Mushroom, Tonkotsu Miso, Korean Stew, Sichuan Mala, White Curry and Tomato. They are served with a choice of rice or noodles, and comes with a plethora of add-ons including salads, hot sides, meats, seafoods, vegetables and more for a new broth experience with a modern edge.

### **About OUE Restaurants**

From fine and upscale concepts to novel and contemporary offerings for all, OUE Restaurants is on a mission to create genuine dining experiences that cater to a diverse range of diners in Singapore and overseas. Whether you're looking for a trendy night out or a glamorous dinner for two, a casual brunch with the family or a place to kick back and grab drinks with the buds, there's something for you from its comprehensive list of brands. Celebrate life at VUE, Takayama, Hashida Singapore or Shisen Hanten by Chen Kentaro. Dig into hearty meals across a multitude of flavours at all time of the day at Chatterbox, Chatterbox Café and Chatterbox Express. Other concepts under its portfolio include Chen's Mapo Tofu, FuFu Pot, Délifrance, Maxx Coffee, Alfafa and Lippo Chiu Chow. For more information on OUE Restaurants, visit [ouerestaurants.com](http://ouerestaurants.com).