



HOTEL FORT CANNING
SINGAPORE

Lunar New Year in the Park

Celebrations in Full Bloom at Hotel Fort Canning

Singapore, 14 December 2016

This Lunar New Year, add a flourish of Spring to your celebratory feasts with Hotel Fort Canning's Blossoms of Spring Takeaway Selections.

Blossoms of Spring Takeaway Selections: Jewels of Prosperity Premium Yu Sheng

Begin the Year of the Rooster on an auspicious start with the new Jewels of Prosperity Premium Yu Sheng (\$168.00+), a lavish creation featuring succulent premium cuts of fresh fatty tuna belly, salmon belly, air-flown Hokkaido scallops, Alaskan Crab and topped with decadent, premium black caviar and gold leaf.

A golden yellow Osmanthus sauce is drizzled over the bed of carrots, white & green radish, purple cabbage, and topped with crispy deep-fried Salmon skin, crackers, premium black caviar and flakes of gold leaf for a touch of opulence.

Concocted using an original recipe by Executive Chef Tan Choon Tong, the Osmanthus sauce is brewed for 12 hours over low heat in an ambrosial blend of premium osmanthus flowers, honey, lime juice and golden yellow tropical mangoes.

The Jewels of Prosperity Yu Sheng is a kaleidoscope of rich colours and textures that will leave your palate refreshed with a touch of delicate osmanthus fragrance.

Also available for Lunar New Year takeaways are:

- Blossoms of Prosperity Pen Cai Set, \$488.00+
- Blossoms of Prosperity Pen Cai, available in Medium \$288.00+ and Large \$368.00+
- Abundant Prosperity Herbal Chicken, \$48.00+
- Bountiful Fortune Lotus Leaf Glutinous Rice, \$38.00+
- Golden Prosperity Signature Yusheng, \$88.00+
- Signature Prosperity Yusheng, available in Medium \$48.00+ and Large \$68.00+
- Supreme Carrot Cake with Hokkaido Dried Scallops, \$38.00+
- Signature Carrot Cake, \$28.00+

Selected partners enjoy 15% discount. For enquiries please call 6799 8809 or email The Salon at fnb@hfcsgapore.com



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Terms and conditions:

Blossoms of Spring Takeaway Selections are available for pre-order from 2 January 2017 to 20 February 2017. A minimum advance order period of 3 days is required for all delicacies except Signature Prosperity Yusheng. The last date for collection is 22 February 2017.

Each Blossoms of Prosperity Pen Cai Set includes a Blossoms of Prosperity Pen Cai, an Abundant Prosperity Herbal Chicken, a Bountiful Fortune Lotus Leaf Glutinous Rice and Signature Prosperity Yusheng.

Reunions in the Park

Leave the cooking to us as you feast on festive set menus from \$388.00++ for a table of six to \$868.00++ for a party of ten at The Salon.

A la carte sets from \$68.00++ per person are also available.

Choose from lavish menus featuring highlights such as Signature Crispy Roast Chicken with Garlic, Braised Sliced Abalone with Mushroom & Vegetables in Superior Oyster Sauce, Braised 10 Head Abalone with Sea Cucumber & Broccoli, Braised Ramen with Enoki Mushrooms in Truffle Oil, Double Boiled Hashima in Ginseng Soup with Red Dates.

Selected partners will enjoy \$100 off the \$688 Golden Prosperity Set.

Reservations are required and can be made at +65 6799 8809 or fnb@hfcsgapore.com

Celebrations in the Park

Begin the Year of the Rooster on an auspicious note and festive revelry with celebration lunches and dinners at Hotel Fort Canning.

Choose from a myriad of garden-themed venues ranging from intimate function rooms at the Jasmine Room and Living Room with stunning views of mineral swimming pools, opulent Legends and Lavender Ballrooms, whimsical sunset dinner at the Garden Terrace with twinkling fairylights overlooking the city skyline and lush Fort Canning Park greenery, to the exclusive Grand Marquee - Singapore's largest air-conditioned marquee, to fit your hosting needs.

Select your menu from \$688.00++ with signature highlights such as Crispy Baby Suckling Pig, Deep-fried Prawns with Wasabi Mayonnaise, Braised Ee-fu Noodles, Buddha Jumps Over the Wall, Five Treasure Soup with Fish Maw, Dried Scallops, Sea Cucumber and Abalone, Roasted Crispy Chicken, Braised Abalone and more, or customize your own with Chef Lee Fatt - Hotel Fort Canning's legendary banquet chef and Executive Chef Tan.



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Celebrate in Luxury

Begin the new year on a luxurious note with a night in the Deluxe Room from \$268.00++.

Luxuriate in a deep relaxing bath as the former Majapahit rulers had with other lavish in-room features such as Nespresso machine with capsules, TWG teas, Poltrana Frau furnishing and a dip in the mineral pools, purified with NASA technology.

Drink to good health and a prosperous year ahead at the Private Lounge as the sun dips over the horizon at Aperitif Hour with free wines and canapes.

Terms and conditions:

- * Offer valid for stays from 14 January to 12 February 2017
- * Breakfast is included for single or double occupancy
- * Full non-refundable pre-payment is required at point of booking
- * Amendments and cancellation are strictly not allowed
- * All prices are indicated in Singapore Dollars and subject to 7.7% service charge and GST
- * The management reserves the right to amend or terminate the offer without prior notice

For reservations and enquiries, please call +65 6559 6769 or email reservations@hfcsgapore.com

- End -

For more information, please contact:

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