

Hfc

HOTEL FORT CANNING
SINGAPORE

RHAPSODIES OF SPRING AT HOTEL FORT CANNING

Revel in the season of abundance and prosperity with a plethora of sumptuous culinary presentations in the Park, including the newly-unveiled Prosciutto di Parma Prosperity Fruit Yu Sheng, five auspicious reunion set menus and an urban retreat in a luxe-heritage setting



Prosciutto di Parma Prosperity Fruit Yu Sheng

Singapore, December 2018 – Hotel Fort Canning marks the auspicious arrival of the Year of the Earth Pig with a wealth of propitious reunion delicacies and prosperity take-home treats, available from 7 January 2019 to 19 February 2019.

Primed to bring bountiful blessings to your cherished gatherings, partake of our **“Pinnacles of Prosperity”** lunar new year goodies perfect for sharing in the comforts of home, or for gourmet gifting. Whether it be a lavish **“Grand Spring Reunion”** involving business associates, or an intimate celebration over **“Tastes of Tradition”** with those who matter most, host your feast of abundance with specially-curated menus, each replete with auspicious Chinese delicacies.

Urbanites seeking a respite from the festive frenzy will find luxurious comfort in the **“Bountiful Blessings” Getaway** at Hotel Fort Canning, a luxury heritage landmark set in the heart of Singapore’s entertainment and civic precincts.

“PINNACLES OF PROSPERITY” TAKE-HOME TREATS

Herald a year of happiness and riches with **“Pinnacles of Prosperity”**, a collection of contemporary and classic take-home essentials to complete your celebratory feasts.



Prosciutto di Parma Prosperity Fruit Yu Sheng

This year, our culinary team takes on the ubiquitous toss with a contemporary reinterpretation, unveiling the newly-created **“Prosciutto di Parma Prosperity Fruit Yu Sheng”**.

Renowned the world over and a perennial favourite in the Italian gastronomy, Prosciutto di Parma is a geographically protected delicacy of the Parma region in Italy. An artisanal product of superior quality, the cured meat is highly sought after in the Western cuisine for its sweet-savoury taste and delicate velvety texture, the production of which involves an age-old tradition that is still practised like an art form today.

As a festive nod to the Chinese Year of the Pig, our chefs have raised the “porksperity” ante by incorporating the prized Prosciutto into a fruit-centric Yu Sheng dish to represent the ushering of wealth and riches. The creation perfectly encapsulates elements of the east and west culinary influence, resulting in a melange of delightful colours, flavours and textures.

The crowning glory - finely-sliced Parma Ham - melds seamlessly with a brilliant julienne of fresh rock melon, red dragon fruit, red apple, granny smith apple, green mango, green papaya, kiwi, and capsicums. A lush combination of shredded carrot, white radish, green radish, and red cabbage, form the base of the salad, while crispy fish skin, yam strips, and lotus root chips are added for extra crunch.

The mix is finally tossed in a special home-made dressing: a piquant drizzle brightened with notes of Japanese yuzu, plum and olive oil. Each bite yields the refreshing sweetness of the fresh tropical fruits, harmoniously balanced with the cured meat’s sweet-savoury complexities. The fish skin, yam strips and lotus root crisps offer delightful pops of crunch, while the yuzu dressing delivers a tangy punch.



Signature Fortune Salmon Yu Sheng*

Traditionalists with a staunch palate will find delight in our two best-sellers, namely the “**Signature Fortune Salmon Yu Sheng**” and “**Signature Golden Prosperity Fruit Yu Sheng**”. Both options feature glistening slices of smoked salmon, complemented with lofty stacks of shredded carrot, white radish, green radish, red cabbage, jelly fish, an assortment of pickled vegetables, and finished off with roasted sesame seeds and golden crackers (*Pok Chui*). Those who fancy a fruit-forward combination will relish the latter option, comprising juicy strips of rock melon, red dragon fruit, red apple, granny smith apple, green mango, green papaya, kiwi, and capsicums.

Give these signature platters a festive upgrade by adding on a selection of goodies, the likes of briny-fresh 10-head Abalone, Sliced Boston Lobster, Poached Hokkaido Scallops and Grilled Unagi.

For the salad of opulence, the “**Oceans of Prosperity Premium Yu Sheng**” comes highly recommended. Raise your chopsticks to the freshest bounty of Alaskan King Crab, Boston Lobster, New Zealand Baby Abalone, Hokkaido Scallops, Grilled Unagi, Smoked Salmon, Shredded Jelly Fish, as well as Fried Fish Skin and Chicken “Gold Coin” *Bak Kwa* toppings.

* Yu sheng add-ons are available at additional costs



Blossoms of Abundance Treasure Pot (Pen Cai)

Tastes of prosperity are showcased in another noteworthy highlight - **Blossoms of Abundance Treasure Pot**. Brimming with a chockful of premium culinary gems, dive into 8-head Australian Abalone, Sea Cucumbers, Canadian Scallops, Dried Fish Maw, Dried Oysters, and more.

Other all-time takeaway favourites include **Golden Crispy Suckling Pig**, **Imperial Herbal Roast Duck** and **Signature HFC Carrot Cake with Hokkaido Dried Scallops**.

Chinese New Year takeaways will be available for order and collection at **The Salon** from **7 January to 19 February 2019**.

Please refer to Annex A for the full list of takeaway items.

Exclusively for selected credit cardholders and partners:

Enjoy 15% Savings on all Chinese New Year Takeaways

For orders and enquiries, please speak with us at **(65) 6559 6796 (11am to 7pm)** or email thesalon@hfcsingapore.com.

“GRAND SPRING REUNION” IN THE PARK

Crowned the Region’s Best Luxury Banquet/Event Hotel at the 2018 World Luxury Hotel Awards, Hotel Fort Canning affords an array of exceptional settings to entertain and celebrate this Lunar New Year, from unique garden-themed outdoor venues to lavishly-styled ballrooms and function spaces.



Jasmine Room with Lush Views of Fort Canning Park

Toss and toast to new heights of success with business associates, colleagues or the extended family over exquisite presentations of *Five Treasures Soup (Sea Cucumber, Fish Maw, Dried Scallops, Shredded Abalone and Golden Mushrooms)*, *Steamed Tiger Garoupa with Superior Soy Sauce*, *Sautéed Scallops with Shiitake Mushrooms and Asparagus in X.O. Sauce*, *Roasted Chicken with Red Fermented Bean Curd*, *Deep-fried Prawn Balls tossed in Wasabi Sauce and Tobiko*, among others.

Valid for events held by 19 February 2019, **Grand Spring Reunion** packages start from S\$688 for a table of 10, inclusive of the following privileges:

- Choice of ‘Success’, ‘Fortune’, ‘Prosperity’, ‘Abundance’ or ‘Wealth’ Set Menus

- Unlimited servings of soft drinks and Chinese tea throughout the event
- Waiver of corkage charges for duty-paid and sealed hard liquor
- Complimentary guest appearance by “Fortune God”
- Complimentary prosperity centrepiece for each dining table
- Complimentary “Lucky Goodies Bag” for all guests

Enjoy additional perks for reservations made by 18 January 2019. Terms and conditions apply.

For appointments and enquiries, please speak with us at **6559 6783** or email

fnb@hfcsingapore.com

“TASTES OF TRADITION” IN THE PARK

Gather loved ones and revel in joyful round-table reunions with a line-up of five prosperity menus. Thoughtfully curated by Chinese Banquet Chef Lee Fatt, savour 6 to 8 courses of Lunar New Year specialities, each imbued with auspicious symbolisms of luck and wealth. Available from 7 January to 19 February 2019, these reunion sets are priced from S\$68++ per person for a minimum of 2 persons to S\$968++ for 10 persons.

Making an anticipated return are perennial favourites that offer comforting familiarity, highlights include *Signature Fortune Yu Sheng (Salmon)*, *Steamed Black Garoupa in Hong Kong Style*, *Braised Baby Abalone with Bai Ling Mushrooms and Spinach*, *Sautéed Scallops with Hon Shimeiji Mushrooms and Asparagus in X.O. Sauce*, *Deep-fried Prawns coated with Wasabi Mayonnaise*, *Roasted Crispy Chicken*, *Wok-fried Mee Sua with Shredded Duck Meat and Beansprouts*, among others. Sweeten your celebrations with classic desserts such as *Cream of Red Bean with Lotus Seeds*, *Lily Buds and Glutinous Rice Balls (tangyuan)* and *Cream of Yam Paste with Gingko Nut and Pumpkin*.

Exclusively for selected credit cardholders and partners:

Enjoy \$100 Savings on Reunion Set Menus starting from S\$488++

Dining reservation is required and subject to availability; non-refundable pre-payment in full is required to secure reservations. For reservations and enquiries, please speak with us at **(65) 6559 6796 (11am to 7pm)** or email thesalon@hfcsingapore.com.

“BOUNTIFUL BLESSINGS” GETAWAY PACKAGE



Deluxe Room with City Views

Hotel Fort Canning’s prime location offers a confluence of cultural and entertainment options, from the historical landmarks of the Civic District, to the premier retail experience of Orchard Road and the exhilarating nightlife scene of Clarke Quay.

As a key venue of The Singapore Bicentennial commemoration in 2019, Singaporeans and visitors alike can look forward to a year-long calendar of activities centred around the civic district, culminating in the Bicentennial’s anchor event: an experiential showcase held at the Fort Canning Centre, located right on the hotel’s doorstep. The exhibition will bring visitors on a reflective journey of key milestones in 700 years of Singapore’s history.

Experience a slice of Singapore’s past while basking in the quiet luxury of Hotel Fort Canning. Be it to renew familial ties or to beat the festive frenzy, rejuvenate and renew with the “**Bountiful Blessings**” package. Plush comforts and modern conveniences await at each of the hotel’s luxe rooms and suites, aptly appointed with choice Italian furnishings by Poltrona Frau, fluffy beds, generously-sized free-standing bathtubs, Nespresso coffee machines, and a complimentary Handy smartphone.

Those seeking a wellness escape will appreciate the three chlorine-free, mineral-filled swimming pools, state-of-the-art gym, and indulgent spa offerings on site.

Priced from **S\$285++ per room per night**, package privileges include:

- Daily breakfast buffet for two persons at The Salon
- Unlimited wines and canapés during Aperitif Hour
- Complimentary Wi-Fi
- Complimentary Handy smartphone
- Access to three outdoor swimming pools and state-of-the-art gymnasium

Terms & Conditions:

Valid for stays from 1 Feb to 28 Feb 2019. Rates are subject to 10% service charge and prevailing government taxes. Room reservation is required and subject to availability; black-out dates apply. Strict cancellation policy applies. Full non-refundable payment is required upon booking; full charge is applicable in the event of no-show. Hotel Fort Canning reserves the right to amend or terminate the offer without prior notice.

For room reservations and enquiries, please speak with us at **(65) 6559 6769** or email reservations@hfcsingapore.com.

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The HFC Story

Hotel Fort Canning is a luxurious and award-winning conservation hotel tucked within 18 hectares of lush greenery in Fort Canning Park. Considered one of Singapore's iconic heritage hotels, Hotel Fort Canning bears a storied past that dates back to the early 20th century, with the building being a former British military administration site. Today, the Hotel's architecture continues to retain much of its colonial glamour, complemented with urban elements of the surrounding parklands - making Hotel Fort Canning a heritage landmark situated within a

historical

hilltop

park.

Hotel Fort Canning has been awarded the prestigious and highly-coveted BCA Green Mark GOLDPlus Award which recognises the hotel's commitment to best practices in environmental design and performance. This is amongst the highest awards ever given to a boutique hotel by the Building & Construction Authority (BCA) this year.

To find out more, please download the media kit [here](#).

Annex A

“PINNACLES OF PROSPERITY” CHINESE NEW YEAR TAKEAWAYS 2019

CHINESE NEW YEAR YU SHENG

Items	Price (\$\$)
Oceans of Prosperity Premium Yu Sheng (serves 10 to 12) 万事胜意海鲜捞生	328+
Prosciutto di Parma Prosperity Fruit Yu Sheng (serves 10 to 12) *NEW* 猪事顺利迎春水果捞生(大)	188+
Signature Golden Prosperity Fruit Yu Sheng (serves 10 to 12) 吉祥如意迎春水果捞生	88+
Signature Fortune Salmon Yu Sheng (large, serves 10 to 12) 鸿运当头三文鱼捞生(大)	68+
Signature Fortune Salmon Yu Sheng (medium, serves 4 to 7) 鸿运当头三文鱼捞生(中)	48+

CHINESE NEW YEAR DELICACIES

Blossoms of Abundance Treasure Pot (Pen Cai) 富贵满门海味盆菜	388+
Golden Crispy Suckling Pig 当红乳猪全体	388+
Imperial Herbal Roast Duck 当归明炉烤皇鸭	68+

CHINESE NEW YEAR GOODIES

Longevity Lotus Leaf Glutinous Rice 延年益寿腊味糯米饭	38+
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Signature HFC Carrot Cake with Hokkaido Dried Scallops 北海道干贝腊味萝卜糕	38+
Signature HFC Carrot Cake 腊味萝卜糕	28+

ADDITIONAL YU SHENG TOPPINGS

10-head Abalone 10 头鲍鱼	188+
Sliced Boston Lobster (150g) 波士顿龙虾(切片)	88+
Poached Hokkaido Scallop (100g) 水煮北海道扇贝	68+
Grilled Unagi (120g) 烤鳗鱼	38+

Terms and Conditions:

Orders must be made three days in advance. Closing date for orders is 16 February 2019, 12 noon. Collection of orders from 11am to 7pm daily. Delivery charge of \$50+ per location applies. We regret that no refund will be honoured for cancellation of orders.