



HOTEL FORT CANNING
SINGAPORE

Lunar New Year in the Park

Celebrate the Blossoms of Prosperity at Hotel Fort Canning

Singapore, 23 January 2018

This Lunar New Year, bask in the joy of auspicious beginnings with celebratory feasts and goodies at Hotel Fort Canning.

Introducing the new Oceans of Prosperity Premium Yu Sheng

Begin the new year on a promising note with the new **Oceans of Prosperity Premium Yu Sheng** (\$388.00+), a lavish creation featuring exquisite selections from the depths of the ocean including Alaskan King Crab, New Zealand Baby Abalone, Freshly Poached Boston Lobster, Hokkaido Scallops, Grilled Unagi, Shredded Jelly Fish, Smoked Salmon and Fried Fish Skin toppings. Pair it with the Golden Roast Suckling Pig (\$228.00+) for an exceptionally winning start to the new year.

Roasted whole to an auspicious hue of golden-brown by Chef Lee Fatt who helms the Banquet culinary team at Hotel Fort Canning, the Golden Roast Suckling Pig is a well-loved classic dish often served only at banquet dinners and made available for takeaways for the first time this year, by popular demand.

Also available for Lunar New Year takeaways are:

Blossoms of Prosperity Pen Cai Set \$388.00+
Blossoms of Prosperity Pen Cai, Medium \$258.00+
Wealth and Harmony Premium Yu Sheng \$188.00+
Golden Prosperity Yu Sheng \$88.00+
Signature Prosperity Yu Sheng from \$48.00+
Imperial Herbal Roast Duck \$68.00+
Longevity Lotus Leaf Glutinous Rice \$38.00+
Signature Carrot Cake with Hokkaido Dried Scallops (1.5kg) \$38.00+
Signature Carrot Cake \$28.00+

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

Terms and conditions:

Blossoms of Spring Takeaway Selections are available for pre-order from 1 February to 2 March 2018. A minimum advance order period of 3 days is required for all delicacies except Signature Prosperity Yusheng. The last date for collection is 2 March 2018.

Blossoms of Prosperity Pen Cai set includes 1 Blossoms of Prosperity Pen Cai, 1 Imperial Herbal Roast Duck, 1 Longevity Lotus Leaf Glutinous Rice and 1 Signature Prosperity Yu Sheng. **Oceans of Prosperity Premium Yu Sheng** includes Alaskan King Crab, New Zealand Baby Abalone, Freshly Poached Boston Lobster, Hokkaido Scallops, Grilled Unagi, Shredded Jelly Fish, Smoked Salmon and Fried Fish Skin toppings. **Wealth and Harmony**



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Yu Sheng includes freshly poached Boston Lobster, New Zealand Baby Abalone, Smoked Salmon, Shredded Jelly Fish, and Fried Fish Skin toppings.

Reunions in the Park

Reunite with family and close friends with Reunions in the Park sets from \$68.00++ per person (with minimum of 2 diners). Reunion set menus for larger groups are available from \$488.00++.

Choose from lavish menus featuring highlights such as **Five Treasure Soup with Fish Maw, Dried Scallops, Sea Cucumber, Shredded Abalone and Golden Mushrooms, Braised Sliced Abalone with Shitake Mushrooms and Spinach in Superior Oyster Sauce, Sautéed Scallops and Salted Egg Yolk Prawns with Asparagus in XO Sauce, Imperial Herbal Roast Duck** and more.

Selected partners will enjoy \$100 off the **Prosperity and Good Fortune Set** (\$488.00++ for 6 - 7 pax), **Golden Prosperity Set** (\$688.00++) and **Harmonious Prosperity Set** (\$968.00++) for 10 pax.

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



Celebrations in the Park

Host and entertain to impress 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 fairy lights overlooking the city skyline and lush Fort Canning Park greenery, to the exclusive Grand Marquee -



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Singapore's largest air-conditioned marquee, to fit your hosting needs.

Select your menu from \$688.00++ with signature highlights such as nourishing **Double-boiled Mini Buddha Jump Over the Wall**, **Sautéed Scallops with Asparagus and Shitake Mushrooms in XO Sauce**, **Steamed Glutinous Rice with Waxed Meat in Lotus Leaf**, **Braised Whole 10 Head Abalone with Mushroom and Seasonal Vegetables**, **Braised Longevity Ee-fu Noodles**, **Double-boiled Hashima with Red Dates & Snow Fungus**, and more.

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Auspicious Beginnings from \$268.00++

Wake up to a promising start at Hotel Fort Canning.

Indulge in complimentary wines and canapes at Aperitif Hour and lavish in-room features such as Nespresso machine with capsules, TWG teas, Poltrana Frau furnishing, or take a dip in space with mineral pools, purified with NASA technology and gentle on all skin types.

Terms and conditions:

- Offer valid for stays from 12 February to 1 March 2018.
- Breakfast is included for single or double occupancy
- Includes \$25 Book Direct F&B credit, valid for dining and room service
- Full non-refundable pre-payment is required at point of booking



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- 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@hfcsingapore.com

- End -

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