A SPLENDID SPRING WITH HOTEL FORT CANNING

Usher in a year of abundant blessings over auspicious feasts and propitious goodies, including our sensational newcomer, the ‘Ma-Luck’ Fa Cai Yu Sheng and Chef’s specialty reunion menus, complete with a lush tropical escape.

Singapore, November 2019 - Celebrate treasured traditions and cherished connections amidst sumptuous symbolism at Hotel Fort Canning, as we mark the auspicious arrival of the Year of the Rat with perennial delicacies and creations, available from 2 January to 8 February 2020.

Take your pick from “Pinnacles of Prosperity” takeaway goodies and delight your loved ones or valued associates with gifts of prosperity. Crafted for extensive festivities, host your corporate Lo Hei celebrations with the “Grand Spring Reunion” packages. “Feasts of Fortune”, meanwhile,
features five menus of Chef’s signatures and festive highlights for hearty reunions with your kith and kin.

For a memorable staycation, take advantage of our “Spring Escape” offer for some much-needed downtime.

**“PINNACLES OF PROSPERITY” TAKEAWAY GOODIES**

Embrace good fortune and prospects with “Pinnacles of Prosperity”, a collection of takeaway delicacies to complete your reunion feasts.

‘Ma-Luck’ Fa Cai Yu Sheng

Set to be a conversation starter and crowd pleaser, toss to blazing success with our sensational newcomer, the ‘Ma-Luck’ Fa Cai Yu Sheng.

Our chefs drew inspiration from *Mala Xiang Guo* - a stir-fried version of the *mala* hotpot well-loved for its spicy, tingly and numbing flavours - and gave the prosperity toss a *mala* makeover.
Thoughtfully arrayed, the propitious salad comprises julienne of carrot, white radish, green radish, red cabbage and pickled vegetables, then topped with fresh green papaya and steamed lotus roots. Peanuts, wild rice and golden crackers (*pok chui*) are added for crunch.

Accompanied with fresh salmon slices, the mix is tossed in a game-changing *mala* dressing - Chef’s special blend of herbs and spices such as nutmeg, star anise, dried chilli, chilli oil and Sichuan peppercorn. The sauce comes in two levels of spiciness - the standard *Zhong La* (moderately spicy) or *Da La* (extra spicy). *Mala* lovers will truly relish the umami goodness and addictive heat in this red-hot rendition.

*Signature Fortune Salmon Yu Sheng* *

Not a fan of *Mala*? Fret not, purists will rejoice in our signature best-sellers, namely the *Signature Fortune Salmon Yu Sheng* and *Garden of Gold Fruits Yu Sheng*. Both options feature fresh salmon slices and lofty stacks of shredded carrot, white radish, green radish, red cabbage, jelly fish and pickled vegetables, topped with roasted sesame seeds and golden crackers (*pok chui*). Celebrants who fancy a fruit-forward combination will appreciate the latter, which comprises 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 with additional goodies, the likes of 10-head Abalone, Sliced Boston Lobster, Poached Hokkaido Scallops and Grilled Unagi.

For the salad of opulence, our **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.

* *Yu sheng toppings are available at additional costs*

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* **Blossoms of Abundance Treasure Pot (Pen Cai)**

The taste of prosperity is showcased in another highlight - **Blossoms of Abundance Treasure Pot**. Brimming with premium culinary gems, dive into 8-head Australian Abalone, Sea Cucumbers, Canadian Scallops, Dried Fish Maw, Dried Oysters, and more.
Other recommended take-home goodies include Golden Crispy Suckling Pig, Imperial Herbal Roast Duck and Signature HFC Carrot Cake with Hokkaido Dried Scallops.

Lunar New Year takeaways will be available for order and collection at The Salon from 2 January to 8 February 2020.

Please refer to the Appendix for the full list of takeaway items.

Exclusively for selected credit cardholders and partners: Enjoy 15% savings on Lunar New Year Takeaways.

For orders and enquiries, please contact (65) 6799 8809 / 6559 6796 or email thesalon@hfcsingapore.com.

“FEASTS OF FORTUNE” REUNION SET MENUS

Mark the auspicious arrival of the new year with a selection of five special menus for your reunions at The Salon. Savour 6 to 8 courses of Cantonese delicacies and festive favourites, each imbued with symbols of luck and wealth.
Making an anticipated return are perennial favourites including Signature Fortune Salmon Yu Sheng, Braised Sea Cucumber with Mushrooms and Spinach, Sautéed Scallops with Asparagus and Honshimeji Mushrooms in Truffle Sauce, Hong Kong-style Steamed Tiger Grouper, Roasted Crispy Sesame Chicken, Wok-fried Glutinous Rice with Assorted Waxed Meat and more. Sweeten your celebrations with Cream of Yam Paste with Gingko Nut and Pumpkin and Chilled Cream of Mango and Pomelo with Ice Cream.

Available from 15 January to 8 February 2020, these reunion sets are priced from S$68++ per person for a minimum of 2 persons to S$968++ for 10 persons.

Exclusively for selected credit cardholders and partners: Enjoy $100 savings on reunion set menus priced from S$488++.

Reservation is required and subject to availability. Full payment is required upon confirmation of reservation; payment made is non-refundable in the event of cancellation or no-show. For reservations and enquiries, please contact (65) 6799 8809 / 6559 6796 or email thesalon@hfcsingapore.com.

“GRAND SPRING REUNIONS” EVENT PACKAGES

Recently named the regional winner of the “Luxury Heritage Hotel” distinction at the World Luxury Hotel Awards 2019, our collection of premier venues lends itself perfectly to your auspicious celebrations.
Lo Hei in grand style alongside business associates and colleagues with our customisable banquet packages and chef-curated menus. Culinary highlights include Five Treasures Soup (Sea Cucumber, Fish Maw, Dried Scallops, Shredded Abalone and Golden Mushrooms), Sautéed Scallops with Shiitake Mushrooms and Asparagus in X.O. Sauce, Steamed Tiger Grouper in Superior Soy Sauce, Deep-fried Prawn Balls tossed in Wasabi Sauce and Tobiko, Roasted Chicken with Red Fermented Bean Curd, and more.

Valid for events held by 8 February 2020, Grand Spring Reunions packages are priced from S$688 for a table of 10, inclusive of these complimentary privileges:

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

For appointments and enquiries, please speak with us at 6559 6783 or email fnb@hfcsingapore.com. Terms and conditions apply.

“SPRING ESCAPE” STAY PACKAGE

Deluxe Garden Room and Free-form Mineral Pool (Image credit: @andra.oprea)

Perched atop the historic Fort Canning Park, come discover the rich heritage and lush nature at our secluded sanctuary, right in the heart of the city.
Explore a wide array of cultural and entertainment options close by, from the Civic District’s historical landmarks to the nightlife scene of Clarke Quay and retail therapy on the Orchard Road shopping strip. Over the Lunar New Year long weekend, immerse in the vibrant celebrations in Chinatown, a 7-minute drive from the hotel.

Back at our urban oasis, enjoy peace of mind while lounging by the outdoor mineral pools; or recalibrate body, mind and spirit in the private sanctuary of our spa – a full suite of amenities is on hand to refresh your senses.

Priced from S$288++ per night, the Spring Escape package entitles you to these complimentary privileges:

- Daily breakfast buffet for up to two guests
- Unlimited serving of wines and canapés during Aperitif Hour
- In-room Nespresso machine with complimentary capsules and TWG tea
- Seasonal fruit platter
- Wi-Fi Connectivity
- $100 savings on reunion set menus*
- Up to 30% savings on spa treatments^*

Valid for stays from 2 January to 31 January 2020. Rates are subject to 10% service charge and prevailing government taxes. Room, dining and spa reservations are required and subject to availability; black-out dates apply. Full non-refundable payment is required upon room reservation. Cancellation policy applies. Hotel Fort Canning reserves the right to amend or terminate the offer without prior notice.

For room reservations and enquiries, please contact (65) 6559 6769 or email reservations@hfcsingapore.com.

For spa reservations or enquiries, please contact (65) 6836 3363 / 6338 1191 or email contact@chinoisspa.com.sg.

* Applicable to set menus priced from S$488++.

^ Valid for selected body massage therapies and face spa treatments. Terms and conditions apply.
Hotel Fort Canning is an award-winning conservation hotel nestled in 18 hectares of lush greenery in Fort Canning Park. Lauded as one of Singapore’s most iconic heritage hotels, the 86-room establishment 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 charm, combined with modern conveniences and characterised by an idyllic vibe that beckons urbanites. For more information, please visit: [www.hfcsingapore.com](http://www.hfcsingapore.com)

**APPENDIX**

**LUNAR NEW YEAR YU SHENG**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (S$)</th>
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<tbody>
<tr>
<td>Oceans of Prosperity Premium Yu Sheng (large, serves 10 to 12)</td>
<td>328+</td>
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<tr>
<td>開運當頭三文魚生 (大)</td>
<td></td>
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<tr>
<td>Ma-Luck Fa Cai Yu Sheng (large, serves 10 to 12) <em>NEW</em></td>
<td>98+</td>
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<tr>
<td>麻辣發財三文魚生 (大)</td>
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<tr>
<td>Garden of Gold Fruits Yu Sheng (large, serves 10 to 12) <em>POPULAR</em></td>
<td>88+</td>
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<tr>
<td>金玉滿堂水果生 (大)</td>
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</tr>
<tr>
<td>Signature Fortune Salmon Yu Sheng (large, serves 10 to 12) <em>CLASSIC</em></td>
<td>68+</td>
</tr>
<tr>
<td>遙運當頭三文魚生 (大)</td>
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</tr>
<tr>
<td>Signature Fortune Salmon Yu Sheng (medium, serves 4 to 7) <em>CLASSIC</em></td>
<td>48+</td>
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<td>遙運當頭三文魚生 (中)</td>
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**LUNAR NEW YEAR DELICACIES**

<table>
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<tr>
<th>Item</th>
<th>Price (S$)</th>
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<tbody>
<tr>
<td>Blossoms of Abundance Treasure Pot (Pen Cai) <em>CLASSIC</em></td>
<td>388+</td>
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<tr>
<td>富貴滿門海味盆菜</td>
<td></td>
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</table>
Golden Crispy Suckling Pig 当红乳猪全体 388+

Imperial Herbal Roast Duck 当归明炉烤皇鸭 68+

Longevity Lotus Leaf Glutinous Rice 延年益寿腊味糯米饭 38+

Signature HFC Carrot Cake with Hokkaido Dried Scallops *POPULAR* 北海道干贝腊味萝卜糕 38+

Signature HFC Carrot Cake *POPULAR* 腊味萝卜糕 28+

YU SHENG TOPPINGS

10-head Abalone 十头鲍鱼 188+

Sliced Boston Lobster (150g) 切片波士顿龙虾 88+

Poached Hokkaido Scallop (100g) 水煮北海道扇贝 68+

Grilled Unagi (120g) 烤鳗鱼 38+

All orders must be placed by 5 February 2020, 12pm, and at least three working days prior to collection. Collection of orders from 11am to 6pm daily. Delivery charge of $50+ per location applies. No refunds will be honoured for cancellation of orders.