A ROARING LUNAR NEW YEAR
WITH HOTEL FORT CANNING

Herald in the Year of the Tiger like no other with this year’s Truffle Yu Sheng, accompanied by one of five prosperous auspiciously curated reunion set menus before a luxurious tropical retreat.

Mark the Year of Tiger on an auspicious note by reconnecting with friends and families over symbolic gastronomical favourites after a year of lockdowns at Hotel Fort Canning, available from 30 December 2021 to 15 February 2022.

Show your appreciation to your loved ones, valued co-workers or business partners with a fortuitous goodies-to-go from our “Treasures of the Tiger” list of traditional and modern Lunar New Year delicacies. The bold may meanwhile, choose to celebrate with us at Hotel Fort Canning over “Feasts of Abundance” which features five auspiciously-curated menus by our Chefs.

Recharge and prepare for a Year of the Tiger filled with roaring success with our “Retreat of Bountiful Returns” staycation package.
“TREASURES OF THE TIGER” GOODIES-TO-GO

This year’s goodies-to-go list consists of a collection of modern and traditional Lunar New Year delicacies. Amongst this star-studded list stands the newly unveiled Truffle Yu Sheng which promises an unforgettable “lao (捞)”.

With many fads coming and going, one that remains a favourite in all of our palates is the subtle aromas of truffles. The addition of truffle to the traditional yu sheng adds a new dynamism to its flavour profile. This special yu sheng also has a new spin on the traditional “crunch” - accompanying it is a generous amount of perfectly golden brown fried enoki mushroom and fried fish sticks.

In addition to the usual sweet, savoury and tangy flavours, the subtle nutty and earthy aroma that truffles bring intertwines and ties the whole range of flavours into an umami bomb that leave you wanting more. Truffle lovers and foodies alike will definitely relish in this intense yet not saturating platter.

This unique yu sheng comes in two sizes, a perfect fit for both small and large families alike. The smaller variant can feed 4 to 7 pax while the larger variant can feed 10 to 12 pax.
Fruit lovers who have missed HFC’s **Signature Golden Prosperity Fruit Yusheng** will be in for a treat with its return in 2022.

This fruit-centric “lao” provides fresh and zesty fruit strips comprising of rock melon, red dragon fruit, honeydew, mango, pomelo, and capsicums which will bound to get your taste buds craving for more. It is complemented with generous servings of finely sliced vegetables and condiments symbolising health, wealth, happiness and success.
Traditionalists are not forgotten in this Year of the Tiger; they can look forward to a good and prosperous “lao(捞)” with our signature premium yu shengs, namely the **Oceans of Prosperity Premium Yu Sheng**, and the **Wealth & Harmony Premium Yu Sheng**. Both options feature smoked salmon slices accompanied with precisely cut shredded carrot, white radish, green radish, red cabbage, jelly fish and pickled vegetables, topped with roasted sesame seeds and golden crackers (*pok chui*).

For seafood lovers and those looking for an opulent toss, the **Oceans of Prosperity Premium Yu Sheng** is highly recommended. Additional to the usual, the *yu sheng* is served with freshly imported Alaskan King Crab, Boston Lobster, New Zealand Baby Abalone, Poached Hokkaido Scallops, Grilled Unagi, Smoked Salmon, Shredded Jelly Fish, as well as Fried Fish Skin and Chicken “Gold Coin” *Bak Kwa*.

Purists will definitely enjoy the opulent toss of the **Wealth & Harmony Premium Yu Sheng**. The traditional “lao(捞)” will guarantee a year of good wealth, health and a year of great harmony for one’s home and career endeavours.

Those looking for a further upgraded toss may get additional treasures added. These include 10-head Abalone, Sliced Boston Lobster, Poached Hokkaido Scallops and Grilled Unagi.

*Additional treasures for the yu sheng are available at additional costs. Full details found in the Appendix.*
Blossoms of Abundance Treasure Pot

The treasures offered by the Tiger does not stop there. Reunion dinners are incomplete without a key highlight in the pot of opulence – **Hotel Fort Canning’s Blossoms of Abundance Treasure Pot**. Look forward to a pot teemed with freshly caught premium gems of the ocean - 8-head Australian Abalone, Sea Cucumbers, Canadian Scallops, Dried Fish Maw, Dried Oysters, and more.

As with its symbolism, Lunar New Year celebrations will be complete with **Hotel Fort Canning’s Golden Crispy Suckling Pig**. Rubbed thoroughly with five-spice powder, red fermented beancurd and maltose syrup, the suckling pig is then roasted to perfection with a layer of crispy wafer-thin crackling carpeting the tender meat.

Other recommended take-home goodies include **HFC’s Imperial Herbal Roast Duck**, **Longevity Lotus Leaf Glutinous Rice** and **Signature HFC Carrot Cake with Hokkaido Dried Scallops**.

**“Treasures of the Tiger”** will be available for order at **The Salon** from **30 December 2021 to 15 February 2022**.

View the e-brochure [here](#) | Download the order form [here](#)

Please refer to the **Appendix** for the full list of takeaway items and its corresponding prices.

For orders and enquiries, please speak with us at **(65) 6799 8809 / 8849 1248** or email us at thesalon@hfcsgapore.com

Exclusively for selected credit cardholders and partners:
Enjoy 15% Savings on all “Treasures of the Tiger” Goodies-To-Go
“FEASTS OF ABUNDANCE” REUNION SET MENUS

Rid off the lockdown fatigue and mark the arrival of the Year of the Tiger by dining with us at Hotel Fort Canning this Lunar New Year. Feast on one of five auspiciously-curated menus for your reunions at The Salon. Our menus serve six to eight courses of modern and traditional symbolic reunion meal favourites. The meal at Hotel Fort Canning promises to give an abundance of fortune and wealth for the whole year.

Each course begins with a good “lao” of our mainstay Prosperity Smoked Salmon Yu Sheng before patrons look forward to a plethora of dishes, such as Seafood Treasure Soup, Salad Jumbo Prawn with Crisp-fried Garlic, Double boiled Chicken Consommé with Hashima and Sea Whelk, Braised Ee Fu Noodles with Prawn Ball in X.O Sauce and many more.

Reservations open from 30 December 2021. Available for dine-in and take away from 15 January to 15 February 2022. These reunion sets are priced starting from S$168++ per person for 2 pax to S$1088++ for 8 pax.

View the “Feasts of Abundance” reunion sets menus in full here.

Download the takeaway order form for “Feasts of Abundance” reunion set menu here

Exclusively for selected credit cardholders and partners:
Enjoy $100 savings on reunion set menus priced from S$588++. 
To ensure the safety of our patrons, all bookings/activities will be subjected to our COVID-19 Safe Management Measures (SMM) and guidelines from relevant authorities. In light of the uncertain COVID-19 situation, HFC reserves the rights to amend/cancel in lieu of any updates in SMM.

Dining 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 amendment to the reservation.

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hfcsingapore.com.

“GATHERING OF SPRINGS” REUNION PACKAGE

Crowned as East Asia’s “Luxury Heritage Hotel” at the World Luxury Hotel Awards in 2020, Hotel Fort Canning’s wide range of luxurious venues is the perfect location for your company’s Lunar New Year celebrations.

Welcome 2022 with an auspicious “lao (捞)” with business associates and colleagues alike at Hotel Fort Canning. Our highly customisable auspiciously-curated banquet packages are sure to wow!
Noticeable highlights include *Shredded Abalone Soup with conpoy and chive, Steamed Live Soon Hock topped with garlic and soy sauce, Roasted Angelica Dang Gui Duck, Crispy Golden Prawns tossed with salted egg yolk, Chef’s Signature Herbal Chicken* among other delights.

Valid for events held by **15 February 2022. Gathering of Springs** reunion packages are priced from **S$88.80++** per person.

View the “Gathering of Springs” reunion package sets menus in full [here](#).

For appointments and enquiries, please speak with us at **6559 6783** or email [fnb@hfcsingapore.com](mailto:fnb@hfcsingapore.com)

*To ensure the safety of our patrons, all bookings/activities will be subjected to our COVID-19 Safe Management Measures (SMM) and guidelines from relevant authorities.*
“RETREAT OF BOUNTIFUL RETURNS” STAYCATION PACKAGE

Perched atop Singapore’s historic Fort Canning Park, come discover the rich heritage and lush nature at HFC’s secluded sanctuary. Recharge at our urban oasis, away from the hustle and bustle of city life before you embark on the Year of the Tiger.

Realise your exploratory side this Lunar New Year with the wide ranging cultural and entertainment activities close by. These include the historical landmarks and retail therapy along Orchard Road. Immerse in the vibrant celebrations at Chinatown, which is a stone’s throw away.

Priced from $298++ per room per night, the “Retreat of Bountiful Returns” package privileges include:

- Daily Semi-Buffet Breakfast for two persons at The Salon
- 20% off F&B^
- Complimentary HFC Cares Kit
- Complimentary Wi-Fi services
- One complimentary parking coupon per room per day
- Up to 30% savings on selected spa treatments

Terms & Conditions:

^20% off F&B are non-accumulative and must be utilised during the stay period and are not applicable for in-room dining, alcoholic beverages, minibar and festive specials offerings. Rates are subject to 10% service charge and prevailing government taxes. Room and dining reservations are required and subject to availability. Strict cancellation policy applies. Full non-refundable payment is required upon booking. Full charge is applicable in the event of no-show. Terms and conditions and other rates governing black-out dates and peak season apply. 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.

- END -

For media queries, please contact:
Goh Min Yen                       Amanda Ong
E: gmy@engwah.com.sg             E: amanda.ong@hfcsingapore.com

About Hotel Fort Canning
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.

Social Media Links
Facebook: HFCSingapore
Instagram: @hotelfortcanning
### Appendix

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (S$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oceans of Prosperity Premium Yu Sheng (large, serves 10 to 12*)</td>
<td>328+</td>
</tr>
<tr>
<td>Truffle Yu Sheng (Large, serves 10 to 12pax) *NEW</td>
<td>88+</td>
</tr>
<tr>
<td>Truffle Yu Sheng (Medium, serves 4 to 7pax) *NEW</td>
<td>68+</td>
</tr>
<tr>
<td>Signature Golden Prosperity Fruit Yu Sheng (serves 10 to 12) *Popular</td>
<td>88+</td>
</tr>
<tr>
<td>Wealth &amp; Harmony Premium Yu Sheng (Large, 10-12pax)</td>
<td>68+</td>
</tr>
<tr>
<td>Wealth &amp; Harmony Premium Yu Sheng (Medium, 4-7pax)</td>
<td>48+</td>
</tr>
</tbody>
</table>

### LUNAR NEW YEAR DELICACIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (S$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blossoms of Abundance Treasure Pot (Pen Cai)*</td>
<td>388+ [10 pax], 488+ [6 pax]</td>
</tr>
<tr>
<td>Golden Crispy Suckling Pig*</td>
<td>388+</td>
</tr>
<tr>
<td>Imperial Herbal Roast Duck</td>
<td>68+</td>
</tr>
<tr>
<td>Longevity Lotus Leaf Glutinous Rice</td>
<td>38+</td>
</tr>
<tr>
<td>Signature HFC Carrot Cake with Hokkaido Dried Scallops</td>
<td>38+</td>
</tr>
<tr>
<td>Signature HFC Carrot Cake</td>
<td>28+</td>
</tr>
</tbody>
</table>

### YU SHENG TOPPINGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (S$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10-head Abalone</td>
<td>188+</td>
</tr>
<tr>
<td>Sliced Boston Lobster (150g)</td>
<td>88+</td>
</tr>
<tr>
<td>Poached Hokkaido Scallop (100g)</td>
<td>68+</td>
</tr>
<tr>
<td>Grilled Unagi (120g)</td>
<td>38+</td>
</tr>
</tbody>
</table>

*Orders must be made at least 3 working days prior to collection. Collection of orders from 11am to 6pm daily. Delivery charge of $25 nett per location applies. For delivery between 31 January to 03 February 2022, a fee of S$50 nett applies. No refunds will be honoured for cancellation of order.