JOYOUS GATHERINGS @ HOTEL FORT CANNING

‘Tis the season to celebrate kinship & create everlasting memories with HFC’s annual holiday specials. This year’s menu features an Asian-themed Shacha Roast Turkey and the return of our all-time favourites.

Celebrate the festive season with your friends and family at Hotel Fort Canning. Experience bold new flavours and familiar classics at The Salon or in the comfort of your home with our Take-Home Wonders, specially created by our chefs.

Bid adieu to the year on a high note and usher in a successful and healthy 2023 with exquisite lunches, relaxing high teas and delectable dinners at Hotel Fort Canning from 15 November 2022 to 01 January 2023.

CHRISTMAS TAKE-HOME WONDER | 15 November 2022 – 01 January 2023

Bring some of HFC’s festive cheer home with The Salon’s chef-recommended selection of gourmet roasts and exclusive seasonal confectionaries.

Following HFC’s tradition of Christmas turkeys with an Asian twist, this year’s Shacha Roast Turkey is sure to excite your taste-buds and leave you wanting for more!
The **Shacha Roast Turkey** features the use of our house-made *Shacha Sauce* – a savoury and mildly spicy Chinese-style condiment. Each turkey is marinated overnight with this aromatic sauce made of soybean oil, garlic, shallots, chilies, dried shrimp and dried flat fish, infusing the mouth-watering flavours into the succulent meat. The turkey is then slow roasted to crispy perfection. Every bite will be bursting with umami.

A serving of roast is incomplete without its sides; every turkey comes with a generous and delicious serving of an assortment of vegetables that include brussel sprouts, carrots, corn, squash and potato. Top it off with your choice of sauces such as red wine, cranberry and brown sauce, included with every purchase of a turkey.

Full pricing can be found in the [Appendix](#).

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*Honey Baked Ham*

Those with a penchant for more traditional flavours will still be able to order our **Classic Roast Turkey, Mustard Roast Ribeye** and **Honey Baked Ham**. As with the turkey, these come with complementary sides and sauces.
Cap off your savoury meal with sweet treats! This year, we are debuting two delicious log cakes specially for the season – the gloriously nutty Chestnut Log Cake and the rich and milky White Chocolate Log Cake, freshly baked by our Pastry Chef!

Prefer something with a little more bite? Choose from our selection of festive cookies such as the indulgent Almond Macaron Cookie or the wholesome Oatmeal Cranberry Cookie.

These festive creations make perfect holiday gifts for friends, family, business partners and colleagues. Gift vouchers are also available for staycations and dining at HFC. Spread the joy this holiday season with the HFC’s Take-Home Wonders!

Full pricing can be found in the Appendix.

Exclusively for selected credit cardholders and partners:

Enjoy 15% savings on our Christmas Take-Home Wonder.

For orders and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email us at thesalon@hfcSingapore.com
Celebrate Christmas Day with a feast with HFC’s Christmas Day Wonders Buffet.

Start with our selection of house-baked bread, fresh from the oven - Soft Rolls, Hard Rolls, Sourdough or Focaccia, served with butter and/or olive oil and balsamic vinegar.

For your daily serving of vegetables, have fresh salad with the Mesclun Mix and Romaine Lettuce tossed with accompaniments and dressing of your choice.

To whet your appetite for the main course, we have a refreshing Leek Salad with goma dressing, Asparagus & Quail Egg served with pecorino cheese, Wild Scallop served with a side of citrus salad, Smoked Salmon Carpaccio, Butternut Squash & Orange Soup, Fresh Oysters and Chilled Prawns.

For mains, meat-lovers can look forward to the smoky St Louis Pork Ribs, a hearty Hungarian Beef Goulash, the melt-in-your-mouth White Wine Braised Lamb and the rich Creamy Chicken. Fish aficionados can enjoy the Baked Barramundi served with lemon dill cream. There’s also Zucchini Provençale, Brussels Sprouts with back bacon and herb butter, and buttered Pilaf Rice.
End on a sweet note with festive favourites such as the *Christmas Pudding*, *Log Cake*, *Panettone* or *Assorted Cookies*. There are also non-Yuletide treats like our freshly baked *Pecan Pie* or *Chocolate Cream Puff*. *Fresh Fruits* are also available as a refreshing end to a satisfying meal.

**Christmas Day Wonders Buffet | 12pm - 3pm | 25 December 2022 | The Salon***

$138++ per adult | $64++ per child

*Includes Christmas-themed kids' activities
**Children below 4 years old dine for free with every paying adult; limited to 2 children per adult

View the full menu [here](#).

Exclusively for selected credit cardholders and partners:

Enjoy 15% savings on our Christmas Day Wonders Buffet.

To ensure the safety of our patrons, all activities will be subjected to our COVID-19 Safe Management Measures (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. “Christmas Day Wonders Buffet” programme and sequence are subject to change without prior notice.

*Dining venue may be subject to change

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hfcsingapore.com.
A FUN-FILLED CHRISTMAS FOR KIDS

Sure, the food may be delicious, but we know what kids really want - Fun! This year sees the return of all the activities that will make their Christmas day an occasion to remember!

There'll be Christmas-themed Arts & Craft workshops and a family photo opportunity with Santa Claus! Looking for more physical activities? Your kids are welcome to jump to their heart’s content at the bouncy castle!*

*Activities are subject to change.
CHRISTMAS EVE 4-WONDERS DINNER | 24 December 2022 | 7 pm

A 4-course dinner special is available on Christmas Eve at The Salon.

Begin with the Wild Scallop, drizzled with a tangy citrus salsa, accompanied by a creamy guacamole with crispy prosciutto in a harmony of textures. This is followed by a heart-warming serving of Butternut Squash & Orange Bisque served with feta cheese and green peas that delicately lifts the rich flavours to prepare you for the main course.

For the mains, choose between the grass-fed Beef Cheek in red wine jus on a bed of earthy forest mushrooms and creamy mashed potato, or the maple syrup glazed Salmon Trout with a side of broccoli & cauliflower quinoa and lemon cream.

Finally, revel in the spirit of Christmas with a traditional Christmas Pudding served with butter crumble and vanilla ice-cream.

Christmas Eve 4-Wonders Dinner | 7pm | 24 December 2022 | The Salon

$118++ per adult | $59++ per child

View the full menu here.
Santa’s Soiree Specials | 01 December – 30 December (excluding 24 & 25 December)

In the month of December, have a sumptuous 4-course meal at The Salon.

For starters, a serving of Wild Scallop garnished with a citrus salsa, guacamole and crispy prosciutto to whet your appetite, followed by a Butternut Squash Bisque with orange salad.

Choose from the natural sweetness of a White Fish Casserole with broccolini, herb pronto and semi-dried tomatoes for a dazzling burst of flavour, or the melt-in-your-mouth Beef Cheek in red wine jus, nestled in creamy mash and hearty forest mushrooms.

End the evening on a sweet note with the Wild Berry Fruit Cake, with fresh berries and a dollop of Chantilly cream.

Santa’s Soiree Specials | $68++ per person

View the full menu here.

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hfcsg.com.
FESTIVE HIGH TEA WONDERS | 01 November – 31 December 2022

Pamper yourself and spend some quality time with family and friends at HFC this holiday and enjoy our Festive High Tea Wonders.

From savoury bites to sweet treats, there’s something for everyone. Begin your sensory experience with the invigorating Beetroot Salad served with orange and mint, and discover the delightful pairing of Asparagus & Quail Egg served with goma dip. Spice things up with the Grilled Otah with slaw on toasted brioche, and seek the warm comfort of tea-time favourites like the Ham & Cheese Sandwich and Smoked Salmon with pickles and bonito cream.

No high tea is complete without the sweets. The selection includes fruity offerings like the Mango Pudding and Mixed Berries Tart, as well as decadent desserts such as the Pecan Pie and Chocolate Mousse. Those looking for a bit more crunch to go with the selection of teas will be treated to an assortment of Festive Cookies.

Festive High Tea Wonders | $38++ per person

View the full menu here.
RUDOLPH'S SIGNATURE | 01 November – 31 December 2022

It’s hard work leading the way for Santa, and sometimes a relaxing drink is all Rudolph needs to get into the Christmas mood. From now till the end of the year, be treated to the famous red-nosed reindeer’s go-to cocktail.

Ring those sleigh bells this holiday season with a glass of Rudolph’s Signature (at $16++). Tequila and Triple Sec set the stage, mixed with Muddled berries [Blueberry, Strawberry, Raspberry and Cranberry] and fresh lime for that refreshing lift, and a dash of grenadine and maple syrup for just the right amount of sweetness.

Perfect for the ho-ho-holidays.

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hfcsingapore.com.
NEW YEAR’S DAY DECADENT BUFFET | 01 January 2023 | 12 pm to 3 pm

New year, new gastronomic adventures! Feast on an international gourmet selection offered at HFC’s New Year’s Day Decadent Buffet.

Look forward to a selection **Soft Rolls, Hard Rolls, Sourdough** or **Focaccia** served with butter and balsamic oil freshly baked on the day itself by our new in-house Pastry Chef.

Or choose to begin with a fresh salad made up of **Mesclun Mixed** and **Romaine Lettuce** tossed with any other vegetables of choice: corn kennel, beetroot, cucumber, olives, cherry tomatoes and/or green peas and dress it however you like with any of the three condiments: balsamic dressing, thousand island sauce and Italian dressing.

The best of the East and the West come together in an eclectic selection of dishes that will appeal to all palates - **Asparagus & Quail Egg** in XO sauce, **Wild Scallop** with bonito cream, **Chicken Gold Coin**, buttered **Mushroom and Broccoli**, **Fish Maw** soup with silken beancurd and bamboo shoots, **Fresh Oysters** and **Chilled Prawns** with a choice of dips and sauces.
Sate your meat cravings with char siew Pork Ribs, Braised Beef with mashed potato and Grilled Lamb served with cous cous. Fancy something lighter? Have the Hong Kong style Steamed Red Snapper, Wok-fried Asian Vegetable, and Yam Rice.

End the meal on a sweet note, with cakes, tarts, and other chocolatey treats, or go local with traditional delights such as the Kueh Lapis, Ondeh Ondeh, and Pulut Hitam.

New Year’s Day Decadent Buffet | 12pm - 3pm | 01 January 2023 | The Salon*
$128++ per adult | $64++ per kid
* *Children below 4 years old dine for free with every paying adult; limited to 2 children per adult

View the full menu here.

Exclusively for selected credit cardholders and partners:

Enjoy 15% savings on our New Year’s Day Decadent Buffet.

To ensure the safety of our patrons, all activities will be subjected to our COVID-19 Safe Management Measures (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.

*Dining venue may be subject to change

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hcsingapore.com.
THE DECADENT NEW YEAR’S EVE DINNER | 31 December 2022 | 7 pm

Count down to the New Year with a 4-course dinner special at The Salon.

Celebrate your achievements for the year with a dinner to remember!

Start with the contrasting flavours of Foie Gras & Unagi served with beetroot, apple gel for that rich umami of land and sea, followed by a Sweet Potato Veloute with scallop tortellini with a drizzle of truffle oil.

For the mains, choose between the roasted grass-fed Lamb Loin in a mint garlic sauce, served with a side of potato confit and root vegetables, or the miso-glazed Black Cod and asparagus in a carrot puree and citrus emulsion.

Complete your meal with a Wild Berry Fruit Cake served with berries, Chantilly cream, and freshly baked assortment of Festive Cookies to accompany coffee or tea.

The Decadent New Year’s Eve Dinner | 7pm | 31 December 2022 | The Salon

$118++ per adult | $59++ per kid
Exclusively for selected credit cardholders and partners:

Enjoy 15% savings on The Decadent New Year’s Eve Dinner.

View the full menu [here](#).

For dining reservations and enquiries, please speak with us at (65) 6799 8809 / 8849 1248 or email thesalon@hfcsg.com.
Sitting atop the lush greenery of Singapore’s historic Fort Canning Park, Hotel Fort Canning is the perfect sanctuary for a romantic getaway or a family staycation this holiday season. Recharge at our urban oasis, away from the hustle and bustle of city life!

Explore the beautiful park and the historical landmark, discover incredible art pieces at the museums or head out for some retail therapy while taking in the stunning holiday décor along Orchard Road. Enjoy the calming serenity of nature and the excitement of the heart of the island-city, all within your stay!

Priced from $320++ per room per night, package privileges include:

- Daily breakfast buffet for two persons at The Salon
- Complimentary Wi-Fi services
- One complimentary parking coupon per room per day
Terms & Conditions:

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 or enquiries, please contact (65) 6559 6769 or email reservations@hfcsingapore.com. Other terms and conditions apply.
For media queries, please contact:

Gerald Tan  
E: gerald.tan@hfcsingapore.com

Shannon Tang  
E: shannon.tang@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](http://www.hfcsingapore.com).
Appendix

**GOURMET ROASTS** *(All gourmet roasts comes with an assortment of vegetables and standard sauces)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shacha Roast Turkey</td>
<td>$168+</td>
</tr>
<tr>
<td>Classic Roast Turkey</td>
<td>$148+</td>
</tr>
<tr>
<td>Mustard Roast Ribeye</td>
<td>$78+</td>
</tr>
<tr>
<td>Honey Baked Ham</td>
<td>$68+</td>
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</table>

**COOKIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Macaron Cookie (150gm)</td>
<td>$28+</td>
</tr>
<tr>
<td>Oatmeal Cranberry Cookie (150gm)</td>
<td>$28+</td>
</tr>
</tbody>
</table>

**LOG CAKES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chestnut Log Cake (500gm)</td>
<td>$48+</td>
</tr>
<tr>
<td>White Chocolate Log Cake (500gm)</td>
<td>$48+</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus (500gm)</td>
<td>$18+</td>
</tr>
<tr>
<td>Charred Brocolini (500gm)</td>
<td>$18+</td>
</tr>
<tr>
<td>Brussel Sprouts with Streaky Bacon</td>
<td>$22+</td>
</tr>
<tr>
<td>Chicken of Beef Satay with Peanut Sauce (12 pcs)</td>
<td>$25+</td>
</tr>
</tbody>
</table>

*Approximate size/weight of turkey: 3.5kg to 4.5kg (before cooking) and serves 6 to 8

All orders must be made by 24th December 2022, and at least 7 days before collection. Collection period will be from 11am to 7pm daily. Delivery charges may apply. No refunds will be honoured for cancellation of orders.