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Four Seasons Hotel  
Singapore



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## Lunar New Year Celebrations at Four Seasons Hotel Singapore

Steeped in symbolism in keeping with the traditions of the Lunar New Year, reunion feasts and specialty menus await as you usher in the auspicious Year of the Monkey.

Whether it's for a get-together with business associates or an indulgent feasting with family and friends, special packages are available – for celebrations in the comfort of your home or at the Hotel!

Create an unforgettable setting with sumptuous menus by Chinese Chef Alan Chan and his team, and floral arrangements by Resident Florist Linus Loh. With a promise for personalised and dedicated service, our team of Catering experts will take care of the details for a most memorable “Lo Hei” celebration!

“Great food, great service, great value – the combination of these key ingredients will frame each dining experience for our guests, such that they leave with exceptional memories.”

- Ho Mun Hoong  
 Director of Catering and  
 Conference Services



### 花开富贵

#### Lunar New Year Set Lunch I

‘风生水起’ - 鲑鱼,北奇贝捞起  
 Salmon and surf clam Yu Sheng

‘金玉满堂’ - 菜胆鲍鱼虫草花炖鸡汤  
 Double-boiled chicken soup with Chinese cabbage,  
 abalone and cordyceps flowers

‘年年有余’ - 黄姜茸蒸金目鲈  
 Steamed sea bass with yellow ginger

‘金鸡报喜’ - 风沙鸡  
 Crispy roasted chicken with fried garlic

‘事事顺利’ - 发财北菇蚝市时蔬  
 Braised seasonal greens with black moss,  
 dried oyster and black mushrooms

‘黄金满地’ - 生炒腊味糯米饭  
 Stir-fried glutinous rice with preserved sausages

‘鸿图好景’ - 香茅青柠冻  
 Chilled aloe vera with lemongrass jelly

茉莉花茶  
 Jasmine tea

Menu priced at S\$1088.00 per table of 10 persons

### 满地黄金

#### Lunar New Year Set Lunch II

‘风生水起’ - 鲑鱼,北奇贝捞起  
 Salmon and surf clam Yu Sheng

‘大展鸿图’ - 干贝蟹肉雪蛤燕窝羹  
 Braised bird’s nest soup with hasma,  
 crabmeat and conpoy

‘步步高升’ - 清蒸笋壳  
 Steamed “Soon Hock”, Hong Kong style

‘万事如意’ - 潮式卤水鸭  
 Braised duck in Teow Chew style

‘开枝大业’ - 墨西哥刺参北菇蚝市扒菠菜  
 Braised Mexican sea cucumber with black mushroom,  
 dried oyster and spinach

‘年年丰收’ - 金菇韭皇干烧伊面  
 Braised Ee-fu noodles with golden mushrooms and yellow chives

‘好事年年’ - 红莲雪蛤花旗参  
 Double-boiled hasma with red date and ginseng

茉莉花茶  
 Jasmine tea

Menu priced at S\$1138.00 per table of 10 persons



“With my direction and support, the culinary team is developing and designing menus with the freshest produce to reflect the seasonality and trends of food products.”

- Giovanni Speciale  
Executive Chef

### 财源广进

#### Lunar New Year Set Dinner I

‘风生水起’ - 鲑鱼,北奇贝捞起  
Salmon and surf clam Yu Sheng

‘包罗万有’ - 柱甫花胶炖鸡汤  
Double-boiled chicken soup with fish maw and dried scallop

‘黄金万两’ - 风味虾球凤凰蚌炒甜豆  
Sautéed prawns and phoenix clam  
with honey peas in Jiang-Nan savoury sauce

‘一本万利’ - 清蒸笋壳  
Steamed marble Goby (“Soon Hock”), Hong Kong style

‘金鸡贺年’ - 当红炸子鸡  
Roasted crispy chicken

‘好事连连’ - 发财蚝市扣元蹄  
Braised trotter with dried oyster and black moss

‘一团和气’ - 虾米酱海鲜炒饭  
Stir-fried rice with dried shrimp paste

‘合家团圆’ - 芒果布丁  
Chilled mango pudding

茉莉花茶  
Jasmine tea

Menu priced at S\$1208.00 per table of 10 persons

### 万事如意

#### Lunar New Year Set Dinner II

‘风生水起’ - 鲑鱼,北奇贝捞起  
Salmon and surf clam Yu Sheng

‘一帆风顺’ - 干贝北菇鲜鸡仁炖燕盏  
Braised bird’s nest soup with chicken, conpoy and black mushroom

‘财源滚滚’ - 松露酱炒带子虾球西兰花  
Sautéed scallop, prawns and broccoli  
with truffle sauce

‘年年有余’ - 虫草花蒸笋壳鱼  
Steamed “Soon Hock” with cordyceps flower

‘富贵有餘’ - 潮式卤水鸭  
Braised duck in Teow Chew style

‘花开富贵’ - 发菜鲍鱼仔北菇扒时蔬  
Braised baby abalone, black mushrooms  
and seasonal vegetables with black moss

‘黄金满地’ - 生炒腊味糯米饭  
Stir-fried glutinous rice with Chinese sausage

‘锦上添花’ - 杏仁茶汤丸  
Cream of almond  
with sesame glutinous rice ball

茉莉花茶  
Jasmine tea

Menu priced at S\$1288.00 per table of 10 persons



“Since our diners have very discerning expectations of what makes a good dish memorable, even if it’s simply prepared, I always draw upon their feedback to create a customised experience.”

- Alan Chan

*Chinese Executive Chef*

## 金玉满堂 Lunar New Year Set Dinner III

风生水起’ - 鲑鱼,北奇贝捞起  
Salmon and surf clam Yu Sheng

“鸿运当头” - 南乳去骨猪  
Sliced barbecued suckling pig

“前程似锦” - 虫草花人参螺头炖燕盏  
Double-boiled imperial bird’s nest soup with sea whelk, cordyceps flowers and ginseng

‘万马奔腾’ - X.O. 虾球珊瑚蚌芦笋  
Wok-fried prawns and coral clam with asparagus in X.O. chilli sauce

‘朝气蓬勃’ - 港式蒸星斑  
Steamed live star garoupa, Hong Kong style

‘金玉满堂’ - 江南真味鸡  
Poached chicken in chef’s special stock

‘百花齐放’ - 红烧海参北菇菠菜  
Braised sea cucumber, Chinese mushrooms and spinach

‘福禄绵绵’ - 生炒腊味糯米饭  
Stir-fried glutinous rice with Chinese sausage

‘百年好合’ - 百年好合海底椰汤丸  
Boiled soup of sea coconut, lily bulbs and lotus seeds  
with sesame glutinous rice ball

茉莉花茶  
Jasmine tea

Menu priced at S\$1498.00 per table of 10 persons

“There is something about desserts that almost always makes people smile - and it really is such a joy and privilege for me to be able to see that happen.”

- Yoshihide Hamamoto  
Pastry Chef



### 一本万利

#### Lunar New Year Set Lunch I (Individually Plated)

‘风生水起’ - 三文鱼捞起  
Salmon Yu Sheng

‘八景齐贺’ - 鲍丝海味羹  
Braised shredded abalone  
with sea cucumber and conpoy

‘年年有余’ - 豆茸剁椒蒸鲈鱼  
Steamed sea perch with chopped chilli and bean sauce

‘笑口常开’ - 白灼游水虾  
Poached live prawns

‘金枝玉叶’ - 虫草花鲜竹浸菠菜  
Poached spinach with fresh beancurd skin  
and cordyceps flower

‘好事年年’ - 生炒腊味糯米饭  
Stir-fried glutinous rice with Chinese sausage

‘开枝大业’ - 杨枝金露  
Chilled mango sago with pomelo

茉莉花茶  
Jasmine tea

Menu priced at S\$123.80 per person

### 恭喜发财

#### Lunar New Year Set Lunch II (Individually Plated)

‘风生水起’ - 三文鱼捞起  
Salmon Yu Sheng

‘金玉满堂’ - 北菇鲍鱼炖津胆汤  
Double-boiled abalone soup  
with black mushroom and Chinese cabbage

‘年年有余’ - 味噌焗鲈鱼  
Baked sea perch with miso sauce

‘哈哈大笑’ - 千島醬虾球  
Sautéed prawns with thousand island sauce

‘事事顺利’ - X.O.百合松菇炒露笋  
Sautéed asparagus with lily bulbs  
and Shimeiji mushrooms in X.O. chilli sauce

‘春意绵绵’ - 干贝金菇焗伊面  
Braised Ee-fu noodles with conpoy and golden mushrooms

‘鸿图好景’ - 青柠冻  
Chilled aloe vera with lemongrass jelly

茉莉花茶  
Jasmine tea

Menu priced at S\$123.80 per person



“The right floral centre piece can make a big difference to the overall ambience for an event. I like to work closely with our clients to determine the exact combination of seasonal flowers that will liven up their special celebration.”

- Linus Loh  
*Resident Florist*

## 鸿图大展

### Lunar New Year Set Dinner I (Individually Plated)

‘风生水起’ - 鸳鸯鱼生捞起

Salmon and Japanese surf clam Yu Sheng

‘竹爆平安’ - 津胆美颜胶炖官燕盏

Double-boiled superior bird's nest soup  
with Tianjin cabbage and sunfish skin

‘财源广进’ - 照烧焗鲈鱼

Baked sea perch with thick sweet soy sauce

‘黄金万两’ - 发菜海参鲍鱼

Braised abalone and sea cucumber  
with black moss

‘万事如意’ - 川味酱虾球

Deep-fried prawns with “Sze Chuan” sauce

‘风调雨顺’ - 江南春炒面线

Fried mian xian with crabmeat, abalone,  
butterscotch mushrooms, egg white and dried scallops

‘年年丰收’ - 牛油果布丁

Chilled avocado pudding

茉莉花茶

Jasmine tea

Menu priced at S\$130.80 per person

## 万事如意

### Lunar New Year Set Dinner II (Individually Plated)

‘风生水起’ - 鸳鸯鱼生捞起

Salmon and Japanese surf clam Yu Sheng

‘鸿图大展’ - 红烧波士顿龙虾钳金丝燕盏

Braised imperial bird's nest soup  
with crab claw

‘步步高升’ - 蒜茸蒸鲈鱼

Steamed sea perch with minced garlic

‘福碌双全’ - 发菜海参花菇扣6头鲍

Braised 6-head South African abalone, sea cucumber,  
black mushroom and black moss with seasonal vegetables

‘满地黄金’ - 芥末虾球

Deep-fried prawns with wasabi sauce

‘一团和气’ - 飘香荷叶饭

Steamed fried rice wrapped in lotus leaf

‘心想事成’ - 青柠冻

Chilled aloe vera with lemongrass jelly

茉莉花茶

Jasmine tea

Menu priced at S\$138.80 per person