



Four Seasons Hotel Singapore
190 Orchard Boulevard
Singapore 248646

Tel: (65) 6734-1110
Fax: (65) 6733-0682

www.fourseasons.com/singapore

For more information, contact
our Catering department at:
Tel: (65) 6831-7005/7112



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 Dog.

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 Jiang-Nan Chun, 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!



“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

Director of Food, Beverage and Culinary

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’ – 江南珍味鸡

Roasted crispy chicken with garlic flavour

‘好事连连’ - 发财蚝市扣美颜胶

Braised trotter with dried oyster and fish skin

‘一团和气’ – 蟹肉草菇焖伊面

Braised Ee-fu noodles with crabmeat and straw mushrooms

‘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

Double-boiled bird's nest soup with chicken,
conpoy and black mushroom

‘财源滚滚’ – 奇脆虾球拼青芥末虾

Prawns in two way:
Deep-fried prawn with sliced almond and crispy rice
Deep-fried prawn with wasabi sauce

‘年年有余’ - 虫草花蒸笋壳鱼

Steamed “Soon Hock” with cordyceps flower

‘富貴有餘’ - 潮式卤水鸭

Braised duck in Teow Chew style

‘花開富貴’ - 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

‘錦上添花’ - 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.”

- Young Meng Wen

Director of Catering and Conference Services

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’ - 虫草花人参螺片炖燕盏
Double-boiled imperial bird's nest soup with sea whelk, cordyceps flowers and ginseng

‘万马奔腾’ - X.O. 虾球芦笋
Wok-fried prawns with asparagus in X.O. chilli sauce

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

‘金鸡贺年’ – 江南珍味鸡
Roasted crispy chicken with garlic flavour

‘百花齐放’ - 红烧六头鲍北菇伴菠菜
Braised 6-head abalone, 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’ - 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



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’ – 酒酿云腿蒸鳕鱼

Steamed cod fish with ham in fermented rice 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’ – 海鲜干炒香港面

Fried Hong Kong egg noodles with seafood

‘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’ - 红烧金丝燕盏

Braised imperial bird's nest soup

‘步步高升’ – 青姜茸蒸鲈鱼

Steamed sea perch with spring onion and ginger sauce

‘福碌双全’ - 发菜海参花菇扣南非 6 头鲍

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

‘满地黄金’ – 金衣虾球

Deep-fried prawns with salted egg yolk

‘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