



**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 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!

“Great importance is attached to the meaning of dishes served during the Lunar New Year celebrations, also known as the Spring Festival. Our menus are thoughtfully crafted using exquisite ingredients to present our guests with an unforgettable experience and to convey good blessings for the year ahead.”

- Tim Lam

Chinese Executive Chef



## 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’ - 菜胆花胶虫草花炖鸡汤

Double-boiled chicken soup with Chinese cabbage,  
Fish maw and cordyceps flowers

‘年年有余’ - 黄姜茸蒸金目鲈

Steamed sea bass with yellow ginger

‘金鸡贺年’ - 江南珍味鸡

Roasted crispy chicken with garlic flavour

‘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\$988.00 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’ - 干贝蟹肉金菇燕窝羹

Braised bird's nest soup with golden mushrooms,  
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’ - 六头鲍鱼仔北菇蚝市扒菠菜

Braised 6-head abalone 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\$1088.00 per table of 10 persons



“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



## 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’ - 酒酿云腿蒸鳕鱼  
Steamed cod fish with ham in fermented rice sauce
- ‘笑口常开’ - 黑椒虾皇  
King prawn with black pepper sauce
- ‘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’ - 照烧鳕鱼伴芦笋苗  
Honey glazed black cod with Asparagus
- ‘哈哈大笑’ - 奇脆虾球  
Deep-fried prawns with sliced almond and crispy rice
- ‘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’ - 干贝金菇焖伊面  
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