

Lunar New Year

AT THE FULLERTON BAY HOTEL SINGAPORE

PACKAGE INCLUSIONS

Exclusively for events held
from 6 January to
12 February 2025

208* per person

Minimum of 150 persons

Maximum of 300 persons

- Exclusive use of venue
Lunch: 12.00 p.m. to 3.00 p.m. | Dinner: 7.00 p.m. to 11.00 p.m.
- Choice of Lunar New Year Set Menu (individually plated) or Buffet Menu
- Pre-event reception with festive snacks
- Free-flowing soft drinks served throughout the event
- Festive floral centrepiece arrangement
- Complimentary mandarin oranges and red packets in carrier bags for guests

EVENT AMENITY:

- A podium with microphone

ENJOY SPECIAL PRIVILEGES

- House wines at an exclusive rate of **98*** per bottle
- Additional free-flowing beer and house wines at an exclusive rate of **45*** per person per hour
- Yu Sheng at an exclusive rate of **138*** per platter for 10 persons

BOOKINGS AND ENQUIRIES

CONTACT US

**Prices are subject to 10 percent service charge and prevailing government taxes.
Package is not valid in conjunction with any other promotions.*

For further assistance, please send us an email at catering@fullertonhotels.com

6-COURSE SET MENU

Double Blessings 'Lo Hei'

Communal Style

Boston Lobster | Smoked Trout | Ikura

OR

Trio Happiness Platter

Roasted Duck, Barbecue Sauce

Chilled Sour Plum, Cured Pearl Tomato
Signature Wasabi Tiger Prawn, Mango Salsa

Double-boiled 'Anxin' Chicken Broth

12-Head Abalone | Cordyceps Blossoms
Conpoy | Fish Maw

OR

Braised Crab Meat and Conpoy Soup

Abalone Slice | Fish Maw
Flower Mushroom

Steamed Chilean Sea Bass Fillet

Minced Garlic | Golden Garlic Crisps
Sichuan Peppercorn Oil | First Press Soy Sauce

OR

Deep-fried Halibut Fillet

Shredded Zucchini | Plum Garlic Chilli Sauce

Sea Cucumber

Dried Oyster | Broccolini | 'Fa Cai' Moss
Truffle Jus

OR

'Gang Shao' Tiger Prawn

Asparagus | Confit Garlic | Macadamia Nut

Eight Treasures Lotus Leaf Fried Rice

Hokkaido Scallop | Chinese Sausage | Chicken
Flower Mushroom | Sakura Shrimp

OR

Braised Longevity Ee- Fu Noodles

Tiger Prawn | Nameko Mushroom
Yellow Chive | Silver Sprout

Milk Pudding

Passion Fruit | Pomegranate

OR

Chilled Nashi Pear And Peach Gum

Golden Longan | Jujube | Goji Berries



BUFFET MENU

APPETISERS **Double Blessings 'Lo Hei'** with Smoked Trout, Ikura
Do-it-yourself counter or plated per table

Marinated Baby Octopus Salad with Century Egg, Cucumber

Jellyfish Salad with Seaweed, Toasted Sesame, Goma Dressing

Prawn Salad with Cantaloupe Melon, Tobiko, Honey Aioli

SOUP **Braised Crabmeat and Conpoy Soup** with Abalone Slice, Fish Maw,
Flower Mushroom

HOT SNACKS **Golden Vegetarian Money Pouch** with Sweet Chilli Sauce

Seafood Crouton with Sichuan Aioli

Deep-fried Mantou with Chilli Crab Sauce

Barbecued Chicken Coin



BUFFET MENU

LIVE STATIONS

Longevity 'Inaniwa' Noodles

Beef Broth • Collagen Chicken Broth

Beef Tripe • Braised Beef Tendon • Poached Chicken • Baby Abalone Hokkaido
Scallop • Sea Prawn • Onsen Egg • Seasonal Greens

Scallion Oil • Crispy Chilli Oil • Fresh Coriander • Spring Onion

Chinese Barbecue Meats

Traditional Roast Duck • Soy-braised Chicken

Hainanese Poached Chicken • Honey-glazed Chicken Char Siew

Ginger and Lemongrass-infused Rice • Mustard • Plum Sauce

Dark Soy Sauce • Ginger Sauce • House-made Chilli Sauce

HOT DISHES

Eight Treasures Lotus Leaf Fried Rice with Salted Egg Yolk

Stewed Ee-fu Noodles with Nameko Mushroom, Yellow Chive,
Silver Sprout

Steamed Whole Local Farm Sea Bass with Minced Garlic,
Sichuan Peppercorn Oil, Scallion

'Gang Shao' Tiger Prawn with Confit Garlic, Macadamia Nut

Signature Black Pepper Beef with Farm Mushrooms, Garlic Crisp

Cereal & Salted Egg Chicken with Curry Leaf, Bird's Eye Chilli

Braised Sea Cucumber with Broccolini, Dried Oyster,
Flower Mushroom, 'Fa Cai' Moss

Wok-fried Asparagus with Celtuce Stem, Fungus, Huai Shan

— BUFFET MENU —

DESSERTS **Cakes, Tarts & Mini Desserts**

Pistachio Cream Cheese Pear • Roselle Honey

Golden Pineapple Mango • Gula Melaka Pandan Swiss Roll

Lychee Raspberry Panna Cotta • Mandarin Orange Crème Brûlée

Candied Ginger Lime Tart • Lime Pecan Chocolate Tart

Strawberry Rose Choux Puff

Warm Desserts

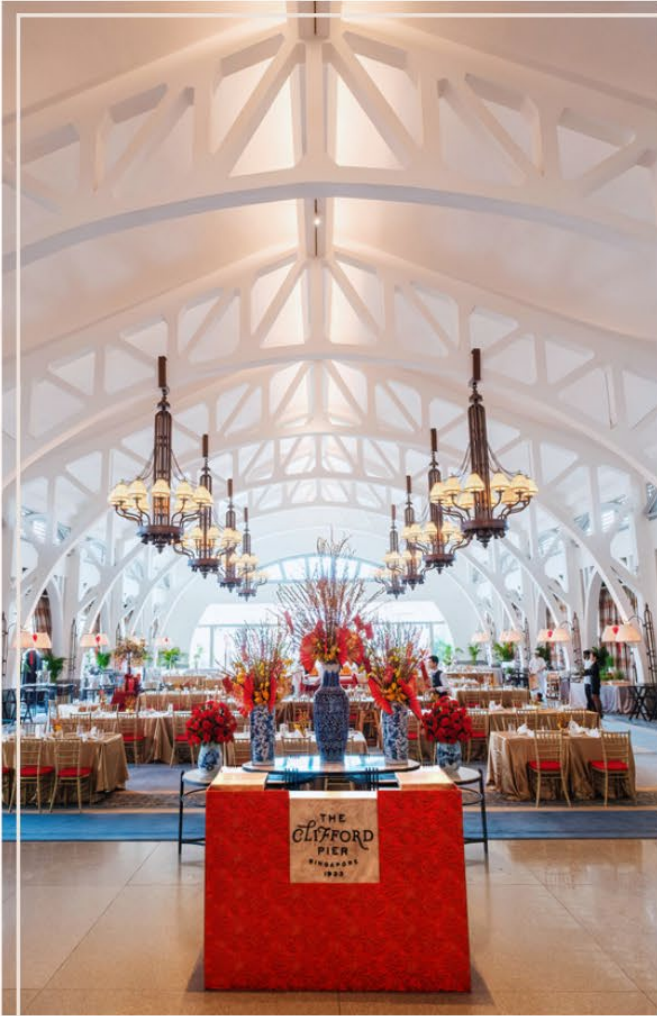
Butter Brioche Pudding with Dried Longan and Vanilla sauce

Portuguese Egg Tart

Tropical Sliced Fruits

Assorted Premium Chinese New Year Cookies





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