



THE FULLERTON HOTEL
SINGAPORE

Lunar New Year

AT THE FULLERTON HOTEL SINGAPORE

PACKAGE INCLUSIONS

Exclusively for events held
from 6 January to
12 February 2025

From **158*** per person
Minimum of 20 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.
- Lunar New Year Set Menu (individually plated)
- 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 AMENITIES:

- A podium with microphone
- LCD projector and screen

ENJOY SPECIAL PRIVILEGES

- House wines at an exclusive rate of **78*** per bottle
- Additional free-flowing beer and house wines at an exclusive rate of **38*** 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*



THE FULLERTON HOTEL
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SET MENU A **岁岁平安宴**

158* per person, minimum of 20 persons

金蛇发财捞起
八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly,
Shallot Oil and Kumquat Dressing

金龙贺禧 金沙酱虾球
富贵平安 北海道带子黄梨莎莎
王牌寓号 酱烧琵琶鸭

Crispy Prawn Coated with Golden Salted Egg Yolk Sauce
Chilled Hokkaido Scallop with Pineapple Salsa
Roasted Pi-Pa Duck

蒸蒸日上 松茸菇瑶柱鲍鱼炖鸡汤

Double-boiled Matsutake with Dried Scallop, Abalone and Red Date
in Chicken Consommé

连年有余大丰收
蜜辣焗鲈鱼, 清炒时蔬, 腊味糯米饭

Oven-baked Chilean Sea Bass with Spicy Honey Sauce,
Stir-fried Seasonal Vegetable,
Wok-fried Glutinous Rice with Chinese Sausages

金枝玉叶
杨枝金露伴玫瑰白芝麻年糕

Chilled Cream of Mango
Rose and White Sesame Nian Gao

中国茶

Chinese Tea

SET MENU B **生意兴隆宴**

158* per person, minimum of 20 persons

玉龙运财 青芥末虾球
凤凰报喜 姜茸贵妃鸡
吉祥元宝 红烧十头南非鲍鱼

Deep-fried Prawn with Wasabi Mayonnaise
Slow-cooked Chicken with Minced Ginger Sauce
Braised South African Ten-head Abalone

四季常鸿
烧酒蟹肉四宝羹

Braised Dried Scallops, Deep-fried Fish Maw, Flower Mushrooms,
Sea Cucumber and Crab Meat in Superior Broth with Chinese Wine

年年有余 乌榄大蒜蒸金目鲈, 时蔬

Steamed Barramundi with Preserved Black Olive and Leek, Seasonal Vegetable

满载而归 荷叶腊味香菇鸡球蒸饭

Steamed Fragrant Rice with Chinese Sausage, Chicken, Mushroom, Lotus Leaf

马不停蹄
桂花马蹄露, 红豆汤圆

Warm Osmanthus Sweet Dessert Soup with Water Chestnut and
Red Bean Glutinous Rice Dumpling

中国茶

Chinese Tea





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SET MENU C **喜气洋洋宴**

188* per person, minimum of 20 persons

金蛇发财捞起
八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly,
Shallot Oil and Kumquat Dressing

凤凰展鸿图 红烩蟹肉燕窝羹

Braised Bird's Nest with Crab Meat in Superior Soup

天天有余 金银蒜蒸龙虎斑, 时蔬

Steamed Hybrid Grouper in Superior Soya Sauce, Seasonal Vegetable

风生水起 红烧海参鸡卷生菜

Stewed Sea Cucumber and Chicken Roll with Premium Oyster Sauce

春风满面 瑶柱鲜菇焖伊面

Simmered Ee-fu Noodles with Dried Scallop and Fresh Mushrooms

金枝玉叶

Chilled Cream of Mango with Sago, Pomelo and Lime Jelly

杨枝金露青柠冻, 豆沙芝麻球

Deep-fried Red Bean Sesame Ball

中国茶

Chinese Tea

SET MENU D **万事如意宴**

188* per person, minimum of 20 persons

金蛇发财捞起
八喜捞金香槟冻熏鲑鱼鱼生

Gold Rush Smoked Salmon Yu Sheng with Champagne Jelly,
Shallot Oil and Kumquat Dressing

蒸蒸日上 虫草花干贝红枣炖鸡汤

Double-boiled Cordyceps Flower Soup with Dried Scallop and
Red Date in Chicken Consommé

长年有余 蛋白花雕蒸鲈鱼

Steamed Chilean Sea Bass with Silken Egg White in Hua Diao Sauce

鸿运金元宝
红烧十头鲍鱼香菇生菜

Stewed 10-Head Abalone and Mushroom in Premium Oyster Sauce
with Iceberg Lettuce

丰收年年 腊味糯米饭

Wok-fried Glutinous Rice with Chinese Sausage

马不停蹄
桂花马蹄露, 红豆汤圆

Warm Osmanthus Sweet Dessert Soup with Water Chestnut and
Red Bean Glutinous Rice Dumpling

中国茶

Chinese Tea

