

FOR IMMEDIATE RELEASE

A MAGICAL CHRISTMAS WITH CARLTON HOTEL SINGAPORE



Fruity Peel Chocolate Cake with Cheese Frosting



Chocolate Calamansi Basil with Pineapple Compote Log Cake

28 October 2022, Singapore – As we launch into a flurry of festivities before entering 2023, wrap up the year with a bang with Carlton Hotel Singapore as we dazzle you with a smorgasbord of choices to celebrate this yuletide season!

Festive Goodies from Christmas Goodies Booth located at the Lobby
(1st to 25th December 2022, 11am to 7.30pm)

A Christmas feast will not be complete without a heavenly spread of festal fare, so let our festive goodies astound you with a multitude of festive must-haves.

Apart from the traditional **Roasted Whole Turkey with Chestnut Stuffing and Cranberry and Turkey Jus** (4.5kg-5kg, \$198), slice your knife into the crispy skin of the **German Pork Knuckles with BBQ Sauce** (1.2kg each; 2 pieces, \$138), and **Slow-roasted Black Pepper O.P (oven-prepared) Beef with Courvoisier Pepper Sauce** (2kg, \$258) dressed with an aromatic cognac bouquet pepper sauce that will have your guests asking for seconds.

Besides the signature **Gammon Honey Glazed Bone-In Ham with Pineapple and Raisin Sauce** (5kg-6kg, \$298), enjoy a taste of the Traditional Chinese Medicine (TCM) sweetness with Chef's **Honey Rock Sugar Glazed Boneless Ham** (3kg, \$158) for a lighter alternative.

Surrender to the sweet temptations of an array of festive cake flavours. Offering a slight deviation to the signature Traditional Chocolate Log Cake is the **Chocolate Calamansi Basil with Pineapple**

Compote Log Cake (1.2kg, \$78) – a layered log cake made of Valrhona Caramel Dulcey Chocolate Mousse with 35% cocoa content, piquant Basil Sponge Cake, tangy Calamansi Curd, tropical Pineapple Compote finished with a crunchy Chocolate Florentine base, adding texture to every luscious bite.



Christmas Pudding



Whole Roast Turkey with Chestnut Stuffing, Cranberry & Turkey Jus and Honey Glazed Boneless Ham

Chocolate fanatics will swoon over the **Fruity Peel Chocolate Cake with Cream Cheese Frosting** (1kg, \$68) – a dense cake with perfect blend of the candied fruit peels of a traditional fruit cake and made with 64% cocoa content **Manjari Chocolate from Valrhona**. This cake will be stunner as it is complete with a transparent sugar dome making it like an edible snow globe.

With Christmas goes back to a custom in medieval England, a household favourite for centuries, no traditional Christmas is complete without a **Christmas Pudding** (700g, \$48). A combination of dried fruit, candied fruit peel, citrus zests in a dense, sticky sponge cake flavoured with brandy that steams for over 14 hours and made weeks in advance. So, generally the longer the pudding matures, the more flavourful it will be.

Save yourself the hassle of cooking and impress your dinner guests with well-planned party park sets from \$158.

Festive Feast At Café Mosaic

For a Christmas party with colleagues and friends, look no further. The chefs at Café Mosaic have come up with sumptuous buffet of fresh salads, seafood on ice, International and local delights, and exquisite desserts to end your feast on a sweet note. In addition to yuletide goodies such as Tom Turkey with condiments, Glazed Honey Baked Ham, log cakes and more will be served!

For additional \$38, add to the festive cheer with free flow of wine and beer.

Pre-Christmas Buffet

(21 to 23 December, 12pm to 2.30pm-Lunch; 6pm to 10pm-Dinner)

Buffet Lunch: \$88 per person (adult); \$44 per child (6 – 12 years old)

Buffet Dinner: \$108 per person (adult); \$54 per child (6 – 12 years old)

Christmas Eve and Christmas Day Buffet

(24 and 25 December, 12pm to 2.30pm-Lunch; 6pm to 10pm-Dinner)

Buffet Lunch: \$88 per person (adult); \$44 per child (6 – 12 years old)

Buffet Dinner: \$138 per person (adult); \$69 per child (6 – 12 years old)

Boxing Day Buffet Lunch

(26 December, 12pm to 2.30pm-Lunch)

Buffet Lunch: \$108 per person (adult); \$54 per child (6 – 12 years old)

New Year's Eve Buffet Dinner

(31 December, 6pm to 10pm-Dinner)

Buffet Dinner: \$138 per person (adult); \$69 per child (6 – 12 years old)

New Year's Day Buffet Lunch

(1 January 2023, 12pm to 2.30pm-Lunch)

Buffet Lunch: \$98 per person (adult); \$49 per child (6 – 12 years old)

Early Bird Special for UOB, Citibank, CIMB, OCBC, DBS and HSBC card members

- 15% off Festive Goodies from 1 to 25 December.
- 20% off Christmas dining with reservations and full payment made by 15 December.
- 20% off New Year's dining with reservations and full payment made by 22 December.

For reservations, call Café Mosaic at 6311 8195 or email cafe.mosaic@carltonhotel.sg

*Prices stated are subject to service charge and GST.

For online purchases, please visit www.celebrations.carltonhotel.sg

For the full list of Festive Takeaway Goodies, please refer to Appendix A.

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About Carlton Hotel Singapore

Carlton is an upscale business hotel, offering our guests the best of Singapore. Combining international standards with exceptional service and local charm, our warm welcome and cosmopolitan facilities create a seamless stay. Carlton Hotel offers 940 well-appointed guest rooms with 13 meeting rooms, award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool.

Visit www.carltonhotel.sg for more information.

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