

DECEMBER 27, 2022

A Bountiful Lunar New Year with Tablescape and Grand Park City Hall

Celebrate the festivities with our auspicious Lunar New Year Set Menus available from 9 January to 5 February 2023.



SINGAPORE – As we enter the season for Lunar New Year celebrations, it is a time of new beginnings, reunions, and feasting! This year of the rabbit, Grand Park City Hall and Modern European restaurant Tablescape pay tribute to this joyous festival with menus perfect for merrymaking with family and friends.

Guests can look forward to an exciting array of menus curated for celebrating at home or at the restaurant. Think delicious set menus in the elegantly welcoming space of the Tablescape restaurant, a takeaway menu with items that are also perfect as food gifts, as well as – for the first time ever – a limited-edition Lunar New Year Dessert Garden filled with adorable, auspicious-looking festive treats.

LUNAR NEW YEAR SET MENUS (from \$88++/pax).

For those who need a delicious feast that hits all the high notes, Grand Park City Hall and Tablescape come together to present an array of Lunar New Year Set Menus. Available from 9 January to 5 February, the set menus feature lavish dishes made with auspicious and traditional ingredients just for the festivities.

Commence the meal with a toss of the Prosperity Yu Sheng (found in the \$108++ and \$138++ menu) which features Norwegian smoked salmon, abalone, and crispy fish skin. Diners who opt for the \$138++ menu may enjoy an even more luxe option with the inclusion of Jospier-grilled Spanish octopus. These are paired with winter melon, pomelo, ginger, carrots and bokchui crackers – all rich in symbolisms of wealth, peace and good fortune. The platter is also topped with avruga caviar and gold leaves for a little extra East-meets-West opulence.



Other highlights in the set menus include the fragrant Soya Braised Chicken with Ginger and Scallion made with a whole chicken that is marinated with Chinese wine, ginger, scallion, light soy sauce and housemade chicken oil for one whole day. The chicken is then braised in flavourful housemade stock made with scallions, shallots, caoguo or black cardamom, dried chilli, mandarin peel, soya sauce and oyster sauce.

The Wok Fried Yee Fu Noodle is another delicacy almost exclusively found only during family celebrations and gatherings. Symbolising the promise of long life, the “longevity noodles” is blanched in housemade chicken stock and then simply fried on the wok with vegetables, chives, mushrooms and baby abalone. Diners that order the \$108++ and \$138++ set menus will enjoy the inclusion of generous portions of deshelled tiger prawns wok fried in their noodles as well.

For desserts, look forward to the delectable Yam Paste with Ginkgo Nut (found in the \$88++ and \$108++ menus) made with pureed yam steamed with shallots, sugar, ginkgo nuts and topped with coconut cream and pandan leaves. The Chilled Mango Sago Cream with Pomelo (found in the \$138++ menu) features a sweet mango puree with soft sago seeds poured over mango ice cream, and freshly chopped mango and pomelo.

For smaller celebrations and reunions at home, Grand Park City Hall and Tablescape's \$88 Lunar New Year set menu will also be available for takeaway and deliveries.

TABLESCAPE'S LUNAR NEW YEAR

DESSERT GARDEN (\$58nett).

Perfect for an adorable, sweet start to the year of the bunny or as a felicitously symbolic gift for a friend, the Lunar New Year Dessert Garden presents a box of gorgeous desserts inspired by the festivities.

Each dessert has been tailored to include key flavours and colours that are must-haves of the Lunar New Year as they symbolise happiness, good fortune and prosperity for the coming months.

Rich flavours and bright colours grace the Dessert Garden with items like the exclusive Mandarin Orange Mousse Tart composed of a tangy orange-lime mousse, orange mirror glaze topped with a chocolate prosperity coin and gold flakes; and an auspiciously coloured Red Velvet Cake layered with crème cheese and brightened with a delicious housemade lemon-lime syrup.

The Lemon Meringue Tart features an egg-white meringue topped with a lemon paste, adorably designed to look

like mini rabbits, in celebration of the upcoming zodiac animal. The addictive housemade Mini Pineapple Balls present a melt-in-your-mouth crumb that embraces caramelised pineapple paste and cinnamon.

For those looking for last-minute gifts, these desserts will also be available individually or in its full Dessert Garden box, at Tablescape's Lunar New Year Deli Counter operating in the lobby of Grand Park City Hall.

LUNAR NEW YEAR COCKTAILS

(\$18++/Dine-in only).

Exclusive to the Lunar New Year season, Tablescape also presents a selection of festive cocktails at an easy \$18++, specially designed to please both eyes and palate when you dine in.

Sip on the sweet and delightful Litchee Bloom made with a mixture of gin, yuzu, lychee and passionfruit; or the more playful and aromatic WealthTea Citron, a concoction made with a variety of liqueurs like Grand Marnier, Triple Sec, Barrel Aged Whiskey as well as citron jam that has been infused with chamomile flowers.

TABLESCAPE LUNAR NEW YEAR TAKEAWAY SPECIALS (from \$34nett).

For Lunar New Year, Tablescape's Takeaway Menu is filled with brand-new dishes inspired by traditional festive dishes. The items are carefully curated to be perfect for potluck celebrations during reunions and as wonderful food gifts for your loved ones.

Prosperity Yu Sheng with Abalone (\$118nett/4-6 pax)

The Prosperity Yu Sheng brings together auspicious ingredients ready for you to toss up high and attract an abundance of luck for the upcoming year. Classic smoked Norwegian salmon and abalone add to the posh experience. Crispy fish skin adds heft and flavour alongside other fruit and vegetable ingredients like winter melon, pomelo, ginger, carrots and bokchui crackers – all rich in symbolisms of wealth, peace and good fortune. The platter is topped with avruga caviar and delicate gold leaves for an extra touch of lucky East-meets-West luxe.

Celebration Roasts (from \$34nett)

The Black Truffle Duck (\$128nett) is inspired by Peking Duck and is equally painstaking to make. Made with a whole duck, it is first stuffed and coated with a truffle-butter-and-salt mixture and left to marinate for one day. It is then blanched with red and white vinegar, squid ink, truffle oil and maltose. To finish, the duck is hung to dry for six hours before being baked in low heat. Diners can order traditional accompaniments such as crepes for an easy \$20nett.

The flavourful Jospier-Charred BBQ Pork (\$34nett, good for two) is made with fatty pork belly marinated in an assortment of Chinese ingredients and aromatics like oyster sauce, chuhou paste, hoisin, cinnamon and star anise. The pork is then slow-baked in an oven before being precisely grilled and finished on charcoal in a Jospier oven for an added smoky flavour.

The Roasted Chicken (\$88nett) features a bright and festive orange-thyme flavour with every bite thanks to its special marinade. Marinated overnight with ingredients like juniper berries, thyme, orange zest and

smoked paprika, the chicken is baked to juicy perfection only upon order.

For smaller gatherings, Tablescape makes it easier with their Celebration Platter Sets. The option for 2 Varieties (\$42nett) allows guests to select any two of the abovementioned roasts while the 3 Varieties (\$55nett) option lets you try them all! These will be prepared in smaller portions – perfect for those who want it all!

Prosperity In A Pot (\$188nett/4pax)

This is Tablescape's unique pencai dish – created to offer a taste of Europe in the midst of tradition. The Prosperity in a Pot features traditional ingredients like abalone, scallops, Boston and slipper lobster, pork belly, king prawns, and mussels, these ingredients are poached in a herb broth inspired by an Italian acqua pazza. The ingredients will be prepared chilled for diners to enjoy at home.

This Lunar New Year, Tablescape and Grand Park City Hall's festive options will help provide an unforgettable spread for your friends and family alike!

DETAILS AT A GLANCE

富贵荣华 – Bountiful Luck Set Menu – \$88++/pax (min. 4pax)

Available:

For dine-in from 9 January 2023 to 5 February 2023 (Not available from 18 to 25 January 2023)

For deliveries and takeaways from 9 January 2023 to 5 February 2023 at \$88nett (2-day notice period)

Menu:

双星报喜

Combination platter of Jospier Charred Char Siew with Honey Sauce and Truffle Roasted Duck

桶子豉油鸡百鸟朝凤

Soya Braised Chicken with Ginger and Scallion

XO 酱炒芦笋...遍地黄金

Sauteed Asparagus with Almonds and XO Sauce

海鲜焖伊面丰衣足食

Wok Fried Yee Fu Noodle with Chives and Baby Abalone

白果芋泥甜甜蜜蜜

*Yam Paste with Ginkgo Nut***吉祥如意 – Abundant Prosperity Set Menu – \$108++/pax (min. 4 pax)**

Available for dine-in from 9 January 2023 to 5 February 2023

Menu:

皇府捞起

Abalone, Smoked Salmon, Crispy Fish Skin, Winter Melon, Leek, Daikon, Radishes, Red & Green Pickles, Orange Peel, Pomelo, Ginger, Lotus Root, Carrots, Roasted Peanuts, Bok Chui Crackers, Gold leaf & Avruga Caviar

双星报喜

Combination platter of Jospier Charred Char Siew with Honey Sauce and Truffle Duck

冬虫草炖花胶/ 招财进宝

Double Boiled Fish Maw Soup with Cordyceps

桶子豉油鸡百鸟朝凤

Soya Braised Chicken with Ginger and Scallion

XO 酱芦笋炒扇贝... 富贵花开

Sauteed Asparagus with Scallops and XO Sauce

海鲜焖伊面丰衣足食

Wok Fried Yee Fu Noodle with Tiger Prawns, Scallops and Baby Abalone

白果芋泥甜甜蜜蜜

*Yam Paste with Ginkgo Nut***展翅高飞- Grand Longevity Set Menu – \$138++/pax (min. 4pax)**

Available for dine-in from 9 January 2023 to 5 February 2023

Menu:

皇府捞起

Grilled Octopus, Smoked Salmon, Crispy Fish Skin, Winter Melon, Leek, Daikon, Radishes, Red & Green Pickles, Orange Peel, Pomelo, Ginger, Lotus Root, Carrots, Roasted Peanuts, Bok Chui Crackers, Gold leaf & Aruvga Caviar

三星报喜

Combination platter of Jospir Charred BBQ Pork with Honey Sauce and Truffle Duck and Roasted Pork

佛跳墙/ 招财进宝
Buddha Jumps Over the Wall

奇味鲈鱼柳年年有余
Deep Fried Sea Perch with Spicy Mango Salsa

金沙虾球展翅高飞
Deep-fried Prawns Coated with Salted Egg Yolk

海鲜焖伊面丰衣足食
Wok Fried Yee Fu Noodle with Tiger Prawns, Scallops and Baby Abalone

香芒杨枝甘露甜甜蜜蜜
Chilled Mango Sago Cream with Pomelo

Lunar New Year Cocktails

Available for dine-in from 9 January 2023 to 5 February 2023

Menu:

花好月圆 Litchie Bloom (\$18++)
Gin, Yuzu Juice, Lychee Syrup, Passionfruit Syrup

年年柚余WealthTea Citron (18++)
Barrel Aged Whisky, Grand Marnier, Triple Sec, Chamomile infused Citron Jam

Lunar New Year Dessert Garden (\$58nett)

Available from 9 January 2023 to 5 February 2023

Menu:

Cheese Cake 恭贺新年
Crème Cheese, Vanilla, Cookie Crumble, Raspberry

Lemon Meringue Tart 岁岁平安
Lemon Paste, Egg White Meringues, Blossom Rabbit

Mini Pineapple Golf Ball 四季花开
Homemade Pineapple Paste, Melt in the Mouth Crumbs

Orange Mousse Tart 生意兴隆

Mandarin Orange Compound, Orange Glaze, Cacao nibs, Prosperity Coin, Gold Flakes

Red Velvet Cake 鸿运当头
Chocolate, Crème Cheese, Velvet Crumble

Macaroons 彩色缤纷
Assorted Macaroon

Lunar New Year Takeaway Menu

Available for deliveries and takeaways from 9 January 2023 to 5 February 2023 (2-day notice period)

Menu:

Prosperity Yu Sheng (\$118nett/4-6pax)

Abalone, Smoked Salmon, Crispy Fish Skin, Winter Melon, Leek, Daikon, Radishes, Red & Green Pickles, Orange Peel, Pomelo, Ginger, Lotus Root, Carrots, Roasted Peanuts, Bok Chui Crackers, Gold leaf & Aruvga.

Celebration Roast Fare (Roast items require 3-day notice period):

Black Truffle Duck (\$128nett)

Truffle Roasted Duck, Black Truffle, Brandy with Traditional accompaniment, Crepes, Cucumber, Leek, Duck Sauce (Additional \$20nett)

Josper-Charred BBQ Pork (\$34nett/2pax)

Slow Roasted Pork 'Char Siew', Honey Sauce

Roasted Chicken (\$88nett)

Orange-Thyme Marinated Whole Chicken

Celebration Platter Set

Combination – 2 Varieties (\$42nett)

Combination – 3 Varieties (\$55nett)

Prosperity in a pot (\$188nett/4pax)

Abalone, Boston lobster, Scallops, Pork Belly, Slipper Lobster, King Prawns, Mussels, Mushrooms Leek, Corn, Avruga Caviar

How To Order:

- Tablescape e-shop
- Call 6432 5566
- Email to hello@tablescape.sg

Payment:

For orders via telephone call and email, guests will receive a call and email with a payment link from Tablescape. Orders will only be confirmed once online payment is made, and proof of payment shared.

How to pick up your order:

The restaurant will share precise details and directions when the order is confirmed.

Delivery and Self Pick-Collection Time Slots:

Lunch: 11am to 2.30pm

Dinner: 5pm to 8.30pm

Tablescape

Level 3, 10 Coleman Street, Grand Park City Hall, S179809

T: +65 6432 5566

E: hello@tablescape.sg

W: <https://www.parkhotelgroup.com/singapore/grand-park-city-hall/tablescape>

FB: www.facebook.com/tablescapesg/

www.facebook.com/grandparkcityhall

IG: www.instagram.com/tablescapesg

www.instagram.com/grandparkcityhall

About Tablescape

Officially opened in January 2018, Tablescape is a Modern European restaurant and bar located within the luxurious Grand Park City Hall. Featuring gueridon service, classic dishes with a contemporary twist, and an interior of neoclassical beauty, guests are transported back to a time when dining at a restaurant was a special moment in life. The bar brings together an inspired list of artisanal cocktails, wines, and craft beers to complete the dining experience, and create an exquisite destination for all-occasion dining in the heart of Singapore's historic civic and business district.

Tablescape

Level 3, 10 Coleman Street, Grand Park City Hall, S179809

T: +65 6432 5566

E: hello@tablescape.sg

W: parkhotelgroup.com/cityhall/tablescape

Facebook: [@tablescapesg](https://www.facebook.com/tablescapesg)

Instagram: [@tablescapesg](https://www.instagram.com/tablescapesg)

Opening Hours

Lunch – 12pm to 2pm (Mon-Sat) | Sunday Brunch 12pm to 3pm

Afternoon Tea – 2.30pm to 4.30pm (Mon-Fri) | 3pm to 5pm (Sat & Sun)

Dinner – 6pm to 10pm

Seating Capacity

Restaurant: 60 persons

Bar: 40 persons

Private Dining Room: Up to 14 persons

About Grand Park City Hall

Grand Park City Hall is the flagship luxury hotel of Park Hotel Group, occupying a prime location in Singapore's civic and central business districts. Part of Grand Park City Hall is City Hall Square, a three-storey mixed lifestyle development with a dining, beauty, and fashion boutique created by integrating two century-old conservation shophouses within its modern structure, which comprises 343 guestrooms across 10 floors – a design that perfectly embodies Singapore's unique culture.

By building new upon the old, history and heritage and the hotel fabric become inseparable. Visual touches acknowledge this connection: take the neo-classical aesthetic of the restaurant – a tribute to the Neoclassical and Palladian architecture to nearby landmarks such as the National Gallery, Peranakan Museum, and Supreme Court.

More information is available on its website, Facebook and Instagram.

Next article

Grand Park Kodhipparu, Maldives Celebrates Their 5th Anniversary »

Press Contact

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