



## **PRESS RELEASE**

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## **USHER THE YEAR OF WOOD SNAKE AT PARADOX SINGAPORE MERCHANT COURT**

**Singapore, 20 DECEMBER 2024**

The Year of the Snake symbolizes wisdom and agility, and we celebrate this momentous year that has double Springs with a menu that amplifies blessing and good fortunes. Available from 3 January to 27 February 2025, our celebration promises to usher in the New Year with a menu that heralds energy and vitality for the new year.

Paradox Singapore has prepared a variety of feasting bundles, so you are spoiled for choice whether you are dining or having tea with us or prefer a joyous hosting at home. For those who enjoy hosting at home, we have our Auspicious Delights Takeaway which is available for booking now. Alternatively, relax at Crossroads Bar with our Blooms and Brews Afternoon Tea, a modern blend of tea-infused desserts and gin-infused tea crafted in traditional prosperity symbols to welcome the new year.

At Paradox Singapore, we are committed to providing a celebration that transcends expectations. We invite you to partake in the joy of this special season surrounded by the warmth of our hospitality as we usher in the Year of the Snake with great feasting and celebrations.



## **Golden Treasure Buffet**

Embark on a culinary journey with our handcrafted Yu Sheng which symbolises abundance of wealth and long life. The dish is also known as 'Lohei' which implies tossing up good fortune during Chinese New Year celebrations and you can Create-Your-Own Prosperity Yu Sheng – presented in a buffet-style pick-your-own style at Ellenborough Market Café.

Beyond Yu Sheng, you can indulge in an array of culinary delights, including *Golden Coin "Bai Ye" Salad*, *Braised Sea Cucumber*, *Fish Maw*, *Dried Oyster*, *Black Moss*, *Flower Mushrooms*, *Steamed Emperor Herbal Chicken*, *Jinhua Ham Golden Fried Rice* and even *Roasted Goose in House Special Cherry Sauce*.

Adding an extra layer of flavour to the celebrations, our Peranakan specialities offer *Cincalok Egg Omelette*, *Beef Rendang*, *Curry Fish Head*, and the renowned *Singapore Laksa*, all part of our Peranakan spread that promises to tantalise your taste buds. Be spoilt for choice at the dessert spread which will offer local specialties such as the classics *Cheng Teng*, *Nonya Burbur Cha Cha*, or a *DIY shave Ice Counter* that allows you to curate your own *Ice Kachang* or *Chendol* with over 10 different toppings to choose from. Also, not to be missed is our signature *Durian Pengat* to round off your experience on a beautiful note.

## **Golden Treasure Buffet**

3 January to 27 February 2025

### Lunch

Monday to Friday | 12.00pm to 2.30pm

S\$68++/adult, S\$28++/child

Saturday, Sunday & Public Holiday | 12.00pm to 4.00pm

S\$78++/adult, S\$34++/child

### Dinner

Monday to Thursday | 6.30pm to 10.00pm

S\$88++/adult, S\$38++/child

Friday, Saturday, Sunday & Public Holiday | 6.30pm to 10.00pm

S\$108++/adult, S\$48++/child

## **Reunion Buffet Dinner**

28 January 2025 | 6.30pm to 10.00pm

S\$138++/adult, S\$68++/child

## Auspicious Delights Takeaways

Celebrate the time-honoured traditions of reunion with your family and friends with a series of festive creations presented in our Chinese New Year Auspicious Delights Takeaways. Featuring for the first time our Celebration Roasted Goose, available for this festive period, don't miss the chance to make this limited-time delicacy the highlight of your holiday table.



*Fortune Bundle*

For your large family gatherings, elevate your celebration with our **Fortune Bundle**. This bundle promises a modern twist to your usual Chinese New Year dinner as it showcases our signature *Peranakan Style Yusheng* which will surely wow your diners. Immerse yourself in the unique flavours that incorporate distinctive ingredients such as Baby Abalones, shredded Sweet Potatoes and Fried Glass Noodles. Finish it off with a drizzle of the Tamarind Dressing that gives you a hint of tanginess. Also featuring *Stewed Pork Knuckle with Chestnuts in Red Burgundy Sauce*, *Crispy Red Grouper*, *Fortune Abundance Pot* and *Golden Treasure Claypot Rice with baby Abalone and Preserved Meat* and our unique *Pan-fried Nian Gao* covered with Red Sugar and a hint of Coconut Floss. Priced at \$788+, this set infuses our Peranakan heritage into this time-honoured tradition of jubilant gatherings.



*Prosperity Bundle*

For smaller gatherings, feast in our **Prosperity Bundle**, meticulously crafted to bring good fortune to your table. Packed with traditional delicacies, this bundle features an assortment of the classic *Prosperity Yu Sheng* topped with *Smoked Salmon with Yuzu Chia Seed Speciality Dressing*, *Double-Boiled Wild Mushroom Herbal Chicken Soup with Dang Gui* Salt-baked Chicken or a *Crispy Red Grouper* that symbolises abundance and prosperity. This Prosperity Bundle is priced at S\$358+ where each dish is thoughtfully prepared for an authentic and memorable dining experience for you and your loved ones.

### **Auspicious Delights Takeaway**

16 December 2024 to 9 February 2025

**Fortune Bundle** | S\$788+ (Serves 8-10 persons)

**Prosperity Bundle** | S\$358+ (Serves 4-6 persons)

Our Auspicious Delights takeaways also offer a total of 9 delicacies to select from:



Peranakan-style Yu Sheng | S\$188+  
with Abalone, Fried Glass Noodles with Tamarind Dressing



Prosperity Yu Sheng | S\$78+  
with Smoked Salmon, Yuzu Chia Seed Specialty Dressing



Celebration Roast Goose | S\$198+  
with House Special Cherry Sauce



Fortune Abundance Pot | S\$338+  
with Abalone, Sea Cucumber, XO Chinese Sausage, Dried Oyster, Roasted Pork Belly, Fatt Choy,  
Dried Scallop, Flower Mushroom, Tiger Prawn and Chinese Long Cabbage



Crispy Tiger Prawn | S\$68+  
with Fried Garlic and Toasted Almonds



Stewed Pork Knuckle | S\$88+  
with Chestnuts in Red Burgundy Sauce



Crispy Red Grouper | S\$128+  
*In Cantonese Style Topped with Cilantro*



Golden Treasure Claypot Rice | S\$88+  
*with Baby Abalone and Preserved Meat*



Harmonious Bliss Cake | S\$98+  
*Coconut Almond Dacquoise, Citrus Diplomat Cream, Kumquat Jelly, Crunchy Pearl*





## **Blooms & Brews Afternoon Tea**

Set amidst the oasis of [Crossroads Bar](#), as you sip your gin-infused lemongrass, yuzu and jasmine tea, you can savour over a sublime pairing of sweet and savoury delights infused with tea leaves. Crafted as symbols of good fortune and abundance, indulge in savoury highlights of *Green Tea with Cha Soba*, *Sakura Ebi*, *Seaweed*, *Scallion*, *Longjing Tea with Fried Chicken*, *Golden Garlic* and *Honey Yoghurt*, *Da Hong Pao* made of *Prawn in Butternut Pumpkin Puree* and leek.

The sweets are a visual delight where our chefs have infused tea leaves into symbols such as *Fortune Ingot* made with *Chrysanthemum* and *Honey*, *Gold Bar* with *Hojicha* and *Cheese*, *Firecracker* which is *Fruit Tea* with *Ruby Chocolate* with a local touch – *Bak Kwa* and *Classic Vanilla*.

3 January to 27 February 2025

Monday to Sunday | 3.00pm to 6.00pm

For 2 persons, \$88++ with a pot of Gin-infused with Lemongrass, Yuzu and Jasmine tea or \$118++ with a bottle of Prosecco

To book a table at [Ellenborough Market Café](#) or [Crossroads Bar](#) and enquiries regarding takeaway goodies, please email [dining@paradoxsingapore.com](mailto:dining@paradoxsingapore.com) or call +65 6239 1847 / +65 6239 1848. You may also reserve a table at Ellenborough Market Café via [bit.ly/emc-reservations](http://bit.ly/emc-reservations) and at Crossroads Bar via [bit.ly/crb-reservations](http://bit.ly/crb-reservations).

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For additional information or images, please contact:

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### **ABOUT PARADOX SINGAPORE MERCHANT COURT**

Paradox Singapore is an urban resort that offers guests a sophisticated yet playful blend of traditional refinement and modern elegance. Located in the vibrant river district of Clarke Quay, the hotel is perfect for those looking for a stylish home base during business travel, or a quiet sanctuary to relax and unwind. Our comfortable rooms and spacious suites feature picturesque views of the city's skyline and are equipped with thoughtful amenities for laid-back style without any fuss. The financial hub of Raffles Place and tourist spots such as Chinatown and Clarke Quay are within proximity. The Clarke Quay MRT Station at its doorsteps provides ease of commuting to and from the airport, the city, and major attractions.

For more information, please visit [www.paradoxhotels.com/singapore](http://www.paradoxhotels.com/singapore).

### **ABOUT PARADOX HOTEL GROUP**

Paradox Hotel Group is an innovative hospitality brand and award-winning hotel collective that develops, operates, and markets exceptional boutique lifestyle hotels & resorts across the world. All Paradox hotels proudly showcase Canadian hospitality, manifested through thoughtful design, best-in-class facilities and guest services, and bespoke dining and gathering concepts. Each location features multifaceted experiences that differ from the others, celebrating individuality and vibrant perspectives. Paradox Hotel Vancouver is the first Paradox-branded hotel in Canada under the Paradox Hotel Group umbrella, including Summit Lodge Boutique Hotel and Aava Hotel in Whistler, and global locations Paradox Resort & Residences in Karon Beach Phuket, and Paradox Singapore Merchant Court. For more information, please visit [www.paradoxhotels.com](http://www.paradoxhotels.com).