



雅閣
Y A
G E



2026

**Prosperity
in Full Bloom**

花开富贵福满门



A FEAST OF REUNION & JOY

From 01 January to 03 March 2026

Celebrate new beginnings and cherished connections this Chinese New Year at Ya Ge.

Gather with family, friends, or business associates to indulge in our specially curated festive set menus, convenient takeaways, and delightful seasonal goodies — each thoughtfully crafted to bring warmth, joy, and prosperity to your celebrations.

喜
聚
团
圆
，
欢
庆
新
春

与家人、好友或同事齐聚雅阁，
共度温馨喜悦的团圆时光。



Prosperity in Full Bloom

- A New Year to Treasure, A Reunion to Remember



For more information, scan QR Code or visit:

<https://orchidhotel.com.sg/offers/yage-2026-chinese-new-year>

Tel: +65 6818 6831 WhatsApp: +65 8031 6831

Email: events@orchidhotel.com.sg (corporate dining)

Email: yage@orchidhotel.com.sg (goodies & takeaways)

马到功成福满门

ABUNDANCE SET MENU

\$108.00++ | *per person (min. 2 persons)*
每位 (两位起)

年年有余金马迎春鱼生

Prosperity Yellowtail and Crispy Eel Yu Sheng

蟹肉瑶柱鱼鳔羹

Braised Superior Broth with Crab Meat,
Conpoy and Fish Maw

茭白笋爆龙趸球

Sautéed Giant Garoupa Fillet with Water Bamboo Shoots

香煎十头鲜鲍拼烧肉叉烧芦笋

Pan-fried 10-Head Abalone accompanied with
Roasted Pork Belly, BBQ Iberico Pork and Asparagus

葱香腊味鸳鸯米饭

Steamed Jasmine and Glutinous Rice
with Chinese Sausage and Waxed Meat

甜品

Desserts

粉红佳人椰子冻

Chilled Pink Guava with Coconut Pudding

步步高升花生紫薯年糕

Purple Sweet Potato Nian Gao coated with Peanut

*Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.*



骏马奔腾展宏图
SUCCESS SET MENU

\$138.00++ | per person (min. 2 persons)
每位 (两位起)

年年有余金马迎春鱼生

Prosperity Yellowtail and Crispy Eel Yu Sheng

贡菊明目鱼炖黄花胶

Double-boiled Golden Fish Maw with
Asian Moon Scallop and Imperial Tribute Chrysanthemum

三十年老菜脯蒸鳕鱼件

Steamed Cod Fish Fillet with 30-Year Aged Preserved Radish

蒜香烧汁香煎黑豚肉伴鹅肝冰菜

Pan-seared Kurobuta Pork Collar, Foie Gras
with Garlic-Infused Sauce and Ice Plant

龙虾尾野菌焖伊面

Stewed Ee-fu Noodles with Lobster Tail and Wild Mushroom

甜品

Desserts

马蹄生金泰味甜品

Chilled Corn Soup with Red Ruby, Jackfruit and Coconut Jelly

大吉大利橘子麻糬

Mandarin Orange Mochi

Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.





Double-boiled Golden Fish Maw with
Asian Moon Scallop and Imperial Tribute
Chrysanthemum

贡菊明目鱼炖黄花胶

Signatures of Reunion

Masterpieces of Tradition and Taste



Steamed Yellow Croaker Fish
in Chicken Broth with Fennel

浓鸡汁茴香大黄花鱼

马步如飞迎好运
REUNION SET MENU

\$1188.00++ | 10 persons
十位份

年年有余金马迎春鱼生
Prosperity Yellowtail and Crispy Eel Yu Sheng

燕窝蟹肉海皇羹
Bird's Nest and Crab Meat in Supreme Seafood Broth

浓鸡汁茴香大黄花鱼
Steamed Yellow Croaker in Chicken Broth with Fennel

烟熏炭火琵琶鸡
Smoked Grilled 'Pi Pa' Chicken

五头鲍鱼扣冬菇西兰花
Braised 5-Head Abalone with Mushroom and Broccoli

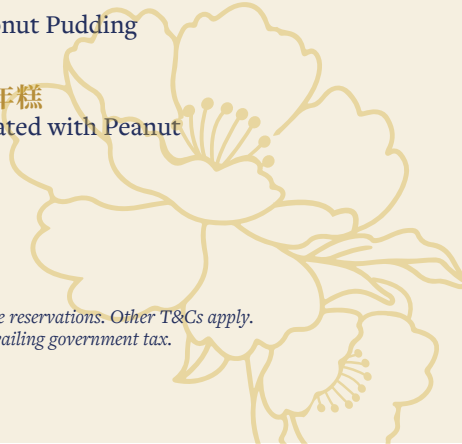
荷香腊味鸳鸯米饭
Steamed Lotus Leaf Jasmine and Glutinous Rice
with Chinese Sausage and Waxed Meat

甜品
Desserts

粉红佳人椰子冻
Chilled Pink Guava with Coconut Pudding

步步高升花生紫薯年糕
Purple Sweet Potato Nian Gao coated with Peanut

Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.



马年春暖福满堂
FORTUNE SET MENU

\$1488.00++ | 10 persons
十位份

年年有余金马迎春鱼生
Prosperity Yellowtail and Crispy Eel Yu Sheng

鹿茸炖三珍汤
Double-boiled Supreme Soup with Deer Antler and Sea Treasures

港蒸大顺壳
Steamed Marble Goby in Hong Kong Style

鱼松虾籽沙律虾球
Deep-fried Deshelled Prawn with
Fish Floss and Shrimp Roe

五头鲍鱼伴天白菇西兰花苗
Braised 5-Head Abalone with
White Shiitake Mushroom and Broccolini

熟成脆皮爱尔兰烧鸭
Roasted Dry-Aged Irish Duck

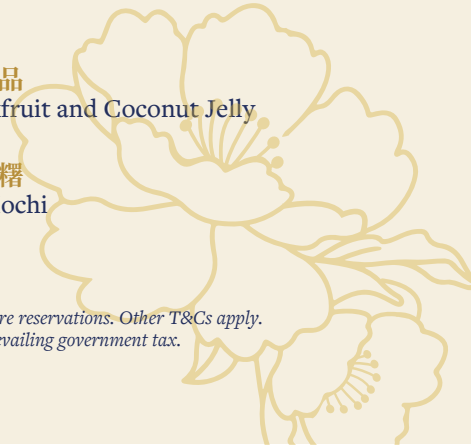
澳龙焗木鱼花糯米饭
Steamed Australian Lobster with
Glutinous Rice and Bonito Flakes

甜品
Desserts

马蹄生金泰味甜品
Chilled Corn Soup with Red Ruby, Jackfruit and Coconut Jelly

大吉大利橘子麻糬
Mandarin Orange Mochi

Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.





**Sautéed Eight Treasures Vegetables with
Yunnan Black Tiger Palm Mushroom
wrapped in Lotus Leaf**

荷香黑虎掌菌八宝蔬

Signatures of Reunion

Masterpieces of Tradition and Taste



**Stir-fried Australian Lobster with Glutinous
Rice Wine Sauce & Deep-fried Deshelled Prawn
with Fish Floss and Shrimp Roe**

京烧酒酿澳洲龙虾与
鱼松虾籽沙律虾球

马驰千里创佳绩
OPULENT SET MENU

\$1988.00++ | 10 persons
十位份

年年有余金马迎春鱼生
Prosperity Yellowtail and Crispy Eel Yu Sheng

鱼翅蟹肉虾饺炖胶原蛋白汤
Double-boiled Collagen Soup with
Shark's Fin, Crab Meat and Prawn Dumpling

港蒸红班
Steamed Red Garoupa in Hong Kong Style

京烧酒酿澳洲龙虾
Stir-fried Australian Lobster with Glutinous Rice Wine Sauce

有机花菜葛仙米煨黄玉参
Stewed Yellow Jade Sea Cucumber with Nostoc
and Organic Cauliflower in Chicken Broth

荷香黑虎掌菌八宝蔬
Sautéed Eight Treasures Vegetables with
Yunnan Black Tiger Palm Mushroom wrapped in Lotus Leaf

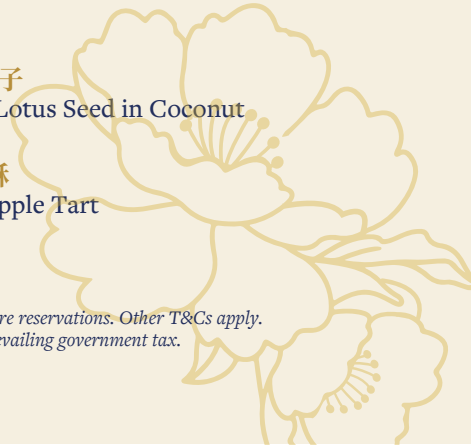
五头鲍鱼过桥鲍汁稻庭面
Braised 5-Head Abalone with Inaniwa Udon in Abalone Sauce

甜品
Desserts

椰盅炖燕窝雪莲子
Double-boiled Bird's Nest with Snow Lotus Seed in Coconut

金玉满堂凤梨酥
Abundant Fortune Pineapple Tart

Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.



马踏祥云開泰运
LONGEVITY SET MENU

\$98.00++ | *per person*
每位

素鹅捞起

Vegetarian Goose Yu Sheng

松茸干菌葛仙米炖竹笙上素汤

Double-boiled Matsutake Mushroom Soup
with Nostoc and Bamboo Pith

素鲍鱼扒有机野花菜

Braised Mocked Abalone accompanied with Organic Cauliflower

夏果黑虎掌菌百合爆芦笋

Sautéed Yunnan Black Tiger Palm Mushroom with
Macadamia Nuts, Lily Bulbs and Asparagus

意大利红胡椒炒乌冬面

Stir-fried Udon with Italian Peppercorn

甜品

Desserts

马蹄生金泰味甜品

Chilled Corn Soup with Red Ruby, Jackfruit and Coconut Jelly

步步高升花生紫薯年糕

Purple Sweet Potato Nian Gao coated with Peanut

Available for lunch and dinner. Deposit is required to secure reservations. Other T&Cs apply.
Prices are subject to 10% service charge and prevailing government tax.





Main Dining Hall (Events Corner)

主餐厅(团体用餐区)

Festive Gatherings & Timeless Moments

Celebrate in comfort and style —

where cherished connections and fine flavours come together at Ya Ge



Private Dining Rooms

私人用餐室



Y
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E

1 Tras Link, Orchid Hotel (Level 3),
Singapore 078867

Tel: +65 6818 6831 or +65 8031 6831

Email: yage@orchidhotel.com.sg / events@orchidhotel.com.sg

<https://www.orchidhotel.com.sg/dining/ya-ge>

Chinese New Year Eve Dinner Time:

1st Seating - 5:30 pm - 7:30 pm

2nd Seating - 8:00 pm - 10 pm

Operation Hours:

11:30 am - 2:30 pm (last order 2 pm) | daily

5:30 pm - 10 pm (last order 9 pm) | daily

