HAPPY CHINESE NEW YEAR
新年快乐
Chinese New Year is the most anticipated festival of the Chinese calendar – a time for reconnecting with friends and family, and sharing precious time together.

Usher in the Year of the Rat at Orchard Hotel Singapore and celebrate the Lunar New Year with a touch of luxury, mouth-watering menu delights and all the special touches you would expect from us.

Gong Xi Fa Cai!

Jean-Philippe Jacopin
General Manager

FESTIVE HOTLINE:
T 6739 6666
E huating.ohs@millenniumhotels.com

Indulge in
PROSPERITY GIFTS
AND TREATS
Good Fortune, Prosperity and Longevity

Prosperity Hampers available.
Alternatively, you can purchase a gift voucher at Hua Ting Restaurant or Lunar New Year Goodie House.
Taste the finest

REUNION DELICACIES

Treasured Lunar New Year goodies to mark the arrival of the Rat Year.

恭喜发财宴  Set Menu
$108 per person (Minimum 2 people)
- 三宝迎新春  Smoked Duck, Crispy Bean Skin Crispy Prawn, Yam Paste
- 事事皆如意  Braised Bird’s Nest, Fish Maw, Fungus
- 年年有盈余  Steamed Sea Perch, Cordyceps Flower
- 发财鲍好市  Braised 10-head South African Whole Abalone, Black Moss, Dried Oyster, Seasonal Greens
- 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat
- 鸿运庆丰年  Chilled Mango Puree, Pomelo, Sago, Herbal Jelly
- 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake

恭喜发财宴  Set Menu
$138 per person (Minimum 2 people)
- 三宝迎新春  Smoked Duck, Crispy Bean Skin Crispy Prawn, Yam Paste
- 事事皆如意  Braised Bird’s Nest, Fish Maw, Fungus
- 年年有盈余  Steamed Sea Perch, Cordyceps Flower
- 发财鲍好市  Braised 10-head South African Whole Abalone, Black Moss, Dried Oyster, Seasonal Greens
- 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat
- 鸿运庆丰年  Chilled Mango Puree, Pomelo, Sago, Herbal Jelly
- 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake

恭喜发财宴  Set Menu
$168 per person (Minimum 2 people)
- 三宝迎新春  Smoked Duck, Crispy Bean Skin Crispy Prawn, Yam Paste
- 事事皆如意  Braised Bird’s Nest, Fish Maw, Fungus
- 年年有盈余  Steamed Sea Perch, Cordyceps Flower
- 发财鲍好市  Braised 10-head South African Whole Abalone, Black Moss, Dried Oyster, Seasonal Greens
- 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat
- 鸿运庆丰年  Chilled Mango Puree, Pomelo, Sago, Herbal Jelly
- 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake

恭喜发财宴  Set Menu
$198 per person (Minimum 2 people)
- 三宝迎新春  Smoked Duck, Crispy Bean Skin Crispy Prawn, Yam Paste
- 事事皆如意  Braised Bird’s Nest, Fish Maw, Fungus
- 年年有盈余  Steamed Sea Perch, Cordyceps Flower
- 发财鲍好市  Braised 10-head South African Whole Abalone, Black Moss, Dried Oyster, Seasonal Greens
- 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat
- 鸿运庆丰年  Chilled Mango Puree, Pomelo, Sago, Herbal Jelly
- 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake

LUNAR NEW YEAR EVE DINNER
24 January 2020
5.00pm – 7.00pm (1st Seating)
8.00pm – 10.00pm (2nd Seating)
<table>
<thead>
<tr>
<th>Menu Name</th>
<th>Price</th>
<th>People</th>
<th>Menu Items</th>
</tr>
</thead>
</table>
| 财运亨通宴 Set Menu     | $868    | 8      | ✿ 财运亨通捞鱼生  Fresh Salmon, Crispy Fish Skin “Lo Hei” Yu Sheng  
|                         |         |        | ✿ 华厅聚满堂  Sautéed Scallops, Fresh Lily Bulbs, Seasonal Greens, Crispy Prawn, Yam Paste  
|                         |         |        | ✿ 万卓迎更新  Braised Bird’s Nest, Crab Meat, Dried Scallop  
|                         |         |        | ✿ 发财饱市  Braised 10-head South African Whole Abalone, Black Moss, Dried Oyster, Seasonal Greens  
|                         |         |        | ✿ 金鸡贺新春  Hand-pulled Chicken, Pomelo  
|                         |         |        | ✿ 年年庆有余  Steamed Soon Hock, Garlic Crumbs  
|                         |         |        | ✿ 金银堆满屋  Double-boiled Red Date Tea, Snow Fungus, Sea Coconut, Black Sesame Dumpling, Osmanthus  
|                         |         |        | ✿ 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake  

| 如意吉祥宴 Set Menu     | $988    | 10     | ✿ 吉祥如意齐捞生  Fresh Hamachi, Crispy Fish Skin “Lo Hei” Yu Sheng  
|                         |         |        | ✿ 同贺新年到  Sautéed Coral Clams, Seasonal Green, Spicy Sauce  
|                         |         |        | ✿ 万宝聚满盆  Braised Bird’s Nest, Dried Scallop, Bamboo Pith  
|                         |         |        | ✿ 金鸡贺新春  Hand-pulled Chicken, Pomelo  
|                         |         |        | ✿ 共创成功业  Braised 10-head South African Abalone, Black Moss, Dried Oyster, Seasonal Greens  
|                         |         |        | ✿ 年年庆有余  Pating Fish, Spring Onion, Shallot, Red Chili, Peppercorn, Casserole  
|                         |         |        | ✿ 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat  
|                         |         |        | ✿ 幸福庆团圆  Double-boiled Red Date Tea, Snow Fungus, Sea Coconut, Black Sesame Dumpling, Osmanthus  
|                         |         |        | ✿ 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake  

| 生意兴隆宴 Set Menu     | $1188   | 8      | ✿ 生意兴隆齐捞生  South African Whole Abalone, Fresh Salmon “Lo Hei” Yu Sheng  
|                         |         |        | ✿ 望子皆成龙  Sautéed Prawn, Sakura Shrimp, Seasonal Greens  
|                         |         |        | ✿ 事事皆如意  Braised Bird’s Nest, Fish Maw, Fungus  
|                         |         |        | ✿ 金鸡贺新春  Hua Ting Signature Crispy Roasted Duck  
|                         |         |        | ✿ 生意发全球  Braised South America Sea Cucumber, Black Moss, Dried Oyster, Seasonal Greens  
|                         |         |        | ✿ 年年庆有余  Pan-fried Pomfret Fillet, Superior Soya Sauce  
|                         |         |        | ✿ 金银堆满屋  Wok-fried Glutinous Rice, Preserved Meat  
|                         |         |        | ✿ 幸福庆团圆  Double-boiled Red Date Tea, Snow Fungus, Sea Coconut, Black Sesame Dumpling, Osmanthus  
|                         |         |        | ✿ 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake  

| 一帆风顺宴 Set Menu     | $1388   | 10     | ✿ 一帆风顺齐捞生  Fresh Hamachi, Salmon “Lo Hei” Yu Sheng  
|                         |         |        | ✿ 金猪迎新春  Golden Suckling Pig  
|                         |         |        | ✿ 竹报喜平安  Braised Bird’s Nest, Crab Meat, Crab Roe  
|                         |         |        | ✿ 年年庆有余  Steamed Soon Hock, Cordyceps Flower  
|                         |         |        | ✿ 掌上明珠  Braised 10-head South African Abalone, Goose Web, Black Moss, Seasonal Greens  
|                         |         |        | ✿ 喜따誰笑  Braised Tiger Prawn, Ginger, Rice Wine  
|                         |         |        | ✿ 銀源常常來  Braised Rice Vermicelli, Shredded Suckling Pig, Preserved Vegetable, Bean Sprout  
|                         |         |        | ✿ 幸福庆团圆  Double-boiled Red Date Tea, Snow Fungus, Sea Coconut, Black Sesame Dumpling, Osmanthus  
|                         |         |        | ✿ 步步显高升  Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake  

Mondays to Fridays  
Lunch 11.30am – 2.30pm  
Dinner 6.00pm – 10.30pm  
 Saturdays, Sundays & Public Holidays  
Lunch 11.00am – 2.30pm  
Dinner 6.00pm – 10.30pm  

For reservations and enquiries:  
T 6739 6666  
E huating.ohs@millenniumhotels.com
富贵满门宴 Set Menu
$2088 for 10 people
- 富贵满门齐捞生 Fresh Salmon, Crispy Fish Skin “Lo Hei”
- 荣华添富贵 Lunar New Year Petit Four
- 百业皆兴隆 Double-boiled “Buddha Jumps Over The Wall”, Sea Treasures, Superior Bird’s Nest
- 幸福庆团圆 Double-boiled Red Date Tea, Snow Fungus, Sea Coconut, Black Sesame Dumpling, Osmanthus
- 步步显高升 Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake

富贵门全席 Set Menu
$1588 for 10 people
- 富贵门全席捞生 Fresh Toro, Hamachi, Salmon Roe “Lo Hei”
- 翠华添富贵 Lunar New Year Petit Four
- 辉煌三式拼 Hua Ting Signature Roasted Duck | Deep-fried Stuffed Scallops, Prawn Paste, Pomelo | Chilled Marinated Jelly Fish, Shallot Oil
- 百业皆兴隆 Double-boiled “Buddha Jumps Over The Wall”, Sea Treasures, Superior Bird’s Nest
- 菜肴迎宾客 Sautéed Sea Conch, Preserved Olives, Seasonal Greens
- 爵地聚黄金 Wok-fried Diced Beef, Japanese Mushroom, Assorted Capsicum, Chinese Wine
- 红利一齐来 Steamed Eastern Grouper, Superior Soya Sauce
- 一本皆万里 Braised Rice Vermicelli, Pig Trotter, Black Moss
- 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- 荣华添富贵 Lunar New Year Petit Four

喜宴迎春宴 Set Menu
$1388 for 6 people
- 喜宴迎春齐捞生 Fresh Hamachi, Salmon, Salmon Roe “Lo Hei”
- 翱翔当头照 Roasted Boneless Suckling Pig, Fermented Bean Paste
- 春浓海中宝 Double-boiled Superior Bird’s Nest, Sea Conch, Chicken, Chanterelle
- 华厅精选盆菜 Hua Ting Deluxe “Pen Cai”
- 岁岁笑开颜 Braised Inaniwa Udon, Scallop, Egg White
- 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- 荣华添富贵 Lunar New Year Petit Four

金玉满堂宴 Set Menu
$1988 for 10 people
- 金玉满堂齐捞生 Fresh Hamachi, Salmon, Salmon Roe “Lo Hei”
- 鸿运当头照 Roasted Boneless Suckling Pig, Fermented Bean Paste
- 呈祥海中宝 Double-boiled Superior Bird’s Nest, Sea Conch, Chicken, Chanterelle
- 华厅精选盆菜 Hua Ting Deluxe “Pen Cai”
- 岁岁笑开颜 Braised Inaniwa Udon, Scallop, Egg White
- 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- 荣华添富贵 Lunar New Year Petit Four

益寿盆菜宴 Set Menu
$1388 for 6 people
- 益寿盆菜齐捞生 Fresh Toro, Hamachi, Salmon Roe “Lo Hei”
- 翱翔当头照 Roasted Boneless Suckling Pig, Fermented Bean Paste
- 呈祥海中宝 Double-boiled Superior Bird’s Nest, Sea Conch, Chicken, Chanterelle
- 华厅精选盆菜 Hua Ting Deluxe “Pen Cai”
- 岁岁笑开颜 Braised Inaniwa Udon, Scallop, Egg White
- 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- 荣华添富贵 Lunar New Year Petit Four

金玉满堂宴 Set Menu
$2988 for 10 people
- 金玉满堂齐捞生 Fresh Toro, Hamachi, Salmon Roe “Lo Hei”
- 翱翔当头照 Roasted Boneless Suckling Pig, Fermented Bean Paste
- 呈祥海中宝 Double-boiled Superior Bird’s Nest, Sea Conch, Chicken, Chanterelle
- 华厅精选盆菜 Hua Ting Deluxe “Pen Cai”
- 岁岁笑开颜 Braised Inaniwa Udon, Scallop, Egg White
- 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- 荣华添富贵 Lunar New Year Petit Four
### 金碧辉煌宴 Set Menu
$3988 for 10 people
- **金碧辉煌齐捞生** Fresh Toro, Salmon, Crispy Fish Skin “Lo Hei” Yu Sheng
- **百业腾飞官燕盏** Braised Superior Bird’s Nest, Australian Lobster, Supreme Chicken Stock
- **财源广进三喜拼** Stuffed Suckling Pig, Prawn Paste, Crispy Rice, Plum Sauce | Pan-fried Foie Gras, Crispy Bean Curd Skin | Flavoured Fungus, Garlic, Truffle Oil
- **四季平安南非鲍** Braised 4-head South African Abalone, Japanese Mushroom, Black Moss, Seasonal Greens
- **前程万里苏丹鱼** Steamed Sultan Fish, Superior Soya Sauce
- **鸿福齐天和牛扒** Pan-fried Diced Wagyu Beef, Chinese Wine
- **平步青云带子面** Double-boiled Homemade Almond Cream, Hashima, Glutinous Rice Dumpling
- **锦上添花双美点** Lunar New Year Petit Four

### 万丐藏意宴 Set Menu
$6888 for 10 people
- **万丐藏意齐捞生** Fresh Toro, Caviar “Lo Hei” Yu Sheng
- **红片赤壮片皮猪** Golden Suckling Pig
- **大展鸿图官燕盏** Braised Superior Bird’s Nest, Crab Meat, Crab Roe
- **富贵有余忘不了** Steamed Empurau, Superior Soya Sauce
- **生财顺景青边鲍** Braised Australian Green Lip Abalone, Whole Sea Cucumber, Black Moss
- **遍地黄金和牛扒** Braised Wagyu Beef Fillet, Fresh French Morel Mushroom
- **万贯缠身龙虾面** Braised Noodles, Boston Lobster, Ginger, Spring Onion
- **千家万户庆团圆** Double-boiled Hashima, Glutinous Rice Dumpling, Lotus Seeds, Red Date
- **花开富贵双美点** Lunar New Year Petit Four

### 龙马精神宴 Set Menu
$4888 for 10 people
- **龙马精神齐捞生** Australian Lobster Sashimi, “Lo Hei” Yu Sheng
- **一鸣惊人人生猪** Golden Suckling Pig
- **金银满载官燕盏** Double-boiled Superior Bird’s Nest, Chicken, Cordyceps Flower
- **生意兴隆青边鲍** Braised Australian Green Lip Abalone, Pan-fried Fish Maw, Black Moss, Seasonal Greens
- **望子成龙海上鲜** Steamed Pacific Grouper, Superior Soya Sauce
- **望女成凤和牛扒** Pan-fried Wagyu Beef Fillet, Salt
- **珍宝银苗龙虾饭** Wok-fried Rice, Fresh Lobster Meat, Salmon Roe, Egg White, Black Garlic
- **甜甜蜜蜜庆丰年** Double-boiled Hashima, Peach Resin, Lotus Seeds, Red Date
- **世界和平双美点** Lunar New Year Petit Four
Welcome a year of abundance with
GASTRONOMIC GALORE
The perfect time to gather friends and family for a festive meal!

CHINESE NEW YEAR EVE
BUFFET LUNCH
24 January 2020
$78.88 adult
- “Fa Cai” BBQ Platter with Coin Jerky
- Signature Stewed Whole Pork Knuckle with Garlic, Yam, Chestnut and Mushroom in Chinese Spice Dark Soy Sauce
- Mandarin Orange Chocolate Cake

CHINESE NEW YEAR EVE
BUFFET DINNER
24 January 2020
$118.88 adult
- Octopus Salad with “Yu Sheng” Pickle on Sour Peach Sauce
- Orchard Cafe Signature Pen Cai
- Traditional and Green Tea “Nian Gao”
- Pineapple Tart and Peach Tart

2-hour free flow Beer/Wine $58
M Beer 2 pints $28 nett
House Wine $58 nett per bottle
Champagne $88 nett per bottle

CHILDREN BELOW 5 YEARS OLD DINE FOR FREE.
CHILDREN FROM 5 TO 12 YEARS OLD ENJOY THE ABOVE AT HALF PRICE.

Looking for our Lion Dance Performance

Lunch 12.00pm - 2.30pm
Dinner 6.00pm - 10.00pm

For reservations and enquiries:
T 6739 6565
E orchardcafe.ohs@millenniumhotels.com
Celebrate love at our

VALENTINE'S DAY BUFFET
Featuring Grilled Boston Lobster, Glazed Asparagus and Heritage Dishes.

<table>
<thead>
<tr>
<th>VALENTINE’S DAY BUFFET DINNER</th>
<th>14 February 2020</th>
</tr>
</thead>
<tbody>
<tr>
<td>$118 adult</td>
<td></td>
</tr>
</tbody>
</table>

Grilled Boston Lobster, Glazed Asparagus in Gratinated Hollandaise and Cheese, Duck Rillettes with Cranberry Sauce, Tasmanian Smoked Salmon and more

**Chef Specialty**
- Duck Rillettes with Cranberry Sauce
- Tasmanian Smoked Salmon with Avocado Guacamole and Roe

**Seafood Extravaganza on Ice**
- Canadian Oyster, Irish Oyster, Snow Crab Claw, Spanish Black Mussel, Chilled Mud Crab, Chilean Scallop with Roe, Chilled Tiger Prawn

**Japanese Corner**
- Assorted Valentine Heart Shape Sushi and Maki
- Freshly Cut Sashimi (Salmon, Seabass, Swordfish, Tuna and Amaebi)

**Carving Station**
- Signature Oven-roasted Baby Whole Sheep Marinated with Indian Spices
- Herb-marinated White Prime Rib, BBQ Pork Rib
- Oven-roasted Farmed Fed Chicken
- Signature Baked Whole Salmon Fillet with Country Tomato Chutney and Yoghurt with Mix Olive and Cherry Tomato

**BBQ Station**
- King Prawn, Lamb Chop, Slipper Lobster, Satay

**Hot Selection Western**
- Signature Braised Beef Short Ribs with Char-grilled Asparagus and Celeriac, Prestige Red Wine Jus
- Pan-seared Farmed-fed Barramundi with Mango and Pomelo Salsa, Shellfish Bisque
- Baked Heart Shaped Chicken and Meat Pies

**Valentine Special Dessert Creations**
- Yuzu Orange Heart Shaped Cake
- Heart Shaped Strawberry Tart
- Heart Shaped Mango Pudding with Strawberry Sauce and Fruits
- Valentine Cup Cake with Ice Frosting
- Passionate Hot Chocolate Soufflé

**DO-IT-YOURSELF COCKTAIL**

Enjoy 20% discount when you book before 1 February 2020.

For reservations and enquiries:
T 6739 6565
E orchardcafe.ohs@millenniumhotels.com

Dinner 6.00pm - 10.00pm
VALENTINE’S DAY SET LUNCH & DINNER
14 February 2020
$88 per person

APPETIZER
- Seafood Harmony
  Pan-seared Norwegian Salmon and Hokkaido Scallop served with Dou Asparagus, Black pearl in Shellfish Foam
- Sentimental Experience
  Cream of Golden Pumpkin served with Roasted Chorizo Basil Pesto

MAIN COURSE
- Surf and Turf
  Oven-roasted Australian Lamb Rack, Grilled Boston Lobster served with Honey Mango Salsa, Saffron Fregola, Baby Carrot, Broccolini in Natural Jus

DESSERT
- Sweet Memory
  L’amour Heart Shape Ivory Chocolate Mousse, Raspberry Cream with Crunchy Feuilletine

Get in the mood for love with our FRENCH FARE
For your Valentine’s Day celebration

For reservations and enquiries:
T 6739 6738
E monbijou.ohs@millenniumhotels.com

Weekdays 10.00am – 9.00pm (8.30pm last order)
Weekends 9.00am – 9.00pm (8.30pm last order)
Reminiscence with your loved ones over a prosperous REUNION HOTPOT

Luxuriate in these festive delights complemented with premium ingredients.

### PROSPERITY SET

**$78 per person** *(minimum 2 people)*

- **APPETIZER**
  - Sotong Doughnut
- **SOUP BASE** *(Choose 1 or top up $8 for 2 soup bases)*
  - Tomato Soup with Century Egg and Coriander
  - Sichuan Seaweed Soup with Bean Sprout
  - Chinese Yam Soup with Bean Curd
  - Shark Bone Cartilage Soup with Bean Curd
- **FRESH INGREDIENTS**
- **DESSERT**
  - Dessert of the day

### AUSPICIOUS SET

**$98 per person** *(minimum 2 people)*

- **APPETIZER**
  - Sotong Doughnut
- **SOUP BASE**
  - Abalone, Conpoy Chicken Broth
- **FRESH INGREDIENTS**
  - Fresh Prawn, Baby Squid, Bay Scallop, Lala Clams, Dragon Tiger Grouper, US Kurobuta Pork, Nagano Pork Belly, US Pastrami, Prawn Paste with Fish Maw, Mixed Balls Platter, Ramen
- **DESSERT**
  - Dessert of the day

### ABUNDANCE SET

**$318** *(3 to 4 people)*

- **APPETIZER**
  - Sotong Doughnut
- **FRESH INGREDIENTS**
  - Boston Lobster, Tiger Prawn, Bay Scallop, Lala Clams, Dragon Tiger Grouper, US Kurobuta Pork, Nagano Pork Belly, Australia Sliced Beef, Shanghai Dumpling, Mixed Balls Platter, Vegetables and Mushroom Platter and Yam Steam Rice
- **DESSERT**
  - Double-boiled Peach Resin Dessert
- **ADD-ON SOUP BASE** *(Top up $8 for 2 soup bases)*
  - Tomato Soup with Century Egg and Coriander $20
  - Sichuan Seaweed Soup with Bean Sprout $22
  - Chinese Yam Soup with Bean Curd $28
  - Shark Bone Cartilage Soup with Bean Curd $28

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**Available from 13 January to 8 February 2020**

Lunch 11.30am – 2.30pm (2.00pm last order)
Dinner 5.30pm – 10.30pm (10.00pm last order)

For reservations and enquiries:
T 6739 6628
E steamboat.huating@millenniumhotels.com
Cheers to a New Year

PROSPERITY DRINK
Let our Chinese New Year Afternoon Tea set delight your senses.

PROSPERITY AFTERNOON TEA
1 to 31 January 2020
$68 for 2 people

VALENTINE’S DAY
14 February 2020
Adam & Eve (Cocktail) $18
Amora (Mocktail) $12

PROSPERITY COCKTAIL AND MOCKTAIL
• 金橘 Golden Orange Mojito $18
• 红包 Hong Bao Mocktail $12
Gather at your convenience with our

**PROSPERITY SPRING PACKAGES**

At our brand-new function rooms.

Get a prosperous head start to the Lunar New Year with a celebration in grand style.

Indulge in our Auspicious Menus inspired by the award-winning Master Chef Lap Fai and dedicated event planners to celebrate luck and prosperity for the upcoming year.

<table>
<thead>
<tr>
<th><strong>FESTIVE LUNCH</strong></th>
<th><strong>FESTIVE DINNER</strong></th>
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</thead>
<tbody>
<tr>
<td>$728 per table</td>
<td>$828 per table</td>
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Valid for events held between 24 January and 8 February 2020 for a minimum of 8 tables.

For reservations and enquiries:
T 6739 6582 / 6739 6635 / 6739 6505
E cateringenquiry.ohs@millenniumhotels.com

Confirm by
30 DECEMBER
2019
to enjoy a bottle of wine per table
<table>
<thead>
<tr>
<th>发财鱼生 YUSHENG</th>
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<tr>
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<td>Prosperity Yu Sheng, Salmon</td>
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<tr>
<td>华厅围村家乡盆菜</td>
<td>Hua Ting Fortune Pot</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Japanese Mushroom, Tiger Prawns, Dried Oyster, Duck</td>
<td>5 pax (五人)</td>
<td>$328.00</td>
<td>5 pax (五人)</td>
</tr>
<tr>
<td></td>
<td>10 pax (十人)</td>
<td>$598.00</td>
<td>10 pax (十人)</td>
</tr>
<tr>
<td>当红乳猪全体</td>
<td>Barbecued Whole Suckling Pig</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$288.00</td>
<td>$308.16</td>
<td></td>
</tr>
<tr>
<td>华厅招牌脆皮全鸭</td>
<td>Hua Ting Signature Roasted Duck</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$82.00</td>
<td>$87.74</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>发财年糕 NIAN GAO</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>金箔传统年糕</td>
<td>Fortune Traditional Nian Gao</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$42.00</td>
<td>$44.94</td>
<td></td>
</tr>
<tr>
<td>茶香桂花马蹄糕</td>
<td>Water Chestnut Cake, Osmanthus, Tie Guan Yin</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$42.00</td>
<td>$44.94</td>
<td></td>
</tr>
<tr>
<td>黄金紫薯糕</td>
<td>Pumpkin and Purple Sweet Potato Cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$42.00</td>
<td>$44.94</td>
<td></td>
</tr>
<tr>
<td>萝卜糕, 十六头南非鲍鱼</td>
<td>Radish Cake, 16-head South African Abalone</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$78.00</td>
<td>$83.46</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>新年饼干 SNACKS</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>薯粉饼</td>
<td>Kueh Bangkit (Flower) 300g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$23.80</td>
<td>$25.47</td>
<td></td>
</tr>
<tr>
<td>香脆花生饼</td>
<td>Crispy Peanut Cookie 380g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$23.80</td>
<td>$25.47</td>
<td></td>
</tr>
<tr>
<td>虾米条</td>
<td>Spicy Prawn Roll 340g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$26.80</td>
<td>$28.68</td>
<td></td>
</tr>
<tr>
<td>鸡蛋卷原味</td>
<td>Love Letter 175g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$23.80</td>
<td>$25.47</td>
<td></td>
</tr>
<tr>
<td>黄金黄梨球</td>
<td>Golden Pineapple Ball 450g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$26.80</td>
<td>$28.68</td>
<td></td>
</tr>
<tr>
<td>黄金黄梨塔</td>
<td>Golden Pineapple Tart 450g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$26.80</td>
<td>$28.68</td>
<td></td>
</tr>
</tbody>
</table>
CHINESE NEW YEAR ORDER FORM

<table>
<thead>
<tr>
<th>Collection Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily 11.30am to 2.30pm or 6.00pm to 10.00pm</td>
</tr>
<tr>
<td>Chinese New Year Eve 11.30am to 2.30pm or 5.00pm to 6.30pm</td>
</tr>
</tbody>
</table>

**PAYMENT DETAILS** *(For pre-orders, please email completed order form to huating.ohs@millenniumhotels.com)*

<table>
<thead>
<tr>
<th>Name:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contact No: __________ (M) __________ (O/H) __________</td>
</tr>
<tr>
<td>Email:</td>
</tr>
<tr>
<td>Address: ______________</td>
</tr>
<tr>
<td>______________ Postal Code: __________</td>
</tr>
</tbody>
</table>

*A confirmation call will be made upon receipt of your order.

**CREDIT CARD** *(Please tick the appropriate card type)*

<table>
<thead>
<tr>
<th>Amex</th>
<th>Diners</th>
<th>JCB</th>
<th>Mastercard</th>
<th>Visa</th>
<th>Other</th>
</tr>
</thead>
</table>

| Credit Card No: ______________ |
| Card Expiry Date: __________ / __________ (mm/yy) |

*Please bring along the stated credit card for verification upon collection.

**CHEQUE** *(Please make cheque payable to City Hotels Pte Ltd)*

| Cheque No: ______________ |
| Bank: ______________ Amount: ______________ |

*Only Company Cheque is accepted. Please allow a minimum of 5 working days for cheque to be processed.

**CASH**

| Amount: ______________ |

**SELF-COLLECTION AT HUA TING RESTAURANT**

| Date: __________ Time: __________ (am/pm) |

**DELIVERY**

| Attention: ______________ |
| Address: ______________ ______________ Postal Code: __________ |

*CASH*

| Amount: ______________ |

**TERMS & CONDITIONS:**

Full payment is required for order confirmation. Free delivery for orders above $1000. Delivery time is subject to availability. Privilege card or promotional offers do not apply unless otherwise stated. Indication of weight and serving portion is based on estimation. Other terms and conditions apply. All images shown are for illustrative purposes only.
Signature SUITE SPLENDOUR

Treat yourself and loved ones to a staycation at our signature suites with rates from $450 per night, including complimentary Wi-Fi access and Breakfast Buffet for two people.

The ultimate luxurious suite, conceptualised by world-renowned designer, Pierre Yves Rochon, our signature suites are unique and instagram worthy for your Chinese New Year festive stay.

Take advantage of our room package to enjoy the perfect location of Orchard Hotel Singapore and immerse in the festivities.
All images are for illustrative purposes only. Prices quoted are subject to service charge and prevailing government taxes unless otherwise stated. Orchard Hotel Singapore reserves the right to amend or terminate the offer without prior notice.