







HAPPY CHINESE 新年 快乐







CONG-RATS A BRAND NEW YEAR









Taste the finest

REUNION DELICACIES

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

井		恭喜发财宴 Set Menu	먣
	\$1	08 per person (Minimum 2 people)	
o <u>=</u>	宝迎新春	Smoked Duck, Crispy Bean Skin Crispy Prawr Yam Paste	٦,
⋄ 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	e,
• 金	银堆满屋	Wok-fried Glutinous Rice, Preserved Meat	
• 鸿	运庆丰年	Chilled Mango Puree, Pomelo, Sago, Herbal Jel	ly
• 步	步显高升	Deep-fried Yam Nian Gao, Pan-fried	
36		Chestnut Cake	8

● 三星齐报喜 A Combination Of Charcoal-grilled Spanish Iberico Pork "Char Siew" | Crispy Prawn, Pomelo | Duo Fungus, Wasabi Sauce ◆ 大展鸿图燕 Braised Superior Bird's Nest, Crab Meat, Crab Roe 恭祝身壮健 Braised Beef Fillet, Chinese Leek, Organic Black Garlic Braised South America Sea Cucumber, 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) ◎ 如意吉祥捞鱼生 Fresh Hamachi "Lo Hei" Yu Sheng ➡ 呈祥海中宝 Double-boiled Superior Bird's Nest, Sea Conch, Chicken, Chanterelle 参 黄金皆万两 Wok-fried Pork Rib, Crispy Garlic, Chilli 掌上吐明珠 Braised 6-head South African Whole Abalone, Goose Web, Black Moss, Seasonal Greens 新春行好运 Stewed Inaniwa Udon, Diced Sea Perch, Egg White, Salmon Roe 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)





财运亨通宴 Set Menu \$868 for 8 people

财运享通捞鱼生 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

万桌迎更新 Braised Bird's Nest, Crab Meat, Dried Scallop发财鲍好市 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 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 for 8 people

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金鸭贺新春 Hua Ting Signature Crispy Roasted Duck

 生意惯全球
 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 ● 幸福庆团園 Double-boiled Red Date Tea, Snow Fungus,

Sea Coconut, Black Sesame Dumpling,
Osmanthus

Usmanthus 北北思亭升 Deen-fried Vam N

步步显高升 Deep-fried Yam Nian Gao, Pan-fried
 Chestnut Cake

如意吉祥宴 Set Menu \$988 for 10 people

• 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

一帆风顺宴 Set Menu \$1388 for 10 people

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

• 掌上吐明珠 Braised 10-head South African Abalone, Goose Web, Black Moss, Seasonal Greens

• 嘻哈皆欢笑 银源常常来 Braised Tiger Prawn, Ginger, Rice Wine 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

参 步步显高升 Deep-fried Yam Nian Gao, Pan-fried Chestnut Cake





喜雁迎春宴 Set Menu

\$1588 for 10 people

喜雁迎春齐捞生 Fresh Salmon, Crispy Fish Skin "Lo Hei"
 Yu Sheng

◎ 金猪迎新春 Golden Suckling Pig

◆ 万宝棸满盆 Braised Bird's Nest, Dried Scallop, Bamboo Pith

林祝身壮健 Braised Beef Fillet, Chinese Leek, Organic

Black Garlic

 深海吐明珠 Braised 6-head South African Abalone, Black Moss, Sea Cucumber, Seasonal Greens

• 年年庆有余 Wok-fried Soon Hock, White Pepper, Casserole

 意气添风发 Braised Noodles, Shredded Suckling Pig, Enoki Mushroom, Preserved Olive

◆ 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

富贵满门宴 Set Menu \$2088 for 10 people

• 富贵满门齐捞生 Fresh Toro, Hamachi, Salmon "Lo Hei" Yu Sheng

• 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

• 遍地聚黄金 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

益寿盆菜宴 Set Menu

\$1388 for 6 people \$1688 for 8 people \$1988 for 10 people

• 哇哇捞鱼生 Fresh Hamachi, Salmon, Salmon Roe "Lo Hei"
Yu Sheng

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"

• 甜蜜庆丰年 Double-boiled Hashima, Peach Resin, Lotus Seeds. Red Date

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" Yu Sheng

◆ 竹报平安官燕蓋 Braised Superior Bird's Nest, Bamboo

Pith, Wild Mushroom

◎ 鸿运当头片皮猪 Golden Suckling Pig

• 纵横四海南非鲍 Braised 4-head South African Abalone, South America Sea Cucumber, Black

Moss, Seasonal Greens

事衣足食苏丹鱼 Steamed Sultan Fish, Superior Soya Sauce

豪气云干乳猪件 Braised Suckling Pig, Bean Curd Skin, Garlic

▶ 荣华富贵龙虾面 Braised Inaniwa Udon, Boston Lobster,

Ginger, Spring Onion

▶ 合家欢乐庆团圆 Double-boiled Hashima, Glutinous Rice

Dumpling, Lotus Seeds, Red Date

🧽 锦绣前程双美点 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

● 百业腾飞官燕蓋 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

鸿福齐天和牛粒 Pan-fried Diced Wagyu Beef, Chinese Wine Braised Inaniwa Udon, Scallop, Salmon • 平步青云带子面

Roe, Egg White

嘻哈大笑庆团圆 Double-boiled Homemade Almond Cream, Hashima, Glutinous Rice

Dumpling

锦上添花双美点 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

- 鸣惊人生皮猪 Golden Suckling Pig

金银满载官燕盏 Double-boiled Superior Bird's Nest, Chicken, Cordyceps Flower

生意兴降青边鲍 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

撃 望女成凤和牛扒 Pan-fried Wagyu Beef Fillet, Salt

参 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

万事如意宴 Set Menu \$6888 for 10 people

◆ 万事如意齐捞生 Fresh Toro, Caviar "Lo Hei" Yu Sheng

红片赤壮片皮猪 Golden Suckling Pig

◆ 大展鸿图官燕蓋 Braised Superior Bird's Nest, Crab Meat,

Crab Roe

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

◎ 花开富贵双美点

Dumpling, Lotus Seeds, Red Date Lotus Paste Pastry | Chilled Osmanthus

Jelly, Wolfberries, Golden Flakes







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.

CHINESE NEW YEAR BUFFET LUNCH 25 January to 2 February 2020

\$88.88 adult (1st Seating 11.30am - 1.30pm) (2nd Seating 2.00pm - 3.30pm)

- "Double Happiness" Fungus Salad with Gingko Nut in Spicy Oriental Chilli Dressing
- Grilled Satay and Seafood Otah Otah
- "Fa Cai" Fish Shape with Fresh Peach
- Assorted Chinese New Year Cookies

CHINESE NEW YEAR BUFFET DINNER 25 January to 2 February 2020

\$108.88 adult (1st Seating 5.30am - 7.30pm) (2nd Seating 7.45pm - 10.00pm)

- Deep-fried Shishamo with Peach and Lemon Mayonnaise
- Wok-fried Fragrance Singapore Chilli Mud Crab with Deep-fried Flower Bun
- Grilled Large Tiger Prawns, Lobster and Lamb Chop
- Chocolate Gold Coin/Ingots and Fortune Cookies





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.

VALENTINE'S DAY BUFFET DINNER 14 February 2020

\$118 adult

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 Amaehi

Carving Station

- Signature Oven-roasted Baby Whole Sheep Marinated with Indian Spices
- Herb-marinated White Prime Rib, BBO 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







Get in the mood for love with our

FRENCH FARE

For your Valentine's Day celebration

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





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

(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

Fresh Prawn, Baby Squid, Bay Scallop, Golden Pomfret, US Kurobuta Pork, Nagano Pork Belly, US Pastrami, Shanghai Dumpling, Vegetables and Mushroom Platter, Mixed Balls Platter and Claypot Noodles

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

Tomato Soup with \$20 Century Egg and Coriander Sichuan Seaweed Soup \$22

with Bean Sprout Chinese Yam Soup \$28 with Bean Curd

Shark Bone Cartilage Soup









Cheers to a New Year

PROSPERITY DRINK

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





PROSPERITY COCKTAIL AND MOCKTAIL

- 金橘 Golden Orange Mojito
- 红包 Hong Bao Mocktail \$12

\$18

PROSPERITY AFTERNOON TEA 1 to 31 January 2020

\$68 for 2 people



Open Daily Afternoon Tea Live Band 8.00am - 1.00am 1.30pm - 5.30pm daily

Tuesdays to Saturdays, 7.30pm onwards

For reservations and enquiries: T 6739 6668 E intermezzobar.ohs@millenniumhotels.com



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.













发财鱼生 YUSHENG	Price (before GST)	Price (after GST)	Qty	Total
三文鱼捞生	Small (小) \$68.00	Small (小) \$72.76		
Prosperity Yu Sheng, Salmon	Large (大) \$118.00	Large (大) \$126.26		
有机冰菜三文鱼腩捞生	Small (小) \$88.00	Small (小) \$94.16		
Prosperity Yu Sheng, Salmon Belly, Organic Vegetables, Wolfberries	Large (大) \$148.00	Large (大) \$158.36		
华厅特产 SPECIALTIES	Price (before GST)	Price (after GST)	Qty	Total
华厅围村家乡盆菜 Hua Ting Fortune Pot	5 pax (五人) \$328.00	5 pax (五人) \$350.96		
Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Japanese Mushroom, Tiger Prawns, Dried Oyster, Duck	10 pax (十人) \$598.00	10 pax (十人) \$639.86		
当红乳猪全体 Barbecued Whole Suckling Pig	\$288.00	\$308.16		
华厅招牌脆皮全鸭 Hua Ting Signature Roasted Duck	\$82.00	\$87.74		
发财年糕 NIAN GAO	Price (before GST)	Price (after GST)	Qty	Total
金箔传统年糕 Fortune Traditional Nian Gao	\$42.00	\$44.94		
茶香桂花马蹄糕 Water Chestnut Cake, Osmanthus, Tie Guan Yin	\$42.00	\$44.94		
黄金紫薯糕 Pumpkin and Purple Sweet Potato Cake	\$42.00	\$44.94		
萝卜糕, 十六头南非鲍鱼 Radish Cake, 16-head South African Abalone	\$78.00	\$83.46		
新年饼干 SNACKS	Price (before GST)	Price (after GST)	Qty	Total
薯粉饼 Kueh Bangkit (Flower) 300g	\$23.80	\$25.47		
香脆花生饼 Crispy Peanut Cookie 380g	\$23.80	\$25.47		
虾米条 Spicy Prawn Roll 340g	\$26.80	\$28.68		
鸡蛋卷原味 Love Letter 175g	\$23.80	\$25.47		
黄金黄梨球 Golden Pineapple Ball 450g	\$26.80	\$28.68		
黄金黄梨塔 Golden Pineapple Tart 450g	\$26.80	\$28.68		
GRAND TOTAL (inclusive of GST)				A



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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.















442 Orchard Road, Singapore 238879 www.orchardhotel.com.sg



More than Meets the Eye

MILLENNIUM HOTELS AND RESORTS www.millenniumhotels.com





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