

## A Celebration of Prosperity in the Year of the Rooster at Man Fu Yuan

2 January till 11 February 2017

**Singapore, 1 December 2016:** Usher in the Year of the Rooster with a luxurious selection of Lunar New Year delights and prosperity set menus at Man Fu Yuan from 2 January till 11 February 2017. From uniquely crafted Yusheng creations to indulgent pots of Chinese delicacies catered for both families and friends, expect a celebration that is primed for a most auspicious start to the New Year.

### Prosperity Set Menus at Man Fu Yuan

Upholding the tradition of masterfully created dishes at Man Fu Yuan, Executive Chinese Chef Kwan Yiu Kan and his team have put together a bevy of specialty dishes steeped in auspiciousness. With a selection of 8 different set menus, diners can be assured of a suitable option, whether for an intimate lunch for two persons, or an extravagant gathering for up to 10 or more persons.

Priced at \$128++ per person for a minimum of two persons, Man Fu Yuan's Deluxe Set comprises a *Salmon Yu Sheng* (三文鱼生捞起) to kickstart the meal, a nourishing *Double-boiled Chicken Soup with Korean Ginseng, Conch and Spiky Cucumber* (韩国鲜人蔘竹笙炖响螺刺参鸡汤), *Braised 8-Head Abalone with Dried Oyster and Chinese Mushrooms in Superior Sauce* (蚝鼓八头鲍鱼花菇), *Spanish Smoked Honey-Glazed Pork with Egg Fried Rice* (烟西班牙叉烧拼蛋炒饭) and a dessert combination comprising the *Double-boiled Hashima with Shredded Coconut and Egg Custard Pastry* (椰丝炖雪蛤拼奶皇酥) for a sweet finish.

For larger families or business associates seeking a more extravagant feast, the Premium 8-Course set would satisfy and surprise. Priced at \$2,088++ for a table of 10 persons, the set includes Man Fu Yuan's signature *Prosperity Yu Sheng* (满福苑大捞起), *Barbecued Suckling Pig with Preserved Bean Curd Sauce* (鸿运当头 - 南乳去骨全体猪), *Double-boiled Sakura Chicken Soup with Cordyceps, Conch and Fish Maw* (樱花鸡虫草响螺炖花胶), *Braised Sliced Abalone with Spiky Sea Cucumber and Dried Oysters* (南非干鲍脯扣辽东刺参蚝鼓) *Steamed Star Garoupa with Chinese Ham and Mushrooms* (年年有余 - 麒蒸东星斑), *Stewed Egg Noodle with Lobster and Egg White* (芙蓉龙虾捞全旦面), *Double-boiled Superior Bird's Nest with Shredded Coconut* (椰盅椰丝炖金丝燕) as well as a set of *Oriental Petit Fours* (甜甜蜜蜜 - 美点双辉).



Well-catered for a hearty family reunion or business gathering, an assortment of 5- and 6-course sets are available from \$128++ to \$338++ per person, while 8-course set menus for larger group sizes of 10 persons are priced from \$1,088++ to \$2,088++ per table.

For reservations and enquiries, please contact Man Fu Yuan at 6825 1007, email [sinhb-festive@ihg.com](mailto:sinhb-festive@ihg.com), or visit [singapore.intercontinental.com/manfuyuan](http://singapore.intercontinental.com/manfuyuan).

### Gourmet Lunar New Year Takeaways

New on the menu, and a must-try this year, is the luxurious *Black Truffle Yusheng with Deep Sea Red Crab, Silver Bait Fish and Fresh Fruits* (黑松露阿拉斯加蟹肉鲜果小鱼儿捞起). Priced at \$138 for 8 to 10 persons, this platter combines the use of ingredients that represent extravagance, with fresh fruits that not only adds to the texture of the dish, but also signifies a sense of refreshed beginnings for the year ahead.

Also debuting on the Lunar New Year Takeaway menu this year, is the *Double-boiled Pig Tripe Soup with Seafood* (浓汤猪肚海皇煲). Priced at \$128 for 5 persons, the claypot comprises ingredients such as *Sri Lankan Crab, Prawns, Chicken, Pig Stomach, Chestnuts, Gingko Nuts* and *Barley*, double-boiled for 6 hours. The end result is an indulgent soup that offers a fine balance of familiar tastes that bring out the warmth of home during the season.

Celebrating the Year of the Rooster, Executive Chinese Chef Kwan Yiu Kan and his culinary team has also created a nourishing *Double-boiled Chicken Soup with Korean Ginseng and Fish Maw* (韩国人参花胶煮鸡汤煲). Priced at \$298 for 5 persons, this nourishing soup features Chicken as the main ingredient, paired with lavish complements including the Korean Ginseng which is known for its health benefits alongside premium fish maw.

A treasure trove of prized ingredients, *Man Fu Yuan's Supreme Treasures Pot* (凤凰海皇盆菜), takes centre stage once again this year. Served in a classic claypot, the dish comprises over 18 ingredients including new highlights such as a *Spring Chicken stuffed with Aged Hua Tiao Wine and Pearl Rice* as well as *Deep Sea Red Crab*, in addition to *10-Head Whole Abalone, Spiky Sea Cucumber, Fish Maw, Canadian Lobster, Goose Web, Dried Oyster, Australian Scallops, Live Prawns, American Sea Whelk, Flower Mushrooms, Cabbage, Fried Bean Curd Skin, Fried Yam, Preserved Meat and Liver Sausages, Sea Moss*. Prepared for over 12 hours, the fusion of tastes is a result of the best flavours of each ingredient and is reminiscent of the coming together of family members at the dining table.



Signature highlights that return as mainstays on the menu include the highly popular *Whole Suckling Pig stuffed with Glutinous Rice* (大红乳猪酿糯米饭) as well as *Casserole Rice with Assorted Preserved Meats* (满福苑砂煲腊味饭), a comfort dish that's perfect for both the young and the old.

<p>韩国人参花胶煮鸡汤煲 (5 位用) <b>*New</b> Double-boiled Chicken Soup with Korean Ginseng and Fish Maw (Serves 5)</p>	<b>\$298</b>
<p>浓汤猪肚海皇煲 (5 位用) <b>*New</b> Double-boiled Pig Tripe Soup with Seafood (Serves 5) <i>Sri-Lankan Crab, Prawns, Chicken, Pig Stomach, Chestnuts, Gingko Nuts and Barley</i></p>	<b>\$128</b>
<p>凤凰海皇盆菜 (5 位用) <b>*Recommended</b> 10 头鲍鱼, 珍珠酿凤凰, 南非刺参, 花胶, 加拿大龙虾, 鹅掌, 红脚蟹肉, 吊蚝干, 澳洲带子, 鲜虾, 美国响螺, 花菇, 津白菜, 炸枝竹, 炸芋头, 腊肠, 润肠, 发菜 Man Fu Yuan Supreme Treasures Pot (Serves 5) <i>10-Head Whole Abalone, Spring Chicken stuffed with Aged Hua Tiao Wine and Pearl Rice, Spiky Sea Cucumber, Fish Maw, Canadian Lobster, Goose Web, Deep Sea Red Crab, Dried Oyster, Australian Scallops, Live Prawns, American Sea Whelk, Flower Mushrooms, Cabbage, Fried Bean Curd Skin, Fried Yam, Preserved Meat and Liver Sausages, Sea Moss.</i></p>	<b>\$398</b>
<p>大红乳猪酿糯米饭 <b>*Recommended</b> Whole Suckling Pig stuffed with Glutinous Rice</p>	<b>\$388</b>
<p>当归茶皇鸭 (一只) Smoked Duck with Tea Leaves, Brown Sugar and Tong Gui (Whole)</p>	<b>\$88</b>
<p>满福苑砂煲腊味饭 (5 位用) Casserole Rice served with Assorted Preserved Meat (Serves 5)</p>	<b>\$88</b>
<p>发菜蚝鼓荷包龙纹参花胶 (5 位用) Braised Sea Cucumber stuffed with Minced Shrimp and Chicken, Fish Maw, Dried Oyster and Sea Moss (Serves 5)</p>	<b>\$168</b>



黑松露阿拉斯加蟹肉鲜果小鱼儿捞起 <sup>*New and Recommended</sup> Black Truffle Yu Sheng with Deep Sea Red Crab, Silver Bait Fish and Fresh Fruits	<b>\$138 (L)</b>
三文鱼生捞起 Salmon Yu Sheng	<b>\$78 (S)</b> <b>\$118 (L)</b>

For more information or to purchase Man Fu Yuan's festive takeaways, please call 6825 1007, email [sinhb-festive@ihg.com](mailto:sinhb-festive@ihg.com) or visit [singapore.intercontinental.com/manfuyuan](http://singapore.intercontinental.com/manfuyuan).

### Lunar New Year Goodies

Adding a touch of sweet goodness and festivity to the New Year, Man Fu Yuan brings back by popular demand, the *Golden Egg Custard Pastry*, a light and delicate pastry that envelopes a rich egg custard within. This is amidst a menu of pastries including the Prosperity Pineapple Tarts and Honey-Glazed Walnuts.

Also returning on the menu this year after a short hiatus is the signature *House-made XO Chilli Sauce*. An addictive accompaniment that pairs perfectly with almost any dish, the sauce is concocted with ingredients such as dried scallops, dried shrimps, dried sole fish, salted fish and cured ham alongside other spices that goes into this tasty bottle of goodness.

<b>Prosperity Hamper (鸿运礼篮)</b> Premium Bird's Nest, 2 cans of Abalone, a bottle of Red Wine, Golden Egg Custard Pastry, Prosperity Pineapple Tarts, Honey-Glazed Walnuts, Traditional Nian Gao, a bottle of House-made XO Chilli Sauce, InterContinental Singapore Red Packets, 8 Mandarin Oranges <i>*Items are subject to change.</i>	<b>\$388</b>
<b>Fortune Hamper (幸运礼篮)</b> 1 can of Abalone, Golden Egg Custard Pastry, Prosperity Pineapple Tarts, Traditional Nian Gao, a bottle of House-made XO Chilli Sauce, InterContinental Singapore Red Packets, 8 Mandarin Oranges <i>*Items are subject to change.</i>	<b>\$288</b>
Prosperity Pineapple Tarts (发财黄梨酥)	<b>\$38</b>



Honey-Glazed Walnuts (琥珀核桃)	\$28
Golden Egg Custard Pastry (金牌奶皇酥)	\$38
Traditional Nian Gao with Sesame (传统年糕)	\$28
Steamed Radish Cake with Assorted Chinese Sausages (腊味萝卜糕) <b>*Recommended</b>	\$28
Steamed Yam Cake with Roasted Duck Meat (烧鸭芋头糕)	\$28
House-made XO Chilli Sauce	\$38
Chocolate Mahjong Pralines (巧克力果仁糖麻将)	\$32
Mandarin Orange Pralines (柑桔巧克力果仁糖)	\$28

For more information or to purchase Man Fu Yuan's Lunar New Year goodies, please visit the Tea Hut located at the entrance of InterContinental Singapore, via Bugis Junction, from 2 January to 26 January 2017 between 11am and 8pm. From 27 January till 11 February 2017, orders can be made at Man Fu Yuan, located at level 2 of the hotel. Alternatively, please call 6825 1007 or email [sinhb-festive@ihg.com](mailto:sinhb-festive@ihg.com).

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#### Notes to Editors:

#### About IHG (InterContinental Hotels Group)

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\*IHG® Rewards Club not applicable to Kimpton® Hotels & Restaurants; to be included at a future date.

nearly 100 countries, with more than 1,300 hotels in its development pipeline. IHG also manages [IHG® Rewards Club](#), the world's first and largest hotel loyalty programme with more than 92 million members worldwide. [InterContinental Hotels Group PLC](#) is the Group's holding company and is incorporated in Great Britain and registered in England and Wales. More than 350,000 people work across IHG's hotels and corporate offices globally.

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### About InterContinental® Singapore

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is the flagship hotel of InterContinental Hotels Group (IHG) in Singapore. Deeply rooted in the arts and cultural districts of Bugis and Bras Basah, the hotel is positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India. Conveniently located just minutes away from Marina Bay and the Central Business District, InterContinental Singapore is a short 20 minutes' drive from Singapore Changi Airport, and offers easy access to the rest of the city as well as major attractions via an extensive train network, with the Bugis Mass Rapid Transit (MRT) train station situated just steps away.

A sanctuary that exudes residential charm, the 403-guestroom hotel draws on the city's rich heritage and multifaceted culture inspired by the surrounding locale. Blending heritage-inspired furnishings with modern-day comforts across all guestrooms, the hotel also houses a Heritage Wing which is distinctly reflective of the Straits Chinese culture, bearing hints of Peranakan artistry in representative architecture and ornate art pieces. Deliberately evocative of shophouses that were once home to settlers in the past, the Heritage Rooms and Suites are decked with timber floorings, louvered windows and wooden shutters.

Combining authentic and enriching experiences with world-class facilities, InterContinental Singapore also offers a suite of business, recreational and dining facilities including a Straits Chinese-inspired Club InterContinental Lounge, 11 meeting and event venues, an outdoor swimming pool, 24-hour fitness centre as well as 5 restaurants and bars serving Chinese, Japanese and European cuisines.

For more information, visit [intercontinental.com/singapore](http://intercontinental.com/singapore), [twitter.com/InterConSin](https://twitter.com/InterConSin), [facebook.com/ICSingapore](https://facebook.com/ICSingapore) or [instagram.com/InterConSin](https://instagram.com/InterConSin).

