



INTERCONTINENTAL®
SINGAPORE

2025 LUNAR NEW YEAR
DINNER PACKAGE

CATERING & EVENTS



2025 CHINESE NEW YEAR DINNER PACKAGE

Valid for dinner held from 17 January to 12 February 2025

S\$1,588.00++ per table of 10 persons, Blessings Menu

S\$1,688.00++ per table of 10 persons, Prosperity Menu

Minimum of 6 tables – Bras Basah Room or The Vault

Minimum of 25 tables – Grand Ballroom

TANTALISING CUISINE

- A sumptuous Chinese set menu
- Enjoy free-flow soft drinks and mixers throughout the occasion

JOYOUS CELEBRATIONS

- Complimentary one bottle of house wine per confirmed table (applicable for Prosperity Menu)
- Complimentary Mandarin oranges in carrier for all guests
- Complimentary car park coupons for 15% of confirmed attendance
- Complimentary day use of Classic Room from 3pm to 10pm, with a minimum of 25 tables confirmed
- Complimentary fresh floral arrangement for all tables
- Complimentary usage of built-in LCD Projector and Screen
- Complimentary usage of rostrum with one wired microphone

TERMS AND CONDITIONS

- Rates are applicable for new bookings made and held from 17 January to 12 February 2025.
- For reservations or enquiries, please email sinhb-sales@ihg.com.

Dinner packages and menus are subject to change without prior notice.

万事如意

8-COURSE BLESSINGS MENU

Valid for dinner held from 17 January to 12 February 2025

S\$1,588.00++ per table of 10 persons

Minimum of 6 tables – Bras Basah Room or The Vault

Minimum of 25 tables – Grand Ballroom

三生有福

七彩三文鱼生捞起，黄金和风芝麻酱

Fortune Yu Sheng with Salmon, Golden Wafu Sesame Sauce

聚财宝盆

海参鱼肚蟹肉羹

Braised Fish Maw Soup with Shredded Sea Cucumber and Crab Meat

年年有余

粤式京葱蒸翡翠鲈鱼

Cantonese-Style Steamed Jade Perch with Leek, Superior Soy Sauce, and Coriander

Upgrade to Grouper Fillet at \$60++ per table of 10:

粤式京葱蒸深海石斑

Cantonese-Style Steamed Grouper Fillet with Leek, Superior Soy Sauce, and Coriander

凤凰呈祥

荷叶栗子炖全鸡

Braised Whole Chicken with Chestnuts, Wrapped in Lotus Leaf

Upgrade to Whole Duck at \$30++ per table of 10:

荷叶栗子炖全鸭

Braised Whole Duck with Chestnuts, Wrapped in Lotus Leaf

凤临天下

西施荔茸带子好芋头

Deep-Fried Yam Paste Stuffed with Scallop, Served with Home-made Sweet & Spicy Chili Sauce

百花齐放

黄焖鲍汁 8 头鲍鱼，豆根，百花菇，扒西兰花

Braised 8-Head Abalone with Shiitake Mushroom, Wheat Bean Curd, and Broccoli

金银万冠

黑豚腊味糯米饭，鱼子

Glutinous Rice with Duo of Chinese Sausages and Tobiko

甜蜜永久

贝利香芒柚子桃胶露

Chilled Mango Cream with Pomelo, Peach Collagen, and Strawberries

新年大吉

8-COURSE PROSPERITY MENU

Valid for dinner held from 17 January to 12 February 2025

S\$1,688.00++ per table of 10 persons

Minimum of 6 tables – Bras Basah Room or The Vault

Minimum of 25 tables – Grand Ballroom

吉祥如意

七彩三文鱼生捞起，黄金和风芝麻酱

Fortune Yusheng with Salmon and Golden Wafu Sesame Sauce

聚财宝盆

姬松茸菌竹笙虫草花花胶炖樱花鸡汤

Double-Boiled Sakura Chicken Soup with Cordyceps Flower, Bamboo Pith, Brazil Mushroom, Fish Maw, and Baby Vegetables

多多有余

金银蒜酱蒸深海石斑件

Steamed Grouper Fillet with Fragrant Black Gold Garlic Sauce

Upgrade to Marble Goby Fish Fillet at \$60++ per table of 10:

金银蒜酱蒸野生顺壳鱼件

Steamed Marble Goby Fillet with Fragrant Black Gold Garlic Sauce

凤凰呈祥

蒜香避风塘蜜汁烤鸭件

Roasted Duck with Crispy Garlic, Dried Chili, and Scallions

凤临天下

松露荔茸带子好芋头

Deep-Fried Yam Paste Stuffed with Scallop, Served with Truffle Sauce

Upgrade the dish with Hokkaido Scallop at \$300++ per table of 10:

XO 酱爆北海道带子

Stir-Fried Hokkaido Scallop with XO Sauce

百花齐放

鲍汁8头鲍鱼，海参，百花菇，扒西兰花

Braised 8-Head Abalone with Sea Cucumber, Shiitake Mushroom, and Broccoli

Upgrade to 6-Head Abalone at \$90++ per table of 10:

鲍汁6头鲍鱼，海参，百花菇，扒西兰花

Braised 6-Head Abalone with Shiitake Mushroom, Sea Cucumber, and Broccoli

金银万冠

翠绿海鲜烩紫麦面，鱼子

Braised Purple Wheat Noodles with Mixed Seafood, Superior Stock, and Tobiko

甜蜜永久

椰子金瓜果仁好芋泥

Sweet Yam Paste with Ginkgo Nuts, Pumpkin, and Coconut Cream

ENHANCE YOUR MEAL

Prosperity Yusheng

Giant Salmon Yusheng, priced at \$38.80++ per person (Minimum 50 persons)

Additional Ingredients

12头鲍鱼 (5 pieces)
12 Head Abalone
\$68++

岩石龙虾 (250gm - 300gm)
Rock Lobster (half lobster)
\$52++

脆口北海道干贝丝 (30gm)
Hokkaido Scallop
\$28++

玫瑰花形三文鱼 (1 piece)
Rose-Shaped Salmon
\$22++

黄金脆鱼皮 (100 gm)
Crispy Fish Skin
\$18++

RAISE A TOAST TO PROSPERITY

Celebrate the Lunar New Year with these refreshing cocktails that bring good fortune and vibrant flavours to your festivities. This beverage package can be served during cocktail hours (lunch or dinner) or throughout your event.

Prosperity Sunrise, \$18++

A vibrant blend of gin, sweet vermouth, and fresh orange juice for a refreshing start.

Minimum 60 glasses

Fortune Fruit Sparkler, \$8++

A lively mix of yuzu juice, orange juice, grenadine syrup, and soda water for a bubbly, non-alcoholic treat.

Minimum 60 glasses

Free Flow Package

\$36++ per person per hour

\$16++ per person per hour

Minimum 60 persons