

RESPLENDENT REUNIONS AT MAN FU YUAN



Singapore, 29 December 2021 – Usher in the year of Tiger with a luxurious selection of Lunar New Year delicacies and prosperity prix-fixe menus at Man Fu Yuan (满福苑) from 11 January to 15 February 2022. From festive yusheng masterpieces to a delectable showcase of Chinese delights catered for both families and business gatherings, ring in an auspicious year as Man Fu Yuan ups the ante on Lunar New Year celebrations.

High resolution press images may be downloaded [here](#), and menus are in the appendix below.

LUNAR NEW YEAR DELICACIES AT MAN FU YUAN

Upholding the tradition of masterfully crafted dishes, Executive Chinese Chef Aaron Tan and his team showcase six delightful prix-fixe menus and a collection of specialty dishes steeped in auspiciousness. Be it a dining experience for two or an intimate gathering with family and loved ones, diners can select and savour menus that suit their palates in the cosy alcoves in the dining hall, or comfort of private and semi-private dining rooms for up to five guests.

Toss to a bountiful year with the new luxurious **60-inch Garden of Abundance Yu Sheng** complemented with baby abalone, lobster, sea urchin, scallops, salmon, crisp fish skin and pomegranate sauce, shaped in the Chinese idiom ‘五谷丰收’, to symbolise the abundant harvest of all food crops, for a prosperous year ahead.

For families or business associates seeking a more extravagant feast, the premium seven-course **Abundance prix-fixe menu** available at \$328++ for per guest, serves as the perfect choice. The menu includes dishes such as Double-boiled giant fish broth with bird’s nest, king tuber mushroom, Yunnan cured ham, fish maw in coconut

husk; Braised lobster with superior crab meat egg white sauce. Conclude the meal with a nourishing dessert comprising double boiled pumpkin with almond cream, yacón and premium Sarawak bird's nest.

The celebration continues with perennial a la carte favourites, including the award-winning restaurant's signature **Roasted Suckling Pig** with glutinous rice, and decadent **Abundance Treasure Pot (Pen Cai)** brimming with over 18 premium choice ingredients such as 8-head abalone, Canadian lobster, Hokkaido scallops, pig's trotters and Yunnan pleurotus tuber fungus.

Lunar New Year prix-fixe menus can be found in [Appendix A](#) below.

TAKEAWAY GOODIES

Man Fu Yuan also presents a delightful array of Chinese New Year goodies for takeaway that are ideal as gifts of well wishes or for celebrations at home.



Notable highlights this year are the dishes inspired by the Year of the Tiger, such as **Tiger Vegetable Abundance Yu Sheng (from \$88)** packed with pork floss, salmon, crispy fish skin, pomegranate sauce, shallot oil. Immerse yourself in the abundance of rich conversations with family and friends, amidst culinary treasures such as the award-winning restaurant's signature **Roasted Suckling Pig with glutinous rice (\$488)** and the decadent **Abundance Treasure Pot (\$498)**, brimming with over 18 premium choice ingredients served in a classic clay pot.

A notable highlight this year, the **Nourishing Steamboat Box (\$250)** inspired by the signature steamboat experience at Man Fu Yuan with its signature nourishing soup broth, premium gourmet ingredients such as Traditional Dace Fish Balls; Kurobuta Pork Ball with Dried Sole Fish; Homemade Premium Angus Grade Australian Beef Ball with Tendon, USDA Prime Rib Eye Marbling 3-4; Sri Lankan Crabmeat & Fresh Crab Roe Dumpling, made to order by chefs for dining in the comforts of home.



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Chinese New Year goodies are available for purchase from 29 December to 15 February 2022, and can be collected from 11 January to 15 February 2022 at Shoppe, located at the level 1 entrance of InterContinental Singapore from Bugis Junction. Guests enjoy 15% early bird savings when they place their orders by 11 January 2022, and enjoy an additional 5% savings when they order online at InterContinentalShoppe.sg. Three days are required for processing of orders. For enquiries or to place an order, please email sinhb-festive@ihg.com, or visit InterContinentalShoppe.sg. Visit singapore.interContinental.com/lunar-new-year for more information.

The Chinese New Year goodies list can be found in [Appendix B](#) below.

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APPENDIX A

一帆风顺

PROSPERITY PRIX-FIXE MENU

顺风顺水

红石榴彩色三文鱼捞起

Fortune yusheng, salmon, pomegranate dressing

聚财宝盆

虫草花, 喇叭菌螺头花胶皇炖樱花鸡汤

Double-boiled Sakura chicken with conch meat, fish maw, black trumpet mushroom, cordyceps flower

时有盈余

养生黑金银蒜蒸老虎斑

Steamed tiger grouper with trio garlic, superior soya sauce, coriander

包一定有

大红鲍汁六头鲍鱼, 海玉参扣日本花菇

Braised six-head abalone, sea cucumber, flower mushroom, superior abalone sauce

金玉满堂

粤式明虾腊味五谷米脆饭, 鱼子

Wok-fried five grain rice with preserved cured meat, prawns, tobiko

甜蜜永久

养颜雪耳木瓜桃胶雪燕冻

Chilled white fungus with, dry logan, papaya, peach collagen and snow bird's nest

\$138 per guest

Minimum of two to dine

Prices are subject to 10% service charge and prevailing government tax.



两全其美

SUCCESS PRIX-FIXE MENU

日日如意

红石榴彩色鲍鱼 , 三文鱼,日式带子- 鱼生

Success yusheng, Hokkaido scallops, abalone, salmon, pomegranate dressing

聚宝金盆

椰皇高丽参虎乳菌螺头花胶皇炖鸡汤

Double-boiled Sakura chicken with conch meat, king tuber mushroom and premium fish maw, served in coconut husk

带带平安

姜酒香菜苗炒北海岛带子

Wok-fried Hokkaido scallop with garden greens, shimeji mushroom

包一定发

大红鲍汁六头鲍鱼 , 龙井茶皇鸭扣虎掌菌

Braised six-head abalone, roasted-smoked duck, koutake mushroom, superior abalone sauce

一团和气

经典瑶柱酱扒大西洋鳕鱼件伴黄金樱花虾炒饭

Pan-fried Atlantic cod fillet with premium XO scallop sauce, golden fried rice, prawns

甜蜜永久

雪莲果百合海底椰炖雪蛤

Double-boiled sea coconut with Tian Shan snow lotus, lily bulbs and hashima

\$198 per guest

Minimum of two to dine

Prices are subject to 10% service charge and prevailing government tax.



三生有福

HAPPINESS PRIX-FIXE MENU

福杯满溢

红石榴彩色三文鱼捞起

Fortune yusheng, salmon and condiments, pomegranate dressing

聚财金盆

虫草花,喇叭菌 螺头花胶皇炖樱花鸡汤

Double-boiled Sakura chicken with conch meat, fish maw, black trumpet mushroom, cordyceps flower

年年有鱼

养生黑金银蒜蒸老虎斑

Steamed tiger grouper with trio garlic, superior soya sauce, coriander

比翼齐飞

避风塘杏片炸子鸡

Roasted chicken with fried garlic, dry shrimp, dry chilli and almond flakes

包一定有

黄焖鲍汁六头鲍鱼,海玉参扣日本花菇

Braised six-head abalone, premium sea cucumber, flower mushroom, superior golden abalone sauce

金银万冠

粤式明虾腊味五谷米脆饭,鱼子

Wok-fried five grain rice with preserved cured meat, prawns, tobiko

甜蜜永久

养颜雪耳木瓜桃胶雪燕窝冻

Chilled white fungus with papaya, peach collagen and snow birds nest

\$688 for five guest

\$118 per additional guest

Prices are subject to 10% service charge and prevailing government tax.



四季有成

HARVEST PRIX-FIXE MENU

日日如意

红石榴彩色鲍鱼，三文鱼,日式带子鱼生

Success yusheng, Hokkaido scallops, abalone, salmon, pomegranate dressing

聚福宝盆

椰皇高丽参虎乳菌螺头花胶皇炖鸡汤

Double-boiled Sakura chicken with conch meat, king tuber mushroom and premium fish maw, served in coconut husk

喜乐平安

姜酒香菜苗炒虎虾球，北海道带子

Wok-fried Hokkaido scallop and tiger prawn with garden greens, yellow morel mushroom

大展宏图

明炉烧烤龙井茶皇鸭

Roasted-smoked duck with Longjing tea leaves

包一定发

黄焖鲍汁六头鲍鱼，黄玉参扣虎掌菌

Braised six-head abalone, premium sea cucumber, koutake mushroom, superior golden abalone sauce

一团和气

经典瑶柱酱扒大西洋鳕鱼件伴黄金樱花虾炒饭

Pan-fried Atlantic cod fillet with premium XO scallop sauce, golden fried rice, prawns

甜蜜永久

雪莲果百合海底椰炖雪蛤

Double-boiled sea coconut with Tian Shan snow lotus, lily bulbs and hashima

\$988 for five guest

\$198 per additional guest

Prices are subject to 10% service charge and prevailing government tax.



五谷登丰

ABUNDANCE PRIX-FIXE MENU

虎虎生威

红石榴彩色三文鱼,北海岛带子,海胆,鲟龙鱼子-鱼生

Full of abundance yusheng, Hokkaido scallops, sea urchin, Kaluga caviar, salmon, pomegranate dressing

聚宝金盆

椰皇火腿虎乳菌花胶皇炖深海鱼骨汤

Double-boiled giant fish broth with bird's nest, king tuber mushroom, Yunnan cured ham, fish maw in coconut husk

一团和气

经典瑶柱酱扒大西洋鳕鱼件

Pan-fried Atlantic cod fillet with premium XO scallop sauce

展翅高飞

班章普尔茶熏烤鸭,西兰花苗

Roasted-smoked duck with "Ban-Zhang" tea leaves, broccolini

包一定发

大红鲍汁扒南非三头鲍鱼扣日本辽参

Braised South Africa three-head abalone, premium spiky sea cucumber, abalone sauce

一团和气

翡翠蟹粉烩龙虾伴雪山米粉

Braised lobster with superior crab meat egg white sauce, Hong Kong chye sim, crispy vermicelli

甜蜜永久

金盅杏汁雪莲果炖金丝燕窝

Double boiled pumpkin with almond cream, yacón and premium Sarawak bird's nest

\$328 per guest

Minimum of two to dine

Prices are subject to 10% service charge and prevailing government tax.



六六大顺

VEGETARIAN PRIX-FIXE MENU

年年有余

养生蔬果斋鱼生

Vegetarian yusheng, salmon

竹岁平安

虎奶菌竹笙虫草花炖菜胆汤

Double-boiled king tuber mushroom, bamboo pith, flower mushrooms, baby pak choi, wolfberries

包罗万有

灵芝菇果仁扒西兰花

Braised bailing mushrooms with broccoli, ginkgo nuts

百年好合

素肉黄耳小炒皇

Stir-fried vegetarian meat, asparagus, lily bulbs, yellow fungus

一团和气

上素翠绿烩脆饭

Braised crispy rice with shredded vegetarian meat, vegetables, mushrooms

甜甜蜜蜜

养颜雪耳木瓜桃胶冻

Chilled white fungus with, dried logan, papaya, peach collagen

\$118 per guest

Minimum of two to dine

Prices are subject to 10% service charge and prevailing government tax.





APPENDIX B

TAKEAWAY GOODIES

YU SHENG	
猛虎报喜齐捞生 <small>NEW</small> 老虎菜, 香口豚肉松, 三文鱼, 脆鱼皮, 大红石榴鱼生酱, 香葱油 Abundance yu sheng Tiger vegetables, pork floss, salmon, crispy fish skin, pomegranate sauce, shallot oil	\$138 nett (6-8 persons) \$88 nett (3-5 persons)
吉星高照齐捞生 北海道带子, 三文鱼, 脆鱼皮, 大红石榴鱼生酱, 香葱油 Prosperity yu sheng Hokkaido scallops, ikura, salmon, crispy fish skin, pomegranate sauce, shallot oil	\$158 nett (6-8 persons) \$98 nett (3-5 persons)
德高望众 <small>NEW</small> 斋鱼生捞生 Happiness yu sheng (vegetarian) Mock salmon, pomegranate sauce, olive oil	\$68 nett (6-8 persons) \$48 nett (3-5 persons)
CHINESE NEW YEAR DELIGHTS	
合家团圆齐欢畅 <small>SIGNATURE</small> 黄玉参, 原只八头鲍鱼, 加拿大龙虾, 北海道鲜带, 鲜活虾, 花胶, 鹅掌, 猪蹄, 珍珠鲍, 蚝豉, 鸡翅, 腊肠, 润肠, 麦滋味, 云南虎乳菌, 津白菜, 炸芋头, 发菜 Abundance Treasure Pot Braised yellow jade sea cucumber, eight-head whole abalone, Canadian lobster, Hokkaido scallops, prawns, fish maw, goose web, pig trotters, sea whelk, oysters, chicken wings, preserved meat sausage, liver sausage, Yunnan pleurotus tuber fungus, cabbage, wheat gluten, fried yam, fatt choy <i>Serves up to 5 guests</i>	\$498 nett
大红富贵糯米猪 <small>SIGNATURE</small> Roasted suckling pig, glutinous rice, preserved cured meats <i>4-5kg; serves up to 8 guests</i>	\$488 nett
皇帝盐焗樱花鸡 Man Fu Yuan classic salted baked Sakura chicken	\$68 nett
满福松露茶熏鸭 <small>SIGNATURE</small> Signature smoked duck, truffle sauce	\$58 nett (half) \$108 nett (whole)
避风塘杏片脆皮烧鸡 Crispy roasted chicken, crispy garlic, dried shrimps, dried chilli, almond flakes	\$32 nett (half) \$58 nett (whole)
滋补火锅套餐 Nourishing Steamboat Box Man Fu Yuan's signature nourishing soup broth, traditional dace fish balls (6 pieces), kurobuta pork ball with dried sole fish (6 pieces), homemade premium Australian Angus beef balls with tendon (6 pieces), Sri Lankan crab meat with fresh crab roe dumplings (6 pieces), USDA Prime beef rib eye (500g) <i>Serves up to 5 guests</i>	\$250 nett
CHINESE NEW YEAR GOODIES	
满福旺梨酥球 Prosperity pineapple balls <i>20 pieces</i>	\$38.80 nett
花式木薯酥 Kueh bangkit <i>170gm</i>	\$35.80 nett
香口腰豆酥	\$35.80 nett

Cashew nut cookies 250gm	
香爽杏仁酥 Almond cookies 260gm	\$38.80 nett
回春青豆酥 Green pea cookies 260gm	\$35.80 nett
富贵花生酥 Peanut cookies 320gm	\$35.80 nett
好运连年芋头糕 Steamed yam cake, duck meat 1kg	\$48 nett
粤式腊味萝卜糕 Cantonese steamed radish cake with Chinese cured meat 1kg	\$48 nett
传统椰香年糕 Traditional gula melaka nian gao 1kg	\$38 nett

Notes to Editors:

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A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India, InterContinental Singapore is also conveniently located next to Bugis Junction shopping complex, Singapore's first glass-covered air-conditioned shopping street.

Drawing on the city's rich heritage and multi-faceted cultures inspired by the surrounding locale, the 403-guestroom hotel exudes a residential charm that harmoniously marries luxury and elegance with hints of locality. Comprising a Main Tower that suitably blends heritage-inspired furnishings with modern-day comforts, and a Heritage Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

For more information, visit singapore.intercontinental.com, twitter.com/interconsin, facebook.com/ICSingapore or instagram.com/interconsin.

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Club Icon is an exciting dining loyalty programme exclusive to InterContinental® Singapore. Membership privileges include 25% off dining bill at participating restaurants as well as special rates for room stays. Other benefits include complimentary parking, special occasion treats, exclusive invites to members-only events as well as a set of dining and room stay vouchers.

For more information, please visit clubicon.sg or call +65 6825 1270.

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InterContinental Hotels & Resorts has 204 hotels located in more than 60 countries with local insight that comes from over 70 years of experience. As a brand, we believe that superior, understated service and outstanding facilities are important, but what makes us truly different is the genuine interest we show in our



guests. Our desire is to help guests make the most of their time. We connect our well-traveled guests to what's special about a destination, by sharing our knowledge, so they enjoy authentic experiences that will enrich their lives and broaden their outlook.

For more information about the InterContinental Hotels & Resorts brand, visit www.intercontinental.com. Find us on Twitter www.twitter.com/InterConHotels, Facebook www.facebook.com/intercontinental or Instagram www.instagram.com/intercontinental.

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