

LUNAR NEW YEAR PACKAGE 2018

(Minimum of 50 persons)

Sumptuous lunch or dinner menus specially prepared by Li Bai Cantonese Restaurant Master Chef

Free flow of soft drinks & mixers for 4 hours

Complimentary 3 bottles of house pour red or white wine

Complimentary CNY cookies (88 pieces) and assorted nuts served during pre-event reception

Waiver of corkage fee for 6 bottles of wine or hard liquor (sealed and duty-paid) brought into hotel for consumption during the event only

Auspicious goodie bag accompanied with a pair of oranges and red packet for each guest

One (1) F&B voucher for dine in at The Dining Room worth S\$88.00nett

Chinese New Year floral arrangements to accentuate all dining tables

Usage of podium, microphone, stage, and seat covers for chairs

Complimentary parking for 28% of your guaranteed guests

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The following perks will be inclusive with a minimum guaranteed of 25 tables of 10 persons:

*One (1) barrel of 22.7-litre Carlsberg draught beer

*Additional 12 bottles of house pour red or white wine worth S\$960.00nett

*One (1) weekend buffet lunch voucher for 2 persons at The Dining Room

*Price quoted is subjected to 10% service charge and prevailing government tax *Validity period: 29 Jan 2018 to 2 March 2018*









HARMONY 7-COURSE LUNCH MENU

发财鱼生

(三文鱼脆鱼皮鱼生)

Prosperity Salmon & Crispy Fish Skin "Yu Sheng Lo Hei"

万紫千红

(腰果锦绣炒虾仁带子)

Sautéed Scallops and Shrimps with Cashew Nuts

大展鸿图

(花胶瑶柱蟹肉羹)

Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpov)

年年有余

(葱蒜蒸笋壳)

Steamed Soon Hock in Garlic & Spring Onion Sauce

金玉满堂

(脆皮烧鸡)

Crispy Roasted Chicken

一帆国顺

(生炒糯米饭)

Fried Glutinous Rice with Preserved Meat

蹄声报喜

(红枣马蹄木耳黑豆)

Water Chestnut with Red Dates, Black Bean and Black Fungus (Served Hot)

中国茶

Chinese Tea

S\$888.00 per table of 10 persons

Price quoted is subjected to 10% service charge and prevailing government tax









HARMONY 8-COURSE DINNER MENU

发财鱼生

(三文鱼脆鱼皮鱼生)

Prosperity Salmon & Crispy Fish Skin "Yu Sheng Lo Hei"

万紫千红

(腰果锦绣炒虾仁带子)

Sautéed Scallops and Shrimps with Cashew Nuts

大展鸿图

(花胶瑶柱蟹肉羹)

(化胶塔性蟹肉美)
Deluxe Seafood Broth

(A Thick Soup of Fish Maw, Fresh Crabmeat and Conpoy)

年年有余

(葱蒜蒸笋壳)

Steamed Soon Hock in Garlic & Spring Onion Sauce

发财好市

(鲍鱼仔蚝鼓发菜)

Braised Mini Abalone with Dried Oysters and Black Moss

金玉满堂

(脆皮烧鸡)

Crispy Roasted Chicken

一帆国顺

(生炒糯米饭)

Fried Glutinous Rice with Preserved Meat

蹄声报喜

(红枣马蹄木耳黑豆)

Water Chestnut with Red Dates, Black Bean and Black Fungus (Served Hot)

中国茶

Chinese Tea

S\$938.00 per table of 10 persons

Price quoted is subjected to 10% service charge and prevailing government tax









CELEBRATORY 8-COURSE DINNER MENU

发财鱼生

(三文鱼脆鱼皮鱼生)

Prosperity Salmon & Crispy Fish Skin "Yu Sheng Lo Hei"

嘻哈大笑

(XO 酱炒带子虾仁)

Sautéed Scallops and Shrimps with XO Chili Sauce

鸿福齐天

(雪耳鸡茸燕窝羹)

Thick Soup of Bird Nest with Minced Chicken & White Fungus

富贵有余

(清蒸红斑)

Steamed Red Garoupa with Superior Soya Sauce

发财好市

(鲍鱼仔蚝鼓发菜)

Braised Mini Abalone with Dried Oysters and Black Moss

金玉满堂

(脆皮烧鸡)

Crispy Roasted Chicken

一团和气

(飘香荷叶饭)

Steamed Fragrant Fried Rice with Dice Chicken, Shrimps, Chinese Mushrooms and Conpoy wrapped in Lotus Leaf

金枝玉叶

(杨枝甘露)

Cream of Mango with Sago and Pomelo

中国茶

Chinese Tea

S\$988.00 per table of 10 persons

Price quoted is subjected to 10% service charge and prevailing government tax



