



FOR IMMEDIATE RELEASE

BOUNTIFUL REUNION AT CARLTON HOTEL SINGAPORE

13 January – 8 February 2020



Alaskan Crab Lo Hei



Buddha Jumps over the Wall

Singapore, 21 November 2019 – Herald in the Year of the Rat with a celebration of bountiful reunion with your loved ones over auspicious feasts and prosperity treats at Carlton Hotel Singapore. Enjoy a short respite over the festive period with Carlton's **Chinese New Year Special Staycation**, indulge in mouth-watering **Reunion Treasures at Wah Lok Cantonese Restaurant**, an extravagant **Prosperity Buffet at Café Mosaic** or surprise your loved ones with exquisite **Chinese New Year Takeaway Goodies**.

CHINESE NEW YEAR SPECIAL STAYCATION

Conveniently located near the heritage-rich Chinatown, benefit from the hotel's location and revel in the bustling atmosphere when you stay at Carlton Hotel from 17 January to 2 February 2020. Book your stay 30 days in advance and receive complimentary upgrade to the next room category, and maximise your stay with a late check-out till 2pm this Chinese New Year!

For bookings, please call Room Reservations at 6349 1293 / 6311 8203 or email roomreservations@carltonhotel.sg

Bookings made are non-cancellable, non-amendable and non-refundable. Rates are not applicable in conjunction with credit card discounts, other ongoing promotions, discounts, privileges and offers. Prior reservation and full prepayment are required. Room upgrades are subject to availability. Blackout dates apply.

REUNION TREASURES AT WAH LOK

Toss to a prosperous year with your family, friends and business partners at the award-winning Wah Lok Cantonese Restaurant from 13 January to 8 February 2020.

Savour classic reunion delights thoughtfully prepared by Masterchef Ng Wai Tong and his team of culinary experts this Chinese New Year. Celebrate new beginnings with Wah Lok's signature *Alaskan Crab Lo Hei* or *Hamachi Yu Sheng* in "Soon Tak" Style. Indulge in the popular, traditional three-layer *Longevity Poon Choi* that includes *whole abalone, sea cucumber, scallops, prawns, roasted duck* and more.



Welcome the Chinese New Year in style when you host your business partners and family to an exquisite seven or eight-course set menu at Wah Lok. Savour perennial favourites such as *Steamed Live Soon Hock*, *Pan-fried Hokkaido Scallop* and *Braised Whole Abalone*, *Dried Oysters with Vegetables*. Set menu prices start from \$398++ for 4 persons to \$1,688++ for 10 persons.

For reservations, please call Wah Lok at 6311 8188 / 6311 8189 or email wah.lok@carltonhotel.sg

PROSPERITY BUFFET AT CAFÉ MOSAIC

From 24 - 27 January 2020, relish in tantalising seafood on ice including *Oysters*, *Scampi*, *Crayfish*, *Queen Scallops*, *Tiger Prawns* and more.

Warm your stomach with festive delights such as *Braised Fish Maw Soup* and *Ginseng Chicken Broth*. Catch the chefs live in action as they serve up hearty traditional barbeque delights featuring *Roast Crispy Pork Belly*, *Roasted Whole Suckling Pig*, *Roast Chicken* and *Peking Duck*. Tuck into delectable mains including *Prosperity Whole Herbal Chicken*, *Braised Tender Beef Brisket with White Radish*, *Braised Duck with Sea Cucumber & Chinese Mushroom*, *Steamed Seabass with Superior Soya Sauce and Garlic Chips* and more.

End the meal with an assortment of auspicious sweet treats such as *Prosperity Pineapple Tarts*, *Assorted Festive Cookies*, *Caramel Custard* and *Rich Chocolate Opera Cake*.

Enjoy a complimentary platter of Salmon Yu Sheng per reservation for Reunion Dinner on 24 January 2020.

Chinese New Year Eve (24 Jan 2020)

Buffet Lunch: 12pm – 12.30pm Adult: \$58++ | Child \$29++
Buffet Dinner: 6pm – 10pm Adult: \$88++ | Child \$42++

First 3 Days of Chinese New Year (25 – 27 Jan 2020)

Buffet Lunch: 12pm – 2.30pm Adult: \$78++ | Child \$39++
Buffet Dinner: 6pm – 10pm Adult: \$88++ | Child \$42++

Top up \$5++ per person for free-flow soft drinks & chilled juices, \$35++ per person for free-flow beer, red, white & sparkling wine.

Child pricing is for those aged 6 to 12 years. Buffet Menu served is on rotational basis.

Exclusively for selected credit card members

Enjoy 25% off Chinese New Year Day 1 - 3 Buffet Lunch & Dinner

For reservations, please call Café Mosaic at 6311 8195 or email cafe.mosaic@carltonhotel.sg.



CHINESE NEW YEAR TAKEAWAY GOODIES

Complete your Chinese New Year celebrations and select from the list of exquisite takeaway goodies available at the Chinese New Year Lobby Booth from 13 to 24 January 2020, 11am to 9pm.

Buddha Jumps over the Wall (NEW!)

Now available for takeaway, Wah Lok's *Buddha Jumps over the Wall* is brimming with premium ingredients such as abalone, scallop, sea cucumber fish maw and more— definitely a flavourful addition to the reunion spread.

Longevity Poon Choi (POPULAR!)

A luxurious feast, the *Longevity Poon Choi*, also known as the Big Bowl Feast, is an elaborate three-layer dish consisting of premium ingredients such as whole abalone, sea cucumber, scallops and dried oysters with superior stock in a casserole pot. It is the perfect dish for families to gather around and celebrate the beginning of a bountiful year.

Salted Egg Fish Skin (POPULAR!)

Carlton Hotel's Salted Egg Fish Skin adds an addictive crunch to your Chinese New Year goodies selection. Fried to perfection and coated with a layer of luscious egg yolk, the fish skin is packed with a well-balanced flavour, offering a bite-size delight for this CNY celebration.

Carlton Premium Pineapple Tarts (SIGNATURE!)

Baked to a perfect shade of golden brown, the Carlton Premium Pineapple Tarts feature eight glossy rotund balls made with French butter for that perfect buttery pastry. Encased with a generous golf ball sized Sarawak pineapple filling, this makes an elegant gift for house visiting.

Exclusively for selected credit card members

10% off Chinese New Year Goodies *from 13 - 24 January 2020.*

Please see Appendix A for the complete list of Chinese New Year Takeaway Goodies.

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About Carlton Hotel Singapore

Carlton Hotel Singapore is a 940-room upscale hotel in Singapore with 13 meeting and events spaces. The Hotel features an award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of our guests. Visit www.carltonhotel.sg for more information.

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APPENDIX A – CHINESE NEW YEAR TAKEAWAY GOODIES

13 – 24 January 2020

	ITEMS	SERVING	NETT PRICE
1	Alaskan Crab “Lo Hei” (Signature!)	Small	\$138
		Large	\$238
2	Abalone Yu Sheng	Small	\$128
		Large	\$228
3	Longevity Poon Choi (Popular!) <i>Baby Abalone, Scallops, Sea Cucumber, Dried Oysters, Roasted Duck, Pan-fried Live Prawns, Pork Shank, Fish Balls, Mushrooms, Black Moss, “Tianjin” Cabbage, Radish, Yam</i>	6 persons	\$408
		10 persons	\$688
4	Buddha Jumps over the Wall (New!)	4 persons	\$526
		6 persons	\$770
5	Roast Duck	Whole	\$78
6	Soya Chicken	Whole	\$48
7	Premium Wah Lok XO Sauce	1 bottle (250gm)	\$35
8	Koi Nian Gao	1 pc	\$28
9	Traditional Nian Gao	1 pc	\$25
10	Salted Egg Fish Skin (Popular!)	1 bottle (250gm)	\$28.80
11	Carrot Cake	1 pc	\$27
12	Water Chestnut Cake	1 pc	\$25
13	Carlton Pineapple Tarts	1 jar	\$38
14	Carlton Premium Pineapple Tarts (Signature!)	8 pcs	\$28
15	Cornflake Cookies in Jar	1 jar	\$28
16	Crunchy Coco Pop Cookies	1 jar	\$28

Terms & Conditions

- Orders must be placed 3 days prior to collection date.
- Last day of collection for items 1 – 12 is 8 February 2020 before 8pm.
- Last day of collection for items 13 – 15 is 24 January 2020 before 8pm.
- All prices are inclusive of GST.

For orders, call 6349 1292, fax 6311 8170 or email restaurants@carltonhotel.sg

Online purchases are available at www.signatures.carltonhotel.sg