

FOR IMMEDIATE RELEASE

**TOSS TO GOOD HEALTH AND FORTUNE THIS LUNAR NEW YEAR AT  
CARLTON HOTEL SINGAPORE**

Welcome the Year of the Tiger with delectable lunar festive offerings at Wah Lok



*Fortune Sea Cucumber Lo Hei*

**Singapore, 16 December 2021** – It's that time of the year for families and friends to reunite, reconcile and revel in the festivities over reunion dinners. Usher in the Year of the Tiger over auspicious feasts with Reunion Treasures and set menus from the award-winning Wah Lok Cantonese Restaurant or gift to your loved ones delicious treats from a spread of handcrafted Lunar New Year Takeaway Goodies.



*Alaskan Crab Lo Hei*



*Hamachi Yu Sheng in "Soon Tak" Style*

**SIX TYPES OF LO HEI**

Diners can select from six different Lo Hei during dine-in at Wah Lok this year. Toss to a rousing start to the New Year with the newly created *Fortune Sea Cucumber Lo Hei*, brainchild of MasterChef Ng Wai

Tong. Brimming with premium quality sea cucumber that are braised then made into Konnyaku slices, accompanied with jellyfish, iceberg lettuce, white radish, carrots, black moss and marinated ginger in a refreshing plum dressing, this lo hei is definitely unique and delightful. Not to be missed are Wah Lok's all-time signature Lo Hei - *Alaskan Crab Lo Hei* and *Hamachi Yu Sheng* in "Soon Tak" Style, as well as the *Lobster Yu Sheng*, *Prosperity Salmon Yu Sheng*, and *Truffle Abalone Lo Hei*.



*Prosperity Smoked Chicken*

## **REUNION TREASURES AT WAH LOK**

For a truly traditional Lunar New Year reunion with your family, friends or business partners, celebrate it in Wah Lok that offers an elegant atmosphere complemented by its stellar service. Wah Lok's Lunar New Year offerings of Cantonese culinary classics are available from **17 January to 15 February 2022**.

Savour classic reunion dishes thoughtfully prepared by MasterChef Ng Wai Tong and his team of culinary experts. Celebrate new beginnings with exquisite seven or eight-course set menus, featuring classic favourites such as *Steamed Live Soon Hock*, *Pan-fried Hokkaido Scallop with Golden Sauce*, *Braised Whole Abalone*, *Dried Oysters & Vegetables* and *Prosperity Smoked Chicken*. Not to be missed is the traditional three-layer *Longevity Poon Choi* that includes whole abalone, sea cucumber, scallops, prawns, roasted duck and more. Set menu prices start from **\$398++ for 4 persons to \$748++ for 5 persons**. (See [Appendix A](#) for full menu and pricings)

Two Lunar New Year Vegetarian set menu will also be available, diners can be assured of dishes steep in auspiciousness. Savour delights such as *Braised Asparagus Stuffed with Bamboo Fungus*, *Deep-fried Yam Perch Fish*, *Braised Winter Melon Ring Stuffed with Mixed Vegetables*, and more. Available at **\$78++**

**per person** (minimum 4 persons), or at **\$80++ per person**.

Also available during the festive period is a tantalising spread of la carte Lunar New Year Specials that includes highlights such as *Seafood & Sea Cucumber Casserole (\$48)*, *Sautéed Pig's Neck Meat with Spring Onions & Ginger (\$32)*, *Braised Homemade Beancurd with Golden Mushroom & Conpoy (\$38)*, *Braised Sea Cucumber, Fish Maw, Mushroom & Vegetables (\$32)*, and more.

**To discover more and for reservations, please call Wah Lok Cantonese Restaurant:**

**6311 8188 / 6311 8189 or email [wah.lok@carltonhotel.sg](mailto:wah.lok@carltonhotel.sg)**

### **LUNAR NEW YEAR TAKEAWAY GOODIES**

Complete your Lunar New Year celebrations and select from the list of delicious treats available at the Lunar New Year Booth (level 1, hotel lobby) from **4 January to 15 February 2022**, 11am to 8pm. Bring home a wealth of harmony and toss to abundance, health and good fortune with Lo Hei and gourmet delights rich in symbolism and flavours from Wah Lok. Gift to your loved ones handcrafted Lunar New Year goodies during visiting and bring to them good luck and fortune. Highlights include the *Longevity Poon Choi*, *Alaskan Crab Lo Hei*, the popular *Melt-In-Your-Mouth Butter Cookies*, and newly launched – *Lucky Mala Cookies* and *Fortune Salted Egg Yolk Cookies*.



### **Truffle Abalone Lo Hei (POPULAR!)**

**\$128 small, \$228 big**

For diners that prefer lo hei without raw fish, here is an elevated take on Wah Lok's classic Abalone Yu Sheng. The presence of Black Truffle paired with Truffle Oil dressing complements the other ingredients. This makes a luxurious addition to any reunion celebration.

### **Buddha Jumps Over The Wall**

**\$526 (4 persons), \$770 (6 persons)**

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!)**

**\$408 (4 persons), \$688 (6 persons)**

The *Longevity Poon Choi* 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.



**Lucky Mala Cookie (NEW!)**

**\$28 per jar**

Singaporeans love hot and spicy food, and Carlton Hotel is turning up the heat too, with the newly created Lucky Mala Cookies. Made with dried chilli peppers, chilli powder, dou ban paste, Si Chuan peppercorns, clove, star anise, fennel, cinnamon, these spices-packed cookies are sure irresistibly addictive.

**Fortune Salted Egg Yolk Cookie (NEW!)**

**\$28 per jar**

Another new goodie this year is the *Fortune Salted Egg Yolk Cookies*. These gems' sweet and savoury flavours with its buttery texture, will certainly find its way to the snack table during house visits.

**Salted Egg Yolk Fish Skin (POPULAR!)**

**\$28 per jar**

Carlton Hotel's *Salted Egg Fish Skin* adds an addictive crunch to your Lunar 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 Lunar New Year celebration.

**Carlton Premium Pineapple Tarts (SIGNATURE!)**

**\$28, 8 pieces**

Baked to a perfect shade of golden brown, the *Carlton Premium Pineapple Tarts* feature eight glossy round balls made with French butter for that perfect buttery pastry. Encased with a generous golf ball-size Sarawak pineapple filling, this makes an elegant gift for house visiting or simply just indulge and revel in the good luck coming your way.

*Exclusive for DBS Cardmembers, enjoy 10% off all Lunar New Year Takeaway Goodies and receive a Tuxedo \$5 return dining voucher. T&Cs apply.*

For online purchases, please visit [celebrations.carltonhotel.sg](https://celebrations.carltonhotel.sg)

Please see [Appendix B](#) for the complete list of Lunar 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](https://www.carltonhotel.sg) for more information.

### **Media Contacts**

Stephanie Tang  
Marketing and Communications Manager  
+65 6311 8112  
[stephanie.tang@carltonhotel.sg](mailto:stephanie.tang@carltonhotel.sg)

**APPENDIX A**

**如意吉祥**  
**Abundance**

17 January to 15 February 2022

黑松露鲍鱼捞起  
Truffle Abalone "Lo Hei"

金汤海味金菇翅  
Braised Shark's Fin with  
Dried Seafood, Golden Mushrooms in Red Carrot Soup

三椒炒双脆  
Sauteed Prawns & Scallops with Capsicum

香煎鲈鱼扒  
Pan-fried Sea Perch Fish Fillet

茶皇富贵雞  
Prosperity Smoked Chicken

腊味糯米饭  
Fried Glutinous Rice with Dried Meat & Chinese Sausages

青苹果菊冻  
Chilled Green Apple Jelly with Chrysanthemum

**\$ 398 ++ FOR 4 PERSONS (4 位)**

**\$ 478 ++ FOR 5 PERSONS (5 位)**

**\$ 558 ++ FOR 6 PERSONS (6 位)**

# 恭喜发财 Auspicious

17 January to 15 February 2022

鸿运三文鱼生  
Prosperity Salmon Yu Sheng

金汤海味金菇翅  
Braised Shark's Fin with Dried Seafood & Golden Mushroom in Red Carrot Soup

千岛汁明虾球  
Sautéed Prawns with Thousand Island Sauce

原只鲍鱼花菇  
Braised Whole Abalone, Mushroom & Vegetables

清蒸顺壳鱼  
Steamed Live Soon Hock

茶皇富贵雞  
Prosperity Smoked Chicken

腊味糯米饭  
Fried Glutinous Rice with Dried Meat & Chinese Sausages

红莲银杏桃胶  
Chilled Peach Gum, Red Dates, Lotus Seeds & Ginkgo Nuts

**\$508++ FOR 5 PERSONS (5位)**  
*(For Dine-in Only)*

# 万事胜意 Fortune

三文鱼捞起  
Prosperity Salmon Yu Sheng

响螺鸡炖中鲍翅  
Double-boiled Superior Shark's Fin, Sea Whelk with Chicken

三椒炒双脆  
Sauteed Prawns & Scallops with Capsicum

清蒸顺壳鱼  
Steamed Live Soon Hock

茶皇富贵鸡  
Prosperity Smoked Chicken

原只鲍鱼好市  
Braised Whole Abalone, Dried Oysters with Vegetables

干炒海鲜鱼茸面  
Fried Minced Fish Noodles with Seafood

红莲银杏桃胶  
Chilled Peach Gum, Red Dates, Lotus Seeds & Ginkgo Nuts

**\$668++ FOR 5 PERSONS (5位)**



# 生意兴隆 Prosperity

阿拉斯加蟹捞起  
Alaskan Crab "Lo Hei"

响螺鸡炖中鲍翅  
Double-boiled Superior Shark's Fin with Sea Whelk & Chicken

黄金汁带子  
Pan-fried Scallops with Golden Sauce

陈皮蒸顺壳  
Steamed Soon Hock with Mandarin Orange Skin

挂炉烧鸭  
Roasted Duck

原只鲍鱼好市  
Braised Whole Abalone, Dried Oysters & Vegetables

姜葱生虾焖面卜  
Braised Flat Noodle "Mee Bok" Noodles with Live Prawn, Ginger & Onion

红枣皇炖雪耳  
Double-boiled Snow Fungus with Red Dates

**\$748++ FOR 5 PERSONS (5 位)**

**APPENDIX B – CHINESE NEW YEAR TAKEAWAY GOODIES**  
**4 January - 15 February 2022**

	ITEMS	SERVING	NETT PRICE
1	Fortune Sea Cucumber Lo Hei <b>(New!)</b>	Small	\$88
		Large	\$128
2	Alaskan Crab Lo Hei <b>(Signature!)</b>	Small	\$168
		Large	\$288
3	Truffle Abalone Lo Hei <b>(Signature!)</b>	Small	\$128
		Large	\$228
4	Longevity Poon Choi <b>(Popular!)</b> <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>	Up to 6 persons	\$408
		Up to 10 persons	\$688
5	Buddha Jumps Over the Wall	4 persons	\$526
		6 persons	\$770
6	Roast Duck	Whole	\$80
7	Soya Chicken	Whole	\$56
8	Premium Wah Lok XO Sauce <b>(Signature!)</b>	1 bottle (250gm)	\$35
9	Salted Egg Fish Skin <b>(Popular!)</b>	1 bottle (250gm)	\$30
10	Koi Nian Gao	1 pc	\$28
11	Traditional Nian Gao	1 pc	\$25
12	Carrot Cake	1 pc	\$27
13	Water Chestnut Cake	1 pc	\$25
14	Abundance Pack <b>(New!)</b> <i>Truffle Abalone Lo Hei, Longevity Poon Choi, Soya Chicken, Premium Wah Lok XO Sauce, Traditional Nian Gao</i>	-	\$568
15	Prosperity Pack <b>(New!)</b> <i>Carlton Premium Pineapple Tarts, Carrot Cake, Salted Egg Fish Skin, Traditional Nian Gao, Love Letters, Kuih Bangkit, Cashew Nut Cookies</i>	-	\$198
16	Carlton Pineapple Tarts	1 jar	\$38
17	Carlton Premium Pineapple Tarts <b>(Signature!)</b>	8 pcs	\$28
18	Melt-in-Your-Mouth Butter Cookies <b>(New!)</b>	1 jar	\$28
19	Lucky Mala Cookies <b>(New!)</b>	1 jar	\$28
20	Fortune Salted Egg Yolk Cookies <b>(New!)</b>	1 jar	\$28

**Terms & Conditions**

- Orders must be placed 3 days prior to collection date
- Last day of collection is on 11 Feb 2022, before 7pm
- All prices are inclusive of GST

For orders, call 6415 7887, fax 6311 8170 or email [cafe.mosaic@carltonhotel.sg](mailto:cafe.mosaic@carltonhotel.sg)

Online purchases are available at [celebrations.carltonhotel.sg](http://celebrations.carltonhotel.sg)