

FOR IMMEDIATE RELEASE

HEARTY SPRING REUNIONS

Celebrate Lunar New Year 2019 at Carlton City Hotel Singapore

Singapore, 12 December 2018 – Usher in the Year of the Pig with hearty spring reunion buffets, sumptuous Chinese New Year takeaway goodies and luxurious stays at Carlton City Hotel Singapore.

This Lunar New Year, the hotel will be decked in auspicious colours of red and pink, with a live cherry blossoms fixture at the lobby and giant eye-catching Chinese lanterns embellishing the entrance to welcome all guests. In celebration of the significant Chinese festival, a vibrant lion and dragon dance performance will take over the lobby and driveway on the first day of Lunar New Year (5 February 2019).



(Left to Right) Yam and Pork Belly Fortune Pot; Lobster and Crab Cheese Bee Hoon Abundance Pot

Auspicious Treats

Reaffirm family ties and reunite with loved ones this Lunar New Year as you entertain your guests with fuss-free takeaway options of homemade Chinese delicacies and goodies from the Lunar New Year Shoppe at Carlton City.

Lobster and Crab Cheese Bee Hoon Abundance Pot NEW

New this year is the savoury *Lobster and Crab Cheese Bee Hoon Abundance Pot* – a showstopper with its vibrant colours and rich flavours of ocean-fresh crustacean. This tower of seafood goodness with a rice noodle staple marries perfectly with Chef's specially concocted cheese gravy that packs a punch.

Yam and Pork Belly Fortune Pot NEW

Simmered to perfection, the *Yam and Pork Belly Fortune Pot* contains generous slices of pork belly and yam enveloped in fermented bean curd sauce. This fragrant and savoury claypot item makes it the perfect dish to pair with any staple.

Auspicious Treasure Pot SIGNATURE

Indulge and bond with loved ones over an opulent pot of flavoursome treasures – the *Auspicious Treasure Pot* boasts a variety of traditional Chinese ingredients, such as baby abalones, dried oysters, pacific clams, fish maw, fresh prawns, roast duck, premium dried scallops, roast pork, mushrooms and *fatt choy* (black moss) served with superior broth. This decadent treat serves six to eight persons.

Classic Abundance Yu Sheng CLASSIC

Toss your health and wealth to greater heights with our signature *Classic Abundance Yu Sheng*, the perfect culinary creation for the occasion. With a choice of salmon or abalone, it is a refreshing salad of spiralised vegetables topped with traditional condiments and sauces.

Reunion Claypot Rice CLASSIC

No hearty reunion is complete without the perennial favourite of *Reunion Claypot Rice*, a sumptuous pot of fragrant steamed rice slowly cooked with Chinese sausages, barbecued meat, waxed duck and mushrooms, and then generously drenched with our Chef's signature sauce.

Prosperity Herbal Chicken CLASSIC

Double-boiled in a broth of handpicked herbs such as ginseng and sweet radish, this palatable pot of luscious whole chicken is the ideal complementing dish to any celebratory reunion.

Auspicious Goodies POPULAR

Bring home good fortune with Carlton City's handcrafted goodies, such as the signature *Premium Pineapple Tarts* (luscious pineapple paste encased in flaky golden pastry). Other takeaway items include the new *Deep-fried Fish Skin with Egg Yolk* and *Premium Wah Lok XO Sauce*.

(A list of all Lunar New Year goodies is appended on page 6.)

Lunar New Year Shoppe

Lobby Level | 21 January – 19 February 2019 | 10.30am – 7.00pm

T (65) 6632 8921 | E f&b@carltoncity.sg

Reunion Buffets at Plate



Chinese delicacies at Plate's Reunion Buffets

Celebrate the Lunar New Year festivities with reunion buffets at Plate and enjoy a resplendent spread of Asian and International delights. Tuck into an array of fresh *Seafood on Ice*, such as assorted clams, snow crabs, oysters and lobsters, as well as a variety of classic Chinese roasts, featuring *Assorted BBQ Bak Kwa Slices* (Smoked Pork Jerky), *Roast Pork Belly* and *Roast Char Siew* (Barbecued Pork in Sweet Sauce).

A series of popular Chinese delicacies will line the buffet counter including our signature *Singapore Chilli Crab with Fried Mantou Buns*, "*Buddha Jumps Over The Wall*", *Braised Sea Cucumber with Fish Maw and Dried Oysters*, *Crispy Yam Ring with Assorted Clams and Macadamia Nuts*, *Cantonese Style Steamed Fish with Crispy Garlic*, and *Golden Salted Egg Yolk Prawns*. Guests can also expect a tantalising array of fresh salads, appetisers, soups, a dedicated Japanese counter, a live *Peking Duck* station, and a noodle station dishing out *Longevity Noodles with Chicken and Glutinous Rice Wine Sauce* or *Mee Sua with Red Wine Chicken*.

Complete the sumptuous Lunar New Year feast with traditional sweet treats including *Yam Paste with Coconut Milk*, *Egg-coated Nian Gao* (Chinese Glutinous Rice Cake), *Sweet Potatoes with Longan and Ginger Soup*, *Love Letter Wafers* and *Pineapple Tarts*.

In celebration of the auspicious season, Plate will also be offering guests a complimentary platter of signature *Classic Abundance Salmon Yu Sheng* for dining groups of six persons and above.

Item	Price
Reunion Weekday Buffet Lunch 21 January – 19 February 2019 12pm to 2.30pm (Mondays to Fridays only)	\$58++ per person
Lunar New Year Buffet Dinner 4 and 5 February 2019 6.30pm to 10pm (Lunar New Year Eve and Day 1)	\$78++ per person One complimentary serving of abalone per diner
Add \$28++ per person for free flow of beer and house pour wine	

**Highlighted menu items are on rotation basis and may be subject to change. Children between the ages of 7 to 12 dine at 50% off. Children 6 years old and below dine for free.*

Plate

Level 3 | 21 January – 19 February 2019 | 12pm to 2.30pm, 6.30pm to 10pm

T (65) 6632 8922 | E f&b@carltoncity.sg

Spring Reunion Getaway

Immerse in the Lunar New Year festivities with your loved ones and stay in the comfort of Carlton City's spacious and chic designer-inspired guest room with the "Spring Reunion Getaway", complete with complimentary festive inclusions. Within walking distance to Chinatown, guests staying at Carlton City can take a leisure stroll down the streets to experience the colourful festivities of the night bazaar and lantern display.



Deluxe Room in Carlton City

Deluxe Room from \$218++ per room per night

Inclusive of:

- Complimentary daily buffet breakfast for two persons
- Non-alcoholic welcome drink at The Trading Floor (lobby level)
- Complimentary unlimited Wi-Fi access
- Complimentary usage of handy mobile phone

Room Reservations

For stays from 1 to 10 February 2019

T (65) 6632 8999 | E reservations@carltoncity.sg

- End -

The Lunar New Year Shoppe (Takeaway Items)
Lobby Level | 10.30am to 7.00pm daily | 21 January to 19 February 2019

	Item	Portion	Price
LUNAR NEW YEAR DELICACIES			
1.	{SIGNATURE} Auspicious Treasure Pot Baby abalones, slow-braised dried oysters, pacific clams, fish maw, fresh prawns, roast duck, premium dried scallops, roast pork, mushrooms and fatt choy served with superior broth	6 – 8 persons	\$168
2.	{POPULAR} Classic Abundance Yu Sheng (Salmon)	4 – 6 persons	\$38
		6 – 8 persons	\$48
3.	Classic Abundance Yu Sheng (Abalone)	4 – 6 persons	\$68
		6 – 8 persons	\$78
4.	{NEW} Lobster and Crab Cheese Beehoon Abundance Pot	6 – 8 persons	\$108
5.	{NEW} Yam and Pork Belly Fortune Claypot	6 – 8 persons	\$68
6.	{POPULAR} Reunion Claypot Rice Steamed fragrant rice with Chinese sausages, BBQ meat and wax duck, served with Chef's special sauce	6 – 8 persons	\$68
7.	Prosperity Herbal Chicken Double-boiled herbal chicken served with ginseng and sweet radish	6 – 8 persons	\$48
8.	{NEW} Deep-fried Fish Skin with Egg Yolk	1 Bottle (250g)	\$22.80
9.	Premium Wah Lok XO Sauce	1 Bottle (250g)	\$35
10.	{POPULAR} Premium Pineapple Tarts (Big)	8 pcs	\$28

Terms and Conditions:

- Prices indicated include prevailing government tax.
- Orders must be made five days prior to collection date.
- Last minute orders can be accommodated, subject to availability.
- Items 1 to 9 will be available for collection from 21 January to 19 February 2019. Collection from 5 to 19 February will be at Plate restaurant (level 3). Last day for orders is on 14 February 2019.
- Item 10 will be available for collection from 21 January to 4 February 2019. Last day for orders is on 30 January 2019.

For media enquiries, please contact:

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Note to Editors

About Carlton City Hotel Singapore

Carlton City Hotel Singapore is conveniently located on Gopeng Street off Tanjong Pagar Road, along the fringes of Chinatown, Raffles Place and within the Central Business District. The hotel offers guests an upscale and stylish experience, resonating well with international business and leisure travellers. Designed by reputed leading international interior design company Hirsch Bedner Associates (HBA), the hotel exudes designer-conceived touches and furnishings from the grand lobby to its spacious guestrooms. With 29 floors and 386 guestrooms, the hotel is primed to be the preferred hotel for discerning business and leisure travellers. Carlton City Hotel Singapore is owned by Carlton Properties (Singapore) Pte Ltd, along with Carlton Hotel on Bras Basah Road.

Website: www.carltoncity.sg