

FOR IMMEDIATE RELEASE

THE EMBRACE OF SPRING

Celebrate Lunar New Year 2020 at Carlton City Hotel Singapore



*Brand new items: Stewed Pork Spare Ribs and Knuckle Fortune Pot (Top left)
Longevity Noodles with Abalone, Fish Maw & Golden Broth (Bottom Right)*

Singapore, 6 December 2019 – Carlton City Hotel ushers in the Year of the Rat with heart-warming reunion buffets, indulgent Chinese New Year takeaway goodies and luxurious accommodation.

Watch as springtime blossoms across the hotel in auspicious colours of red and pink, complete with a live cherry blossoms fixture at the lobby and prodigious eye-catching Chinese lanterns adorning the entrance to welcome guests. In light of the festivities, a vibrant lion and dragon dance performance will take over the lobby and driveway on the first day of the Lunar New Year (25 January 2020).

The Lunar New Year Shoppe

There is no better time for close-knit gatherings and jubilant celebrations than during the Lunar New Year. Encircle guests with the delicious tastes and smells of homemade goodies from the Lunar New Year Shoppe that are ideal as gifts or get-togethers at home.



(Left to right) *Stewed Pork Spare Ribs and Knuckle Fortune Pot*; *Classic Abundance Yu Sheng (Abalone)*

Stewed Pork Spare Ribs and Knuckle Fortune Pot NEW

The *Stewed Pork Spare Ribs and Knuckle Fortune Pot*, which contains generous slices of pork enveloped in a concoction of savoury chicken stock, rock sugar and superior soya sauce makes for the perfect dinner dish to pair with any staple.

Longevity Noodles with Abalone, Fish Maw & Golden Broth NEW

A true highlight this year is the new *Longevity Noodles with Abalone, Fish Maw & Golden Broth*, which brings together a delightful blend of flavours through fresh premium seafood, rich pork broth, springy Shanghai noodles, and a subtle hint of sweetness from the pumpkin purée.

Classic Abundance Yu Sheng CLASSIC

Toss to a year ahead filled with good health and fortune with our signature *Classic Abundance Yu Sheng*, a must have at any Lunar New Year feast. With a choice of salmon or abalone, it is a refreshing salad of vegetables topped with traditional condiments and sauces.

Auspicious Treasure Pot SIGNATURE

Bond with family over the *Auspicious Treasure Pot*, which boasts a variety of traditional Chinese ingredients, such as baby abalones, dried oysters, pacific clams, fish maw, fresh prawns, roast duck, premium dried scallops and roast pork served with superior broth.

Reunion Claypot Rice CLASSIC

Lunar New Year gatherings are not complete without the quintessential *Reunion Claypot Rice* – fragrant steamed rice slowly cooked with Chinese sausages, barbecued meat, waxed duck, mushrooms, and Chef's signature sauce.

Prosperity Herbal Chicken

Double-boiled in a broth of handpicked herbs, the Prosperity Herbal Chicken is the exemplary complementary dish to any celebratory function.

Sweet Treats POPULAR

Bring a touch of Carlton City back home with handcrafted Chinese sweet treats, such as the signature *Premium Pineapple Tarts* (luscious pineapple paste encased in flaky golden pastry), *Deep-fried Fish Skin with Egg Yolk* and *Premium Wah Lok XO Sauce*.

(A list of all festive goodies is appended on page 7.)

Lunar New Year Shoppe

Lobby Level | 6 January – 8 February 2020 | 10.00am – 7.00pm

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

Reunion Buffets at Plate



Chinese delicacies at Plate's Reunion Buffets

Begin the Lunar New Year revelry with reunion buffets at Plate and indulge in a well-panned feast of Asian and International dishes. Savour an array of *fresh Seafood on Ice*, which includes a selection of assorted clams, snow crabs, oysters, scallops and lobsters, as well as a variety of classic Chinese roasts featuring *Assorted Bak Kwa Slices (Smoked Pork Jerky)*, *Roast Pork Belly* and *Roast Char Siew (Barbecued Pork in Sweet Sauce)*.

Guests with a hearty appetite will rejoice as well-loved Chinese delicacies such as the *Singapore Chilli Crab with Fried Mantou Buns*, *Buddha Jump Over The Wall*, *Roast Duck and Chicken Combination*, *Golden Salted Egg Yolk Prawns* and *Braised Sea Cucumber with Fish Maw and Dried Oysters* make an impressive entrance at the feast. To add to the fete, a tantalising multitude of salads, appetisers, soups, a dedicated Japanese counter, a live *Ala-minute Drunken Prawn* station, and a noodle station serving *Longevity Noodles with Chicken and Glutinous Rice Wine Sauce* will also line the buffet counter.

As no Lunar New Year meal is without a sweet ending, traditional desserts make an appearance with *Egg-coated Nian Gao (Chinese Glutinous Rice Cake)*, *Mango Pudding*, *Love Letter Wafers*, *Pineapple Tarts* and *Yam Paste with Coconut Milk*.

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 6 January - 7 February 2020 12pm to 2.30pm (Mondays to Fridays only)	\$68++ per person (with free flow soda and juices)
Lunar New Year Weekday Buffet Lunch 24 & 25 January 2020 12pm to 2.30pm	\$78++ per person (with free flow soda and juices)
Lunar New Year Eve Buffet Dinner 24 January 2020 6.30pm to 10pm	\$88++ per person (with free flow soda and juices) <i>One complimentary serving of abalone per diner.</i>
Lunar New Year Buffet Dinner 25 January 2020 6.30pm to 10pm	\$78++ per person (with free flow soda and juices) <i>One complimentary serving of abalone per diner.</i>
Add \$28++ per person for free flow of beer and house pour wine	

Children between the ages of 6 to 12 dine at 50% off. Children 5 years old and below dine for free.

Plate

Level 3 | 6 January – 7 February 2020 | Lunch: 12pm – 2.30pm | Dinner: 6.30pm – 10.00pm

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Spring Reunion Getaway

Fully immerse into the Lunar New Year joviality this year with family and loved ones in the comfort of Carlton City's spacious and chic designer-inspired rooms with the "Spring Reunion Getaway", replete with complimentary festive inclusions. Located within a walking distance to Chinatown, guests staying at Carlton City can enjoy a leisurely stroll down the streets to experience the colourful festivities of the night bazaar and lantern displays.



Deluxe Room in Carlton City

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

Inclusive of:

Complimentary buffet breakfast for two persons daily

Two glasses of non-alcoholic beverages of choice at The Trading Floor (Lobby Level)

Complimentary unlimited WiFi access

Room Reservations

For stays from 17 – 26 January 2020

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

- End -

The Lunar New Year Shoppe (Festive Takeaway Items)
Lobby Level | 10.00am to 7.00pm daily | 6 January to 8 February 2020

	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	\$198
2.	{POPULAR} Classic Abundance Yu Sheng (Salmon)	4 – 6 persons	\$48
		6 – 8 persons	\$58
3.	Classic Abundance Yu Sheng (Abalone)	4 – 6 persons	\$78
		6 – 8 persons	\$88
4.	{NEW} Longevity Noodles with Abalone, Fish Maw & Golden Broth	6 – 8 persons	\$98
5.	{NEW} Stewed Pork Spare Ribs and Knuckle Fortune Pot	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	\$88
7.	Prosperity Herbal Chicken Double-boiled herbal chicken served with ginseng and sweet radish	6 – 8 persons	\$68
SWEET TREATS			
8.	{NEW} Deep-fried Fish Skin with Egg Yolk	1 Bottle (250g)	\$28.80
9.	Premium Wah Lok XO Sauce	1 Bottle (250g)	\$35
10.	{POPULAR} Premium Pineapple Tarts	8 pcs	\$28

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. Sweet Treats will only be available for collection from 13 January 2020 onwards. Last day for orders is on 3 February 2020. Last day for collection is on 8 February 2020.

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