

## A BOUNTIFUL NEW YEAR WITH THE SUMMIT OF FORTUNE LUNAR NEW YEAR BANQUET @ SUNTEC SINGAPORE

*Delicious Food, Wonderful Spaces, Creative Audio-Visual and Lighting, and a Professional Team  
come together to create an exceptional experience for you and your guests.*





*Welcome to the Year of the Snake!*

*Thank you for choosing Suntec Singapore as your preferred venue. An exquisite culinary experience awaits you in the heart of the city.*

*I invite you to embark on a culinary journey that celebrates the rich flavours and artistry of Chinese cuisine. Prepare to be mesmerized by our expertly curated menus, where each dish is a harmonious blend of authenticity and innovation. Our wide range of dishes have been crafted to tantalize the taste buds and leave a lasting impression.*

*Whether you are seeking a private dinner or a grand celebration, our spacious halls and private rooms cater to all occasions.*

*Immerse yourself in the warm hospitality of our attentive staff, who are dedicated to ensuring a memorable dining experience for every guest.*

*I look forward to welcoming you to Suntec Singapore, where a symphony of flavours awaits. Discover a culinary experience where tradition meets innovation and let us create unforgettable memories together.*

***Alfred Lee***

*Executive Chef  
Suntec Singapore*



# 8-COURSE LUNAR NEW YEAR BANQUET (HALAL)

## SUNTEC YUSHENG 'SUMMIT OF FORTUNE' + 7 COURSE BANQUET

MINIMUM 5 TABLES^

~~SS\$1088.88~~++/TABLE OF 10 GUESTS

SPECIAL OFFER\*  
**\$988.88**++  
per table  
of 10 guests

### Yusheng

鸿运捞鱼生

[YU1] 'Summit of Fortune' Yusheng with Smoked Salmon & Gold Leaf

### Course 1 - Soup

创业展鸿图

[SP1] Double Boiled Chicken and Dried Scallop  
with Agaricus Mushroom Soup

Or

[SP4] Double Boiled Chicken Soup with Matsutake Mushroom

### Course 2 - Seafood

[SE1] Wok-Fried Hokkaido Scallops and US Asparagus  
with XO Sauce Topped with Crispy Garlic

Or

[SE10] Wok-Fried Butterfly Prawns with Black Pepper Sauce

### Course 3 - Fish

年年皆有鱼

[F11] Teowchew Steamed Barramundi with Pickled  
Mustard Leaf, Tofu and Sour Plum

Or

[F15] Steamed Seabass Fillet with Crispy Bean Crumble

### Course 4 - Chicken

[CH1] Prosperity Yam Ring with Kung Pao Chicken  
and Rainbow Vegetables

Or

[CH5] Baked Honey and Soy Glazed Chicken

### Course 5 - Vegetable

心想又事成

[VE1] Braised Abalone and Shiitake Mushroom with Broccoli

Or

[VE3] Duo of Mushroom with Spinach

### Course 6 - Noodles/Rice

长寿福绵绵

[NR1] Longevity Ee-Fu Noodles with Enoki Mushroom and Vegetables

Or

[NR6] Fragrant Fried Rice with Crabmeat, Shrimps, Egg and XO Sauce

### Course 7 - Dessert

合家乐团圆

[DE1] Peanut Glutinous Rice Balls with Red Bean Soup

Or

[DE4] Chilled Honeydew Sago with Watermelon and Basil Seed (Cold)

### Beverage

Chinese Tea, Soft Drinks & Water

^ For events more than 9 tables, please refer to the brochure [here](#)

\*Terms and Conditions apply

\*May contain traces of nuts

++Prices are subject to 10% service charge and prevailing GST





# 9-COURSE LUNAR NEW YEAR BANQUET (HALAL)

## SUNTEC YUSHENG 'SUMMIT OF FORTUNE' + 8 COURSE BANQUET

MINIMUM 5 TABLES^

~~SS\$1128.88~~++/TABLE OF 10 GUESTS

SPECIAL OFFER\*  
**\$1,028.88**++  
per table  
of 10 guests

### Yusheng

鸿运捞鱼生

[YU1] 'Summit of Fortune' Yusheng with Smoked Salmon & Gold Leaf

### Course 1 - Appetiser

五福临门拼盘

[AP1] Poached Cocktail Prawn with Citrus Mayo

[AP2] Smoked Duck Breast with Pickled Vegetables

[AP3] Marinated Black Fungus with Cucumber Salad and Goji Berries

[AP4] Golden Scallop Croquette

[AP5] Chicken Ngoh Hiang

Or

[AP8] Chua Wakame Salad (Cold)

[AP10] Marinated Japanese Octopus (Cold)

[AP11] Smoked Chicken Breast with Mango Salsa Salad (Cold)

[A13] Chicken Satay with Peanut Sauce (Hot)

[A14] Deep-Fried Chicken Money Bag (Hot)

### Course 2 - Soup

佳景齐捞起

[SP2] Golden Seafood Chowder with Crabmeat, Corn and Mushroom

Or

[SP4] Double Boiled Chicken Soup with Matsutake Mushroom

### Course 3 - Seafood

明杨耀四海

[SE2] Braised Baby Abalone with Sea Cucumber and Shiitake Mushroom  
with Superior Oyster Sauce

Or

[SE9] Butter Prawns with Salted Egg

### Course 4 - Fish

年年皆有鱼

[FI2] Cantonese Steamed Barramundi with Superior Soya  
Broth, Ginger and Spring Onion Oil

Or

[F15] Steamed Sea Bass Fillet with Crispy Bean Crumble

### Course 5 - Chicken

喜鹊报佳音

[CH2] Eight Treasure Chicken Wrapped in Lotus Leaf (Chicken, Chinese  
Mushroom, Yam, Chestnut, Gingko Nut, Lotus Seed, Dried Shrimp, Young  
Corn, Goji Berry)

Or

[CH5] Baked Honey and Soy Glazed Chicken

<sup>^</sup> For events more than 9 tables, please refer to the brochure [here](#)

<sup>\*</sup>Terms and Conditions apply

<sup>\*</sup>May contain traces of nuts

<sup>++</sup>Prices are subject to 10% service charge and prevailing GST





# 9-COURSE LUNAR NEW YEAR BANQUET (HALAL)

SUNTEC YUSHENG 'SUMMIT OF FORTUNE'  
+  
8 COURSE BANQUET

MINIMUM 5 TABLES^

~~SS\$1128.88~~++/TABLE OF 10 GUESTS

SPECIAL OFFER\*  
**\$1,028.88**++  
per table  
of 10 guests

## Course 6 - Vegetable

好事乐重重

[VE2] Braised Longevity Cabbage with Twin Mushroom and Rich Scallop Sauce

Or

[VE4] Braised Ling Zhi Mushroom with Seasonal Vegetables

## Course 7 - Noodles/Rice

金玉福满堂

[NR2] Golden Yang Chow Egg Fried Rice with Seafood  
Or

[NR4] Braised Noodle with Shredded Chicken in Hokkien Style

## Course 8 - Dessert

珠光耀宝气

[DE2] Double Boiled Nashi Pear with White Fungus, Red Dates and Peach Resin (Chilled)

Or

[DE3] Yam Paste with Gingko Nuts and Coconut (Hot)

## Beverage

Chinese Tea, Soft Drinks & Water

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# 8-COURSE VEGAN LUNAR NEW YEAR BANQUET (HALAL)

SUNTEC YUSHENG 'SUMMIT OF FORTUNE'  
+  
7 COURSE BANQUET

MINIMUM 5 TABLES^

~~\$\$\$1088.88~~++/TABLE OF 10 GUESTS



## Yusheng

鸿运捞鱼生

[YU2] 'Summit of Fortune' VEG Fruity Yu Sheng with Gold Leaf  
(Pomelo, Pomegranate, Pineapple, Kiwi and  
Dragonfruit with Sweet Plum Sauce)

## Course 1 - Soup

创业展鸿图

[CS1] Vegetarian Hot and Sour Soup Mushroom, Bamboo Shoots, Tofu and  
Carrots

## Course 2 - Dish 1

嘻哈齐欢笑

[CSF1] Deep Fried Enoki and Oyster King Mushroom with Seaweed Spice  
and Teriyaki Sauce, Pickled Shimeji with Asian Greens

## Course 3 - Dish 2

年年皆有鱼

[CF1] Braised Vegetarian "Lion Head" Vegetables in Mushroom Sauce

## Course 4 - Dish 3

喜鹊报佳音

[CC1] Wok Fried Symphony of Rainbow Vegetables with  
Lily Bud and Cashew Nut in Yam Ring

## Course 5 - Dish 4

心想又事成

[CV1] Vegetable Parcel Wrapped with Beancurd Skin, Goji Berries

## Course 6 - Noodles/Rice

长寿福绵绵

[CNR1] Fried Udon Noodles with Shredded Vegetables  
and Black Pepper Sauce

## Course 7 - Dessert

合家团圆

[CD1] Peanut Glutinous Rice Balls with Red Bean Soup

## Beverage

Chinese Tea, Soft Drinks & Water

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++Prices are subject to 10% service charge and prevailing GST





# 9-COURSE VEGAN LUNAR NEW YEAR BANQUET (HALAL)

## SUNTEC YUSHENG 'SUMMIT OF FORTUNE' + 8 COURSE BANQUET

MINIMUM 5 TABLES^  
~~S\$1128.88~~++/TABLE OF 10 GUESTS

VEGAN  
SPECIAL OFFER \*  
**\$1028.88**++  
per table  
of 10 guests

### Yusheng

鸿运捞鱼生

[YU2] 'Summit of Fortune' VEG Fruity Yusheng with Gold Leaf  
(Pomelo, Pomegranate, Pineapple, Kiwi and Dragon fruit  
with Sweet Plum Sauce)

### Course 1 - Appetiser

五福临门拼盘

[VAP1] Spring Bean with Preserved Olives  
[VAP2] Crunchy Black Fungus and Cucumber Salad  
[VAP3] Braised Five Spice Beancurd  
[VAP4] Vegetarian Spring Roll  
[VAP5] Crispy Beetroot Yam Roll

### Course 2 - Soup

佳景齐捞起

[CS2] Duo Herbal Mushroom Soup Agaricus Mushroom, Cordyceps with  
Wolfberries in Shiitake Broth

### Course 3 - Dish 1

明扬耀四海

[CSF2] Vegetable Pocket with Plant Based Protein, Broccoli, Chestnut,  
Shiitake Mushroom, Carrot and Sugar Pea

### Course 4 - Dish 2

年年皆有鱼

[CF2] Harvest of Spring Vegetables with Macadamia Nuts

### Course 5 - Dish 3

喜鹊报佳音

[CC2] Stir-Fried Kung Pao Lion Mane's Mushroom with Seasonal Vegetables,  
served in Crispy Rice Nest

### Course 6 - Dish 4

好事乐重重

[CV2] Braised Napa Cabbage and Abalone Mushroom with Carrot Sauce and  
Goji Berries

### Course 7 - Noodles/Rice

金玉福满堂

[CNR2] Longevity Ee-Fu Noodles with Duo Mushroom and Vegetables

### Course 8 - Dessert

珠光耀宝气

[CD2] Double Boiled Nashi Pear with White Fungus, Red Dates and Peach  
Resin (Chilled)

### Beverage

Chinese Tea, Soft Drinks & Water

^ For events more than 9 tables, please refer to the brochure [here](#)

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## UPGRADES AND ADD-ONS

*Various upgrades and add-ons are available for selection after the initial contract has been signed and the space booking has been confirmed*

### ADD-ONS

- 1 set of snake plushie (2 plushies) for each guest at \$2+ per guest
- Special dietary meals following your booking confirmations are available at a surcharge of \$188.88++ per guest
- Additional food tasting (table of 10), additional charges based on selected menu
- Individual plating for all guests (table of 10) \$100.00++
- Printed menu cards (pack of 10) \$10.00++
- Printed large format (A1) seating plan with easel \$50.00++
- Please enquire for rates for the following add-ons:
  - Cocktails, wines, bar services, fresh floral centrepieces

### BEVERAGE ADD-ONS

For a minimum of 5 tables of 10 guests each:

- Free-flow house beer at \$25.00++ per guest for 1 hour
- Free-flow house wine at \$20.00++ per guest for 1 hour
- Free-flow apple juice at \$15.00++ per guest for 1 hour
- Free-flow orange juice at \$15.00++ per guest for 1 hour

For a comprehensive list of all our beverage options (including alcohol), refer to our [marketplace price list](#).

### VIP SERVICES

- All VIP tables include individually-plated service, fresh floral centrepiece, printed menu cards for each guest, chair sashes, and guest name cards
- Upgrade any standard 6-foot table to a 6-foot VIP table (10 guests) for \$348.88+
- Upgrade any standard 6-foot table to a 8-foot VIP table (10 guests) for \$478.88+
- Upgrade any standard 6-foot table to a 14-foot VIP table (minimum 10 guests, maximum 20 guests) for \$1,188.00+
- VIP driveway parking \$144.00+ per lot for maximum of 8 hours on event day, subject to availability



### THIS SPECIAL OFFER INCLUDES THE FOLLOWING:

- Complimentary carpark coupons for 10% of contracted guests
- Complimentary food tasting for 10 guests for event with a minimum of 20 tables
- Free-flow Chinese tea, soft drinks and water
- One printed seating plan with easel at entrance door to the dining area
- Digital Media
  - Complimentary slot of 30 seconds on The Big Picture on event day
- Free venue-wide high-speed WIFI

### SERVICE STYLE

- Chinese communal banquet service with individual serving plates and bowls and a lazy susan at the centre of the table
- Table setup for 10 guests includes:
  - A 6-foot round table complete with 10 chairs
  - Choice of ivory or black table linen and chair covers
  - A Suntec sunflower centrepiece, table number and printed menu
  - Exquisite table setting with premium porcelain crockery, glassware, cutlery, table linen, cloth napkins, and chair covers
- Lunch Service: 1200hrs - 1530hrs
- Dinner Service: 1900hrs - 2230hrs

### TERMS & CONDITION

- All booking and orders must be contracted no later than 14 days before the event
- Available for events between 13<sup>th</sup> January 2025 and 14<sup>th</sup> February 2025
- Suitable sized rooms will be assigned based on the number of tables booked
- Room rental charges (excluding Engage Theatres), will be offered on a complimentary basis for the following timings :
  - Lunch from 1000hrs - 1600hrs
  - Dinner from 1700hrs - 2300hrs
- Audio-visual and lighting services are provided exclusively by Suntec Singapore, charges apply
- Prices and menus are subject to change without prior notice at the discretion of Suntec Singapore
- All menus are Halal and may contain traces of nuts, shellfish, or other allergens
- Surcharge of 5% applies for Public Holidays & Eve of Public Holidays
- ++ Prices are subject to 10% service charge and prevailing GST

Suntec Terms & Conditions and Rules and Regulations apply.

*These specially-crafted menus and offers are brought to you by  
Suntec Singapore's Culinary Team  
in collaboration with  
Preferred Catering Partners*

