




RAFFLES
SINGAPORE

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LUNAR NEW YEAR
CELEBRATIONS

AT RAFFLES HOTEL SINGAPORE



This Lunar New Year festivities mark the Year of Dragon, encapsulating the essence of good fortune, prosperity and longevity. As we soar into 2024, Raffles Hotel Singapore invites you to discover the abundant selection of indulgences, including a bountiful spread of culinary creations, prosperous gifting and mesmerising floral décor.

Usher in the auspicious celebrations with brimming abundance of vibrant Yu Sheng, curated by 藝 yì by Jereme Leung. These tantalising creations are adorned with our signature homemade Yunnan rose dressing.

Complete your Lunar New Year by filling your table with a sumptuous spread of delectable dishes. Centre your reunion gatherings with an array of Spring creations, featuring decadent Chinese delicacies that symbolise peace, prosperity, and happiness.

In the spirit of Spring, spread countless blessings and good fortune to cherished business associates with exquisite Raffles Boutique Gift Hampers and luxurious floral arrangements elegantly put together by Floral Boutique by Raffles.

LUNAR NEW YEAR REUNIONS AT *藝 yì by Jereme Leung*

Delight in heartwarming Lunar New Year reunions with family and associates at 藝 yì by Jereme Leung. Our exquisite creations showcase provincial Chinese delicacies and exclusive Lunar New Year specialties, available as a la carte selections or in meticulously designed set menus.

Enjoy culinary masterpieces such as Yu Sheng, Ibérico Pork Char Siew with Pickled Bentong Ginger & Australian Lime Caviar, Braised 10-head South African Abalone with Fai Cai Black Moss, Fish Maw & Lettuce, and the delectable Osmanthus Glutinous Rice Cake.





22 January to
24 February 2024

PROSPEROUS SET \$198⁺⁺ per person

ABUNDANCE SET \$228⁺⁺ per person

OPULENCE SET \$258⁺⁺ per person

Minimum order of 2 persons

OPEN DAILY

Lunch: 11.30am to 1.30pm

Dinner: 6.00pm to 9.30pm

yi-restaurant.com.sg

RAFFLESCelebrations.COM.SG

All stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and service tax, unless otherwise stated.

FORTUNE YU SHENG

with Salmon Sashimi
& Sakura Shrimp

\$216 nett

LONGEVITY YU SHENG

with Octopus Sashimi &
Japanese Sweet Shrimps

\$266 nett

PROSPERITY YU SHENG

with Abalone, Spanish Ibérico Ham
& Honey Melon

\$286 nett

VEGETARIAN YU SHENG

with Crispy Lotus Roots
& Organic Vegetables

\$216 nett

Medium

Serves 4 to 6 guests

\$152 nett

\$172 nett

\$182 nett

\$152 nett



Takeaway orders require minimum 2 days of advance notice.

RAFFLESCelebrations.com.sg

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AUSPICIOUS TAKEAWAYS

3 January to 24 February 2024

Embrace the spirit of Spring from the comfort of your home with our thoughtfully curated gourmet delights. Crafted by the culinary team at 藝 yì by Jereme Leung, these offerings invite you to celebrate the season with exceptional flavours and culinary expertise.

Elevate your dining experience with our specially designed collection, bringing the essence of 藝 yì by Jereme Leung to your home.

BOUNTIFUL SET

Inclusive of Prosperity Yu Sheng with Abalone, Spanish Ibérico Ham & Honey Melon, Homemade "Yuan Bao" Water Chestnut Cake with Goji Berries, Osmanthus Glutinous Rice Cake and Radish Cake with Dried Sakura Shrimps, Japanese Conpoy & Preserved Meats.

\$402^{nett}

HOMEMADE "YUAN BAO" WATER CHESTNUT CAKE WITH GOJI BERRIES

This Lunar New Year delicacy features a delightfully soft and chewy texture crafted from water chestnuts, shaped like ingot to symbolise good luck. Its sweet and tangy flavour, combined with the crispness of diced water chestnuts, makes it the perfect dessert for everyone to enjoy.

\$63^{nett}

OSMANTHUS GLUTINOUS RICE CAKE

Savour a traditional delight with a sweet twist. This delicious creation is infused with fragrant osmanthus tea leaves, steamed to perfection, offering a harmonious blend of sweetness and aromatic notes.

\$63^{nett}

RADISH CAKE WITH DRIED SAKURA SHRIMPS, JAPANESE CONPOY & PRESERVED MEATS

Crafted exclusively for Lunar New Year, this classic favourite harmoniously blends premium Chinese sausage, Japanese conpoy, and sakura shrimps, creating a delectable and piquant flavour sensation.

\$63^{nett}

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BOUNTIFUL GIFT IDEAS AT RAFFLES BOUTIQUE

3 January to 24 February 2024

OPEN DAILY
10.00am to 8.00pm

Elevate the joy of Lunar New Year by gifting your loved ones and esteemed business associates with Raffles Boutique's exquisite Lunar New Year hampers. From all-time favourite festive gourmet delights to nourishing bird's nest, our thoughtfully curated hampers embody the spirit of the season. Share the blessings and witness joy blossom in every heart as you celebrate Lunar New Year with the perfect blend of tradition and indulgence.

GIFT SET HAPPINESS

Raffles Jasmine
Orange Tea (100gm)
Raffles Bak Kwa (200gm)
Raffles Premium
Dried Mushroom (150gm)
Raffles Love Letters (95pcs)
Raffles Truffle
Shrimp Roll (180gm)

\$199 nett

HAMPERS ROYAL

Raffles Australian
2-Head Abalone (213gm)
Raffles Premium
Dried Mushroom (150gm)
Raffles Jasmine
Orange Tea (100gm)
Raffles Bak Kwa (200gm)
Raffles Love Letters (95pcs)
Raffles Orh Nee Cookies (150gm)
Raffles Laksa Cookies (180gm)

\$388 nett

BLISSFUL

Villa Cernal Primocolle Chianti
Classico Tuscany Italy (750ml)
Raffles Australian
2-Head Abalone (213gm)
Raffles Premium
Dried Scallop (200gm)
Raffles Premium
Dried Mushroom (150gm)
Raffles Concentrated
Bird's Nest (150gm)
Raffles Jasmine
Orange Tea (100gm)
Raffles Bak Kwa (200gm)

\$528 nett

Takeaway orders require minimum 2 days of advance notice.

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IMPERIAL HAMPER

Billecart Salmon Champagne Brut N.V. (750ml)
Raffles Australian 1-Head Abalone (213gm)
Raffles Premium Dried Scallop (200gm)
Raffles Premium Dried Mushroom (150gm)
Raffles Concentrated Bird's Nest (3 Jars)
Raffles Jasmine Orange Tea (100gm)
Raffles Bak Kwa (200gm)
Raffles Love Letters (95pcs)
Raffles Truffle Shrimp Roll (180gm)
Raffles Orh Nee Cookies (150gm)

\$838 nett



Takeaway orders require minimum 2 days of advance notice.

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A vibrant pink orchid arrangement in a white ceramic vase with a red floral design. The vase sits on a red surface surrounded by numerous red and pink paper lanterns. The background is a solid red color.

FLORAL OPULENCE

with Floral Boutique by Raffles

3 January to 7 February 2024

Infuse your home with the vibrancy of Spring and welcome auspicious blessings with our beautifully hand-curated floral arrangements. Elevate your Lunar New Year festivities with bespoke creations tailored to complement your unique style and enhance the joy of the season.

OPENING HOURS

Monday to Saturday: 8.30am to 6.00pm
Closed on Sundays and Public Holidays

For orders and enquiries, please call **+65 6412 1280** or email floralboutique.singapore@raffles.com

Takeaway orders require minimum 3 days of advance notice.

RAFFLESCelebrations.com.sg

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