

幸福迎

喜气洋洋



A Season of Reunion, Prosperity and New Beginnings

EARLY BIRD PROMOTION[^] BOOKED BY 15 December 2026
Complimentary use of LED Wall | Complimentary 1 barrel of 20 Litres Beer

Celebrate a prosperous new beginning with exceptional flavours and warm hospitality.

Renowned for his refined Cantonese cuisine, Master Chef Chong presents a selection of auspicious menus that honour tradition while showcasing premium ingredients and masterful craftsmanship.

From delicate handcrafted dishes to celebratory signatures, every course is designed to bring good fortune, abundance and meaningful moments around the table.

Menu starting from SGD1,288++ per table of 10 persons (minimum 15 tables required)

- Authentic Cantonese Cuisine by Master Chef Chong and his Culinary Team.
- Free-flow soft drinks and Chinese tea.
- Exclusive private function room at no extra cost.
- Complimentary car park passes for up to 30% of confirmed attendance.
- Complimentary Mandarin oranges for good luck and prosperity.

For any inquiries or further assistance, please feel free to contact us at **+65 6505 5697** or email us at **celebrate.prsin@parkroyalhotels.com**.

[^]Terms & Conditions apply:

- Packages are applicable to new bookings for lunch or dinner events held from 4 January to 20 February 2027, excluding 5, 6, 7, 8 February 2027.
- Minimum number of 15 tables required.
- Prices stated are subject to a 10% service charge and prevailing government tax (GST), unless otherwise mentioned.
- Prices and menus are subject to change at the discretion of PARKROYAL on Beach Road.

PARKROYAL
ON BEACH ROAD
SINGAPORE

豐年春宴
Chinese New Year Lunch Menu

啟春
(慈味七彩煙燻三文魚生)
Rainbow "Yu Sheng" with Smoked Salmon and Arrowhead Chip

納福
(鮑魚玉耳虫草花炖雞湯)
Double-boiled Abalone Soup with Pearl Fungus,
Cordyceps Flower and Chicken

聚財
(當歸馬蹄鴨脯)
Slow-cooked Boneless Duck with Chinese Angelica Roots,
Chestnuts and Water Chestnuts

進祿
(御香金環黑椒爆蝦球)
Stir-fried Prawn with Black Pepper Sauce
Served on Crispy Taro Ring

興隆
(金瑤發菜鴛鴦菇翠園蔬)
Braised Duet of Mushrooms and Black Moss
with Garden Vegetables in Conpoy Sauce

如意
(潮汕保寧豆醬翠芹青葱蒸鮮石班)
Steamed Fresh Rock Garoupa with Traditional Chaoshan Fermented Soybean Paste
Topped with Chinese Celery and Spring Onion

昌盛
(沙茶醬松葉蟹肉銀芽魚茸面)
Fried Fish Noodles with Crab Meat and Silver Sprouts
in Taiwanese Barbecue Sauce

永安
(陳皮蓮子北海道紅豆沙配椰汁年糕)
Hokkaido Adzuki Bean Paste with Aged Tangerine Peel and Lotus Seeds
Served with Gold Ingot-Shaped Coconut Milk Jelly

**SGD1288++ per table
of 10 persons**

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瑞祥春宴 *Chinese New Year Dinner Menu*

春臨萬戶
(煙燻三文魚脆魚皮撈生)
Prosperity "Yu Sheng" with Smoked Salmon
and Crispy Fish Skin

瑞集盈門
(珊瑚蚌竹笙濃湯海味羹)
Traditional Assorted Seafood Soup
with Bamboo Pith and Coral Clams

鳳舞呈祥
(娘惹香茅辣醬烤香妃雞)
Aromatic Slow-roasted Chicken with Spicy Nyonya Lemongrass Sauce

喜氣華堂
(XO醬蝦球甜豆彩椒開心果)
Stir-fried Prawn with Capsicum and Pistachio in XO Sauce

財聚八方
(蠔鼓發菜冬菇燴鮮鮑)
Braised Abalones, Dried Oysters, Flower Mushrooms and Black Moss
with Seasonal Vegetables

祥和順遂
(潮式蒸鮮石斑)
Teochew-Style Steamed Fresh Garoupa with Japanese Ume Plum, Kombu and Bonito Stock
Topped with Coriander

世澤延綿
(炭香金錢肉旺梨蕃茄炒飯)
Charred Coin Bak Kwa Fried Rice with Pineapple and Sun-dried Tomato
Topped with Spring Onions and Chicken Floss

圓融吉慶
(香芋福果甜露配元寶椰汁奶凍)
Sweetened Taro Cream with Gingko
Served with Gold Ingot-Shaped Coconut Milk Jelly

**SGD1388++ per table
of 10 persons**

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聚賢春宴 Chinese New Year Premium Menu

魚生迎春啟瑞
(珊瑚蚌鮮百合煙三文魚撈生)
Prosperity "Yu Sheng" with Smoked Salmon, Coral Clams and Fresh Lily Bulb

湯品潤福凝香
(花膠元貝玉耳炖鵪鶉)
Double-Boiled Quail Soup with Fish Maw, Conpoy and Pearl Fungus

豚兆呈祥報喜
(古法慢炆元蹄佐羊肚菌栗子蓮藕)
Traditional Slow-braised Pork Knuckle
with Morel Mushrooms, Lotus Roots and Chestnuts

喜蝦珍聚盈門
(臺灣豆醬蘆筍彩椒炒鮮帶子)
Wok-Fried Scallops, Asparagus and Macadamia Nuts
in Taiwanese Fermented Black Bean Sauce

鮑蠔發榮進祿
(鮑魚蠔豉花菇發菜翠園蔬)
Braised Abalones, Dried Oysters, Flower Mushrooms and Black Moss
Accompanied by Seasonal Vegetables

魚躍盈慶長盛
(黑蒜豉油皇蒸澳洲河鱈魚)
Shanghai-Style Steamed Murray Cod
Topped with Coriander in Black Garlic Soy Sauce

谷香順境綿延
(韭菜吊片生曬蝦乾肉炒面線)
Wok-fried Misua with Sun-dried Shrimps, Semi-dried Squid,
Bean Sprouts and Chives

甜品和美團圓
(湘蓮杏仁甜奶露元寶椰汁奶凍)
Homemade Almond Cream with Lotus Seeds
Served with Gold Ingot-Shaped Coconut Milk Jelly

**SGD1588++ per table
of 10 persons**

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