

# Chinese New Year Packages

**7-Course Chinese New Year set menu (Lunch)**

\$888.00++ per table of 10 persons

**8-Course Chinese New Year set menu (Dinner)**

\$988.00++ / \$1,088++ per table of 10 persons

\*Surcharge of \$100++ per table applies for CNY eve, CNY day 1 and day 2

\*Minimum of 50 persons

**PACKAGE INCLUSIONS**

Free flow of soft drinks for up to 3 hours

Complimentary stage set-up with usage of in-house audiovisual system  
(inclusive of one LCD projector and screen)

Parking coupons (self-park) for 15% of the guaranteed attendance (subject to availability)

**VALUE ADDED PERKS**

**Minimum of 15 tables (10 guests per table)**

Choice of complimentary one barrel of 20-litres beer OR one bottle of house wine per confirmed table

Waiver of corkage fees for one bottle of wine or hard liquor  
(sealed and duty-paid) for every confirmed table during the event

**Minimum of 30 tables (10 guests per table)**

Choice of complimentary one barrel of 30-litres beer OR one bottle of house wine per confirmed table

Waiver of corkage fees for one bottle of wine or hard liquor  
(sealed and duty-paid) for every confirmed table during event

Complimentary Lunar New Year goodies  
served during cocktail reception

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2023

# Lunch

7-Course Chinese New Year set menu  
\$888.00++ per table of 10 persons

voco Salmon yu sheng  
祝大家捞到风生水起

Braised fish maw soup with crab meat and  
enoki mushroom  
发财鱼鳔蟹肉羹

Fried gan xiang prawn with  
edamame curry leaf and chilli  
嘻哈大笑

Steamed red snapper in  
Hong Kong style  
年年有鱼

Crispy roast chicken with  
cracker and pepper salt  
金鸡报喜

Treasure fragrant rice with  
chicken sausage wrap in lotus leaf  
聚宝荷叶饭

Chilled black sesame pudding with  
sweet mango juice  
甜甜蜜蜜

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# Dinner

8-Course Chinese New Year set menu  
\$988.00++ per table of 10 persons

voco Salmon yu sheng  
大家捞到风生水起

Braised fish maw with crab meat and  
bamboo pith in superior prawn broth  
发财鱼鳔蟹肉羹

Deep fried prawn with truffle cream mayo  
嘻哈大笑

Steamed hybrid grouper in Hong Kong style  
年年有鱼

Steamed tender chicken with  
garlic superior stock  
金鸡报喜

Braised dried oyster, dried mushroom,  
black moss with vegetables  
发发发菜花菇

Glutinous rice roll wrapped in bean curd skin  
黄金饭卷

Warm yam purée and  
gingko nuts with coconut jus  
金银椰芋泥

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# Dinner

8-Course Chinese New Year set menu  
\$1,088.00++ per table of 10 persons

voco Salmon yu sheng  
大家捞到风生水起

Braised fried fish maw with crab meat and  
top shell in crustacean broth  
发财鱼鳔蟹肉羹

Stir fried prawn with minced garlic and sugar bean  
嘻哈大笑

Steamed halibut fillet in Hong Kong style  
年年有鱼

Crispy roast duck with truffle oil  
鸿图菌香烧鸭

Braised dried oyster, baby abalone,  
black moss with vegetables  
发财鲍鱼花菇时蔬

Braised ee fu noodles with chilli crab meat sauce  
火红辣蟹伴伊面

Deep fried nian gao with pineapple tarts  
甜甜蜜蜜

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