

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 Dragon!

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 for 100 or a grand celebration for 3000, 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 10 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 Clear Chicken Broth with Brazilian Mushroom

Course 2 - Seafood

嘻哈齐欢笑

[SE1] Wok-Fried Sea Prawns with Celery / Trio Capsicum & Cashew Nut

Course 3 - Fish

年年皆有鱼

[F11] Steamed Barramundi Teow Chew Style with Pickled Mustard Leaf, Tofu and Sour Plum

Course 4 - Chicken

喜鹊报佳音

[CH1] Sweet & Sour Chicken with Lychee in Oriental Yam Ring

Course 5 - Vegetable

心想又事成

[VE1] Wok-Fried Spinach with Yuba Skin and Shitake Mushroom

Course 6 - Noodles/Rice

长寿福绵绵

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

Course 7 - Dessert

合家乐团圆

[DE1] Peanut Glutinous Rice Balls with Red Bean Paste

Beverage

Chinese Tea, Soft Drinks & Water

**Available for events between 24th jan & 24th feb 2024 only*

**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 10 TABLES

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

SPECIAL OFFER*
\$1028.88++
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] Marinated Prawn with Wasabi Mayo (Cold)

[AP2] Smoked Duck & Cucumber Salad (Cold)

[AP3] Cold Spicy Eggplant Salad (Cold)

[AP4] Deep-Fried Chicken Money Bag (Hot)

[AP5] Deep-Fried Vegetable Parcel (Hot)

Course 2 - Soup

佳景齐捞起

[SP2] Seafood Chowder with Crabmeat and Enoki Mushroom

Course 3 - Seafood

明杨耀四海

[SE2] Braised Baby Abalone with Sea Cucumber and Shitake Mushroom

Course 4 - Fish

年年皆有鱼

[FI2] Hong Kong Style Steamed Barramundi in Superior Soya

Course 5 - Chicken

喜鹊报佳音

[CH2] Eight Treasure Chicken Wrapped in Lotus Leaf
(Chicken, Chinese Sausage, Chinese Mushroom and Yam)

Course 6 - Vegetable

好事乐重重

[VE2] Braised Longevity Cabbage with Twin Mushroom and Vegetables

Course 7 - Noodles/Rice

金玉福满堂

[NR2] Golden Pineapple Seafood Fried Rice in Yang Chow style

Course 8 - Dessert

珠光耀宝气

[DE2] Chilled Snow Fungus, Aloe Vera, Red Dates with Dried Longan

Beverage

Chinese Tea, Soft Drinks & Water

**Available for events between 24th Jan & 24th Feb 2023 only*

(VG) - Vegan, (V) - Vegetarian

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ALTERNATIVE MENU SELECTIONS

Various alternative selections are available for selection after the initial contract has been signed and the space booking has been confirmed

*(Additional charges apply for some items, rates quoted will be charged per table)
(Appetisers are only interchangeable with other items within the same sub-category)*

Appetiser

Cold Item

- [AP6] Poached Crystal Prawn with Cocktail Sauce
- [AP7] Prawn Salad with Melon and Mayo
- [AP8] Chuka Wakame Salad
- [AP9] Marinated Pacific Clams with Thai Sauce
- [AP10] Marinated Japanese Octopus
- [AP11] Smoked Duck Breast with Pickled Vegetables
- [AP12] Smoked Chicken Breast with Mango Salsa Salad
- [AP13] Oriental Style Jellyfish (\$30.00++)

Hot Item

- [A14] Chicken Ngoh Hiang
- [A15] Chicken Satay with Peanut Sauce
- [A16] Deep-Fried Chicken Money Bag
- [A17] Crispy Yam Pear (\$30.00++)
- [A18] Nori Ika Ball (\$30.00++)
- [A19] Seafood Almond Ball (\$30.00++)
- [A20] Singapore Chilli Crab Spring Roll (\$30.00++)
- [A21] Yakitori Chicken Skewer (\$20.00++)

Veg Item

- [A22] Fried Vegetable Spring Roll
- [A23] Crispy Vegetarian Bean Curd Roll
- [A24] Cold Marinated Japanese Cucumber with Black Wood Ear Fungus
- [A25] Crispy Lotus Root with Sweet and Sour Sauce
- [A26] Cold Silken Tofu with Miso Ponzu Sesame Dressing
- [A27] Yuzu Marinated Radish with Wakame
- [A28] Tofu Noodles with Cucumber and Cilantro



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Soup

- [SP3] Superior Chicken Broth with Bamboo Pith
- [SP4] Double Boiled Chicken Soup with Dried Scallop (\$30.00++)
- [SP5] Braised Fish Maw and Crabmeat in Superior Broth (\$30.00++)
- [SP6] Double Boiled Chicken Soup with Matsutake Mushroom
- [SP7] Pumpkin Soup with Crabmeat and Scallop (\$30.00++)

Seafood

- [SE3] Wasabi Prawns with Fruits
- [SE4] Butter Prawns with Salted Egg
- [SE5] Wok-Fried Butterfly Prawns with Black Pepper Sauce
- [SE6] Stir-Fried Prawns, Scallops and Vegetables in Yam Ring (\$30.00++)
- [SE7] Sauteed Hokkaido Scallops Served with Asparagus in Taro Basket (\$30.00++)
- [SE8] Hand Picked Scallop with Asparagus Served XO Sauce (\$30.00++)
- [SE9] Tiger Prawns with Cashew Nuts and Szechuan Sauce (\$20.00++)

Fish

- [FI3] Steamed Seabass Fillet with Crispy Bean Crumble
- [FI4] Steamed Sea Bass with Minced Garlic
- [FI5] Steamed Sea Bass with Black Bean Sauce
- [FI6] Baked Seabass with Turmeric and Coconut
- [FI7] Hunan Duo Chilli Steamed Seabass
- [FI8] Baked Miso Sliver Cod with Crispy Ginger (\$120.00++)
- [FI9] Baked Ginger Shoyu Sliver Cod (\$120.00++)

Chicken

- [CH3] Kung Pao Chicken with Cashews Nuts
- [CH4] Deep-Fried Chicken Infused with Coffee Sauce
- [CH5] Baked Honey and Soy Glazed Chicken
- [CH6] Herbal Chicken Wrapped in Lotus Leaf
- [CH7] Baked Chicken served with Teriyaki Sauce
- [CH8] Chicken Ballotine with Ginseng (\$30.00++)
- [CH9] Braised Chicken Ballontine with Abalone (\$30.00++)
- [CH10] Fried Chicken with Roasted Cereals and Almond Flake (\$20.00++)

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Vegetable

- [VE3] Duo of Mushroom with Seasonal Vegetables
- [VE4] Braised Ling Zhi Mushroom with Seasonal Vegetables
- [VE5] Braised Mushroom with Winter Melon and Carrot Sauce
- [VE6] Duo of Mushroom with Broccoli
- [VE7] Braised Sea Cucumber & Soya Protein, Shitake Mushrooms
Served with Seasonal Greens
- [VE8] Braised Baby Abalone Served with Shitake Mushrooms and Spinach (\$30.00++)
- [VE9] Sir-Fried Seasonal Vegetables Served with
Shitake Mushrooms and Crab Meat (\$30.00++)

Noodles/Rice

- [NR3] Stir-fried Udon with Mushroom in Black Pepper Sauce
- [NR4] Seafood Fried Rice in Yang Chow style
- [NR5] Braised Noodle with Shredded Chicken in Hokkien Style
- [NR6] Crispy Egg Noodle with Minced Chicken & Mushroom in Spicy Bean Paste
- [NR7] Fragrant Fried Rice with Crabmeat, Shrimps, Egg and XO Sauce
- [NR8] Stewed Ee-Fu Noodles with Crabmeat,
Shimeiji Mushroom and Yellow Chives (\$30.00++)
- [NR9] Wok-Fried Seafood Udon with White Pepper Sauce (\$20.00++)

Dessert

- [DE3] Bean curd Skin with Barley and Corn Soup (Hot)
- [DE4] Chilled Honeydew Sago with Watermelon and Basil Seed (Cold)
- [DE5] Yam Paste with Gingko Nuts & Coconut (Hot) (\$20.00++)
- [DE6] Pomelo Mango Soup (Cold) (\$20.00++)

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8-COURSE VEGAN LUNAR NEW YEAR BANQUET (HALAL)

SUNTEC YUSHENG 'SUMMIT OF FORTUNE'
+
7 COURSE BANQUET

MINIMUM 10 TABLES

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Yusheng

鸿运捞鱼生

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

Course 1 - Soup

创业展鸿图

[CS1] Double Boiled Long Cabbage & Brazilian Mushroom Broth
with Japanese Shiitake Mushroom

Course 2 - Dish 1

招财进宝富贵年

[CSF1] Braised Homemade Beancurd with Bai Ling Mushroom
and Seasonal Vegetables

Course 3 - Dish 2

一团和气全家欢

[CF1] Braised Plant Based Protein Meatball in Bean Sauce & Broccoli

Course 4 - Dish 3

招财进宝富贵年

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

Course 5 - Dish 4

大地回春满庭芳

[CV1] Baby Chinese Cabbage with
Chestnut in Pumpkin Sauce / Goji Berries

Course 6 - Noodles/Rice

长寿福绵绵

[CNR1] Braised Buckwheat Noodle with Shimeji & Crispy Enoki

Course 7 - Dessert

合家乐团圆

[CD1] Peanut Glutinous Rice Balls with Red Bean Paste

Beverage

Chinese Tea, Soft Drinks & Water

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MINIMUM 10 TABLES
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VEGAN
SPECIAL OFFER *
\$1028.88++
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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] Spicy Cold Eggplant Salad (Cold)
[VAP2] French Beans with Preserved Olives
[VAP3] Deep-Fried Yam Roll
[VAP4] Marinated Sweet Potato Noodle with
Black Vinegar Dressing & Japanese Cucumber
[VAP5] Five Spiced Crispy Yuba Skin

Course 2 - Soup

佳景齐捞起

[CS2] Double Boiled Herbal Broth with Mushroom and Wolfberries

Course 3 - Dish 1

招财进宝富贵年

[CSF2] Deep-Fried Homemade Beancurd with Pumpkin Sauce

Course 4 - Dish 2

一团和气全家欢

[CF2] Fried Homemade Tofu with Capsicum in Black Pepper Sauce

Course 5 - Dish 3

招财进宝富贵年

[CC2] Monkey Head Mushroom with Seasonal Vegetables in
Chef Signature Kung Pao Sauce

Course 6 - Dish 4

大地回春满庭芳

[CV2] Wok-Fried Broccoli with Black Fungus, Carrots & Young Corn

Course 7 - Noodles/Rice

金玉福满堂

[CNR2] Steam Japanese Pearly Rice with Pumpkin & Chestnut in Lotus Leaf,
Crispy Puffed Rice

Course 8 - Dessert

珠光耀宝气

[CD2] Chilled Snow Fungus, Aloe Vera, Red Dates with Dried Longan (Cold)

Beverage

Chinese Tea, Soft Drinks & Water

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ALTERNATIVE VEGAN MENU SELECTIONS

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*(Additional charges apply for some items, rates quoted will be charged per table)
(Appetisers are only interchangeable with other items within the same sub-category)*

Appetiser

Cold Item

- [VAP6] Chuka Wakame Salad
- [VAP7] Cold Silken Tofu with Miso Ponzu Dressing
- [VAP8] Compressed Water Melon & Marinated Blacked Fungus Salad

Hot Item

- [VAP9] Crispy Potato Cutlet
- [VAP10] Deep-Fried Vegetarian Spring Roll

Dessert

- [CD3] Chilled Honeydew Sago with Watermelon and Basil Seed (Cold)
- [CD4] Bean curd Skin with Barley and Corn Soup (Hot)
- [CD5] Yam Paste with Gingko Nuts & Coconut (Hot) (\$20.00++)
- [CD6] Pomelo Mango Soup (Cold) (\$20.00++)

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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 dragon plushie (2 plushies) for each guest at \$2+ per guest
- Special dietary meals following your booking confirmations are available at a surcharge of \$150.00++ 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 10 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

- Upgrade any standard 6-foot table to VIP tables (10 guests) at a surcharge of \$275.00+
- Upgrade any standard 6-foot table to 8-foot VIP table (10 guests) at a surcharge of \$385.00+
- All VIP tables include individually-plated service, fresh floral centrepiece, printed menu cards for each guest, chair sashes, and guest name cards
- 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

- 8-course 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
- Dinner service : 1900hrs to 2230hrs

TERMS & CONDITIONS

- Bookings to be confirmed at least 14 days before event date
- All orders must be contracted no later than 26th January 2024
- Available for events between 24th January 2024 and 24th February 2024
- Additional charges for event hall rental of minimum of 6 hours applies
- 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 nuts or traces of nuts
- Additional charges apply for special dietary or customised menus
- 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*

