

LUNAR NEW YEAR CELEBRATION 2025

AUSPICIOUS REUNION FEASTS

Usher in a prosperous Year of the Snake with delicious and fuss-free takeaway feasts this Chinese New Year.

Toss to prosperity with our signature Prosperity Salmon Lo Hei, savour the rich herbal flavours of Dang Gui Roasted Duck, indulge in the heart warming Claypot Red Groupa Collagen Soup, hearty crowd favourite Crab Meat, Seafood Fried Rice, with that signature wok-hei flavour and find the joy of hidden festive treats in the interactive Joy-Fu Pouch. Bring home the taste of tradition and joy this Lunar New Year. Pre-order now to elevate your celebrations!



JOY-FU POUCH 丰收福袋

Share the joy of good fortune this Chinese New Year with this interactive dessert!

The Joy-Fu Pouch is packed with surprises for you to discover. Hidden in a vibrant Valrhona chocolate dome shell are a variety of festive sweets, fortune cookies, favourite Chinese New Year goodies like lapis and traditional cookies.

\$128 nett

YU SHENG



A festive delight to usher in abundance and good fortune. A vibrant medley of freshly shredded carrots, radish, pickles, and candied treats, paired with crispy crackers, peanuts, sesame seeds, and aromatic spices. Tossed with house-made kumquat plum sauce, fragrant oil and various topping options.

PROSPERITY YU SHENG (SALMON) 田同二女会供言	Å00
回回一一团圆三文鱼捞喜。 [1] [1] [1] [1] [1] [1] [1] [1] [1] [1]	\$88 nett
FORTUNE ABALONE YU SHENG (BABY ABALONE)	
十头黄金鲍鱼捞鱼生	\$128 nett
HAPPINESS YU SHENG (PLANT-BASED PRAWN)	
健康植物肉虾捞喜	\$78 nett
ADD-ON	67
BABY ABALONESALMON(10 pieces)(10 slices)\$48\$18	NEOG
86	



SCAN TO SHOP OR VISIT:

https://bit.ly/cp-cny-2025 Orders to be placed at least 3 days in advance. Available for order from 16 December till 9 February 2025. Collection from 12 January - 12 February 2025 (b) +65 9336 3694 (D) festive.cpca@ihg.com

EXOUISITE DELICACIES

CLAYPOT RED GROUPER COLLAGEN SOUP

胶原蛋白红斑鱼炉锅煲

Featuring a whole red grouper simmered in a rich, infused marine collagen broth. Served in a claupot. this soup comes with additional ingredients to enhance to your liking. This includes crispy fried taro, Japanese white tofu, tomatoes, baby cabbage, shimeji mushrooms, white radish, wolfberries, dried sole fish and cordycep flowers.

\$268 nett



DANG GUI ROASTED DUCK 当归火焰烧靓鸭

Succulent whole duck infused with a fragrant blend of Five-Spice and Dang Gui sauce, roasted to perfection for a golden, crispy finish. Served with a side of rich plum sauce.

\$98 nett



FRAGRANT DEEP-FRIED CRISPY DUCK 香酥炸脆鸭

Whole duck marinated with a blend of aromatic spices, steamed to tender perfection, then deep-fried to a golden crisp. Served with our signature homemade chilli sauce and rich duck sauce for a delightful contrast of flavours.



A luxurious delight, this soup blends sweet crab meat, diced prawns, and scallops with the richness of pumpkin and dried scallops.

\$58 (small) **\$88** (large)



STIR FRIED HONG KONG KAI LAN WITH SCALLOP IN HOUSE-MADE XO SAUCE

清炒香港芥兰伴XO带子

Fresh Hong Kong Kai Lan and plump Canadian scallops stir-fried to perfection, enhanced by our signature house-made XO sauce.

\$38 (small) \$68 (large)





STEAMED BARRAMUNDI IN CRISPY BLACK BEAN SAUCE

脆泊香豉蒸金日鱼

A sumptuous feast for the senses, this tender barramundi is steamed to perfection and drizzled with our chef's special superior black bean sauce. Topped with fried crispy black beans for added fragrance.

\$88 nett



SEAFOOD FRIED RICE WITH CRAB MEAT

香炒蟹肉海鲜蛋白炒饭

Tender crab meat, plump seafood, and delicate egg whites, all perfectly sautéed to create delightfully fragrant fried rice with the signature wok-hei flavour.

\$68 nett



肴美



CHARCOAL-ROASTED **IBERICO PORK RIBS**

碳烧全栈红烧伊比利亚腩排

Indulge in the succulent flavours of a full rack of premium Iberico pork ribs, glazed with our special honey sauce and baked to achieve a beautiful Honashao finish.

\$98 nett



WOK-FRIED SEAFOOD **MEE TAI MAK** 海鲜银针干烧炒粉

A savoury stir-fry of delicate Mee Tai Mak noodles, plump prawns, tender scallops, and a mix of vegetables, enhanced with fragrant chai poh for a burst of flavour.

\$68 nett



CRISP LYCHEE

PRAWN BALLS

A delightful fusion of sweet lychee and

succulent prawn paste. Encased in a crisp pop

coating and fried to perfection, bringing an interesting texture element to every bite.

荔忮虾球

\$38 (6pc)



JOYOUS BUNDLES



Celebrate abundance and joy this Chinese New Year with our Bountiful and Huat Set, a harmonious selection of festive dishes crafted to complement one another perfectly.

BOUNTIFUL SET 五谷丰登套餐

(good for 6-9 pax)

\$328 nett

FRAGRANT DEEP-FRIED CRISPY DUCK 香酥炸脆鸭

CRISP LYCHEE PRAWN BALLS 荔枝虾球

CHARCOAL ROASTED IBERICO PORK RIBS 碳烧全栈红烧伊比利亚腩排

SEAFOOD FRIED RICE WITH CRAB MEAT 香抄蟹肉橄榄四丝苗饭



HUAT SET 蛇年大发套餐 (good for 6-9 pax) \$348 nett

DANG GUI ROASTED DUCK 当归火焰烧靓鸭

CHARCOAL ROASTED IBERICO PORK RIBS 碳烧全栈红烧伊比利亚脑排

STEAMED BARRAMUNDI IN CRISPY BLACK BEAN SAUCE 脆泊香豉蒸金目鱼

WOK-FRIED SEAFOOD MEE TAI MAK 海鲜银针干烧炒粉

PROSPERITY **REUNION FEAST**

28 JANUARY 2025 | TUESDAY, 7PM Chengal Ballroom (Level 1), Crowne Plaza Changi Airport

Gather your loved ones and enjoy a selection of thoughtfully curated menus for tables of 5 or 8. Delight in signature festive dishes and indulge in a feast of abundance, prosperity, and togetherness. Secure your table now and let us host a memorable reunion for you and your family!

\$568++ Per Table of 5 Diners

\$898++ Per Table of 8 Diners

\$110++/pax Per Additional Diner

PROSPERITY

Available at additional

Beverage package includes

free flow of wines, spirits. prosecco, beer,

non-alcohol beverages.

TOASTS

\$48++/pax

REUNION FEAST WITH AN ITALIAN TWIST

28 JANUARY 2025 | 6PM - 9.30PM

Celebrate Chinese New Year at Allora with a festive buffet featuring local favorites like Pipa Duck, Five-Spice Pork Belly and Baby Suckling Pig. Enjoy Italian dishes with a local twist, including Bak Kwa Pizza and Chilli Crab Ravioli, fresh Seafood on Ice, and irresistible petite desserts like Osmanthus Honey Jello.

CHILD

\$48++

EARLY BIRD: 25% OFF

ADULT (7 – 12 years old) \$108++

KIDS FREE!

(6 years and below)

SCAN TO RESERVE

Check our social media for the latest discounts and promotions.



Crowne Plaza Changi Airport 2025 Chinese New Year Order Form

CON	т∆ст	DFT	<u>ک ۱۱ ک</u>
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NAME: ____

COMPANY: _____

CONTACT NUMBER:

EMAIL:

COLLECTION/DELIVERY

□ COLLECTION

from Crowne Plaza Changi Airport, Level 1, Showroom across from Concierge desk. Available from 12 January to 12 February 2025, 10AM to 7PM.

	DATE:	(dd/r	nm/yy)
		(a	ım/pm)
	DELIVERY		
	ADDRESS:		
		S ()
	RECIPIENT:		
	DATE OF DELIVERY:	(dd/r	nm/yy)
	TIME OF DELIVERY: 10A	M - 2PM 2PM - 7PM	
FC	OR HOTEL REFERENCE		
PA	YMENT LINK:		

SUBSCRIBE TO ENEWS

DATE OF PAYMENT:

 $\hfill\square$ I agree to be included in the hotel's email list for marketing purposes.

PRIVACY POLICY

The information provided by you will be used in accordance with our Privacy Policy available st bit.ly/cpca-privacy-policy.

TO ORDER

⊕ Shop online: bit.ly/cp-cny-2025
€ Call: +65 6823 5354
⊘ WhatsApp: +65 9336 3694
⊠ Email: festive.cpca@ihg.com

TO ORDER

- Pre-order: 16 December 2024 to 9 February 2025
- Collection and delivery: 12 January to 12 February 2025

DELIVERY CHARGES

- SGD50 nett for each address in Singapore.
- Complimentary delivery to one address in Singapore for a minimum order of SGD600 nett

TERMS AND CONDITIONS

- Please allow 3 working days to prepare your orders.
- Confirmed orders are non-cancellable and non-refundable.
- Prices are nett and inclusive of prevailing government taxes.

Yu Sheng

ITEM	PRICE (NETT)	QUANTITY	AMOUNT
团圆三文鱼捞喜 PROSPERITY YU SHENG (SALMON) Freshly Shredded Carrots, White and Green Radish aside with Pickles, Candied Ginger, Crispy Crackers, Peanut, Sesame Seeds, Five Spice Powder, Nutmeg Powder, Pepper Powder served with House-made Kumquat Plum Sauce, Aromatic Oil, Norwegian Salmon with Salmon Roe.	\$88		
十头黄金鲍鱼捞鱼生 FORTUNE ABALONE YU SHENG (BABY ABALONE)			
Freshly Shredded Carrots, White and Green Radish aside with Pickles, Candied Ginger, Crispy Fish Skin, Peanut, Sesame Seeds, Five Spice Powder, Nutmeg Powder, Pepper Powder served with House-made Kumquat Plum Sauce, Aromatic Oil with Baby Abalone.	\$128		
健康植物肉虾捞喜 HAPPINESS YU SHENG (PLANT-BASED PRAWNS)			
Freshly Shredded Carrots, White and Green Radish aside with Pickles, Candied Ginger, Crispy Lotus Roots, Peanut, Sesame Seeds, Five Spice Powder, Nutmeg Powder, Pepper Powder served with House-made Kumquat Plum Sauce, Aromatic Oil and Plant-based Prawns.	\$78		
ADD ONS:			
Baby Abalone (10 pieces)	\$48		
Salmon (10 slices)	\$18		
TOTAL			

Sweets

ITEM	PRICE (NETT)	QUANTITY	AMOUNT
丰收福袋 JOY-FU POUCH Fu Pouch – A valrhona chocolate dome shell with CNY cookies, sweets, lapis and fortune cookies.	\$128		
TOTAL			



Mains

ITEM	PRICE (NETT)	QUANTITY	AMOUNT
胶原蛋白红斑鱼炉锅煲 CLAYPOT RED GROUPER COLLAGEN SOUP (Serves 6 to 8) Whole Red Grouper, Fried Taro, Japanese White Tofu, Tomatoes, Baby Cabbage, Shimeiji Mushroom, White Radish, Wolfberries, Dried Sole Fish, Cordyceps, Marine Collagen Broth.	\$268		
碳烧全栈红烧伊比利亚腩排 CHARCOAL ROASTED IBERICO PORK RIBS Premium Full Rack Iberico Pork Rib with Special Honey Sauce, sous vide for 12 hours and baked.	\$98		
当归火焰烧靓鸭 DANG GUI ROASTED DUCK (Serves 6 to 8) Duck Infused With Five-Spiced "Dang Gui" Sauce, Plum Sauce at the side.	\$98		
香酥炸脆鸭 FRAGRANT DEEP-FRIED CRISPY DUCK (Serves 6 to 8) Marinated Duck steamed for 2 hours and deep-fried till crispy, then served with House-made Chilli Sauce and Duck Sauce.	\$88		
脆泊香豉蒸金目鱼 STEAMED BARRAMUNDI IN CRISPY BLACK BEAN SAUCE (Serves 6 to 8) Steamed Barramundi in Chef's Special Superior Black Bean Sauce and fried with crispy Black Beans till fragrant.	\$88		
黄金蟹肉海鲜汤 GOLDEN CRAB MEAT SEAFOOD SOUP	\$58 (S)		
Crab Meat, Diced Prawns, Dice Scallops, Pumpkin, Dried Scallops.	\$88 (L)		
荔忮虾球 CRISP LYCHEE PRAWN BALLS	\$38 (S)		
CRISP LYCHEE PRAWN BALLS Lychee, Prawn Paste, coated with crispy bits.	\$78 (L)		
清炒香港芥兰伴XO带子 STIR FRIED HONG KONG KAI LAN WITH SCALLOP IN HOUSE-MADE XO SAUCE	\$38 (S)		
Hong Kong Kai Lan, Canadian Fresh Scallops, House-made XO Sauce.	\$68 (L)		
TOTAL			

Mains

ITEM	PRICE (NETT)	QUANTITY	AMOUNT
香炒蟹肉海鲜蛋白炒饭 SEAFOOD FRIED RICE WITH CRAB MEAT (Serves 6 to 8) Fried Fragrant Rice with Crab Meat, Egg White and Seafood.	\$68		
海鲜银针干烧炒粉 WOK-FRIED SEAFOOD MEE TAI MAK (Serves 6 to 8) Fried Mee Tai Mak with Prawns, Scallops, Vegetables and Chai Poh (preserved radish).	\$68		
TOTAL			

Bundles

ITEM	PRICE (NETT)	QUANTITY	AMOUNT
五谷丰登套餐 BOUNTIFUL SET (Serves 6 to 8) 香酥炸脆鸭 FRAGRANT DEEP-FRIED CRISPY DUCK 荔枝炸虾球 CRISP LYCHEE PRAWN BALLS 碳烧全栈红烧伊比利亚脯排 CHARCOAL-ROASTED IBERICO PORK RIBS 香炒蟹肉海鲜蛋白炒饭 SEAFOOD FRIED RICE WITH CRAB MEAT	\$288		
蛇年大发套餐 HUAT SET (Serves 6 to 8) 当归火焰烧靓鸭 DANG GUI ROASTED DUCK 碳烧全栈红烧伊比利亚腩排 CHARCOAL-ROASTED IBERICO PORK RIBS 脆泊香豉蒸金目鱼 STEAMED BARRAMUNDI IN CRISPY BLACK BEAN SAUCE 海鲜银针干烧炒粉 WOK-FRIED SEAFOOD MEE TAI MAK	\$298		
TOTAL			





FOLLOW FOR UPDATES ON LATEST PROMOTIONS

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