PRIVATE DINING

Fortune Menu

\$688++ per table
No Pork No Lard

皇冠发财鱼生 Crowne Prosperity Salmon Yusheng (Optional: Top up \$30++ to enjoy Chef Alvin's new creation - Celestial Crowne Yusheng)

大展鸿图 四宝海鲜羹 Braised Four Treasures in Seafood Broth

金凤迎春 盐焗樱花鸡 Salt-baked Sakura Chicken with Glutinous Rice Stuffing

年年有余 比目鱼"乌塔"卷 House-made Greenland Halibut Otah Roll

黄金满屋 鴛鴦竹炭虾球,芒果莎莎酱 Charcoal and Golden Prawn Fritters with Spicy Mango Salsa

心想事成 三式野姑波菜蚝皇鲍鱼汁 Braised Trio Wild Mushrooms and Baby Spinach with Abalone Sauce

> 五谷丰收 生炒腊味荷叶饭 Eight-Treasure Rice in Lotus Leaf

> > 一团和气 汤圆黑糖姜茶汤 Black Sesame Ball with Ginger "Gula Melaka" Tea





PRIVATE DINING

Prosperity Menu

\$788++ per table
No Pork No Lard

皇冠发财鱼生

Crowne Prosperity Salmon Yusheng
(Optional: Top up \$30++ to enjoy Chef Alvin's new creation - Celestial Crowne Yusheng)

名利双收 鲜味鱼鰾蟹肉鲍鱼羹 Braised Fish Maw Soup with Crab Meat, Bamboo Shoot and Abalone

金凤迎春 当归烤鸭 "Dang Kui" Roasted Duck with Sweet Plum Sauce

一 帆 风 顺 新古法蒸大卢鱼 Traditional Steamed Australian Barramundi Fillet

财源滚滚 荔蓉鱼子海虾 Sautéed Prawns with Tobiko Lychee Mayonnaise

> 袋 袋 平 安 XO酱带子西兰花 Stir-Fried Scallops and Broccoli with Chef Alvin's Homemade XO Sauce

长寿延年 黑松露香焖伊面 Stewed Ee-fu Noodles with Black Truffle and Yellow Chives

> 甜 甜 蜜 蜜 桃胶果冻菊花露 Peach Resin Collagen Jello with Chrysanthemum Honey

PRIVATE DINING





Package includes:

- Choice of 8-course Chinese set menu
- Private dining experience in our nature-inspired function room
 - Free flow of soft drinks and Chinese tea
- Exclusive use of function room with sound system, LCD projector and screen
 - Complimentary Mandarin oranges for all guests
 - Minimum of three tables
 - Complimentary barrel of beer for a minimum of 10 tables
 - Reservation with 15 tables or more will include Lion Dance performance or a photo booth for a fun-filled and engaging experience

For enquiries, please call our Crowne Meetings team at +65-6823-5388 or email meetings.cpca@ihg.com or visit changiairport.crowneplaza.com