

CROWNE PLAZA® CHANGI AIRPORT

A Roaring New Year Celebration



虎
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门



PROSPERITY YUSHENG



 **FORTUNE ABALONE YUSHENG 富贵鲍鱼鱼生**
(serves up to 6 persons)

\$98+

Premium baby abalone and crispy fish skin crackers on freshly shredded carrots, green radish and pickles with sesame seeds, five-spice powder, nutmeg powder, pepper powder, aromatic oil and tangy kumquat plum sauce.

 **HARMONY SALMON YUSHENG 三文鱼团圆鱼生**
(serves up to 6 persons)

\$78+

Norwegian salmon and crispy crackers on freshly shredded carrots, green radish and pickles with sesame seeds, five-spice powder, nutmeg powder, pepper powder, aromatic oil and tangy kumquat plum sauce.

 **HAPPINESS PLANT-BASED 'TIGER PRAWN' YUSHENG 植物虎虾幸福鱼生** \$78+
(serves up to 6 persons, suitable for vegetarians)

Plant-based 'tiger prawns' and crispy lotus root chips on freshly shredded carrots, green radish and pickles with sesame seeds, five-spice powder, nutmeg powder, pepper powder, aromatic oil and tangy kumquat plum sauce.

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BOUNTIFUL PEN CAI



 **GOLDEN TREASURES SEAFOOD PEN CAI 豪华盆菜**
(serves up to 6 persons)

\$368+

An ocean treasure pot filled with Australian rock lobster, Atlantic goliath grouper, scallops, oysters, baby abalone, snow crab legs, sea prawns, fried yam and white radish slow-cooked in collagen-rich pumpkin gravy.

 **BOUNTIFUL TREASURES PEN CAI 贺年盆菜**
(serves up to 6 persons)

\$258+

A luscious pot of delicacies including premium baby abalone, dried oysters, sea cucumber, fish maw, dried scallops, braised pork belly, assorted mushrooms, fatt choy (black moss), fried yam, white radish and wolfberries slow-cooked in collagen-rich pumpkin gravy.

贺
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AUSPICIOUS DISHES



FIVE-SPICE DANG GUI ROAST DUCK 当归五香烧鸭 \$88+
(approx. 2.8kg, serves 6 - 10 persons)

Premium whole duck marinated in aromatic five-spice dang gui sauce featuring angelica sinensis, star anise, cinnamon and roasted to perfection. Served with sweet and tangy plum sauce on the side.



CHINESE CURED MEAT CLAYPOT RICE 砂锅腊味饭 \$88+
(serves 6 - 8 persons, served in a claypot)

Waxed duck leg, cured sausages, liver sausages and barbecue sausages slow-cooked with fragrant rice in a claypot. Served with Cantonese-style sauce on the side.



AGED SOYA PORK BELLY ROULADE 陈年酱油卤肉卷 \$78+
(approx 1.5kg, serves 5 - 6 persons)

Tender rolled pork belly braised in aged soya sauce served with a trio of shimeiji mushrooms, straw mushrooms, flower mushrooms and bak choy.



LONGJING SMOKED SAKURA CHICKEN 龙井茶香鸡 \$58+
(approx. 1.4kg, serves 5 - 6 persons)

Sakura chicken poached in a mix of turmeric, salt, pepper and bay leaves, then smoked with the aromatic leaves of the famous Longjing tea and served in a nourishing broth with cordyceps flowers, red dates and shimeiji mushrooms.



ROSELLE LYCHEE SEA PRAWNS 洛神花荔枝虾 \$48+
(serves 5 - 6 persons)

Sweet and juicy fried sea prawns tossed in roselle and lychee mayonnaise and topped with tobiko.



OSMANTHUS HONEY-GLAZED PORK RIBS 桂花蜜香骨 \$48+
(serves 5 - 6 persons)

Barbecue pork belly ribs glazed with sweet-scented osmanthus, honey and strawberry jam.



CHEF'S SPECIAL XO CRAB MEAT FRIED RICE 蟹肉XO酱炒饭 \$38+
(serves 5 - 6 persons)

Chef Alvin Leong's signature XO-sauce fried rice with premium crab claw meat and scallions.



BLOSSOMING SET 花茶新春套餐 \$198+
(serves 5 - 6 persons)

Longjing Smoked Sakura Chicken, Roselle Lychee Sea Prawns, Osmanthus Honey-Glazed Pork Ribs and Chinese Cured Meat Claypot Rice.

新
春
佳
肴

JOYFUL DESSERTS

TIGER 'FU' POUCH \$88+ 虎袋滿滿

Chocolate tiger figurine sitting atop a chocolate shell shaped like an oriental drawstring pouch filled with delightful bite-sized goodies including Valrhona berry chocolates, rainbow lapis, honey osmanthus wolfberry jelly, pineapple tarts, fortune cookies and tiger meringue cookies.



TIGER PINEAPPLE TARTS 虎梨挞 \$45+ (15 pieces per box)

Tiger-shaped pineapple tarts with buttery, melt-in-the-mouth pastry bursting with sweet and tangy pineapple jam.



幸福甜点



PRICE LIST

PROSPERITY YUSHENG 发财鱼生

PRICE

FORTUNE ABALONE YUSHENG 富贵鲍鱼鱼生

\$98+

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ADD-ON: BABY ABALONE 小鲍鱼

\$38+

(10 pieces)

ADD-ON: NORWEGIAN SALMON 挪威三文鱼

\$16+

(10 slices)

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PRICE

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ROSELLE LYCHEE SEA PRAWNS 洛神花荔枝虾

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OSMANTHUS HONEY-GLAZED PORK RIBS 桂花蜜香骨

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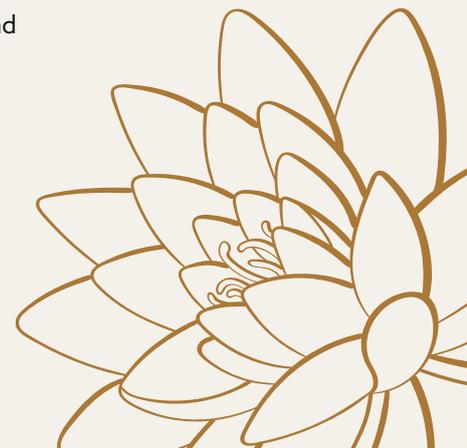
Barbecue pork belly ribs glazed with sweet-scented osmanthus, honey and strawberry jam.

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PRICE

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Longjing Smoked Sakura Chicken, Roselle Lychee Sea Prawns, Osmanthus
Honey-Glazed Pork Ribs and Chinese Cured Meat Claypot Rice.

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(15 pieces)

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Scan the QR code or visit bit.ly/cp-estore-2022 to order

Prices are subject to prevailing government taxes.

Orders to be placed at least 3 days in advance.

Pre-order from now till 30 January 2022.

Collection from 10 January till 31 January 2022.



CROWNE PLAZA®
AN IHG® HOTEL
CHANGI AIRPORT

CROWNE PLAZA® CHANGI AIRPORT

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