





Auspicious Reunions at Pan Pacific Singapore

As Spring approaches, Lunar New Year is a time for family reunions and reconnecting with loved ones.

Pan Pacific Singapore invites you to celebrate the dawn of new beginnings and revel in the vibrant traditions. Herald the Year of the Tiger in style and craft memorable moments over a resplendent range of culinary creations and Lunar New Year delicacies from Hai Tien Lo, Edge, Keyaki, Atrium and Pacific Marketplace.

On behalf of all of us at Pan Pacific Singapore, we wish you a blessed year ahead with good health, prosperity and abundance.

MARGARET PAUL General Manager



BOUNTIFUL REUNIONS 17 January to 15 February 2022



Celebrate abundance and all things prosperous with your loved ones at award-winning Hai Tien Lo as Executive Chef Ben Zeng presents a selection of eight impeccable set menus for a gastronomic feast to remember. Tuck into thoughtfully-curated set menus, featuring **Braised Classic Whole Abalone with Sea Cucumber in White Truffle Oil, Double-boiled Fish Maw with Bamboo Pith and Dried Scallops in Fish Bone Broth** and more. Reunite with your loved ones over all-you-can-eat Dim Sum at Hai Tien Lo's tantalising Lunar New Year Weekend Brunch Buffet.

CHINESE NEW YEAR SET MENUS

Minimum 2 persons 福满人间宴 Fortune Blessing \$138 per person 如意吉祥宴 Blissful Harmony \$168 per person 飞黄腾达宴 Meteoric Success \$188 per person 富贵满门宴 Glorious Riches \$238 per person

Minimum 5 persons

双星报喜宴 Double Happiness \$158.80 per person 聚宝金盆宴 Divine Treasures \$198.80 per person 鸿禧有余宴 Joyous Abundance \$388.80 per person

Vegetarian Set 花满三春宴 Blossoming Spring \$128 per person

CHINESE NEW YEAR WEEKEND DIM SUM BUFFET

Available on 22, 23, 29, 30 January and 1, 2, 5, 6, 12 and 13 February 2022 \$99 per adult, \$49.50 per child

Enjoy complimentary Abundance Yu Sheng with Smoked Salmon and Crispy Silver Fish, one serving of Buddha Jumps Over the Wall and Baked Lobster with Cheese in Superior Stock (half) per diner, with a minimum of two diners per table.

Add on \$90 for unlimited Champagne and alcoholic beverages or \$48 for unlimited alcoholic beverages per diner

OVERFLOWING TREASURES OF SPRING 17 January to 15 February 2022



Synonymous with abundance and good fortune, Hai Tien Lo's two opulent Poon Choy (Pen Cai) are the perfect addition for your Chinese New Year celebrations. Available from SGD288 per treasure pot, select between the traditional **Classic Treasure Pot** or the new **Superior Treasure Pot**, packed with premium ingredients such as **Eight Head Whole Abalone**, **Dried Oyster**, **Pork Knuckle**, **Lobster**, **Australian Scallops**, **Yunnan Fungus** and more.

海天楼精选豪华聚宝盘 SUPERIOR TREASURE POT

\$508 (serves 6 persons)
\$788 (serves 10 persons)

海天楼花开富贵凤吞燕煲 CLASSIC TREASURE POT

\$288 (serves 6 persons)
\$468 (serves 10 persons)



AUSPICIOUS LUNAR NEW YEAR TAKEAWAY TREATS

17 January to 15 February 2022

Hai Tien Lo presents a range of exquisite sweet and savoury Lunar New Year delights perfect for family celebrations or festive gifting. Delight in perennial favourites such as the popular **Pair of Chinese Taro and Turnip Cake with Preserved Meat and Dried Shrimp in Bamboo Basket**, **Classic and Superior Treasure Pot** (*Poon Choy*) and our new **Vitality Yu Sheng with Lobster and Smoked Salmon**. Show appreciation and impress your guests with our glorious **Superior Treasure Set** and **Prosperity Hamper** featuring exceptional highlights of **Premium Signature XO Chilli Sauce with Dried Scallops, Shacha Sesame Roasted Chicken** and more.

Our Lunar New Year goodies selection is now available for purchase at **ppsinshop.com** and at Hai Tien Lo. Collections will be available from 10 January 2022. Please scan the QR code to order from our e-shop.









AUSPICIOUS REUNION 17 January to 15 February 2022

edge

Welcome auspicious beginnings with a bountiful line-up of culinary indulgences at Edge with familiar classic Chinese cuisine. Relish in the best of the season, including **Roasted Five Spice Whole Suckling Pig**, **Slow Braised Pork Knuckle with Chinese Mushroom and Yam**, **Deep Fried Red Snapper with Hot Bean Minced Pork Sauce**, **Pan Fried Nian Gao**, **Shanghainese Sheng Jian Bao** and more.

Elevate your celebration with a platter of **Blossom Yu Sheng** topped with Salmon Sashimi and Deepfried Fish Skin, available from \$44 for 2 to 4 persons.

CHINESE NEW YEAR LUNCH

Mondays to Fridays 12pm to 2:30pm *\$75 per adult, \$37.50 per child*

CHINESE NEW YEAR DINNER

Mondays to Sundays 6pm to 10pm *\$108 per adult, \$54 per child*

CHINESE NEW YEAR BRUNCH

12pm to 3pm Saturdays \$88 per adult, \$44 per child Sundays \$118 per adult, \$59 per child

CHINESE NEW YEAR EVE, DAY ONE AND DAY TWO

Lunch, 12pm to 3pm *\$88 per adult, \$44 per child* Dinner, 6pm to 10pm *\$128 per adult, \$64 per child*

Add on \$90 for unlimited Champagne and alcoholic beverages or \$48 for unlimited alcoholic beverages per diner

BLOSSOM YU SHENG

Small: \$48 (serves 2 to 4) Large: \$88 (serves 5 to 8)

EPICUREAN TREASURES 17 January to 15 February 2022



17 JANUARY TO 15 FEBRUARY 2022

Toss to new beginnings in style with Keyaki's luxurious **Premium Yu Sheng**, featuring lush ingredients such as Lobster, Ikura and Uni infused with Sake and presented with Kinpaku Gold Flakes and Ginpaku Silver Flakes, or go for the exquisite **Wafu Yu Sheng**, showcasing a variety of expertly sliced sashimi including Maguro, Hamachi and Yellowtail, paired with Kurage Jellyfish and Harihari Nankin Shredded Pumpkin.

PREMIUM YU SHENG

\$318 (serves 3 to 5)

WAFU YU SHENG

\$88 (serves 1 to 2) \$138 (serves 3 to 4)

31 JANUARY TO 2 FEBRUARY 2022

Celebrate the arrival of Spring with artisanal Japanese fare in a quaint Japanese setting. Look forward to delighting in Chef Shinichi Nakatake's selection of six set menus, featuring Snow Crab Tempura, Lobster Inaniwa Udon Noodles and the lavish eight-course Keyaki Kaiseki, comprising a variety of lobster and wagyu beef dishes.

Available for lunch and dinner

風 Kaze	\$155 per person
花 Hana	\$170 per person
天 Ten	\$200 per person
欅会席 Keyaki Kaiseki	\$200 per person
Auspicious	\$168 per person
Abundance	\$188 per person





RESPLENDENT SPRING DELIGHTS 17 January to 15 February 2022



Celebrate the festivities with a Spring-inspired Lunar New Year Afternoon Tea at Atrium. Presented in a bespoke tea-stand modelled after Atrium's iconic lantern-inspired seating pods, indulge in Atrium's handcrafted auspicious treats such as **Bak Kwa Quiche**, **Crabmeat with Smoked Chilli Mayo on Mini Soft Roll, Mini Mandarin Ivory Tart, Peanut Prosperity Cake** and more.

Savour the taste of Spring with two of Atrium's specially concocted mix, Wealthy Healthy and Good Fortune, for the Spring season.

Wealthy Healthy Mocktail

Freshly squeezed mandarin orange juice, kumquat, chrysanthemum tea, honey syrup and lemon sparkling water

Good Fortune Cocktail

Bombay gin, Bénédictine D.O.M., mandarin orange juice, chrysanthemum tea, honey syrup and orange bitters

LUNAR NEW YEAR AFTERNOON TEA

Mondays to Thursdays 2.30pm to 5pm Fridays to Sundays 12:30pm to 3pm (1st seating) 3.30pm to 6pm (2nd seating)

\$48 per person (includes a pot of Bacha coffee or TWG tea)\$58 per person (includes Copenhagen sparkling tea or Wealthy Healthy Mocktail)\$68 per person (includes a glass of champagne or Good Fortune Cocktail)

PAN PACIFIC DISCOVERY AND PAN PACIFIC PRIVILEGES

Discover a world of dining privileges and enjoy exclusive monthly culinary promotions with Pan Pacific DISCOVERY and Pan Pacific Privileges programme. Scan the respective QR codes for more information!





DISCOVERY



For dining reservations or further details, please speak with us at **6826 8240**, email **specialevents.ppsin@panpacific.com** or visit **panpacific.com/ppsin-cny2022** 7 Raffles Boulevard, Marina Square, Singapore 039595 T +65 6336 8111 . F +65 6339 1861 . E singapore@panpacific.com panpacific.com/singapore

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