



pulman
HOTELS AND RESORTS

SINGAPORE HILL STREET



OCULUS: AUSPICIOUS REUNIONS & GRAND BLESSINGS

Raise a glass to a happy reunion this Lunar New Year at Oculus, our glasshouse event space, with our exciting Lunar New Year set menus. Level up your next gathering with us, as we welcome the year of the Snake!

PRICES STARTING FROM

\$\$1,288 ++ / TABLE

(MINIMUM 6 TABLES, 1 TABLE OF 10 GUESTS)

Package Includes:

- 8-Course Chinese Set Menu / Fusion Set Menu (available upon request)
- Free-flow Soft Drinks and Tea throughout the event
- Decorative Centrepiece for all dining tables
- Use of hotel's standard AV Equipment (Projectors, Screens and Microphones)
- Complimentary Wifi Access for all guests
- Complimentary Parking for 10% of confirmed attendance per day



TOSS TO THE LUCK & PROSPERITY IN OCULUS! ENJOY OUR LOHEI, AVAILABLE FOR EVERY CHINESE SET MENU.

Book Now & Enjoy 2X ALL Rewards Points

FOR ENQUIRIES PLEASE CONTACT
HB5L7-SM@ACCOR.COM
OR CALL **+65 6019 7888**

*All prices are subject to service charge
& prevailing government taxes.*

Terms & Conditions apply.

ALL MEETING PLANNER



Join ALL Meeting Planner and earn 2X Reward Points & unlock an exclusive benefit of your choice.



pullman
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LUNAR NEW YEAR 8-COURSE SET MENUS

Savour the auspicious flavours with us, and explore the mouth-watering menu options, taking your next reunion to the next level.

SET A

S\$1,288**

PER TABLE OF 10 PERSON

招牌三文鱼捞生

Signature Yu Sheng with Salmon

鲨鱼骨汤中鲍翅

Double-Boiled Baby Superior Shark's Fin with Shark's Bone Cartilage Soup

or

金鲍仔炖海参汤

Double-Boiled Sea Cucumber Soup with Baby Abalone

油浸顺壳

Deep-Fried Soon Hock with Superior Soya Sauce

核桃炒百合虾球

Stir-Fried Crystal Prawn with Fresh Lily Bulb and Walnut

人参富贵鸡

Steamed Emperor Chicken with Ginseng

带子花菇扒白菜苗

Braised Baby Cabbage with Fresh Scallop and Shiitake Mushroom

腊味煲饭

Steamed Claypot Rice with Chinese Sausage

天山雪莲桂圆雪梨炖迷你汤圆

Double-boiled Mini Tang Yuan with Snow Lotus Seed, Snow Pear, Dried Longan and Red Date

SET B

S\$1,288**

PER TABLE OF 10 PERSON

招牌鲍鱼仔捞生

Signature Yu Sheng with Petite Abalone

蟹肉中鲍翅

Braised Baby Superior Shark's Fin with Fresh Crab Meat

or

人参炖花胶鸡汤

Double-Boiled Chicken Soup with Fish Maw and Ginseng

港蒸鲈鱼扒

Steamed Fillet of Sea Perch in Hong Kong Style

芥末虾球拼咸蛋虾球

Prawn in Two Styles (Wasabi Salad Cream and Salted Egg Yolk)

黑松露烧鸭

Roasted Crispy Duck with Black Truffle Sauce

蒜香花菇炒芦笋

Stir-fried Asparagus with Wild Mushroom and Minced Garlic

肉酱带子捞柚子面

Stewed Yuzu Noodle with Scallop and Minced Meat Sauce

杨枝甘露拼马蹄糕

Chilled Mango Sago with Pomelo accompanied with Chilled Water Chestnut Pudding

SET C

S\$1,488**

PER TABLE OF 10 PERSON

招牌鲍鱼仔捞生

Signature Yu Sheng with Petite Abalone

迷你佛跳墙

Mini Buddha Jump Over the Wall

姜葱焗龙虾

Baked Lobster Segment with Spring Onion and Ginger

雪里红蒸顺壳鱼

Steamed Live Soon Hock with Preserved Cabbage in Superior Soya Sauce

海盐香煎黑豚扒

Pan-Fried Kurobuta Pork Chop with Sea Salt

海参发菜芙蓉豆腐西兰花

Braised Homemade Beancurd with Sea Cucumber, Fa Cai and Broccoli

生炒腊味糯米饭

Fried Glutinous Rice with Chinese Sausage

红枣炖雪蛤桃胶

Double-boiled Harsma with Red Date and Peach Gum

AVAILABLE FROM 11 JAN TO 12 FEB 2025, EXCLUDING 28 JAN 2025.