CONCORDE HOTEL
SINGAPORE

CHINESE NEW YEAR

LUNCH & DINNER MENU

6TH & 7th Feburary 2026

Lunch: 12pm - 2:30pm
Dinner: 6:30pm - 9:30pm
(One Seating Only)

Adult: $98++ / Children: $58++ (4-10 years)

Book and pay in full by Sunday, 31st January 2027 to enjoy non-refundable nett pricing.

Prices are subject to 10% service charge and prevailing government taxes.

MENU

Complimentary Platter of Salmon Yu Sheng
One Complimentary Glass of House White or Red Wine, Beer or Juice

ONE COMPLIMENTARY SERVING OF SEAFOOD PLATTER

Braised Half Lobster, "Ho See Fatty Choy", Steamed
Scallop with Roe, Truffle Braised Abalone

SEAFOOD ON ICE

Air Flown Fresh Oyster, Snow Crab Leg, Sea Scallop with
Roe, Chilled Prawn, NZ Green Mussel & Sea Whelk

JAPANESE

Sashimi of Salmon, Tuna, Yellow Tail, Swordfish & Octopus
with Condiments Assortment of Sushi & Maki Roll
Jellyfish, Marinated Octopus, Seasoned Seaweed, Scallop Wing

APPETISER

Crispy Pork Jowl
Crabmeat with Egg White & Fish Roe
Caramel Bombay Fish
Chilled Prawn and Avocado with Herb Dressing
Crispy Money Bag
“Bak Gua” Salad
Smoked Duck with Plum Dressing
Mozzarella Cheese with Tomato & Basil
Mixed Green Salad, Assorted Capsicum, Cherry Tomato, Sweet Corn
(Thousand Island, Honey, Mustard, Caesar, Balsamic)

VARIETIES OF CHEESE PLATTER

Brie, Blue, Tomme de Savoie, Feta, Gruyere, Camembert
Mixed Dried Fruit and Nut

Menu subject to change without prior notice

SOUP

Lobster Bisque with Prawn Dumpling
Tee Toh Tng and Gingko Nut
Assorted Bread and Butter

CARVING STATION

Roast Pork Belly
Honey Glazed Roast Pork Rib
Roasted Beef Brisket with Black Pepper on Mushroom Sauce
Baked Barramundi with Miso Cream Sauce
Medley of Vegetable
(Butter Yellow Squash, Broccoli & Roasted New Potatoes)

COOKING STATION

Nonya Laksa with Cockles

HOT DISHES

Steamed Grouper "Hong Kong Style"
Braised Fish Maw and Sea Cucumber
Double Boiled Herbal Prawn
Stir-fried Sea Asparagus, Razor Clam and Honey Snap Pea
with XO Sauce
Singapore Chili Seafood with Fried Mantou
Frog Leg with Ginger & Scallion
Stewed Chicken with Mao-tai
Roast Duck with Tang Gui
Braised Pork Trotter with Fermented Red Bean Curd
Braised Bailing Mushroom, King Oyster Mushroom and Seasonal Greens
Waxed Meat Rice Wrapped in Lotus Leaf with
baby Abalone & Dried Scallop
Braised Ee-fu Noodle with Crabmeat and Mushroom

Menu subject to change without prior notice

DESSERTS

Chocolate Fondue

Pan Fried Nian Gao with Sweet Potato& Yam

Assorted Chinese New Year Cookies & Tart

Yam & PumpkinPaste with Gingko Nut

Chilled Peach Collagen & Snow Fungus

Chilled Mango Puree with Sago Pomelo

Durian Puree in Glass

Gui Ling Gao with Honey Syrup,

Chocolate Brownie with Hazelnut,

Orange Bavarois with Mango Filling,

Blueberry Cheese Cake,

Strawberry Short Cake,

Green Tea Panna Cotta

Choice of Ice Cream with Condiment

Tropical Fresh Fruit

BEVERAGES

Coffee and Tea

Menu subject to change without prior notice