

# NO VO TEL

SINGAPORE  
ON STEVENS

LUNAR  
*New Year*  
CELEBRATION PACKAGE 2024

Welcome the Spring with a *sumptuous 8-Course Chinese Set Menu* specially curated by our Culinary Team!

- ◆ Mandarin Orange Carrier Bag with Fortune Cookie and Red Packets for all guests
- ◆ Free-flow of Soft Drinks and Chinese Tea
- ◆ Festive centrepiece for all tables
- ◆ Use of in-built audio visual equipment
- ◆ 1 x **complimentary barrel of beer** with every 15 tables confirmed and preferred rates for alcohol purchased from the hotel
- ◆ **Complimentary Lion Dance "Fetching The Green"** Performance before the lunch or dinner with a minimum guaranteed of 25 tables
- ◆ **Complimentary 20%** carpark passes based on guaranteed attendance
- ◆ Special Rates for guest rooms at **Novotel Singapore on Stevens** and **Mercure Singapore on Stevens**

**From S\$988.00++** per table of 10 persons

*(Minimum of 3 tables are required)*

*Package is valid from 20 January to 29 February 2024. Prices quoted are in SGD & subjected to 10% service charge and prevailing government taxes. The hotel reserves the rights to change these terms and conditions at any time without prior notice.*

Discover  
our latest  
happenings!



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## JADE DRAGON BLESSING

—— 玉龙聚福迎春宴 ——

Salmon "Yu Sheng"

三文鱼生 (风生水起)

Braised Fish Maw with Crab Meat & Bamboo Pith

竹笙蟹肉鱼鳔 (竹报平安)

Crispy Prawn Balls with Thousand Island Sauce & Fruits

千岛酱麦片脆皮炸虾 (欢欢喜喜)

Steamed Red Grouper Hong Kong Style

香港蒸红石斑鱼 (年年有鱼)

Roasted Crispy Chicken, "Bi Feng Tang" Style

避风塘脆皮鸡 (岁岁平安)

Braised Dried Oysters and Mushroom with Black Moss  
on Romaine Lettuce

生菜发菜扣干蚝 (好市发财)

Fragrant Rice with Waxed Meat and Dried Shrimp  
Wrapped in Lotus Leaf

腊味虾米荷叶饭 (和气生财)

Chilled Shredded Coconut with Aloe Vera and  
Peach Jelly

椰肉丝芦荟桃胶 (甜甜密密)

**S\$988.00++** per table of 10 persons

*(Minimum of 3 tables are required)*





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## GOLDEN DRAGON PROSPERITY

金龙高禄报喜宴

Signature Norwegian Smoked Salmon "Yu Sheng"  
经典挪威烟三文鱼鱼生(步步高升)

Rich Ginseng Chicken Consommé with Three Treasures  
(Dried Scallop, Jellyfish, Chinese Mushroom)  
人參櫻花鸡炖三宝(新春大吉)

Drunken Prawns with Wolfberries and Parsley  
花雕醉虾(欢欢喜喜)

Steamed Soon Hock Hong Kong Style  
香港蒸顺壳(年年有鱼)

Cantonese Style Roasted Duck  
粤式脆皮烤鸭(岁岁平安)

Braised Dried Oyster, Black Moss, Roast Pork Belly Stuffed  
in Bean Curd Skin  
福袋金蚝包(好市发财)

Braised Ee-Fu Noodle with Crabmeat  
蟹肉干烧伊面(长久久久)

Chilled Shredded Coconut with Hashima and  
Peach Jelly  
椰肉丝桃胶雪(马到功成)

**S\$1,188.00++** per table of 10 persons  
*(Minimum of 3 tables are required)*

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## PLATINUM DRAGON IMPERIAL

铂龙鼎寿旺年宴

Signature Norwegian Smoked Salmon "Yu Sheng"  
经典挪威烟三文鱼生(步步高升)

Rich Consommé with Four Treasures  
(Dried Scallop, Jellyfish, Fish Maw, Cordyceps Flower)  
炖四宝(福如东海)

Sautéed Scallops with Asparagus in Homemade XO Sauce  
XO酱爆带子芦笋(欢欢喜喜)

Steamed Chilean Seabass Hong Kong style  
港式蒸智利鲈鱼(禄庆有余)

Pi Pa Duck  
琵琶鸭(岁岁平安)

Braised 10-Head Abalone and Dried Oysters with  
Black Moss on Romaine Lettuce  
好市10头鲍扣生菜(好市发财)

Lobster served with Singapore Style Chili and  
Deep Fried Mantou  
龙虾身炸馒头(龙马精神)

Chilled Bird Nest with Shredded Coconut and  
Peach Jelly  
椰肉丝桃胶燕窝(如意吉祥)

**S\$1,588.00++** per table of 10 persons  
*(Minimum of 3 tables are required)*