



RAFFLES

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祥意



2024 LUNAR NEW YEAR
CORPORATE GIFTING

RAFFLES HOTEL SINGAPORE

BOUNTIFUL SPRING GIFTS

Usher in the arrival of Spring and celebrate the Year of the Dragon, wish loved ones and cherished business partners good fortune and happiness with exclusive Raffles gift hampers



HAPPINESS GIFT SET

- Raffles Jasmine Orange Tea (100gm)
- Raffles Bak Kwa (200gm)
- Raffles Premium Dried Mushroom (150gm)
- Raffles Love Letters (95pcs)
- Raffles Truffle Shrimp Roll (180gm)

\$199

ROYAL HAMPER

- Raffles Australian 2 Head Abalone (213gm)
- Raffles Jasmine Orange Tea (100gm)
- Raffles Bak Kwa (200gm)
- Raffles Love Letters (95pcs)
- Raffles Orh Nee Cookies (150gm)
- Raffles Laksa Cookies (180gm)

\$388

BLISSFUL HAMPER

- Villa Cernal Primocolle Chianti Classico Tuscany Italy (750ml)
- Raffles Australian 2 Head Abalone (213gm)
- Raffles Premium Dried Scallop (200gm)
- Raffles Premium Dried Mushroom (150gm)
- Raffles Concentrated Bird's Nest (1 Jar)
- Raffles Bak Kwa (200gm)

\$528

BOUNTIFUL SPRING GIFTS

IMPERIAL HAMPER

- Billecart Salmon Champagne Brut N.V. (750ml)
- Raffles Australian 1 Head Abalone (213gm)
- Raffles Premium Dried Scallop (200gm)
- Raffles Premium Dried Mushroom (150gm)
- Raffles Concentrated Bird's Nest (3 Jars)
- Raffles Jasmine Orange Tea (100gm)
- Raffles Bak Kwa (200gm)
- Raffles Love Letters (95pcs)
- Raffles Truffle Shrimp Roll (180gm)
- Raffles Orh Nee Cookies (150gm)

\$838



LUNAR NEW YEAR DINING AT 藝 YÌ BY JEREME LEUNG



Delight in heartwarming Lunar New Year reunions with family and associates at 藝 yì by Jereme Leung. Our exquisite creations, available à la carte or in meticulously designed set menus, showcase provincial Chinese delicacies and exclusive Lunar New Year specialties.

22 JANUARY TO 24 FEBRUARY 2024

PROSPEROUS SET	\$198** per person
ABUNDANCE SET	\$228** per person
OPULENCE SET	\$258** per person

Minimum order of 2 persons

OPEN DAILY

Lunch: 11.30am to 1.30pm

Dinner: 6.00pm to 9.30pm

yi-restaurant.com.sg

For enquiries, please call +65 6412 1323/1256 or email CORPORATESALES@RAFFLES.COM
For more information, please visit RAFFLESCELEBRATIONS.COM.SG

All stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax..

AUSPICIOUS TAKEAWAYS

Toss to health and wealth with delectable array of Yu Sheng from 藝 yì by Jereme Leung. Relish in an auspicious blend of premium ingredients harmoniously united with the signature Yunnan rose dressing skillfully crafted by Master Chef Jereme Leung.



EXQUISITE YU SHENG

Share a wealth of harmony and toss to abundance, health and good fortune with Yu Sheng from 藝 yì by Jereme Leung.

FORTUNE YU SHENG

with Salmon Sashimi & Sakura Shrimp

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216	152

LONGEVITY YU SHENG

with Octopus Sashimi & Japanese Sweet Shrimps

266	172
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PROSPERITY YU SHENG

with Abalone, Spanish Ibérico Ham & Honey Melon

286	182
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VEGETARIAN YU SHENG

with Crispy Lotus Roots & Organic Vegetables

216	152
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A large Yu Sheng platter serves 8-10 guests.

A medium Yu Sheng platter serves 4-6 guests.

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AUSPICIOUS TAKEAWAYS

Delight in the trinity of Lunar New Year cakes from 藝 yì by Jereme Leung. Enjoy a specially curated array of auspicious creations symbolising prosperity, growth and good fortune.



HOMEMADE "YUAN BAO" WATER CHESNUT CAKE WITH GOJI BERRIES

This Lunar New Year delicacy features a delightfully soft and chewy texture crafted from Water Chestnuts, shaped like ingots to symbolise good luck. Its sweet and tangy flavour, combined with the crispness of diced Water Chestnuts, makes it the perfect dessert for everyone to enjoy.

\$63



OSMANTHUS GLUTINIOUS RICE CAKE

Savour a traditional delight with a sweet twist. This delicious creation is infused with fragrant Osmanthus tea leaves, steamed to perfection, offering a harmonious blend of sweetness and aromatic notes.

\$63



RADISH CAKE WITH DRIED SAKURA SHRIMPS, JAPANESE CONPOY & PRESERVED MEATS

Crafted exclusively for Lunar New Year, this classic favorite harmoniously blends premium Chinese Sausage, Japanese Conpoy, and Sakura Shrimps, creating a delectable and piquant flavor sensation.

\$63

CHERISHED REUNIONS

Welcome a prosperous and abundant year alongside esteemed partners and business associates in our exquisite event spaces. Delight in the artistry of culinary creations from 藝 yì by Jereme Leung, perfectly complemented by meticulously arranged spring floral displays.

22 JANUARY TO 24 FEBRUARY 2024



Available for lunch from \$188** per person
and dinner from S\$228** per person.

For enquiries and reservations, please contact our events specialists at
+65 6412 1323 or email events.singapore@raffles.com.

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RAFFLES HOTEL SINGAPORE
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RAFFLESCelebrations.com.sg

