

IN-ROOM DINING

# CHINESE NEW YEAR 2026

16 - 24 FEBRUARY 2026 | 11AM - 11PM

<b>\$38</b> (2-3 PERSONS)	<b>\$68</b> (4-5 PERSONS)	<b>\$88</b> (6-8 PERSONS)
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## MENU HIGHLIGHTS

Smoked Salmon, Carrot, Green & White Radish, Pomelo, Pickled Vegetables, Ginger, Sun-Dried Orange, Peanut, Lime Leaf, Lime, Golden Crackers, Sesame Seeds, Shallot Oil, Plum Sauce, Five Spice, White Pepper

## LO HEI GREETINGS

As you celebrate Chinese New Year with your loved ones, we invite you to follow this step-by-step guide to preparing the traditional Lo Hei, a ritual symbolising prosperity, harmony and good fortune for the year ahead.

### SMOKED SALMON

To begin, add the smoked salmon to the carrots and radishes, symbolising abundance and prosperity for years to come.

### CALAMANSI

Next, squeeze the calamansi over the salmon, inviting good fortune and auspicious beginnings.

### CINNAMON & PEPPER

Season with cinnamon and white pepper to welcome wealth, success and smooth progress ahead.

### FRAGRANT OIL

Pour the fragrant oil firmly and intentionally in wide circles, representing wealth flowing in from all directions.

### PLUM SAUCE

Continue pouring the plum sauce in circular motions to usher in sweetness and harmony in relationships.

### GOLDEN CRACKERS

Finish by sprinkling the golden crackers generously, a symbol of gold and blessings showering upon you.

### THE TOSS

Finally, toss the ingredients boldly into the air and proclaim your wishes for a prosperous New Year. The higher the toss, the greater the blessing.