

## Media Release



## Lunar New Year 2013 @ Hotel Re!

11 December 2012 – Lunar New Year, as the most important festivity in the Chinese calendar, is all about bonding with family over good food. Celebrations can be simple but a sumptuous feast is not to be missed!

This Lunar New Year, join us at Hotel Re! as we serve up a delectable selection of auspicious dishes, available for 8 pax or 10 pax, with two menu categories to choose from – Classic Menu (\$588++/8pax) and Premium Menu (\$688++/8pax), specially crafted by Celebrity Chef, Chef William Ang. Esteemed Re!Members are entitled to 15% discount! Come on over to reunite and toast to a wonderful reunion, not forgetting a prosperity toss – 'lo hei' to usher in the new year!

Available from 15<sup>th</sup> January through to 25<sup>th</sup> February, with 10% discount for major credit cards. Call **6827 8228** for reservations and enquiries now!

# LUNAR NEW YEAR 2013

15<sup>th</sup> Jan - 25<sup>th</sup> Feb 2013



PREMIUM MENU \$688**/ 8pax   \$788**/ 10pax	CLASSIC MENU \$588**/ 8pax   \$688**/ 10pax
Prosperity Bountiful Harvest Salmon Yu Sheng ***	Marinated Shredded Duck with Jelly Fish, Vegetable Beancurd Bundle, Prawn Salad with Mango Sauce, Lemongrass Fish, Steamed Crystal Dumpling ***
Shark's Cartilage Soup Double Boiled with Shark's Fin, Fish Maw & Conpoy ***	Braised Shark's Fin Soup, Fish Maw, Crab Meat & Shiitake Mushroom ***
Aromatic Roasted Duck with Crispy Rice Crackers ***	Golden Roasted Chicken with Fragrant Minced Garlic Sauce and Crispy Rice Cracker ***
Hotel Re! Traditional Treasure Bowl (Pen Cai) ***	Deep-fried or Steamed Whole Live Seabass in Superior Soya Sauce ***
Ying Yang Cod Fillet in Nonya Sauce with Medley of Vegetables ***	Braised Whole Abalone with Spinach & Tian Bai Mushroom ***
Lobster Glutinous Rice Wrapped in Lotus Leaf ***	Sauteed Prawn with Pacific Clam, US Asparagus in Black Bean Paste ***
Chilled Mango Sago, Pomelo & Nata De Coco ***	Crayfish Ee-Fu Noodle with Honjimeiji Mushroom & Yellow Chive ***
Steamed Sweet Cake Coated with Fresh Grated Coconut	Sweetened Red Bean with Tong Yuen

**\*Discounts:**  
Re!Members  
15% off  
Major Credit Cards  
10% off

**Call 6827 8228 | SMS 9111 7137**  
**Email fb@hotelre.com.sg**



Hotel Re! @ Pearl's Hill | 175A Chin Swee Road Singapore 169879 | www.hotelre.com.sg | Call (65) 6827 8288

\*Terms & Conditions Apply



## About Re!Fill

Re!Fill a wide variety of sumptuous international cuisine at Re!Fill, Hotel Re!'s dedicated restaurant. Accompanied by the placid environment of the serene city park, guests are given the privilege to savour their meals without rushing through them.

Re!Fill serves buffet breakfast daily from 7am to 1030am. Guests are able to make their selections from our ala carte menu for lunch and dinner. Other highlights include a selection of freshly baked thin crust pizzas and freshly squeezed juices.



## MEDIA CONTACT

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## About Hotel Re!

As you step into Hotel Re!, a modern retro themed boutique hotel, you are lost in swirls of vivacious colours and psychedelic furnishings tempered with a sleek modern touch. With numerous themed boutique hotels in the metropolis, this 12-storey, 140-room boutique hotel is a wondrous surprise waiting to be discovered.

All guestrooms in this boutique hotel are furnished with retro inspired furniture and complimented with ultra modern technology for that unique Hotel Re! touch. Each floor in this boutique hotel has its own colour theme and all the rooms on the floor resonates with the designated colour and décor. Glittery mosaic-tiled bathrooms in all rooms are the finishing flourish to our distinctive boutique hotel is offering.

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