

★ 牛年喜奏丰年乐 人间笑迎盛世春 ★

CELEBRATE SPRING AT ONE FARRER



Chinese New Year Feasting 2021


ONE FARRER
HOTEL



A REUNION LIKE NO OTHER

NEST AT ONE FARRER

Usher in the Year of the Ox with a feast fit for an emperor. Within the beautifully-appointed private dining rooms at the Nest, your family and friends will be treated to a resplendent reunion with complete peace of mind.

8 JANUARY - 18 FEBRUARY 2021

6-COURSE
MENU

S\$188.00** per person

6-COURSE
PREMIUM MENU*

S\$208.00** per person

*ONLY PREMIUM MENU AVAILABLE FOR 11-14 & 18 FEBRUARY 2021

SUPPLEMENT WINE PAIRING AT S\$38** PER PERSON

TERMS & CONDITIONS

- Number of persons per private dining room subject to prevailing government regulations
- Dine in our tastefully appointed dining rooms with safe distancing measures and sanitised cutlery.
- Premium wine and whiskey selection available at a special rate.
- Preferential rates for overnight stay subject to availability.
- Complimentary parking for all guests.
- Floral arrangements for dining tables.
- Bespoke menu subject to seasonality of ingredients and additional charges.
- Usage of Calla Lily, The Presidential Villa subject to minimum spend.
- Advance reservations of 72 hours required.

For bookings and enquiries, contact us at nest@onefarrer.com or call 6705 7828

CHINESE NEW YEAR SET

6 - COURSE MENU A

風生水起迎福歲

金葉三文魚撈生

Prosperity "Yu Sheng" with Gold Leaf, King Salmon and Golden Fish Skin Chips

時來運轉寶天賜

鮑魚瑤柱野竹笙黑松露炖鸡汤

Double-boiled Chicken Broth with Hokkaido Conpoy, Black Truffle,
Baby Abalone and Bamboo Pith

榮華富貴甲天下

極品醬蜜豆彩鮮蝦

Stir-fried Prawn in Homemade XO Sauce with Hon Shimeji Mushrooms
and Honey Pea

靈鵲起舞迎福歲

紅酒黑蒜焗鮮鴨腿

Red Wine Braised Duck Leg with Japanese Black Garlic and Asparagus

傲游萬里任縱橫

古早蒸鮮石班扒配上海面

Steamed Fresh Grouper "Traditional Way"
Topped with Handmade Shanghai Noodles, Spring Onions and Coriander Sprigs

今霄歡樂富百年

草莓楊枝甘露配綠茶年糕

Chilled Mango Sago with Pomelo, Assorted Forest Berries
and Green Tea Nian Gao

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CHINESE NEW YEAR SET

6-COURSE MENU B

風生水起迎福歲

金葉三文魚撈生

Prosperity "Yu Sheng" with Gold Leaf, King Salmon and Golden Fish Skin Chips

金榜提名利相收

秘魯瑪卡花膠野竹荪炖鸡汤

Double-boiled Superior Chicken Broth with Maca Root, Wild Bamboo Pith and Fish Maw

傲游萬里樂逍遙

虫草花云耳蒸鮭魚扒

Steamed Chilean Seabass with Cordyceps Flower and Preserved Vegetables

眾人共享天倫樂

紅燒蒜子海參燜元蹄

Slow-cooked Pork Knuckle with Sea Cucumber and Whole Garlic in Brown Sauce

欣欣向榮腰滿貫

臘味栗子煲仔飯

Mini Clay Pot Rice with Chestnuts and Chinese Chicken Sausage

家家户户樂逍遙

紅棗蓮子炖銀耳

White Fungus with Lotus Seeds and Red Dates

CHINESE NEW YEAR SET

6-COURSE PREMIUM MENU

風生水起迎福歲

金葉三文魚撈生

Prosperity "Yu Sheng" with Gold Leaf, King Salmon and Golden Fish Skin Chips

生意興隆通五洋

金溥魚子蟹肉配王炯湯

Jumbo Crab Meat in Supreme Broth with Avruga Caviar and Gold Leaf

發財好市金元寶

發菜蠔豉海參鮑魚

Stewed Australian Abalone with Sea Cucumber, Dried Emperor Mussels and Black Moss

安享榮華萬象興

香炸虫草花配東坡肉

Dong Po Rou with Cordyceps Mushroom and Poached Garden Greens

五谷豐收財滿貫

鵝干腊味煲仔飯

Mini Clay Pot Rice with Foie Gras and Chinese Chicken Sausage

家家户户樂逍遙

日本雪梨陳皮燕窩

Imperial Bird's Nest with Japanese Snow Pear and Kumquat

FESTIVE WINE PAIRING

S\$38⁺⁺ PER PERSON

COMPLETE YOUR FESTIVE MEAL WITH
A PAIRING OF FINE WINES

TOBIA BLANCO FERMENTADO DE BARRICA

A creamy, profiled and elegant wine. This vintage shows a great balance between the fruity and tertiary aromas of aging. On the palate it is silky and glyceride, with a fresh and lingering finish.

OSCAR TOBIA RESERVA 2015

Elegant, bright and strong on the nose. Nicely blended black fruit and spices. Intense and complex with mineral notes. Good body and mouth feel as well as a medium long finish.

BELLA RIDGE ESTATE KYOHO 2010

Made from Kyoho grapes, profound notes of sweet lychee and toffee on the nose. Nicely structured with golden color. High intensity of tropical fruits and honey makes the wine a pleasant companion for any dessert. Semi-sweet with a great balance of acidity.