



# 骏马贺岁盛宴

## Lunar New Year 2026

### Lunch and Dinner Packages

5 January to 1 March 2026

- Complimentary use of an exclusive private function room for your lunch or dinner event at our dedicated Events Block
- Complimentary admission to Sentosa
- Complimentary parking at our resort's indoor and outdoor car park
- Complimentary use of rostrum including microphone
- Free-flow of soft drinks and Chinese Tea during your event
- Booking of minimum 3 tables and an advance booking of 7 days required
- Prices are subject to service charge and prevailing goods and services tax

For booking and enquiries, please contact  
[event@amarasanctuary.com](mailto:event@amarasanctuary.com) or dial 6825 3825 / 3826

骏马贺岁盛宴

8-Course Lunar New Year Fortune Feast

\$1,188++ per table for 10 persons

鸿运迷你鲍鱼捞鱼生

Mini Abalone and Rainbow Yu Sheng

南海四宝羹

Treasures from the South China Sea

Fish Maw, Sea Cucumber, Crabmeat, Japanese Dried Scallop

港式金蒜蒸金目鮨

Hong Kong-Style Steamed Black Garoupa with Soy Sauce

脆皮烧鸡

Chef's Special Crispy Roasted Chicken

白灼生虾

Steamed Live Prawn with Chinese Parsley

红烧发财八头鲍鱼扒时蔬

Braised 8-Head Abalone with Black Moss in Seasonal Vegetables

腊味荷叶饭

Steamed Lotus Leaf Rice with Chinese Sausage and Mushrooms

甜品二选一

爆珠芒果西米露 或 炸金黄年糕

Mango Sago with Pomelo and Mango Popping Candy

or

Pan-Fried Nian Gao with Sweet Potato and Yam

## 骏马贺岁盛宴

### 8-Course Lunar New Year Prosperity Feast

\$1,388++ per table for 10 persons

鸿运烟熏三文鱼迷你鲍鱼捞鱼生

Smoked Salmon and Mini Abalone Rainbow Yu Sheng

虫草花胶瑶柱炖樱花鸡汤

Doubled-Boiled Sakura Chicken with Fish Maw,  
Japanese Dried Scallop and Cordycep Blossom

港式金蒜蒸石班鱼

Hong Kong-Style Steamed Marble Goby with Soy Sauce

娘惹阿渣脆皮烧鸡

Chef's Special Crispy Roasted Chicken with Housemade Nyonya Acar

金箔麦奇酱大虾球

Pan-Fried Prawns in Mayo tossed with Golden Corn Flakes

包罗万有

Braised 8-Head Abalone with Sea Cucumber, Fish Roe Fortune Bag  
and Black Moss in Seasonal Vegetables

法式熏鸭丝彩椒焖干烧伊面

Stewed Ee-Fu Noodle with French Smoked Duck and Rainbow Vegetables

甜品二选一

桃胶红莲炖雪耳 或 炸金黄年糕

Double-Boiled Snow Fungus with Dried Longan and Peach Gum  
or

Pan-Fried Nian Gao with Sweet Potato and Yam