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International Convention &
Exhibition Centre

MEDIA RELEASE

A Roaring Start to the New Year

Singapore, 25 January 2010 – Celebrate this Lunar New Year and usher in the Year of the Golden Tiger with your family and loved ones at Suntec Singapore International Convention and Exhibition Centre (Suntec Singapore) two famed restaurants.

Pearl River Palace Cantonese Restaurant (Level Three)

29 January 2010 – 28 February 2010 (十二月十五 to 正月十五)

We are open on the first day of the Lunar New Year.

Indulge in Master Chef Mok's specially prepared succulent dishes and usher in the auspicious Year of the Golden Tiger - with delectable delights and enjoy quintessential Cantonese cuisine at its best.

Pearl River Palace unveils the Year of the Golden Tiger with nine (9) different set of menus ranging from \$268++ for 4 persons to \$1,338++ for 10 persons.

Another prosperous treat for this Lunar New Year is Chef Mok's famed and succulent Braised Treasures Combination (\$198 for 6 persons; \$298 for 10 persons) – a sumptuous dish of abalone, prawns, scallops, sea cucumber and much more, slowly simmered in a traditional claypot.

Exclusive dishes and treats not to be missed include:

- New creations like Chilled Mango Sago with Pomelo and Red Ruby,
- Homemade Herbal Roast Duck
- Double Boiled Superior Shark's Fin with Toothed Jelly Mushroom, Sea Conch and Chicken.
- Pearl River Palace's famed Chinese New Year treats

For the first time, Pearl River Palace will introduce early bird specials for its Lunar New Year goodies. Book early and receive with compliments, Chef Mok's home-made specialties. Available from 15 January 2010.

Festive Goodies - 29 January 2010 – 13 February 2010 (十二月十五to 十二月三十)

Pearl River Palace's festive booth

Level 1, Suntec Singapore International Convention & Exhibition Centre

Available from 29 January 2010 – 13 February 2010, Daily from 11.00am – 7.00pm

▪ *Traditional New Year Cakes and Desserts*

Prices range from \$10nett to \$38nett

(Glutinous Cake, Yam Cake with Five Spices, Carrot Cake with Preserved Meat and Sausages, Water Chestnut Cake, Chilled Mango Sago with Pomelo and Red Ruby)

▪ *A selection of various festive Yu Sheng*

Prices range from \$28nett to \$148nett

▪ *A selection of various Barbequed and Roast Meats*

Prices start from \$20

▪ *Braised Treasures Combination*

Prices start from \$198 nett

Pearl River Palace, located on Level 3 of Suntec Singapore International Convention & Exhibition Centre has an admired and dedicated culinary team headed by Master Chef Mok Kit Keung, an experienced culinary expert specialising in Cantonese cuisine.

Pearl River Palace is open for dining throughout the Lunar New Year period, inclusive of the first day of the Lunar New Year. For reservations and enquiries, please call 6332 9733.

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About Suntec Singapore

Suntec Singapore is a world-class venue located at the heart of Asia's most integrated meetings, conventions and exhibitions hub. With 100,000sqm of versatile floor space over six levels, this award-winning facility can cater to events from 10 to 20,000 persons. In addition, Suntec Singapore - Asia's Convention City offers direct access to 5,200 hotel rooms, 1,000 retail outlets, 300 restaurants, 6 museums and the region's newest centre for the performing arts, Esplanade - Theatres on the Bay. While only 20 minutes from Changi International Airport, Suntec Singapore is conveniently located adjacent to the Central Business District and just minutes from the city's entertainment and cultural attractions.

For press enquiries, please contact:

Anjna Nihalani
Director – Marketing & Communications
Direct telephone: + 65 6825 2226
Mobile: + 65 9878 8828
Fax: + 65 6825 2222
Email : anjna.nihalani@suntecsingapore.com

Karen Chia
Manager – Marketing & Communications
Direct telephone: +65 6825 2227
Mobile: +65 9783 3378
Fax: +65 6825 2222
Email: karen.chia@suntecsingapore.com