



EDEN
RESTAURANT

The Golden Steed
CHINESE NEW YEAR
FEAST



MĀ-GNIFICENT RICHES

6- COURSE SET MENU

3 FEBRUARY TO 3 MARCH 2026

\$118++ per person (min. 4 persons)

鸿运当头 (腌制三文鱼捞生)

Mă-ximum Huat Salmon Yu Sheng with
Condiments & Yuzu Chia Seed Dressing

富贵满堂 (上汤蟹肉鱼鳔羹)

Braised Crabmeat & Fish Maw Soup

年年有鱼 (潮州蒸鲳鱼)

Teochew Style Steamed Black Cod

福寿安康 (当归滋补炖鸡)

8-Hour Slow-Cooked Herbal Dang Gui Chicken

马腾四海 (滑蛋虾球脆生面)

Stir-Fried King Prawns with Crispy Egg Noodles

甜甜蜜蜜 (红枣桃胶炖万寿果)

Double-boiled Papaya with
Peach Gum & Red Dates

**At least 3-day advanced reservation required*



Mǎ-GNIFICENT FORTUNE

8 - COURSE SET MENU

3 FEBRUARY TO 3 MARCH 2026

\$138++ per person (min. 4 persons)

瑞马呈祥

(鲍鱼腌制三文鱼捞生)

Mǎ-jestic Abalone & Salmon Yu Sheng with
Condiments & Yuzu Chia Seed Dressing

金玉满堂

(黄焖雪燕龙虾鱼鳔瑶柱羹)

Braised Imperial Snow Nest Soup with Fish Maw, Lobster & Conpoy

年年有鱼

(豉油皇花雕蒸石斑)

Steamed Grouper in Premium Soy Sauce & Chinese Wine

吉祥如意

(鲍汁花菇焖海参)

Braised Sea Cucumber in Superior Sauce & Flower Mushroom

遍地黄金

(黄油金沙焗大虾)

Wok-Tossed King Prawn with Butter Salted Egg Yolk

如意吉祥

(脆皮琵琶鸭配海鲜酱)

Crispy Pei Pa Duck with House-Made Hoisin Sauce

黄金万两

(XO酱海鲜炒饭)

Fragrant X.O. Seafood Fried Rice

甜甜蜜蜜

(红枣桃胶炖万寿果)

Double-boiled Papaya with
Peach Gum & Red Dates

**At least 3-day advanced reservation required*





捞生添富

Toss to Prosperity

3 FEBRUARY TO 3 MARCH 2026

瑞马呈祥

(鲍鱼腌制三文鱼捞生)

Mǎ-jestic Abalone & Salmon Yu Sheng with
Condiments & Yuzu Chia Seed Dressing

Big: \$118+ (6 to 8 persons)

鸿运当头

(腌制三文鱼捞生)

Mǎ-ximum Huat Salmon Yu Sheng with
Condiments & Yuzu Dressing

Small: \$78+ (4 to 6 persons) | Big: \$98+(6 to 8 persons)

风山水起

(素食水果捞生)

Ma-velous Vegetarian Fruity Yu Sheng
with a selection of fruits, vegetables & Yuzu Dressing

Small: \$68+ (4 to 6 persons) | Big: \$88 +(6 to 8 persons)

At least 1-day advance pre-order required

Make your reservations today at www.edenrestaurant.sg,
email pullmansingaporeorchard.reservations@accor.com,
or contact us at +65 6603 8888



FIND OUT MORE