



PRESS RELEASE

****For Immediate Release****

Celebrate the Year of the Sheep with Hotel Re! @ Pearl's Hill Re!Union Dinners and Takeaway Specials

19 December 2014, Singapore – Gong Xi Fa Cai! The arrival of the Year of the Sheep delivers an abundance of prosperity and auspicious meaning to all. In this special time of jubilation, bask in good fortune and great wealth with our Lunar New Year Re!Union Dinner and Takeaway Specials like Seafood Pen Cai and Yu Sheng, available from 11 February 2015 onwards.



CULINARY FEASTS AT HOTEL RE! (11 FEBRUARY 2015 TO 5 MARCH 2015)

A duo Re!union Dinner menu is specially crafted by Executive Chef William Ang this year.

The **Success Menu** features authentic oriental flavours with highlights such as Crayfish, Crabmeat and Dried Scallop in Superior Broth, Herbal Stewed Chicken with sea-cucumber and Chestnut and Crispy Marble Goby with Mango Chilli Sauce.

Find adventurous fusion creations in the **Abundance Menu** like Shark's Fin with Shredded Sea-Cucumber in Lobster Bisque, Butter Garlic Lobster with Spaghetti Aglio Olio and Braised Baby Abalone with Cream Spinach and Shitake Mushroom.

Lunar New Year Re!Union Dinner		
SUCCESS MENU	8 pax @ \$688++ 10 pax @ \$788++	Early Bird Discount – 10% off (before 10 Feb 2015)
ABUNDANCE MENU	8 pax @ \$788++ 10 pax @ \$888++	
		Re!Member Specials – Free Yu Sheng with order of any Re!Union Dinner set



LUNAR NEW YEAR TAKEAWAY SPECIALS (11 FEBRUARY 2015 TO 5 MARCH 2015)

Choose from our festive takeaway specials for the perfect gift of the season to impress family, friends and business partners.

Lunar New Year Takeaway Specials		
PEN CAI	4 – 6 pax @ \$268nett 8 – 10 pax @ \$368nett	Re!Members Specials – 20% off Pen Cai and Free Yu Sheng with every order. (before 10 February 2015)
YU SHENG	8 – 10 pax @ \$48nett	

About Executive Chef William Ang

With over 40 years of experience in the kitchen, it's no wonder the Celebrity Chef William Ang's culinary creations at Re!Fill Restaurant will delight anyone looking for a nutritious, filling and tasty meal. He has been a guest chef and judge at several television cooking shows and has pushed food from mere tummy-fillers to a positive and fun-filled experience to be shared with everyone with his work organising culinary record-breakers such as the country's Longest Satay and world's longest Popiah.

Chef William Ang recently made appearance in the MediaCorp i-Weekly event at Lot One and MediaCorp Health Weekly Seminar cooking demonstration at Hotel Re! @ Pearl's Hill. His recipes are also much sought after by publications.



About Hotel Re! @ Pearl's Hill

As you step into Hotel Re! @ Pearl's Hill, 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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Media Contact

Eunice Nicole Lim

Asst. Marketing Manager
Hotel Re! Pte Ltd
175A Chin Swee Road S(169879)

DID: +65 6827 8224

eunice.lim@hotelre.com.sg

Cordelia Liau

Marketing Executive
Hotel Re! Pte Ltd
175A Chin Swee Road S(169879)

DID: +65 6827 8266

cordelia.liau@hotelre.com.sg