



## Spring Blossoms and New Beginnings

As we embark on a brand new year, I would like to wish you joyous beginnings and a prosperous Year of the Rooster.

Please also join me in welcoming our new members - Mr Lee Kang Yam and Mrs Tan Siew Inn Wendy.

In this issue of the newsletter, we've prepared delicious treats for your festive celebrations including a Chinese Carrot Cake-making Masterclass in the Park with Hotel Fort Canning's Chef Nick and Mandarin Orange Lapis Cake workshop.

Executive Chef Tan returns this February with an advanced Masterclass in the Park session on flower arrangement. If you'd participated in his previous masterclass, this follow-up crash course is not to be missed.

Registration for January and February Club activities are now open for registration. Places are limited so don't forget to register early to secure a spot with your khakis.

Thank you for joining us at the recent Gingerbread Cookie-making Workshop and Cupcake Decorating Workshop. Pop over to the Club [Facebook page](#) for some highlights from the day.

See you at the Club.

Oh Chee Eng, CEO

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Calling all January babies!

Look out for your \$25 F&B voucher in the post plus, enjoy a slice of cake on us when you dine at The Salon on your birthday month.

We hope you enjoy these birthday treats from all of us to you.  
Happy Birthday!

### January Member Specials at The Salon & Tisettanta Lounge



This January, dig into a plate of piping hot Seafood Horfun with succulent prawns, squid, sliced fish and just the right amount of "wok hei", at just \$10+.

Gather your best pals and wash it down with 1-for-1 Tiger beers during extended Happy Hour from 11am to 11pm.

Available daily at The Salon and Tisettanta Lounge from 1 - 31 January 2017.

For reservations and enquiries, contact The Salon at 6799 8809 or [fnb@hfcsingapore](mailto:fnb@hfcsingapore)

\*Points not applicable.

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Introducing the new Jewels of Prosperity Premium Yu Sheng. Impress party guests with The Salon's **Blossoms of Spring Takeaway Collection**.

Each Jewels of Prosperity Premium Yu Sheng is a lavish creation featuring succulent premium cuts of fresh fatty tuna belly, salmon belly, air-flown Hokkaido scallops, Alaskan Crab and topped with decadent, premium black caviar and gold leaf.

A golden yellow osmanthus sauce is drizzled over the bed of carrots, white & green radish, purple cabbage, and topped with crispy deep-fried Salmon skin, crackers, premium black caviar and flakes of gold leaf for a touch of opulence.

Concocted using an original recipe by Executive Chef Tan Choon Tong, the Osmanthus sauce is brewed for 12 hours over low heat in an ambrosial blend of premium osmanthus flowers, honey, lime juice and golden yellow tropical mangoes.

The Blossoms of Spring Takeaway Collection is available for pre-order from 2 January with a 15% discount for members. View the full list [here](#).

Contact The Salon at 6799 8809 or [fnb@hfcsgapore](mailto:fnb@hfcsgapore) to place your order.





Leave the cooking to Chef Lee Fatt (former Banquet Chef of Legends Garden) as you feast on festive set menus from \$388.00++ for a table of six to \$868.00++ for a party of ten at The Salon.

Individual sets from \$68.00++ per person and private dining at The Salon are also available. View the menu selection [here](#).

Place your reservation at 6799 8809 or [fnb@hfcsingapore.com](mailto:fnb@hfcsingapore.com).

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## Club Social Calendar - January & February



### **Masterclass in the Park - Chinese Carrot Cake with Chef Nick**

*Minimum: 4 pax | Maximum: 10 pax*

*2.00pm to 4.00pm, The Salon*

*Sunday 14 January 2017, \$5.00 nett per person*

Impress visiting family and friends with your very own homemade savoury Chinese Carrot Cake this Lunar New Year season. Join us in the exclusive masterclass with Chef Nick as he imparts skills and tips into preparing his signature dish.

Limited to 10 participants on a first-come-first-served basis.  
Registration closes on Mon, 7 Jan or when full.

**Register Me**



**Workshops in the Park - Kueh Lapis**

*Minimum: 10 pax | Maximum: 20 pax*

*2.00pm to 4.00pm, The Salon*

*Saturday 21 January 2017, \$5.00 nett per person*

Share the unique experience of making Kueh Lapis with your child at the Club!  
Traditionally served on special occasions, learn to make this classic favourite with a twist of orange  
just in time for the Lunar New Year.

Limited to 5 pairs of parent-child participants on a first-come-first-served basis.  
Registration closes on Saturday 14 January or when full.

[Register Me](#)



**Workshops in the Park - Valentine's Day Make-up Tutorial with Wanie**

*Minimum: 10 pax | Maximum: 20 pax*

*2.00pm to 4.00pm, The Living Room*

*Saturday 11 February 2017, \$5.00 nett per person*

Dazzle the love of your life this Valentine's Day with Wanie in this Valentine's Day special. Wanie is a certified make-up artist and recently earned her specialised degree from Cosmoprof Academy.

Limited to 10 participants on a first-come-first-served basis. Registration closes on Wednesday, 18<sup>th</sup> January 2017 or when full. Participants are required to bring their own make-up.

**Register Me**





**Masterclass in the Park - Flower Arrangement with Chef Tan (Intermediate)**

*Minimum: 5 pax | Maximum: 10 pax*

*2.00pm to 5.00pm, The Salon*

*Saturday 25 February 2017, \$10.00 nett per person*

Back by popular demand, pick up intermediate flower arrangement tips from Executive Chef Tan in this advanced masterclass and try your hand in creating flower arrangements under his skillful guidance.

Limited to 10 participants on a first-come-first-served basis. Registration closes on Wednesday, 22<sup>th</sup> January 2017 or when full.

[\*\*Register Me\*\*](#)

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Begin the year with an auspicious note. Host and celebrate with elegance and good taste a cut above the rest. Feast from an exquisite selection of menus including lavish highlights such as, Five Treasure Soup with Premium Fish Maw, Dried Scallops, Sea Cucumber, Shredded Abalone and Golden Mushroom, Golden Deep-fried Prawns with Wasabi Mayonnaise, Sautéed Scallops with Jade Greens in XO Sauce and more.

Banquets and corporate hospitality packages and menus are available [here](#)  
For reservations and enquiries, contact Catering Sales at [fnb@hfcsingapore.com](mailto:fnb@hfcsingapore.com) or 6559 6783.

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## **Fitness in the Park - September Gym Schedule**

**MORE FREE FITNESS CLASSES at the gym. Every Tuesday, Thursday and Saturday.**

Sign-up for free classes like Fitball, High Intensity Circuit Training and Body Sculpting conducted by our qualified Dynaforce professional instructors. For more information contact the gym team or membership department.

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## EXCLUSIVE OFFERS FOR MEMBERS



### Stay and Sleep in Style

Members: from SGD209+ |  
Member's Guest: from \$275++ guests of members

For reservations and enquiries, contact Reservations at 6559 6769 or email [reservations@hfcSingapore.com](mailto:reservations@hfcSingapore.com).

Terms and conditions apply.



### Body scrub + 60-Minute Body Massage (\$158.00)

Exfoliate and hydrate your skin with Chinois Spa's Lavender Sea Salt Scrub, leaving your skin smooth and soft and enjoy a highly therapeutic, body, mind and soul-soothing massage to have you feeling serene & revitalized.



### Facial (\$98.00)

A delightful aromatic blend of pure essential oils makes this facial unforgettable. This experience includes cleansing, gentle exfoliation with enzyme power mask and an aromatic massage. The ideal mask best suited for your skin type to improve hydration and soothing. Ideal for sensitive skin

Members also enjoy 30% off non-promotional a la carte treatments at Chinois Spa.

For enquiries, please call Chinois Spa at 6836 3363.



### Our mailing address is:

11 Canning Walk, Singapore 178881