

HOLIDAY INN *sights*

July to September 2017

Mid Autumn's Arrival

Weekend Durian High Tea

National Day Dining Specials



Welcome Message



Hello and thank you for picking up this issue of HOLIDAY INN insights, Holiday Inn Singapore Atrium's guide to all that is happening in and around the hotel.

This quarter is always an exciting one with National Day celebrations popping up all over Singapore. In line with National Day and Singapore's favourite pastime of eating, we have put together a collection of great dining experiences for everyone!

From July to August, step into Atrium Restaurant for a Weekend Durian High Tea featuring many durian-inspired dishes. The Savour Singapore Buffet is a must-try as we bring together the very best of local hawker fare right under one roof. We've also got a really special line up at Xin Cuisine Chinese Restaurant during August where you can savour 4 different crab dishes such as Singapore's favourite Chilli Crab, Black Pepper Crab, Salted Egg Crab, and Garlic Butter Crab.

The Mid Autumn Festival is an occasion not to be missed as we unveil our collection of handcrafted mooncakes, including two new snowskin mooncake flavours, at Xin Cuisine Chinese Restaurant. Orders can be placed from 1 July till 4 October and can be collected from 4 September onwards, so be sure to buy a box or two to share with your family and friends as you celebrate the occasion.

Happy reading and happy eating everybody!

A handwritten signature in black ink, appearing to read 'Shreyas Ladde', with a stylized flourish at the end.

Shreyas Ladde

Executive Assistant Manager – F&B



Tag us at @holidayinnsgatrium and #IHGoodie to get your Instagram posts featured!



Follow us on Facebook (@hiatrium) and stay up to date on the latest offers and promotions at Atrium Restaurant!



Mid Autumn's Arrival

Mark down 1 July in your calendars as Xin Cuisine Chinese Restaurant introduces not one, but two new snowskin flavours in the form of the Low Sugar Red Lotus Seed Paste with Peanut Praline and the Low Sugar White Lotus Seed Paste with Banana Apricot Praline. These new mooncakes join our growing repertoire of healthy and delicious low sugar options, along with our existing collection of baked and snowskin mooncakes.

Flavours not to be missed are our best-selling Xin's Signature Mini Egg Custard with Yolk Mooncake and the perennial favourite, Xin's Peranakan Durian Snowskin Mooncake.

Online purchases are available from 1 July 2017 at singaporeatrium.holidayinn.com/festive

4 September – 4 October

Available at the Hotel Lobby, and eight other locations islandwide.

☎ 6731 7173

✉ xin.sinhi@ihg.com



Green Tea Lotus Seed Paste with Baileys Cream Praline



Xin's Signature Mini Egg Custard with Yolk



Xin's Peranakan Durian Snowskin Mooncake

Atrium Restaurant

Weekend Durian High Tea

Calling all durian lovers! Indulge yourself over the weekend at Atrium Restaurant with none other than the King of Fruits. Aside from our extensive local and international fare, tuck into the specially made Durian Prawns and Durian Fried Rice with Bacon before proceeding to savour a collection of sweet temptations including Durian Crumble, Durian Macarons, Durian Waffles, Durian Cupcakes and Durian Pengat.

3 July – 31 August, 12:30pm – 3:30pm

Weekend Durian High Tea (Sat, Sun & PH)

\$76++ for two persons

Savour Singapore Buffet

To commemorate Singapore's 52nd birthday, Atrium Restaurant will be celebrating all things local by cooking up some of the best hawker fare under one roof with local classics such as Assorted Grilled Satay, a Do-It-Yourself Rojak Station, Oyster Omelette and Hainanese Steamed & Roasted Chicken at the carving station. Don't forget to tuck into our durian dessert buffet while you're at it!

3 July – 31 August, 6:30pm – 10:30pm

Weekday Dinner (Sun – Thu): \$90++ for two persons

Weekend Dinner (Fri – Sat): \$100++ for two persons



All-You-Can-Eat Wagyu Beef Baikingu

Renowned for its beautiful marbling and rich umami flavor that leaves you wanting more, Atrium Restaurant is bringing a little bit of Japan right to your doorstep as they serve up delicious cuts of wagyu beef throughout the month including Aomori Rice Beef, Tajima Wagyu MS7 Chuck Roll, Tajima Wagyu MS7 Beef Brisket, Wagyu MS7 Beef Shin Shank. Other Japanese favourites such as Nikujaga Beef Stew, Buta Katsu Curry, Oden, Tori Karaage and, Okonomiyaki are also available. Itadakimasu!

1 September – 30 September, 6:30pm – 10:30pm

Weekday Dinner (Sun – Thu): \$90++ for two persons

Weekend Dinner (Fri – Sat): \$100++ for two persons

Xin Cuisine Chinese Restaurant



JULY

Yellowtail Flounder (Flatfish)

During the month of July, Chef Chan and his master chefs explore the different ways to enjoy the Yellowtail Flounder or Flatfish which is commonly associated with its flaky, firm texture and mild sweetness. Choose from 4 different styles of cooking such as Stir-fried with Chilli Sauce "Singapore Style", Stewed with Roast Pork and Whole Garlic or Stewed with Bittergourd and Black Bean Sauce. For a real treat, order it deep-fried with Superior Light Soya Sauce.

1 July – 31 July

Available à la carte at \$11.80++ per portion

AUGUST

National Day Special

For the whole month of August, order from our Live Soon Hock or Dragon Grouper Claypot Station and watch as your fish is prepared and served right in front of you. Simmered in a broth of your choice, choose from Herbal Broth, Superior Broth, and even a Laksa Broth for those of you who love a spicy hit.

Sri Lankan Crabs are on the menu as we offer up our take on one of Singapore's most endeared dishes. Choose between Chilli, Salted Egg, Black Pepper and Garlic Butter sauce to have your crabs with and you'll also receive a complimentary serving of Merlion Mantou (Chinese Steamed Buns) to dip and soak up all that saucy goodness.

1 August – 31 August

Live Soon Hock & Live Dragon Grouper Claypot Station
Available à la carte at \$52++ per portion

1 August – 9 August

Sri Lankan Crab with Merlion Mantou
Available à la carte at \$9++ per 100g

SEPTEMBER



Scotland Duck

Duck into Xin Cuisine Chinese Restaurant in September to savour a variety of dishes using the succulent Scotland Duck. Be sure to try the Braised Scotland Duck with Bean Sauce served in Claypot and Fried Rice with Shredded Duck Meat and XO Sauce. For a fragrant and spicy option, go for the Sautéed Scotland Duck in Dried Chilli and Cashew Nuts.

Whole or Half duck portions are available for the Barbecued Scotland Peking Duck or the Scotland Baked Duck, which are perfect for large groups looking to share a luxurious meal together.

1 September – 30 September


Available à la carte from \$24++




Holiday Inn

SINGAPORE ATRIUM

Holiday Inn® Singapore Atrium
317 Outram Road, Singapore 169075
T: +65 6733 0188 F: +65 6733 0989

 hiatrium@ihg.com

 singaporeatrium.holidayinn.com

 facebook.com/hiatrium