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5 ON 25

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年



Handcrafted Reunions

2 February - 3 March 2026

Celebrate the Year of the Horse with Handcrafted Reunions at 5 ON 25, a culinary ode to togetherness featuring five meticulously crafted set menus and an à la carte selection of signature dishes and delicacies.

From the auspicious toss of 5 ON 25's Signature Yu Sheng layered with cured sustainable ocean trout to Koya X.O. brandy-flambéed claypot rice, each creation embodies the flavour, craftsmanship, and generosity of modern Cantonese dining.

At its heart, Handcrafted Reunions is a celebration of connection, a moment to gather, share, and savour the season's warmth. It reflects 5 ON 25's devotion to preserving the essence of Cantonese tradition while reimagining it for today's table.





寓意步步高升、年年有余

5 ON 25 Signature Yu Sheng

Cured Sustainable Petuna Ocean Trout takes centre stage in this refreshed Lunar New Year classic, layered with vibrant ingredients that bring texture, flavour, and fortune to the table.

Small 3-6 persons | SGD 88++

Large 7-10 persons | SGD 148++

吉祥配料

Prosperity Toppings

Add-ons priced per portion

Crispy Whitebait SGD 12++
Shredded Jade Tiger Abalone SGD 58++
Marinated Jellyfish Head SGD 12++
Vegetarian Bak Kwa SGD 18++

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Pen Cai

Layers of seafood and meats, steeped in rich broth and crafted for gatherings filled with comfort and warmth. 24-Hour advance notice required. Takeaway only.

Small 4 persons | SGD 288+

Large 8 persons | SGD 518+

Ingredients

Chinese Cabbage • Daikon Radish • Fatt Choy • Flower Mushroom • Six-Head Perlemoen Abalone • Fish Maw • Sustainable King Scallops • Sustainable Tiger Prawns • Dried Oysters • Goosefoot Wings • Roasted Pork • Roasted Duck





年味佳肴

Lunar New Year Delicacies

Crafted exclusively for the season, Head Chinese Chef Lim Hong Lih's new dishes celebrate the warmth of reunion through contemporary expressions of Cantonese flavour and finesse.

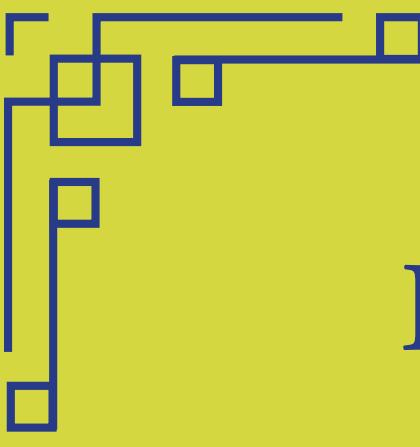
四川花椒羊柳煲
Claypot Australian Lumina Lamb Tenderloin
Spore Gardens Shiitake Mushrooms, Onion, Sichuan Peppercorn
SGD 48++

锅烧阿拉斯加蟹鲜菌炒饭
Koya X.O. Brandy Flambéed Claypot Baked Jasmine Rice
King Crab, Yanagi Matsutake Mushroom, Truffle
SGD 248++ (4 persons)

金耳淮山炒双鲜
Stir-Fried Maine Lobster & Jade Tiger Abalone
Chinese Yam, Golden Fungus, Green Asparagus
SGD 98++

瑶柱蛋白蟹肉扒西兰花、鱼子
Braised Broccoli & Alaskan King Crab Meat
Dried Scallops, Tobiko, Cage-Free Egg White Sauce
SGD 48++

海胆竹笙饺
Sea Urchin Crystal Dumpling
Shrimp, Bamboo Fungus
SGD 19++ (3 pieces)



农历新年餐饮 Lunar New Year Dining

Handcrafted for reunions both intimate and grand,
each menu weaves a story of togetherness through
fragrant broths and layered textures.



春午午餐套餐 Spring Set Lunch

6-Course | SGD 108++ per person
(Minimum 2 persons)

An ode to renewal with Signature Yu Sheng and Double-Boiled Three Treasures Soup, capturing the freshness and vitality of spring.

五味午餐及晚餐套餐 Five Tastes Set Lunch & Dinner

5-Course | SGD 138++ per person
(Minimum 2 persons)

A journey through Cantonese craftsmanship with Braised Bird's Nest Soup and 8-Hour Braised Abalone, symbolising harmony and fortune.

素饌午餐及晚餐套餐 Vegetarian Set Lunch & Dinner

5-Course | SGD 98++ per person

A serene celebration of the earth's bounty with Vegetarian Yu Sheng, Superior Mushroom Broth, and Signature Mapo Tofu.

翡翠晚餐套餐 Jade Set Dinner

7-Course | SGD 198++ per person
(Minimum 4 persons)

A feast of abundance featuring Chef's Barbecue Platter, Steamed Patagonian Toothfish, and Koya X.O. Brandy Flambéed Claypot Baked Jasmine Rice.

臻宴晚餐套餐 Signature Set Dinner

8-Course | SGD 298++ per person
(Minimum 4 persons)

An exquisite showcase of Cantonese mastery with Buddha Jumps Over The Wall, Herbal Roasted Duck, and Braised Lobster Ee-Fu Noodles.





吉祥伴手礼

Auspicious Take-Home Treats

From buttery cookies to golden confections, each treat captures the sweetness of reunion, gifting, and ending the feast on a sweet note.

13 Wonders Mahjong Chocolate Set

Peach and Spicy Mandarin Chocolate Tiles
SGD 55 nett (15 pieces)

Playful elegance meets indulgence in this handcrafted chocolate interpretation of the classic mahjong set.

Fortune Chocolate Set

Assorted Flavour | SGD 24 nett (6 pieces)

A petite collection of artisanal chocolates celebrating harmony and sweet reunion.

Black Tea Chocolate Bar

62g | SGD 24 nett

A smooth, indulgent bar infused with aromatic black tea, crafted to echo the warmth and generosity of festive gifting.

Prune Kueh Lapis

Approx. 1kg | SGD 88 nett

Rich, buttery layers infused with prunes for a festive treat that symbolises longevity and luck.

Pineapple Osmanthus Cookies

Approx. 160g | SGD 18 nett

Golden, fragrant bites balancing tropical sweetness with the floral lift of osmanthus.

Himalayan Salt Chocolate Almond Cookies

Approx. 105g | SGD 15 nett

Dark chocolate richness tempered with a whisper of salt and roasted almond.

Kopi Siew Dai Cookies

Approx. 65g | SGD 15 nett

An ode to Singapore coffee culture, with deep espresso notes and a smooth, mellow finish.

Red Velvet Cookies

Approx. 65g | SGD 15 nett

Crimson red velvet cookies with cocoa depth and a gentle caramel lift, bringing a touch of auspicious sweetness to the season.

5 ON 25 X.O. Sauce

150g | SGD 38 nett

Signature house-made X.O. sauce, rich with dried seafood, premium spices, and slow-cooked umami depth.

5 ON 25 Golden Phoenix Tea

50g | SGD 46.50 nett

A fragrant, floral brew with gentle magnolia notes, harvested from the lush Phoenix Mountain in Chaozhou, China.

Allofme White

EXCLUSIVELY BOTTLED
FOR ANDAZ SINGAPORE

Himalaya, Yunnan | SGD 158.05 nett

A vibrant Chardonnay showing crisp mountain freshness, soft orchard fruit, and a clean, elegant finish.

Allofme Rosé

EXCLUSIVELY BOTTLED
FOR ANDAZ SINGAPORE

Himalaya, Yunnan | SGD 87.20 nett

A bright, refreshing rosé with lifted red berry notes and a delicate floral touch inspired by Yunnan's highlands.

Allofme Red

EXCLUSIVELY BOTTLED
FOR ANDAZ SINGAPORE

Himalaya, Yunnan | SGD 92.65 nett

A smooth, expressive blend layered with dark fruit, gentle spice, and the subtle sweetness of rose honey.

Xige N50 “Year of The Horse”

Helan Mountain, Ningxia | SGD 106.82 nett

A polished blend of Cabernet and Gernitscht, showing ripe dark fruit, subtle spice, and refined tannins shaped by Ningxia's famed mountain terroir.

Intimate Spaces for Remarkable Gatherings

Framed by lacquered wood and velvet hues, 5 ON 25's Main Dining Hall and Private Dining Suites invite families to gather in splendour, toasting to fortune and the year ahead.

Ruby Private Dining Suite

Up to 8 Guests

Minimum Spend

Lunch | SGD 1,200++

Dinner | SGD 1,440++



Ruby Private Dining Suite



Emerald Private Dining Suite

Emerald Private Dining Suite

Up to 12 Guests

Minimum Spend

Lunch | SGD 1,800++

Dinner | SGD 2,160++


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For reservations

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Share your #HandcraftedReunions with us by tagging @5on25restaurant @andazsingapore