

## press release

### **A Festive Feast for the Senses at Resorts World Sentosa** *Ring in the festive season with a medley of delectable dining experiences where kids dine free at select RWS restaurants*



*No holiday is complete without time spent together with family and friends feasting on festive delights. Resorts World Sentosa's celebrity chef restaurants are offering dining connoisseurs an array of delectable, limited time menus featuring innovative spins on classic dishes.*

**SINGAPORE, 15 November 2018** – Ring in the festivities and plunge into the merrymaking with Resorts World Sentosa's (RWS, 圣淘沙名胜世界) exuberant line-up of gastronomic indulgences. From sumptuous Christmas and New Year menus by its repertoire of acclaimed celebrity chef restaurants, delicious festive roasts and decadent logcakes to seasonal celebratory tipples, RWS has pulled out all stops to be the perfect destination to spend Christmas and usher in 2019.

#### **Bask in the celebrations with festive dining at RWS's celebrity chef restaurants**

Gourmet meets avant garde this festive season at **CURATE** (CURATE 创意品鉴餐厅), winner of Best Dining Experience at the Singapore Tourism Awards 2018. Presenting a luxuriant and innovative spin on German classics, Chef de Cuisine Benjamin Halat draws on his German roots to immerse diners in a veritable feast of wintertime pleasures. A festive spread of nostalgic German classics, the eight-course festive dinner menu features *Frankfurter Grüne Sosse*, a salsa verde version of the chef's signature soufflated egg served with a traditional German seven-herb sauce, potato textures and luxurious Ossetra caviar; and *Vacherin Mont D'or*, a potato espuma of the quintessential Christmas cheese showered with generous shavings of white winter Alba truffles.

Herald in the festivities with family and friends at **Forest 森** (Forest 森新派中餐厅), with local celebrity chef Sam Leong's contemporary Chinese fine-dining and relish in premium seasonal delicacies like *Crispy turkey stuffed with taro paste and mushroom paired with pan-fried goose liver with bamboo wine in berry compote*; and *Forest 森's Christmas Cranberries Delight*, a refreshing dessert created by up-and-coming junior sous chef Joe Leong for the six-course festive set dinner.

Presenting authentic flavours inspired by decades-long culinary heritage of Italian celebrity chef brothers Enrico and Roberto Cerea, **Fratelli Trattoria** (福特利 Trattoria 意大利料理) introduces a five-course Christmas dinner menu of elegant Italian gastronomy. Gourmands can look forward to exquisite dishes like *Casoncelli di Taleggio*, *Crema di Mais e Funghetti* – a delicious homemade Casoncelli with Taleggio cheese filling, corn cream and mushrooms dish. The restaurant's New Year dinner menu showcases the Cerea family's creative modern interpretations in dishes like *Risotto Ostriche e Caviale* that features Carnaroli risotto, oysters and caviar.

Set next to the mesmerising Open Ocean Habitat in Southeast Asia's largest aquarium, diners will be in for an unforgettable visual treat at **Ocean Restaurant by Cat Cora** (海之味水族餐厅) as they enjoy a divine six-course dinner by celebrity chef Cat Cora. The Christmas dinner menu will delight with dishes such as *Herb Butter Cooked Hokkaido Scallop*, featuring light potato and sea urchin puree, Sichuan crumble and preserved Ikura. Taking centre stage in its six-course New Year menu is *Brined Duck Breast* complemented by sweet potato puree, grilled zucchini and Pinot Noir Jus.

At **Osia Steak and Seafood Grill** (澳西亚牛扒海鲜烧烤), gourmands can indulge in plenty of chargrilled meats and seafood over a hearty festive sharing dinner menu created by celebrity chef Scott Webster and Chef de Cuisine Douglas Tay which features premium ingredients sourced from around the world. Expect only the freshest seafood from the *Seafood Plate* such as Maine lobster, Skull Island king prawn, Fremantle octopus, Hokkaido scallop and New Zealand little neck clam; as well as the finest cuts of meat from the *Grilled Meat Plate*, which assembles sweet pork rack chop, angus beef rib eye, pasture-fed lamb rack and kangaroo loin to satiate the heartiest of appetites.

Popular for its *nouvelle* Japanese cuisine, **Syun** (Syun 春日本料理) celebrates the season with two menus specially crafted by celebrity chef Hal Yamashita. The six-course Christmas dinner menu serves *Sukiyaki with Jidori Chicken*, a winter dish in Japan that combines the traditional Sukiyaki style of cooking with a local chicken delicacy twist. The New Year Osechi seven-course menu, paying homage to traditional Japanese food enjoyed during the New Year, celebrates with *Charcoal Grilled Kagoshima Beef with Shallot Dressing Sauce with Fresh Wasabi* and *Chirashi Sushi (New Year Style) served with Grilled Rice Cake in Clear Soup Sake*.

Guests raring for some sizzling flambe showmanship can opt for **TEPPAN by Chef Yonemura** (米鉄板日法融合餐厅) – decorated Chef Masayasu Yonemura's first restaurant foray beyond Japan. The five-course Christmas, New Year's Eve and New Year Day dinner includes *Japanese Flounder Fish Carpaccio with Japanese Sea Urchin and Caviar*, as well as *A4 Miyazaki Wagyu Beef Tenderloin Steak*, using only prime Japan-sourced ingredients.

Nestled in the lush recesses of ESPA at RWS, **Tangerine** (天滋林鲜泰餐厅) by celebrity chef Ian Kittchai rolls out a refreshing five-course festive dinner that encapsulates the restaurant's farm-to-table culinary concept with hints of Thai flavours. The Christmas menu includes *Tom Kha Gai* and the choice of either *Seared Barramundi with Tiger Prawn* or *Roasted Stuffed Quail* with grape, edamame puree and house-made red curry sauce with herbs like lemongrass, Thai basil and kaffir lime leaves fresh from the restaurant's adjoining herb garden. For New Year's Eve and New Year's Day, diners enjoy the five-course New Year dinner that includes the delicious *Beef Tenderloin with Foie Gras*.

Buffet enthusiasts can gather their herd at **Sessions** (Sessions 辣椒螃蟹新味餐厅) where a gourmet wonderland awaits. Guests kickstart the merriment with the Festive Specialty Live Station offering Western Christmas staples married with Asian herbs. Bringing the best of Christmas tradition infused with local flavours, Chef de Cuisine Kelvin Lim will present mouth-watering creations such as

*Roasted Whole Turkey with Creoles Mix Herb, Roasted Herb Potatoes, and Roasted Lamb Chops with Melton Sea-salt.* Sweet tooths will also rejoice at the lavish selection of *Sweet Temptation Desserts* crafted by Executive Pastry Chef Kenny Kong.

This December, RWS welcomes **table65** by award-winning Dutch chef Richard van Oostenbrugge of Restaurant 212 in Amsterdam. A 'no-pretense' dining experience without all the fine-dining formalities, gourmards will enjoy progressive European cuisine in a 'fine-casual' environment sitting around the open kitchen chef's table with lots of free-flowing and spontaneous interaction with the culinary team. Making the meal more sensational will be levitating creations and visual projections on dinner plates. Reservations are now open at [www.rwsentosa.com/table65](http://www.rwsentosa.com/table65).

### **Kids dine free at select RWS's restaurants**

For the month of December, kids dine free with a full paying adult at Sessions (including Sessions Weekend Festive Brunch), Tangerine, Forest 森, Fratelli Pizzeria (福特利 Pizzeria 比萨意面餐厅) as well as Osia Steak and Seafood Grill; while RWS Invites members enjoy 20% off on top of additional rebates with orders of festive dinner set menus at participating restaurants from 1 to 23 December 2018. In addition, Mastercard holders enjoy a 20% discount with their order of festive dinner sets. This offer is only valid for reservations made between 15 November and 15 December 2018.

More information on RWS's festive dining offers can be found at [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining). Other terms and conditions apply. Interested diners can enquire and make reservations via (65) 6577 6688 or [dining@rwsentosa.com](mailto:dining@rwsentosa.com). For CURATE, reservations are via (65) 6577 7288 or [curate@rwsentosa.com](mailto:curate@rwsentosa.com).

### **Spread the joy with decadent festive goodies**

Guests can spoil their friends and loved ones with the lifestyle destination resort's decadent selection of gourmet takeaways including the new Christmas Premium Plum Cake, RWS Celebrity Festive Log Cakes and Festive Roasts.

Executive Pastry Chef Kenny Kong's rendition of the popular Christmas treat, the **Christmas Premium Plum Cake** (S\$86+ for 1kg) builds on the traditional molasses butter plum cake by adding Italian glaze, candied and dried fruits soaked and preserved in XO and apricot brandy, resulting in a moist and delicate cake brimming with juicy dried fruits and nuts, tinged with a hint of spices.

Guests can also jazz up their Christmas celebrations with the popular **RWS Celebrity Festive Mini Log Cakes**. Beautifully and individually handcrafted by Chef Kenny Kong, the collection of five mini log cakes embodies each of the five RWS's celebrity chef restaurants in designs intricately made to resemble famous French yule logs with a play on different distinct flavours.

Bringing the yuletide tradition back to the Christmas party is RWS's spread of exquisite festive roasts such as the **Turducken** – a succulent triple-poultry roasted delight perfect for sharing, as well as **Beetroot Cured Salmon** and **Poached Salmon Ballantine** for fans of the fish.

Orders for the RWS Celebrity Festive Log Cakes, Festive Roasts and other festive goodies can be made now by calling (65) 6577 6567 or emailing [festive@rwsentosa.com](mailto:festive@rwsentosa.com). Collection and purchases can be made from Sessions' Festive Kiosk at the Hard Rock Hotel Singapore (新加坡 Hard Rock 酒店) lobby, from 12pm to 8pm from 1 to 26 December 2018.

## Bottoms up with limited edition festive tipples

Whether craving for pre-dinner drinks or just a toast to a new year, roll with **The Rock Bar's** (摇滚吧) new and refreshing menu of festive cocktails for a thirst quencher this holiday season. Guests can look forward to zesty and fruity mixes, such as *The Blue Pond* and *Garden of Wind*, alongside unique Asian flavours such as *Hokkaido Farm*, which combines a strong-jawed Bourbon with Chartreuse Verte, vanilla ice cream and Matcha green tea.

Available for the month of December 2018 and on New Year's Day, festive cocktails are priced at S\$20++, daily at The Rock Bar at Hard Rock Hotel Singapore.

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## ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit [www.rwsentosa.com](http://www.rwsentosa.com).

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## EDITORS' NOTES

1. Details of the festive dining options at Resorts World Sentosa are listed below.
2. High resolution photographs can be downloaded from link: <https://app.box.com/v/Christmasdining>.
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

## RWS' Exciting Spread of Delicious Festive Offerings for the Holiday Season



### **CURATE**

Curate's eight-course festive dinner menu begins with a series of small bites *Brotzeit*; and creative dishes like *Hummer*, a refreshing gateau of lobster mousse, lobster bisque jelly, and lobster confit in brown butter. A highlight is *Frankfurter Grüne Sosse* (left), a new salsa verde version of chef Halat's signature soufflated egg served with a traditional German seven-herb sauce, potato textures and luxurious Ossetra caviar. Meats arrive with *Baden Baden*, a hearty dish of venison loin served with pear, lignonberry, walnut cream and foie gras crepe cake.

Eight-course dinner at S\$188++ per person from 1 to 25 December 2018, New Year's Eve and New Year's Day.



### **Forest 森**

Forest 森's Crispy turkey stuffed with taro paste and mushroom paired with pan-fried goose liver with bamboo wine in berry compote (left) is a contemporary Asian take on the familiar Western turkey meticulously prepared with Asian ingredients. Completing the festive menu by contemporary Chinese restaurant, Forest 森, are Stewed beef short rib in fermented rice wine and braised asparagus; as well as Forest 森's Christmas Cranberries Delight, a refreshing dessert created by up-and-coming junior sous chef Joe Leong for the festive set dinner.

Six-course dinner at S\$188++ per person from 1 to 25 December 2018, New Year's Eve and New Year's Day.



### **Fratelli Trattoria**

Fratelli Trattoria's exquisite *Casoncelli di Taleggio, Crema di Mais e Funghetti* (left) is featured in its five-course Christmas dinner menu. The dish is a colourful savoury dish featuring homemade Casoncelli with Taleggio cheese filling, corn cream and mushrooms. Other exquisite dishes include *Carpaccio di Gamberi, Stracciatella, Pomodoro e Basilico*, featuring red prawn carpaccio, stracciatella cheese, tomato and basil.

Available 1 to 25 December 2018 at S\$168++ per person

Headlining the five-course New Year dinner menu is *Risotto Ostriche e Caviale* that features premium Carnaroli risotto, oysters and caviar.

Available New Year's Eve and New Year's Day at S\$198++ per person



### **Ocean Restaurant by Cat Cora**

The six-course Christmas dinner menu delights with Herb Butter Cooked Hokkaido Scallop, featuring light potato and sea urchin puree, Sichuan crumble and preserved Ikura (left); Ocean Crust Lobster Bisque with Grand Marnier Cream; and Sweet Ending, a dessert of luxurious strawberry champagne sorbet and balsamic berry compote served with pistachio and cream fraiche cremuex. Brined Duck Breast complemented by sweet potato puree, grilled zucchini and Pinot Noir Jus is part of the six-course New Year menu.

Available 1 to 25 December 2018, New Year's Eve and New Year's Day at S\$238++ per person



### **Osia Steak and Seafood Grill**

It is chargrilled meats and seafood galore in a hearty festive dinner sharing platter for two created by celebrity chef Scott Webster and Chef de Cuisine Douglas Tay. Feast on Maine lobster, Skull Island king prawn, Fremantle octopus, Hokkaido scallop and New Zealand little neck clam; as well as the finest cuts of meat from the Grilled Meat Plate (left), which brings together sweet pork rack chop, angus beef rib eye, pasture-fed lamb rack and kangaroo loin to satiate the heartiest of appetites.

Available 1 to 25 December 2018, New Year's Eve and New Year's Day at S\$188++ per person, with a minimum of two diners



### **Syun**

Specially crafted by celebrity chef Hal Yamashita, the six-course Christmas dinner menu includes Sukiyaki with Jidori Chicken (left), a winter dish in Japan that combines the traditional Sukiyaki style of cooking with a local chicken delicacy twist.

Available 1 to 25 December 2018 at S\$188++ per person (sake pairing at additional S\$68++)

The New Year Osechi seven-course menu, paying homage to traditional Japanese food enjoyed during the New Year, features Charcoal Grilled Kagoshima Beef with Shallot Dressing Sauce with Fresh Wasabi and Chirashi Sushi (New Year Style) served with Grilled Rice Cake in Clear Soup Sake.

Available New Year's Day at S\$228++ per person for lunch and dinner (sake pairing at additional S\$88++)



**TEPPAN by Chef Yonemura**

The sizzling five-course Christmas, New Year’s Eve and New Year Day set dinner at TEPPAN by Chef Yonemura includes Japanese Flounder Fish Carpaccio with Japanese Sea Urchin and Caviar, as well as the star of the show: A4 Miyazaki Wagyu Beef Tenderloin Steak (left), using only prime Japan-sourced ingredients.

Available from 1 to 25 December 2018, New Year’s Eve and New Year’s Day at S\$288++ per person



**Tangerine**

Roasted Stuffed Quail (left) with grape, edamame puree and housemade red curry sauce with herbs like lemongrass, Thai basil and kaffir lime leaves fresh from Tangerine’s adjoining herb garden, is specially created by celebrity chef Ian Kittichai for its five-course Christmas dinner. Other dishes featuring Thai accents include the aromatic Tom Kha Gai of chicken in light coconut milk.

Celebrate the New Year with a five-course dinner offering a choice of Seared barramundi with tiger prawn or Beef Tenderloin with Foie Gras instead.

Available from 1 to 25 December 2018, New Year’s Eve and New Year’s Day at S\$128++ per person



**Sessions**

Unlimited Singapore signatures and festive specials will win over all buffet lovers at this lavish Festive Dinner Buffet with live station and a delectable seafood spread. Highlights are Roasted Whole Turkey with Creoles Mix Herb, Roasted Herb Potatoes, and Roasted Lamb Chops with Melton Sea-salt.

Festive dinner buffet at Sessions, inclusive of free flow house wines, beer and soft drinks is priced at S\$118++ per adult and S\$68++ per child, and available every Friday and Saturday from 30 November to 22 December 2018, and 23 to 25 December 2018.

A separate New Year’s menu is also available from 28 to 31 December 2018 and 1 January 2019 at the same price.



### **RWS Celebrity Festive Mini Log Cakes**

Beautifully and individually handcrafted by Chef Kenny Kong, the collection of five mini log cakes (left), at S\$78++ per box, embodies each of the five celebrity chef restaurants at RWS.

Savour a chocolate bark with assorted nuts and coriander, chocolate truffle and passion fruit curd inspired by the hearty flavours of Osia Steak and Seafood Grill; and Italian chestnuts rich sponge cake with lemon-infused mascarpone cream, macaroon and silver leaf crafted with Fratelli Trattoria in mind.

Enjoy the contemporary Chinese flavours of Forest 森 in the medley of honeyed mango compote, cashew nut friandise, jasmine tea and milk chocolate; while a sculpture of ginger bread sponge, vanilla mousse, hazelnut praline and caramel centre takes you to Ocean Restaurant by Cat Cora. Completing the quintet is Syun, re-imagined in the form of soya bean biscuits, caramelised pumpkin seed crunch, kumquat jam exterior and Yuzu custard.

