



p r e s s r e l e a s e

Resorts World® Sentosa Unveils Dining Options

Singapore's largest F&B team brings together the world's best cuisines in one destination

SINGAPORE, 7 January 2010 – Resorts World Sentosa today puts the spotlight on its more than 60 F&B outlets which will have flavours to satisfy all palates across a spectrum of six different dining experiences, all in one destination.

Led by international F&B talents scouted from all over the world, the Resorts World Sentosa F&B team which will have close to 2,700 members when fully operational, has pulled together a varied selection ranging from authentic hawker favourites and contemporary dining, to cafes and patisseries, bars and clubs. The team will also introduce to Singapore, celebrity-chef restaurants and theme dining at its Universal Studios Singapore's restaurants and snack carts.

Headed by Swiss Roger Lienhard and New Zealander John Sloane, the largest F&B team of any hospitality entity in Singapore will be serving up 40,000 meals daily across 350 different menu items for an estimated 12 to 13 million visitors to the Resort annually. They have among their tasks one of the biggest catering jobs in Singapore — up to 5,000 banquet guests at any one time in the Resort's Compass Ballroom, one of Asia's biggest ballrooms.

Mr. Roger Lienhard, Vice President of F&B and Rooms at Resorts World Sentosa, said: "We are thrilled to present our global team, along with a very exciting F&B line-up that includes four celebrity chefs and first-to-market dining concepts for Singapore. We are making final touches to the furnishings and menus of our restaurants and look forward to serving guests with warm and friendly service when we open doors."

Mr. John Sloane, Vice President of F&B said: "We went around the world looking for the best team, carried out R&D to work out the recipes behind some of the best dishes, and spent months refining the taste and menus in our outlets. Food is positioned as an attraction in itself at Resorts World Sentosa. We are sparing no effort to ensure we are worth a visit just for the variety and quality of F&B here at the Resort. We believe that we will also contribute substantially to Singapore's status as a gourmet destination."

For celebrity chefs, Joël Robuchon, the world's most Michelin-star decorated chef with 25 stars under his belt, will debut in Singapore in May with not one, but three restaurants featuring his French haute cuisine — Joël Robuchon Fine Dining, L'Atelier de Joël Robuchon and The Pastry Shop & Lounge, at Resorts World Sentosa's FestiveWalk waterfront.

Three other star chefs, Kunio Tokuoka, Scott Webster and Susur Lee will also be opening their restaurants at Resorts World Sentosa. Four Michelin-star chef Kunio Tokuoka will launch *Kunio*, his first restaurant outside Japan in the all-suite hotel, Crockfords Tower; Scott Webster is re-inventing his famous London restaurant *Osia*, also in Crockfords Tower, while Susur Lee has teamed up with the Tung Lok Group to open *Chinois by Susur Lee* in Resorts World Sentosa's boutique Hotel Michael.

Resorts World Sentosa, Asia's most exciting family destination, is home to Universal Studios theme park (the only one in this region), six hotels, a casino, the world's largest Marine Life Park as well as a host of entertainment options for the entire family.

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About Resorts World Sentosa

Slated to be one of the world's most exciting family destinations, Resorts World Sentosa is a collection of six hotels and attractions with fun-filled offerings for the entire family. Taking pride of place on Singapore's Sentosa island and spanning 49 hectares, this S\$6.59 billion (US\$4.4 billion) destination will be home to Southeast Asia's first and only Universal Studios theme park, the world's largest Marine Life Park, a destination spa – ESPA, and a designer casino decked with exciting gaming opportunities. Six unique hotels complemented by creative meeting facilities, world-class shows and public entertainment, as well as celebrity dining and shopping options at FestiveWalk complete the experience. Resorts World Sentosa will have its soft opening in early 2010.

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Talent-scouted from around the world, one of Singapore's largest F&B team puts together the best dining experiences in over 60 outlets in Resorts World Sentosa.

Six Dining Experiences at Resorts World Sentosa - examples

1. FINE DINING



Crockfords Grill

A private and ambient enclave that will serve guests with classical European dishes of refined, alluring flavours. One highlight of the Crockfords Grill signature menu is the premium Black Angus beef steak which far surpasses any other in taste and texture. The menu changes according to the season, so guests taste only the best and freshest ingredients prepared with discriminating ingenuity and complemented by a treasured collection of rare wine vintages from around the world, in addition to the more than 1,000 premium labels on display.

2. CONTEMPORARY DINING



Palio

Showcasing authentic Tuscan cuisine with a scrumptious variety of traditional Italian recipes and rare seasonal ingredients air-flown from Italy, guests partake in a truly gastronomic encounter that combines delectable dishes with visual artistry at Palio. With an open-concept kitchen and waterfront alfresco, guests can immerse in the affable Italian culture with the passionate service, aesthetic interior concept, as well as the eclectic wine and champagne list for pairing with Tuscany flavours.

3. STREET GOURMET



Prosperity Court

For the ultimate local dining experience, guests will be spoilt for choice at Prosperity court. Featuring the best of Singapore's street gourmet including bak kut teh, pan-fried carrot cake and popular Hong Kong favourites like Chinese barbecue meats and beef brisket noodles served piping hot ala minute via live cooking stations.

4. CAFES AND PATISSERIES



Boulangerie

Dubbed the ultimate dessert haven, Boulangerie is a modern patisserie showcasing Pastry Chef Alain Herber's stunning pastry creations from dainty-looking macaroons to irresistible chocolate truffles and seductively-luscious entremets.

5. BARS AND CLUBS



Sky Bar

Perched on the rooftop of Hotel Michael and decked in opulent colours with furniture pieces exclusively designed by American architect Michael Graves, Sky Bar offers magnificent panoramic views of the republic's skyline along with live jazz repertoires and refreshing concoctions.

6. THEME DINING



KT's Grill

With rich woodwork interiors reminiscent of a 1940's New York dinner house, KT's Grill features classic New York grill alongside a fresh oyster bar and Pacific Rim influenced 'East meets West' dishes.