

press release

Resorts World Sentosa rides into the Year of the Horse with giveaways and festive decorations

*Guests stand to win hotel stays, attraction passes and more in
Sure Win Hong Bao Surprise*

SINGAPORE, 23 December 2013 – Resorts World Sentosa (RWS) is set to welcome the Year of the Horse with food fare and fun fare. Award-winning Chinese restaurants – **Feng Shui Inn** and **Forest 森** have crafted and prepared festive dishes for guests to indulge in during this time of celebration. The Resort will also transform into a magical sight during this festive period as 3,888 custom-made lanterns light up the resort in full festive glory. Auspicious decorations will adorn the resort, including 8 lantern horses galloping along FestiveWalk and 8 lantern seahorses outside the Maritime Experiential Museum.

Resorts World Sentosa's key attractions will also join in the festive cheer as selected characters at Universal Studios Singapore don on festive outfits and S.E.A. Aquarium extends its opening hours. A series of public activities will also take place at the world's largest aquarium with highlights such as acrobatics and drum performances as well as underwater blessings from our divers. Guests will be fully immersed in the festive mood as they visit the Resort, be it for reunion dining or enjoying a fun-filled day at our attractions.

As a highlight of RWS' Lunar New Year celebrations, 18,888 Hong Baos will be given out daily in the **Sure Win Hong Bao Surprise**. From 15 January 2014 to 14 February 2014, all guests visiting Universal Studios Singapore, S.E.A. Aquarium, and Adventure Cove Waterpark will receive Hong Baos with sure-win prizes including one-night stay at the exclusive Ocean Suites or Tree Top Lofts, complimentary tickets to LightSeeker, as well as RWS attraction passes and dining vouchers. Guests dining at RWS' seven F&B outlets¹ will also receive a *Sure Win Hong Bao* with a minimum spend of S\$50. More than S\$6 million worth of prizes will be up for grabs.

Lunar New Year Delights

For the first time, guests looking for a unique venue for their reunion dinner can head to New York Street for **Lo Hei at Universal Studios Singapore**. Chefs Sam Leong and Mike Tan of **Forest 森** and Chef Li Kwok Kwong of **Feng Shui Inn** have teamed up to create an indulgent nine-course dinner menu on 30 January 2014 (除夕) and 6 February 2014 (人日). While feasting on dishes like *Slow-cooked Pork Ribs Spice and Sweet Rice Vinegar Sauce, Stuffed Oyster Roll with Wild Red Grouper Goji Berry and Hair Weed*, guests can top off the dinner with meet & greets as well as rides. Priced at S\$98++ per person, families can choose to dine along New York Street or at Hollywood China Bistro depending on group size.

For more feasting throughout the fifteen days of the Lunar New Year, RWS also offers unique *Lo Hei* options, celebratory reunion menus and scrumptious festive goodies. Chef Li gives the *Yu Sheng* a

¹Osia, Forest 森, FengShui Inn, Tangerine, Palio, Starz Restaurant and Ocean Restaurant.

stallion twist this year, with meticulous plating to resemble the shape of a horse. This symbolises 'galloping' towards a bright future (马到功成) for diners and features a medley of refreshingly sharp flavours and colours with cubic sized salmon, crispy-skinned mackerel and silver fish as well as strips of *bak kwa*. Livened up with Italian balsamic vinegar or mint dressing, this dish is a bountiful combination of unique taste and textures. For more information on the culinary festive delights at Resorts World Sentosa, please refer to the **Annex**.

Valentine's Day

With the last day of the Lunar New Year coinciding with Valentine's Day, there is even more reason to celebrate this day of reunion and love. S.E.A. Aquarium will be putting a romantic spin to its **Ocean Dreams** sleepover programme for couples seeking a night out "under the sea". Couples will not only enjoy a VIP tour of the world's largest aquarium and dine in front of the world's largest acrylic panel, but also tuck in for the night with more than 50,000 marine animals in sight. Other packages including a stay in Equarius Hotel with dolphin interaction or indulgence at ESPA are also available.

For more information, guests can visit RWScoop at www.rwsentosablog.com or call +65 6577 8888 for enquiries. Reservations can be made online at our website, www.rwsentosa.com or by calling our reservation hotline at +65 6577 8899.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, the resort opened in January 2010 and welcomed over 45 million visitors in its first three years of opening. RWS is home to two mega attractions - the region's first-and-only Universal Studios theme park and the Marine Life Park, which comprises the world's largest S.E.A. Aquarium and the Adventure Cove Waterpark - as well as a Maritime Experiential Museum, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, an award-winning destination spa and specialty retail outlets. The resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. Resorts World Sentosa was named "Best Integrated Resort" in 2011, 2012 and 2013 at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

Resorts World Sentosa is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

Facebook: <https://www.facebook.com/ResortsWorldatSentosa>
Twitter/ Instagram: @rwsentosa
Blog(RWScoop): <http://www.rwsentosablog.com/>
Marine Life Park Blog: <http://mlp.rwsentosablog.com/>

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Note to Editors

1. High resolution photos can be downloaded from link: <https://app.box.com/s/vkh9n1m1w9ax2uuwoy3f>
2. All photos are to be attributed to: *Resorts World Sentosa elements and all related indicia TM & © 2014 Resorts World at Sentosa Pte. Ltd. Universal Studios Singapore ® & © Universal Studios. All Rights Reserved.*



All visitors to RWS attractions, including Universal Studios Singapore, stand to win prizes with the *Sure Win Hong Bao Surprise*. At Universal Studios Singapore, selected characters including Woody and Winnie Woodpecker will also don special Lunar New Year outfits.



The world's largest aquarium, S.E.A. Aquarium, will also extend its opening hours to 9.00am – 9.00pm from 31 January 2014 to 9 February 2014. Festive performances including festive drums, street acrobatics and stilt walkers will entertain guests at the Waterfront promenade. Inside the aquarium, guests can also be entertained with live performance of Chinese-Fusion chamber music and our divers will also be greeting guests with scroll blessings inside the Open Ocean habitat. Children can also look forward to fun activities including art & craft, Chinese calligraphy, colouring activity stations and more.

Lunar New Year 2014 - Prosperity Menus

A. FengShui Inn (20 Jan 2014 – 14 Feb 2014)



Salmon and Mackerel 'Lo Hei' with Italy Balsamic Vinegar
or Mint dressing
万马奔腾呈吉祥三文鱼马鲛鱼陈醋捞生
\$128 per order (Available for dine-in only)



Braised supreme Imperial Bird's Nest with Abalone sauce
and organic shredded potato
飞龙再天金丝抓宫燕
\$118 per person



Sautéed Grouper Fillet with Fish Roe
鱼水相欢鱼子炒东星斑球
\$58 per portion

A must-have at every Chinese New Year celebratory feast, the *Yu Sheng* has been given a makeover by Chef Li Kwok Kwong. Meticulously plated to resemble the shape of a horse, this new creation symbolises 'galloping' towards a bright future (马到功成) and features a medley of refreshingly sharp flavours and colours with fresh salmon cubes, crispy-skinned mackerel and silver fish as well as strips of *bakkwa*. Livened up with Italian balsamic vinegar or mint dressing, this dish is a bountiful combination of unique taste and textures.

For a fruity vegetarian version, try the **Mixed fruits and Water Chestnuts 'Lo Hei'** which is filled with mango slices, honeydew, dragon fruits, rose apples and a generous portion of water chestnuts drizzled with homemade strawberry sauce. (\$38 for 3-6 pax or \$68 for 7-10 pax).

Apart from these scrumptious 'Lo Hei' options available at FengShui Inn, guests can also look forward to dishes brimming with premium and auspicious ingredients such as the **Braised Supreme Imperial Bird's Nest with abalone sauce and organic shredded potato** as well as **sautéed Grouper fillet topped with fish roe and asparagus shoots**.

Available as *ala carte* dishes or part of a luxurious 8-course spread starting from \$1118++ for a table of 6 persons to \$1688++ for a table of 10 persons.

For reservations, please call +65 6577 6688.



Homemade Golden Ingot Pineapple Pastry
福寿齐天金元宝丰
\$88 per box



FengShui Inn's CNY Premium Hamper Set
八马迎新极品礼盒
\$488 per set

Other than a stellar line-up of gourmet feast for the whole family this Chinese New Year, FengShui Inn will also roll out festive takeaway goodies as well as an attractive hamper set.

Be blown away by this mega-size edible golden ingot. Open the lid of the ingot for another surprise—stuffed with 8 mini ingots filled with generous fibrous pineapple paste encased in buttery skin which is sure to please your business partners, families or friends.

FengShui Inn's festive hamper set includes:

- Dry Abalone
- Grand AA Bird's Nest
- One can of abalone
- One miniature bottle of Chinese Wine
- Wild Bamboo Pith
- Premium Taiwan Tea
- FengShui Inn's Premium Homemade Cookies

Other takeaway goodies include:

- Crispy butter flake cookies- \$38 per box
- Homemade premium walnuts cookies - \$38 per box
- Steamed yam and carrot cake topped with golden flakes - \$68 per portion
- Coconut cream and water chestnut cake - \$68 per portion

All festive goodies are available at FengShui Inn, Crockfords Tower for takeaways from 10 January to 14 February 2014, 11am to 10pm daily.

For reservations, please call +65 6577 6688.

B. Forest 森 (18 Jan 2014– 14 Feb 2014)



Salmon Fruity Vegetable Yu Sheng

发财三文鱼捞生

Small: \$78 (2 to 4 persons)

Medium: \$98 (5 to 8 persons)

Large: \$118 (9 persons and above)

(Available for dine-in and take away)



Braised superlative Imperial Bird's Nest with Crabmeat and Crab roe

金碧辉煌高汤珊瑚扒宫燕

As the name suggests, the colourful *Yu Sheng* from Forest 森 is filled with fruits like melon, pomelo chunks, strips of apple, seaweed, carrot sticks and crowned with crispy silverfish and accompanied with thinly sliced salmon. The homemade yuzu honey lime dressing, well-balanced in citrusy and sweet notes adds a new dimension of flavour to the dish, letting the freshness of the salmon slices shine through. Guests can also choose to order additional servings of Geoduck clams at \$68++, Australian Lobster at \$68++ and salmon slices at \$28++.

Forest 森 will also be introducing two 5-course reunion set lunches priced from \$68++ to \$88++ per person showcasing contemporary Chinese cuisine with a premium touch— Double boiled pork shank soup with snow fungus, conpoy and Chinese herbs; perennial favourite Japanese Fragrant rice with XO sausages and pan-seared foiegras served in steamed yellow pumpkin; and Braised Four Treasures Soup filled with fish maw, sea cucumber, crabmeat and conpoy. (All set lunch includes Salmon Fruity Vegetables *Yu Sheng*).

Three 6-course set dinner menus are also available during the festive period priced from \$178++ per person to \$388++ per person.

Some highlights include:

- Drunken Canadian Geoduck clam
- Braised Superlative Imperial Bird's Nest with crabmeat and crab roe
- Braised sea treasure (6 Head Abalone, Sea Cucumber, Fish maw, Dried Oyster, Bailing mushroom, Bean Gluten, Conpoy and Black Moss)
- Steamed marble goby and Jamon Serrano Ham with Chinese wine

For reservations, please call +65 6577 6688.

C. Lo Hei at Universal Studios Singapore (30 Jan 2014 and 6 Feb 2014)



Gather for a reunion dinner at a unique setting with delectable Lunar New Year cuisine



Depending on group size, families can also dine at Hollywood China Bistro.

Feng Shui Inn's Chef Li Kwok Kwong and Forest 森's Chef Sam Leong and Mike Tan have teamed up to create a 9-course menu for this special reunion dinner.

Some highlights include:

- Norwegian Salmon with Peppermint Sauce Yu Sheng (Chef Li Kwok Kwong, Feng Shui Inn)
- Double Boiled Kampung Chicken Soup with Whelk & Chuan Bei (Chef Li Kwok Kwong, Feng Shui Inn)
- Slow-cooked Pork Ribs Spice and Sweet Rice Vinegar Sauce (Chef Sam Leong & Chef Mike Tan, Forest 森)
- 75°C Steamed Prawn Pearl Pickle Pepper, Bai Lin Mushrooms Toasted Crispy Rice Cracker (Chef Sam Leong & Chef Mike Tan, Forest 森)

After dinner, guests can enjoy exclusive meet & greets with Woody and Winnie Woodpecker, as well as enjoy *Lights! Camera! Action! Hosted by Steven Spielberg, TRANSFORMERS The Ride: The Ultimate 3D Battle and Sesame Street Spaghetti Space Chase.*

This dinner is available at 7pm on 30 January 2014 (除夕) and 6 February 2014 (人日), at S\$98++per person inclusive of admission to Universal Studios Singapore. Children (4 – 12 years old) will be charged S\$78++ per person. RWS Invites member can enjoy a special discount of S\$10 off.

Families can choose to dine along New York Street or at Hollywood China Bistro depending on group size.

Reservations are required. To book, please call +65 6577 6688 or dining@rwsentosa.com.

