

## press release

### Epicurean Celebrations this Festive Season at Resorts World Sentosa's Celebrity Chef Restaurants

*Indulge in specially designed festive menus, classic and contemporary Christmas goodies such as the new Celebrity Yule Log Cake from acclaimed dining establishments and Michelin star restaurants in one dining destination*



Festive indulgences from RWS: The **Celebrity Yule Log Cake Set** by award-winning RWS Executive Pastry Chef Kenny Kong comprises five mini log cakes, each embodying the distinctive cuisine style of five RWS celebrity chef restaurants (left); Fratelli's *Homemade tagliatelle pasta with Boston lobster and Puglia's soft burrata cheese in vine tomato sauce* (top right); and expertly prepared classic festive roasts for takeaway (bottom right)

**SINGAPORE, 8 November 2016** – This festive season, a dazzling array of gastronomic indulgences awaits at Resorts World Sentosa (RWS). Its repertoire of 10 dining establishments, including award-winning Celebrity Chef restaurants and four Michelin-starred outlets, is each showcasing their finest creations in specially designed Christmas and New Year's menus. Epicureans can also bring home luxurious sweet treats from Joël Robuchon Patisserie or delicious festive roasts and other classic goodies from Hard Rock Hotel. In addition, with more than 20 eateries and bars located at the Forum, Resorts World Sentosa offers a diverse selection to celebrate the holiday season in one dining destination.

#### **Crème de la Crème of Festive Dining at Michelin-starred Restaurants**

Experience culinary artistry at its finest at Resorts World Sentosa's four Michelin-starred restaurants this season. French haute cuisine restaurant, **Joël Robuchon Restaurant**, the only three Michelin star restaurant in Singapore, will present an assortment of exquisite culinary masterpieces in its dinner menus on **Christmas Eve, Christmas Day and New Year's Eve** – featuring the restaurant's sublime signatures like the *Wild salmon tartare with Imperial caviar and saffron crisps*; *Combination of foie*

*gras and ratte potatoes carpaccio with black truffle; and Beef châteaubriand and foie gras, "Rossini" style with soufflé potatoes and port reduction, along with its stunning bread trolley. The 8-course Christmas menu is available at S\$488++ per person, and the 9-course New Year's Eve menu is available at S\$588++ per person. For reservations, please call 6577 7888 or email [robuchon@rwsentosa.com](mailto:robuchon@rwsentosa.com).*

Two Michelin-starred **L'Atelier de Joël Robuchon**, renowned for its theatrical dining experience where guests can watch their food being transformed under the spotlight in the kitchen, will be dishing up an 8-course dinner at S\$388++ per person from **23 to 26 December** and **30 December 2016 to 2 January 2017**. Menu highlights include *Roasted Scottish lobster in red wine sauce and stewed kale; Chestnut veloute with smoked bacon jelly and black truffle; Breast of pigeon and foie gras steamed in savoy cabbage* which are perfect for year-end celebrations with a touch of decadence. For reservations, please call 6577 7888 or email [robuchon@rwsentosa.com](mailto:robuchon@rwsentosa.com).

One Michelin-starred **Osia Steak and Seafood Grill** will be introducing festive menus with an emphasis on top quality meats and seafood. The menus, crafted by Celebrity Chef Scott Webster and Chef de Cuisine Douglas Tay, are composed of modern creations featuring fresh, seasonal ingredients like *Hiramasa kingfish with cauliflower cream, salicornia and black truffle dressing; Foie gras with pineapple textures and coriander; Hake with artichoke poivrade, bacon, petit pois and barigoule; and Byron Bay pork belly with beet molasses, lentil sprout, sauerkraut mousseline and balsamic jus*. Prices start from S\$128++ per person for a 4-course dinner on **Christmas Eve, Christmas Day, New Year's Eve and New Year's Day**. For reservations, please call 6577 6688 or email [osia@rwsentosa.com](mailto:osia@rwsentosa.com).

**Forest 森**, synonymous with elegant, contemporary Chinese fine-dining, will showcase seasonal creations by local Celebrity Chef Sam Leong. Situated in the idyllic grounds of Equarius Hotel, the One Michelin star restaurant is offering an 8-course lunch at S\$78++ per person with a glass of wine on Christmas Day and New Year's Day which includes two delectable main courses of *Charcoal-grilled Wagyu beef accompanied with pan-seared foie gras in black pepper sauce and Deep-fried New Zealand cod fillet in Thai style sauce*. Prices start from S\$138++ per person for a 5-course set dinner from **24 to 26 December** and **31 December 2016 to 2 January 2017**. For reservations, please call 6577 6688 or email [forest@rwsentosa.com](mailto:forest@rwsentosa.com).

### **Indulgent Gastronomic Experiences at RWS' Celebrity Chef Restaurants**

Treat your palate this festive season at the Celebrity Chef restaurants at RWS which are headlined by top names in the culinary world. **Curate**, Asia's first permanent restaurant that is helmed by various visiting overseas Michelin chefs throughout the year, will be bringing together the signature creations of the four featured Michelin chefs this year in a 5-course set dinner and an 8-course set dinner on **Christmas Eve, Christmas Day, New Year's Eve and New Year's Day**. Diners will be able to enjoy the best culinary indulgences from Italian Chef Massimiliano Alajmo of Three Michelin-starred Le Calandre, French Chef Guy Martin of Two Michelin-starred Le Grand Véfour, Scandinavian Chef Esben Holmboe Bang of Three Michelin-starred Maaemo in Oslo and Spanish Chef Ramón Freixa of Two Michelin-starred Ramón Freixa Madrid in these exclusive menus. Highlights include Chef Ramón's *Liquid foie omelette with caviar and white asparagus*; Chef Massimiliano's *Cuttlefish cappuccino with its own ink*; Chef Esben's *Langoustine signature*; and Chef Guy's *Artichoke crème*

*brûlée with preserved vegetables and almonds sherbet.* For reservations, please call 6577 7288 or email [curate@rwsentosa.com](mailto:curate@rwsentosa.com).

Newly launched in mid-2016, **Fratelli** is helmed by chef brothers Enrico and Roberto Cerea from the Three Michelin-starred Da Vittorio in Bergamo, Italy. The restaurant celebrates its first festive season with elegant, contemporary expressions of traditional Italian creations, featuring a mix of Da Vittorio's famous seafood and pasta dishes. Fratelli's 5-course Christmas dinner menu, available from **24 to 26 December** at S\$128++ per person, features divine creations including *Langoustine "Da Vittorio" style; Homemade tagliatelle pasta with Boston lobster and Puglia's soft burrata cheese in vine tomato sauce; Chestnut stuffed turkey with glazed pearl onions and Artisanal panettone cake with zabaione cream espuma.* Fratelli's New Year menus, available from **31 December 2016 to 2 January 2017**, start from S\$138++ per person. For reservations, please call 6577 6688 or email [fratelli@rwsentosa.com](mailto:fratelli@rwsentosa.com).

For an unforgettable celebration, **Ocean Restaurant by Cat Cora** presents a stunning view of the mesmerising marine world while you dine. Located alongside the Open Ocean Habitat within the S.E.A. Aquarium that is home to over 40,000 marine animals like majestic manta rays and leopard sharks, the restaurant offers the first and only aquarium dining experience in Singapore. Ocean Restaurant's Mediterranean-Californian cuisine takes on an inspired celebratory note this season with the culinary creativity of Celebrity Chef Cat Cora and Chef de Cuisine Yew Eng Tong. From **23 December 2016 to 2 January 2017**, festive set lunches are available from S\$60++ for a 3-course menu, and festive set dinners are available from S\$138++ for a 4-course menu. Diners can look forward to innovative dishes such as *Pumpkin cream ravioli with crème fraiche, curry spiced pumpkin seed oil; Sous vide turkey breast with truffle morel broth, baby vegetables and green soybean; and Smokey chocolate log of smoked milk chocolate, citrus confit, sesame tuile and bergamot sorbet.* For reservations, please call 6577 6688 or email [ocean@rwsentosa.com](mailto:ocean@rwsentosa.com).

Celebrate the year-end festivities in oriental style at classy **Feng Shui Inn**. Hong Kong Head Chef Li Kwok Kwong combines the luxurious ingredients of the West with fine-dining Cantonese cuisine this season with a 6-course menu that includes *Braised golden lobster broth with three treasures seafood; Steamed grouper fillets with Spanish smoked ham and mushrooms; and Grilled Kurobuta pork cubes with barbecue sauce.* The menu is available for lunch and dinner from **24 to 26 December and 31 December 2016 to 2 January 2017** at S\$98++ per person with a minimum of 2 diners. For reservations, please call 6577 6688 or email [fengshuiinn@rwsentosa.com](mailto:fengshuiinn@rwsentosa.com).

**Syun**, helmed by Celebrity Chef Hal Yamashita who specialises in "nouvelle" Japanese cuisine, has tailored a 7-course dinner menu on **New Year's Day** – also the Japanese New Year – at S\$218++ per person. In celebration of the most important holiday for the Japanese, the menu features luscious prized ingredients from Japan in tantalising dishes like *Sea urchin rolled by Wagyu beef; Charcoal grilled Ohmi beef with brandy soy sauce and wasabi; Grilled Japanese sea bream; and Chirashi sushi "New Year" style.* For reservations, please call 6577 6688 or email [syun@rwsentosa.com](mailto:syun@rwsentosa.com).

For those who do not wish to compromise on their preference for healthy dining even in the season of celebrations, **Tangerine** has created a wholesome 8-course tasting menu that reflects its spa cuisine concept. Balancing nutrition and flavours, the dinner menu is available from **24 to 25**

**December** and **31 December 2016 to 1 January 2017** at S\$98++ per person with highlights such as *Somen with seaweed “caviar” and bamboo clam*; *Wagyu oxtail tortellini with sweet potato puree and baby vegetables*; and *Pear with dark chocolate, coconut sorbet and berries*. For reservations, please call 6577 6688 or email [tangerine@rwsentosa.com](mailto:tangerine@rwsentosa.com).

### **Festive Takeaways With A Touch Of Luxury**

For home entertaining or corporate gifting, the selection of chocolate pralines, macarons and cakes from **Joël Robuchon Patisserie** will charm even the most discerning of gourmands. Handcrafted by Chef Patisserie Antonio Benites, the exquisite *La Bûche Framboise Chocolat* (Raspberry Chocolate) log cake (S\$100+ for 500g) in particular with its rich, moist chocolate mousse and fresh raspberries exudes an artisanal quality already at first sight. For orders and more information, please call 6577 7888 or email [robuchon@rwsentosa.com](mailto:robuchon@rwsentosa.com). Pre-orders are available from 1 to 21 December.

A delicious new creation this year is the **Celebrity Yule Log Cake by award-winning RWS Executive Pastry Chef Kenny Kong** who has more than three decades of experience. The log cake (S\$80+ for five mini log cakes) comprises five mini log cakes in different flavours and textures, each embodying the distinctive cuisine style of five RWS celebrity chef restaurants – Osia Steak and Seafood Grill (*Chocolate fudge cake with Mandarin Szechuan pepper*), Fratelli (*Mango tiramisu with amarena wild cherry*), Forest 森 (*Cashew nut nougat with kumquat confit*), Ocean Restaurant by Cat Cora (*Milk chocolate sea salt caramel with peanut crunch*) and Syun (*Green tea cake with yuzu custard and osmanthus jelly*). Or delight in traditional favourites like the *Noel chocolate classic with cacao crunchy pearl log cake* (S\$30+ for 500g, S\$60+ for 1kg) and *Noel hazelnut with royal praline and caramelized croquants log cake* (S\$30+ for 500g, S\$60+ for 1kg).

To complement your celebrations at home, a range of expertly prepared classic festive roasts are also available including *Slow-roasted Australian ribeye beef* (S\$180+ for 1.5kg), *Honey glazed bone-in gammon* (S\$330+ for 6kg) and *Roasted whole turkey with chestnut stuffing, braised cabbage with chestnuts, mashed potatoes, cranberry sauce and gravy* (S\$230+ for 8kg).

For orders of the Celebrity Yule Log Cake and festive roasts, please call 6577 6688 or email [Therockbar@rwsentosa.com](mailto:Therockbar@rwsentosa.com). Collection and purchases can be made from the Hard Rock Hotel lobby from 1 December to 31 December 2016, 12pm to 8pm daily.

### **More Dining Selections in Resorts World Sentosa**

Visitors to RWS can also look forward to more diverse selections of dining options at The Forum and The Bull Ring, from cafés, casual restaurants to bars. Sip on seasonal drink creations like *Toffee nut latte*, *Peppermint mocha* and *Gingerbread latte* from **Starbucks**; take your pick from special Christmas cakes like the gluten-free *Chocolate flourless truffle log cake* and *Lychee Champagne tiramisu log cake* from **Cedele**; savour a variety of succulent meats paired with unique sauces at **Chili's**, such as BBQ steak with chimichurri, seared lamb with Fig Sauce; tuck into a hearty steamboat buffet at **COCA** with special deals on Australian Wagyu beef and spiny lobster this festive season; sink your teeth into sweet *Crustar dessert pizzas* at **Tino's Pizza Café**; relax over cocktails while overlooking the sea at **CJ's Bar** or sing the night away in one of its private karaoke rooms.

- Ends -

## 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 four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated 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. RWS has been named "Best Integrated Resort" since 2011 for six 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' NOTE

### Note to Editors

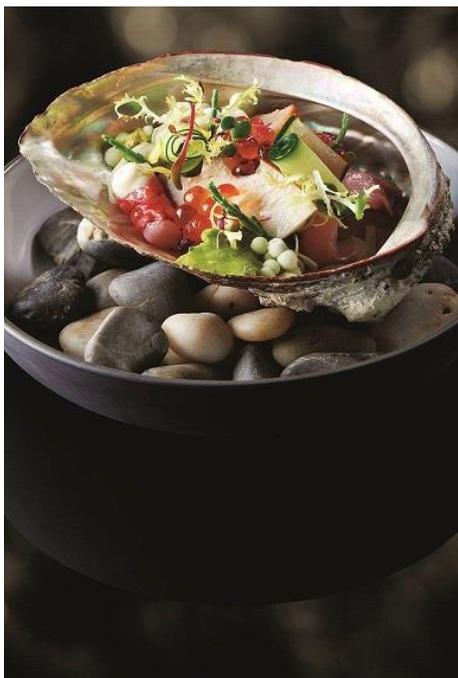
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Three Michelin-starred Joël Robuchon Restaurant's exquisite *Beef châteaubriand and foie gras, "Rossini" style with soufflé potatoes and port reduction* is featured in its Christmas Eve, Christmas Day and New Year's Eve menus. The dish is a ballotine of roasted beef tenderloin with foie gras and truffles, and smoked on a bed of fresh herbs.



One Michelin-starred Forest's luxurious *Duo Combination of Boston Lobster* comprises *Deep fried Boston Lobster served with Superior Chicken Stock, accompanied with Stir-fried Boston Lobster and Celery wrapped in Egg Crepe.*



Ocean Restaurant by Cat Cora presents a stunning view of the mesmerising marine world while you dine. Its *Harmony of Sea Life (comprising Red Scarlet Prawns, Hokkaido Scallop, Raw Barramundi, Gillardeau oyster and South African Abalone) with ginger essence, heirloom tomato, nori paste and tomato parfait*, available in the 4- and 6-course dinner menus from 23 December to 2 January 2017, encapsulates the restaurant's Mediterranean-Californian cuisine with an Asian flair and a sustainable ethos.

