

press release

Blossom and Prosper at Resorts World Sentosa's Restaurants and Attractions with Prizes Worth More Than S\$3million to be Won this Lunar New Year of the Rooster *Indulge in 8,888 lobsters across RWS' celebrity chef restaurants as well as Lunar New Year delicacies at Feng Shui Inn and Michelin-starred Forest 森; Celebrate with us and bring home sure-win prizes including eight Golden Eggs daily, plus chances to win 2 x S\$88,000 cash or a Citroen C4 Hatch in the Grand Lucky Draws*

SINGAPORE, 29 December 2016 – Usher in good fortune and wealth this Lunar New Year of the Rooster at Resorts World Sentosa (RWS)! Celebrate the auspicious spring season with your family, friends and loved ones in RWS and you may just feast, explore or play your way to prosperity with **sure-win prizes plus a chance to win 2 x S\$88,000 cash, a Citroen C4 Hatch, diamond jewellery from Poh Heng or a stay in an exclusive Ocean Suite in the Grand Lucky Draws on 5 and 12 February 2017.** During this festive period **from now till 12 February 2017, every S\$100 spent in a single receipt* at participating outlets in RWS** including restaurants, ESPA, ticket bookings to RWS' new musical comedy: *Mulan The Musical*, admission passes and retail spend in attractions: S.E.A. Aquarium (including Pokémon Research Exhibition), Adventure Cove Waterpark and Dolphin Island **entitles you to a sure-win prize and one lucky draw chance for the grand prizes.** Among the sure-win prizes are RISIS Golden Eggs (each valued at S\$128 and eight golden eggs will be given out daily), Canon products, SilkAir air tickets and SPC petrol vouchers. **There are cash and prizes worth more than S\$3 million in total to be won!**

RWS is celebrating with **8,888 lobsters across its selection of celebrity chef restaurants** this Lunar New Year. Guests can look forward to indulging in an enticing variety of luscious lobster creations prepared in different cuisine styles. Resembling the dragon, an auspicious Chinese mythical creature, the lobster holds a special symbolic significance in Chinese culture and is believed to bring good luck with its bright red colour. Take your pick from tantalising creations like Japanese-style *Lobster Gratin* at Syun; *Grilled Lobster* at One Michelin-starred Osia Steak and Seafood Grill; and delicious steaming hot *Cantonese-style Lobster Congee* at RWS's first ever Supper Club.

Feng Shui Inn and **One Michelin-starred Forest 森** are presenting a splendid array of delicious Yu Shengs, celebratory menus as well as handcrafted goodies. Feng Shui Inn's Cantonese set menus start from S\$88++ per person, and its sumptuous **Treasure Pots** by Hong Kong Chef Li Kwok Kwong are available for both dine-in and takeaway. On Lunar New Year's Eve (27 January 2017), an exciting gastronomical and theatrical experience is in store at RWS. Guests can dine and be entertained when celebrating at Feng Shui Inn. For every set menu ordered during the first reunion dinner seating at 5.30pm, you will receive a complimentary ticket* (valued at S\$68 whilst tickets last) to

catch the groundbreaking and uproarious Chinese musical comedy by RWS – *Mulan The Musical* – post-dinner at 8.30pm at the Resorts World Theatre on 27 January 2017. Advance reservations are strongly recommended.

For the ultimate feast, local celebrity Chef Sam Leong has created a 6-course **“Luxury Celebration” dinner (S\$888++ per person)** at Forest 森 which combines top-grade eastern and western ingredients in one magnificent meal – including lobster, caviar, abalone, geoduck clam, Kagoshima Wagyu beef, foie gras and Imperial bird’s nest.

Over at **Hard Rock Hotel Singapore**, the Chinese tradition of enjoying steamboat with the family is taken up a notch with the **Prosperity Steamboat set** that includes lobster, abalone, crabs and sea cucumber. For an unforgettable **Lunar New Year Reunion Dinner on 27 January 2017**, enjoy an **Asian buffet spread while being surrounded by schools of fishes and other gentle giants of the sea at the Ocean Gallery in S.E.A. Aquarium**, one of the world’s largest aquariums.

Guests can also celebrate the festivities with the family with a visit to **S.E.A. Aquarium’s Gong SEA Fa Cai** or **Universal Studios Singapore** where select characters such as Woody Woodpecker and the Minions will be decked out in colourful Chinese New Year outfits.

Visit www.rwsentosa.com/cny for more information on RWS Lunar New Year offers.

*Terms and conditions apply.

RWS’ Chinese New Year Dining Highlights:



Longevity “Lo Hei” with Tuna Sashimi, Quail Eggs, Black Truffle and Caviar

金鸡报喜捞起

S\$118++ per order

(Add a portion of Boston Lobster at S\$58++)

Feng Shui Inn (13 January to 11 February 2017)

This Lunar New Year, Feng Shui Inn’s Hong Kong-born Executive Chef Li Kwok Kwong puts a twist on classic Cantonese fare and the traditional Yu Sheng.

The new **Longevity “Lo Hei” with Tuna Sashimi, Quail Eggs, Black Truffle and Caviar** perfectly combines prized ingredients from both land and sea. The hard boiled quail eggs symbolise the Year of the Rooster, while chopped Australian black truffle infuses an irresistible aroma, and the caviar gives delightful bursts of salty sweetness in every bite.

For the health conscious, Feng Shui Inn’s **Fortune Salmon “Lo Hei” with Sweet Corn** features succulent fresh salmon slices with juicy kernels of golden sweet corn, and a delightfully refreshing strawberry sauce (S\$78++ for 3 to 6 persons or S\$108++ for 7 to 10 persons).

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| | <p>Feng Shui Inn also offers a sweet and savoury Ikan Parang “Lo Hei” with Sweet Corn and Spanish Premium Ham (S\$78++ for 3 to 6 persons / S\$108++ for 7 to 10 persons).</p> |
| <div data-bbox="261 436 734 788" data-label="Image">  </div> <p>Fried Glutinous Rice with Conpoy and Golden Oysters 黄金遍地•金蚝干贝生炒糯米饭 (Available in Feng Shui Inn’s 8-course Golden Prosperity and 8-course Eternal Fortune set menus)</p> <div data-bbox="261 1128 734 1471" data-label="Image">  </div> <p>Teochew Style Chilled “Live” Prawns 嘻哈欢笑•潮式冻生虾 Available a la carte at S\$38++ (Small), S\$56++ (Medium), S\$76++ (Large)</p> | <p>Feng Shui Inn is also introducing special themed Lunar New Year set menus that are available during lunch and dinner. The 6-course Health & Longevity set menu (S\$88++ per person with a minimum of 4 diners) balances the nourishing with indulgent dishes for a satisfying meal. It includes <i>Double-boiled pearl clam soup with snow pear and cordyceps flower</i>; <i>Pan-fried grouper fillets with purple sweet potato sauce and seasonal vegetables</i>; <i>Braised German Pork Knuckle with Foie Gras</i>; and <i>Braised scallops and egg white with Japanese noodles</i>.</p> <p>The 8-course Golden Prosperity set menu (S\$168++ per person with a minimum of 4 diners) comprises a sumptuous collection of auspicious and luxurious creations. It includes <i>Ikan parang “Lo Hei” with sweet corn and Spanish premium ham</i>; <i>Double-boiled imperial fish maw with huai shan and lotus seeds</i>; <i>Braised 6 head fresh abalone and Japanese mushrooms</i>; <i>Steamed Soon Hock in premium soy sauce</i>; <i>Fried glutinous rice with conpoy and golden oysters</i>; and <i>Double-boiled hashima with red dates and cashew nuts cream</i>.</p> <p>Diners can complement their set menus with “Live” <i>Boston Lobster</i> cooked to their preferred style (S\$29++ per person); or order the freshly steamed “Live” <i>Boston Lobster</i> with “Mian Xian” (soft vermicelli noodles) and egg white a la carte (S\$58 per portion).</p> <p>Other highlights include:</p> <ul style="list-style-type: none"> • <i>Braised German Pork Knuckle with Seven Spice Scallops</i> (S\$58++ per portion) • <i>Teochew Style Chilled “Live” Prawns</i> (from S\$38++ per portion) • <i>Deep-fried “Live” Boston Lobster Roll with Purple Sweet Potato Sauce and Butter Cream</i> (from S\$58++ per portion) • <i>Classic Auspicious Treasure Pot</i> (S\$468++ for 10 persons, available for dine-in and |



Deep-fried "Live" Boston Lobster Roll with Purple Sweet Potato Sauce and Butter Cream
 鲤耀龙门•奶油紫薯汁波士顿龙虾件
 Available a la carte at S\$58++ (Small), S\$87++ (Medium), S\$116++ (Large)

takeaway), featuring fresh sliced abalone, Sea Cucumber, Premium "Lau Fau Shan" Dried Oysters, Whole Conpoy, "Live" Prawns, German Pork Knuckle, Roasted Pork, Japanese Mushrooms, Kurobuta Pork and East Star Grouper

- **Premium Wealth Treasure Pot** (S\$988++ for 10 persons, available for dine-in and takeaway), a lavish dish with a full-bodied broth and luxurious ingredients including 6 Head Japanese Dried Abalone, Sea Cucumber, Fish Maw, Foie Gras, Premium "Lau Fau Shan" Dried Oysters, Whole Conpoy, "Live" Prawns, German Pork Knuckle, Japanese Mushrooms and Chestnuts

Feng Shui Inn is located on Level G2 of Crockfords Tower in RWS. For reservations, please call (65) 6577 6688 or email fengshuiinn@rwsentosa.com.



Signature Salmon Yu Sheng with Crispy White Bait Tossed with Homemade Citrus Yuzu Honey Lime Dressing
 发财三文鱼捞起
 Small: S\$78++ (2 to 4 persons),
 Medium: S\$98++ (5 to 8 persons),
 Large: S\$118++ (9 persons and above)
 (Forest 森's Chinese New Year set lunch and set dinner menus include the Signature Salmon Yu Sheng)

Forest 森 (One Michelin-starred) (13 January to 11 February 2017)

Renowned for his innovative contemporary Chinese cuisine, local Celebrity Chef Sam Leong's creations for the Lunar New Year are as delicious as they are visually stunning.

The **Signature Salmon Yu Sheng** at Forest 森 will once again delight guests with its zesty flavours. Made from a medley of fruits and vegetables like melon, pomelo, apple, seaweed and carrot, it is served with crispy white bait and thinly sliced salmon then drizzled with a well-balanced and appetizing homemade yuzu honey lime dressing. Guests can also choose to order additional servings of **Geoduck clams** at S\$68++, **Boston lobster** at S\$68++, **Salmon fish** at S\$28++ and **Salmon fish skin** at S\$12++.

Forest 森 will also be introducing two 5-course **Lunar New Year set lunches** priced at S\$68++ and S\$88++ per person (with a minimum of 2 diners). Highlights include the *Homemade Tofu with Prawn Paste Coated with Salted Egg Yolk and accompanied with garden greens on a bed of cheese basket*; *Braised chicken roll served with fresh yam puree, dried oyster and black moss*; and *Wok-fried fish noodles with crab meat and*



**Deep-fried Five Spice Duck Drumstick served with
Pan-seared Assorted Mushrooms**

五香酥炸鸭腿

(Available in Forest 森's 6-course Blissful Celebration set menu priced at S\$118++ per person, or a la carte at S\$22++ per order)



**Deep-fried Boston Lobster served with "Tian Jin"
Cabbage, Topped with Homemade Cheese and
Garlic Sauce**

酥炸波士顿龙虾，香蒜芝士汁

(Available a la carte at S\$58++ per order)

X.O Chili Sauce.

A selection of **set dinner menus** are also available during the festive period from \$118++ per person.

The extravagant **"Luxury Celebration" set dinner, available at S\$888++ per person**, comprises the most indulgent and luxurious of ingredients. The decadent dishes include *Yu Sheng with geoduck clam, Boston lobster and Krystal caviar; Double boiled Buddha Jumps Over the Wall with abalone, fish maw, sea cucumber, conpoy and ginseng in superior chicken stock; 10 head supreme Australian dried abalone slow-cooked for 8 hours in superior chicken stock, served with abalone sauce and truffle oil; Charcoal grilled Kagoshima Wagyu striploin topped with seared foie gras and black pepper sauce; and Chef Leong's signature Superlative imperial bird's nest cooked with cream of almond and served in a Thai coconut.*

More creative Lunar New Year dishes from Forest 森 include:

- *Braised Superlative Imperial Bird's Nest with Crab Meat and Crab Roe (S\$98++)*
- *Deep-fried Five Spice Duck Drumstick served with Pan-seared Mushrooms (S\$22++)*
- *Deep-fried Boston Lobster served with "Tian Jin" cabbage, topped with Homemade Cheese and Garlic Sauce (S\$58++)*
- *Steamed Marble Goby Fillet with Jamón Serrano Ham in Chinese Wine (S\$38++)*
- *Oven-baked Scotland Sea Bass served with "Sha Cha" Sauce (S\$28++)*

Forest 森 is located on the lobby level of Equarius Hotel in RWS. For reservations, please call (65) 6577 7788 or email forest@rwsentosa.com.

Lobsters Galore at RWS (27 January to 11 February 2017)

Aside from Chinese fine-dining this Lunar New Year, six of RWS' dining establishments have also specially added juicy and succulent lobster creations to the menu.



Fratelli: A family style set dinner featuring *Boston lobster salad*; *Rosemary roasted chicken*; *Spaghetti pasta served with grandma's beef Bolognese sauce* and *Tiramisu* (S\$88++ per person with a minimum of 2 diners)

Sessions: Hard Rock Hotel Singapore's latest fun and edgy dining concept is offering a whole *Boston Lobster* cooked in your choice of red chili, black pepper, salted egg yolk or butter (S\$58++), and *Braised Lobster Bee Hoon with Ginger* (S\$58++).

Osia Steak and Seafood Grill: Savour the sweetness and beautifully charred flavours of a perfectly grilled Boston lobster at the One Michelin-starred restaurant. The special dinner sharing menu (S\$138++ per person with a minimum of 2 diners) also includes a hearty grilled meat platter of *Berkshire Pork Rack*; *Grass Fed Lamb Rump* and *Grain Fed Beef Hanger Steak*.

Ocean Restaurant by Cat Cora: Situated in the S.E.A. Aquarium with a spectacular underwater view of 40,000 marine animals like manta rays and leopard sharks, the restaurant is a stunning backdrop for special occasions. Its moist and tasty *Whole Boston Lobster with 'Superfood' Salsa, Heirloom Tomato and Ginger-Soy Reduction* is available at S\$58++.

Syun: Helmed by Kobe-born celebrity chef Hal Yamashita, the restaurant offers a lovely *Lobster Gratin* (S\$58++) that is light and creamy.

Tangerine: Fresh from winning in the Restaurant Association of Singapore's Epicurean Star Awards, Tangerine at ESPA provides an idyllic escape from the city. Share a hot steaming pot of *Lobster Broth* at S\$58++ with your loved ones while luxuriating in nature.

For reservations, please call (65) 6577 6688 or email dining@rwsentosa.com.



Abundance Lunar New Year Reunion Buffet Dinner at Ocean Gallery (27 January 2017)

Make your Lunar New Year Reunion Dinner a visually awe-inspiring experience by dining right at the Ocean Gallery in our S.E.A. Aquarium. Usher in a year of abundance by tucking into a one-night-only Asian buffet spread while being surrounded by schools of fishes and other gentle giants of the sea (S\$88++ per adult and S\$28++ per child). The spread includes specialties from Singapore and the region, featuring *Popiah*, *Kueh Pie Tee*, *Bak Kut Teh (Pork Ribs Soup)*, Vietnamese “*Shaking Beef*”, *Peking Duck*, *Malaysian Assam Prawns*, *Java Chicken Noodles Soup*, and *Taiwanese Braised Pork Belly*. A whole *Salted Egg Lobster* can also be enjoyed for an additional S\$28++.

For reservations, please call (65) 6577 6688 or email dining@rwsentosa.com.



Prosperity Steamboat at Hard Rock Hotel Singapore (27 January to 4 February 2017)

The Chinese tradition of enjoying steamboat with the family takes on a luxurious note at Hard Rock Hotel Singapore. The Prosperity Steamboat set (S\$168++ for 2 persons) offers a choice of *superior chicken*, *tom yam* or *spicy hot Sichuan broth* and includes 600grams of lobster for 2 persons, 6 Head Abalone, *Indonesian Crabs*, *Kurobuta Pork*, *Hokkaido Scallops*, *Garoupa Fish Fillet*, *Oysters*, *Mussels*, *Sea Cucumber*, *Clams*, *Tiger Prawns*, *Pork Belly* and more. On Chinese New Year’s Eve, this festive lobster hotpot takes you *al fresco* to our breezy open-air Coliseum where you and family can dine under the stars.

For reservations, please call (65) 6577 6688 or email dining@rwsentosa.com.



Chinese New Year Supper Club at the Forum (27 January to 11 February 2017)

Staying out late during the Lunar New Year season and hunger pangs strike at midnight? No need to worry because you can head down to the Supper Club at the Forum (Basement 1) in RWS where you can tuck into satisfying, steaming hot bites paired with ice cold beer from **10pm to 2am**. Do not miss the delicious **Cantonese style lobster congee at S\$8**. Cooked in a lobster and chicken broth for four hours with sliced Boston lobster meat, it is a comforting bowl of savoury goodness. Local delights like *Kueh Pie Tee*, *Popiah*, *dim sum* and hot and cold desserts will also be available.

RWS' Chinese New Year Attractions Highlights:



Gong SEA Fa Cai at S.E.A. Aquarium

From **21 January to 11 February**, reel in the Chinese New Year at S.E.A. Aquarium's Gong SEA Fa Cai. Visitors can embark on the Trail of the Rooster (Hogfish) to uncover fun facts about marine life considered auspicious in Chinese culture, such as the leafy sea dragon and abalone, and learn how to save them. This interactive trail will also bring visitors up close with threatened sea creatures such as the manta ray and this year's star animal – the rooster hogfish – named for its pig-like snout and large protractile mouth. To add to the festivities, visitors can catch dazzling underwater dragon dances, performed daily by agile divers, and for good luck, rub shoulders with Mai the Manta mascot as well as the Ancient S.E.A. Guardian. Visitors can enjoy **online promotion at S\$30** for an adult one-day pass (minimum purchase of two adult passes) that includes admission to the **Pokémon Research Exhibition** and a S\$5 retail voucher (with minimum spending of S\$30). Promotion is available from **3 January to 5 March 2017**.



Universal Studios Singapore

Universal Studios Singapore will also join in the festivities as select characters such as Woody Woodpecker and the Minions revel in colourful festive outfits. Auspicious decorations will also adorn the Hollywood and New York zones to usher in the Lunar New Year. **As the theme park gears up to welcome its 25 millionth visitor, a special Silver Milestone promotion package is available at S\$138 from 3 January to 19 March 2017.** The packages includes one-day passes for two adults as well as photo, retail and F&B vouchers worth up to \$55.

RWS' Chinese New Year Entertainment Highlights:





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| Date: | 16 December 2016 to 5 February 2017 |
| Time: | 8pm |
| Venue: | Resorts World Theatre, Resorts World Sentosa |
| Price: | S\$38, S\$68, S\$98 and S\$128 |

Timeless classic tale of Mulan retold with a twist in groundbreaking new RWS's Chinese musical comedy

Direct from Taiwan after two sold-out runs, ***Mulan The Musical*** 《木兰少女》, an original and inspiring Chinese theatrical production, features a troupe of over 100 talented cast, creative and crew members, more than 85 sets of elaborate costumes and almost 3.5 tonnes of custom-made props and stage sets.

Given a fresh Singapore adaptation, this in-camp pandemonium and romantic hysteria with Hua Mulan (花木兰) as the female lead, features a star-studded cast including local celebrities Pierre Png (方展发) who plays the intimidating army camp's company sergeant major (总教头) who drips with machismo and Ann Kok (郭舒贤) who plays the bewitching Hua Mulian (花木莲) – sister of Mulan, as well as Taiwanese pop idol Chou Ting-Wei (周定纬) who plays the dashing General (大将军).

Powerhouse vocalists Lee Chien-Na (李千娜) will perform the titular role of Mulan till 14 January 2017 whilst veteran actress Lai Ying Ying (赖盈莹) will take over to play the female protagonist for the remaining show run. This year-end groundbreaking blockbuster production also showcases a blend of uplifting music score with new musical compositions to complement new scenes; two new original songs; witty dialogue incorporating familiar local colloquialism and local

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| | <p>humour; live singing and hilarious comedic elements.</p> <p>Audiences can expect hilarious modern twists to this well-loved evergreen tale which continues to celebrate filial piety, female empowerment and courage to defy social conventions. The rating and consumer advice for <i>Mulan The Musical</i> is “Advisory 16 (Some Mature Content and Coarse Language)”.</p> <p>For more information:  +65 6348 5555  http://www.rwsentosa.com/Mulan</p> |
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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 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.

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EDITORS’ NOTE

Note to Editors

1. High resolution photos can be downloaded from link: <https://app.box.com/v/RWSCNY2017>
2. All photos are to be attributed to: *Resorts World Sentosa*

