

press release

Resorts World Sentosa Rolls Out a Brand New Multi-Concept Dining Destination, Sessions, in Hard Rock Hotel

Sessions combines a vibrant restaurant specialising in popular crabs and seafood dishes, local hot wok favourites, a patisserie and cooking studio with classes led by celebrated chefs

SINGAPORE, 8 March 2017 – Resorts World Sentosa (RWS) has introduced a brand new dining destination in Hard Rock Hotel Singapore. Named **Sessions**, which alludes to a lively music session – a social gathering of musicians, performers and music lovers – the dining concept echoes the hotel’s distinctive hospitality with a rock and roll edge. A vibrant restaurant specialising in popular crabs and seafood dishes, local hot wok favourites, a patisserie, plus cooking studio rolled into one, Sessions is conceptualised for couples, families and friends to share good food and fun together. Designed with plenty of group seating and cosy communal spaces with bright coloured furnishings, Sessions is the place to let your hair down, bond and celebrate special occasions over a feast of classic favourites or creative dishes.

Tuck into satisfyingly delicious seafood at Sessions’ restaurant section, **Crab Sessions**. East meets West here as the freshest and most succulent seafood is whipped up in different styles to please every palate. Lovers of local seafood dishes can find the all-time classic *Singapore Chili Crab*; *Black Pepper Crab*; *Butter Crab*; *Sambal Squid* and *Drunken Prawns*. Those craving for tasty Cajun flavours can opt for the Louisiana seafood buckets, which are good for two to three persons, and filled with delicious catches of freshly steamed live shellfish. The *New Orleans Bucket* includes a steamed juicy large mud crab, prawns, mussels, clams, sweet corn and potato sprinkled with paprika. Or you can spice things up further with the dizzying array of Asian and Western chilli sauces provided. Other tantalizing dishes to try are the *Cajun Peel & Eat Prawns with Cocktail Sauce*; plump *Grilled Squid drizzled with Lemon Olive Oil*; *Black Shell Mussels Sautéed with White Wine and Garlic*; and *Southern Crispy Chicken Wings*.

There is something for everyone in the family as the menu also features crowd-pleasing local hot wok dishes such as *Salted Fish Fried Rice*; *Spicy Sambal Kang Kong* and *Prawn Paste Chicken Wings* alongside Western favourites such as *Grilled Rib Eye Steak* and *Mussels Sautéed with White Wine and Garlic*. With Singapore *zi char* and Louisiana cooking sitting cheek by jowl, Crab Sessions lets you satisfy all your different cravings under one roof.

The handcrafted drinks at Crab Sessions, refreshing and fun to drink, are not to be missed. Quench your thirst by taking your pick from the range of fruity cocktails served in light bulbs; mocktails and beer-ritas – frozen margaritas topped with an upside down bottle of beer. The signature gin-based

cocktail, *Crush on You*, is the perfect harmony of sweet and tart made with freshly squeezed lychee, pineapple and lime juice, and topped with rose syrup and grenadine.

Next to the restaurant space is **Sweet Sessions**, an inviting patisserie with large glass displays showcasing RWS Executive Pastry Chef Kenny Kong's heavenly creations. The acclaimed patissier who has amassed decades of experience in fine establishments in France, Switzerland, Hong Kong and Singapore, has won countless awards locally and regionally for his talents. Chef Kong is also the President of the Singapore Pastry Alliance since 2006, and continues to be a mentor to pastry chefs in Singapore's national pastry team.

Sweet Sessions is the perfect spot to indulge in his imaginative and exquisite desserts such as the delightfully hot, fluffy and rich *Pancakes*. A departure from the traditional pancake, the stack of molasses griddle cakes is stuffed with peanut butter and passion fruit crème, and is served with caramel popcorn and vanilla bean ice cream. The *Chocolate Balloon Melt*, Chef Kong's own tropical take of the novel melting chocolate sphere dessert, is a show-stopping "50 seconds" chocolate dome which melts away when a warm coconut sauce is poured over it to reveal an orange chiffon tart. Another Instagram-worthy dessert at Sweet Sessions is Chef Kong's *Frozen Yoghurt & Floss Tower* featuring homemade soft serve frozen yoghurt that is divinely light and smooth, topped with a flourish of pink candy floss, and served over dry ice. The desserts, along with an extensive selection of expertly prepared coffees, cakes and tarts, can also be enjoyed in the restaurant.

Enjoy the best Sessions has to offer at the **weekend dinner buffet on Fridays and Saturdays** which features a wide selection of fresh seafood, grilled meats and desserts. Highlights include *Poached Prawns; Louisiana Seafood Gumbo; Grilled Salmon with Citrus Zest; Grilled Rib Eye Steak; Chicken and Chorizo Jambalaya Rice; Chili Crab with Mantou* and *Black Pepper Crab*. The buffet is available at S\$75++ per adult or S\$37.50++ per child with a free flow of coffee, tea and infused tea.

For a fun and unique experience, the fully-equipped cooking studio within Sessions, named **Cooking Sessions**, lets you get behind the stoves. Outfitted with individual cooking stations as well as a dining area for up to 48 persons, it offers hands-on cooking classes under the guidance of a celebrity chef or the resident culinary expert. A variety of cooking programmes for participants of different culinary skill levels are available – from decorating cupcakes and baking cookies for the little ones (for children four years old and above at S\$18nett per child) to a fine-dining 3-hour multi-course menu cook-off competition which makes for an exciting team-building activity (S\$120nett per person).

The cook-off programme takes team-building to a new level of high by promising lots of excitement and adrenaline rush as participants – colleagues, friends or families – race against one another to emerge the winning team. Each team will learn a specific dish from a professional chef and cook it for the other teams who will grade the taste, presentation and service, all in the name of competitive fun. Get ready to master sophisticated creations such as *Seared Scallops with Tomato Coulis, Balsamic Caviar and Micro Greens; Mango Shrimp with Cucumber, Avocado and Mustard Dressing; Beef Medallions with Sous Vide Asparagus, Creamy Mashed Potatoes and Confit Tomato; and Panna Cotta with Passion Fruit Coulis, Raspberries and Mint Leaves!*

Sessions is located on the lobby level of Hard Rock Hotel Singapore. Crab Sessions is open for lunch from 12.00pm to 2.30pm, and dinner from 6.00pm to 10.00pm daily. Sweet Sessions is open all-day from 11.00am to 10.00pm daily. Visit our website at www.rwsentosa.com/sessions for the cooking class schedule at Cooking Sessions.

For reservations and enquiries, please call +65 6577 6567 or email sessions@rwsentosa.com.

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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

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from this link: <https://app.box.com/v/Sessions>
3. All photos are to be attributed to: *Resorts World Sentosa*



The tantalising Louisiana seafood buckets, good for two to three persons, are delicious catches of freshly steamed live shellfish.



Not to be missed are classic Singapore style seafood dishes like the *Red Chilli Crab*, *Black Pepper Crab*, *Butter Crab*, *Drunken Peel & Eat Prawns* and *Sambal Squid* which will satisfy every foodie's cravings.



Chef Kenny Kong's *Pancakes* is an indulgent stack of molasses griddle cakes with peanut butter and passion fruit crème, served with caramel popcorn and vanilla bean ice cream.



The *Frozen Yoghurt & Floss Tower* features homemade soft serve frozen yoghurt that is divinely light and smooth, topped with a flourish of pink candy floss, and served over dry ice.



The *Macaron Hamburger Bun* is a sweet treat of a warm chilli-chocolate chip cookie and macaron shell sandwiching marshmallows, mocha ice cream and mango leather that mimics cheese in a burger.

