

media alert

table65, Now Open on Saturdays for Lunch, Introduces a new Summer Menu

The modern European restaurant helmed by Dutch celebrity chef Richard van Oostenbrugge presents a seasonal menu brimming with refreshing flavours featuring fruits, herbs and summer seafood



table65's Summer menu features new light and bright creations that reflect the vivaciousness of the season such as Young potatoes filled with bagna càuda, mussels and sea succulents, briny oyster and chamomile velouté (left); Dutch red mullet with artichoke Barigoule, jus à Bécasse and toast rôtie (middle) and Couscous of basmati rice with seasonal vegetables, pistachio and Pierre Robert cheese (right).

SINGAPORE, 24 July 2019 – Now open for lunch on Saturdays, Resorts World Sentosa's latest celebrity chef restaurant, table65, refreshes its gastronomic repertoire this season with iconic European summer delicacies as well as fresh local ingredients. The restaurant's new Summer menu will continue to showcase inventive dishes with remarkable flavours and intriguing combinations of ingredients prepared with precision, which is characteristic of the bold and convention-defying direction of Chef Richard van Oostenbrugge and his culinary team. Guests can enjoy table65's new Summer creations in the **lunch menu on Saturdays** (3-course lunch at S\$85++), **Ladies Night dinner menu** (3-course dinner with free flow Prosecco at S\$98++) **on the first and third Thursdays each month**, and the **dinner menus** (Discovery Menu at S\$148++ or Experiential Menu at S\$218++) from **Tuesdays to Saturdays**. The menus can be viewed [here](#).

Chef van Oostenbrugge was named by Gault & Millau as the Netherlands' Chef of the Year in 2014. He ran the kitchen of the Two-Michelin-starred Bord'Eau in Amsterdam for seven years before opening the critically acclaimed Restaurant 212 in Amsterdam together with his friend, also a top Dutch chef, Thomas Groot in January 2018. Restaurant 212 was shortly awarded One Michelin star in the 2019 MICHELIN Guide Netherlands and recognised as the Best New Restaurant of the Year in the 2019 Gault & Millau Netherlands guide.

Chef van Oostenbrugge has brought Restaurant 212's award-winning dining experience to table65 at RWS which newly opened in December 2018. table65 prides itself as a fine-casual dining restaurant,

where guests can enjoy high quality fine-dining cuisine in a relaxed atmosphere. The restaurant's centerpiece is a large custom-designed chef's table that lets guests sit around the perimeter of the open kitchen, where the chefs cook, interact and entertain each and every guest like in a home kitchen.

Chef van Oostenbrugge's Summer menu of contemporary European dishes brims with bold yet refreshing flavours, revealing French, Dutch and Japanese influences.

Part of a trio of amuse bouche of fish done three ways, the ***Celeriac salad with sanbai-marinated ikura, horseradish and green yuzu*** is a burst of natural sweet, sour and umami flavours which immediately perk up the palate.

The ***Couscous of basmati rice with seasonal vegetables, pistachio and Pierre Robert cheese*** is redolent of beautiful green pastures. It is a light salad of long grain basmati rice grown in the Himalayas, romanesco cauliflower, zucchini, fava beans, grated roasted pistachio and Pierre Robert cheese which is buttery but mild in flavour and almost as white as snow. The clever layering of textures and flavours of the dish provides a delightful prelude to the rest of the repertoire.

The ***Young potatoes filled with bagna càuda, mussels and sea succulents, briny oyster and chamomile velouté*** evokes a summer holiday in Europe. The plump handmade gnocchi are filled with a bagna càuda emulsion, topped with a light sauce made from braising local clams, mussels, oysters and dried chamomile flowers, and garnished with crunchy sea succulents – giving guests a taste of the sea lifted by a subtle floral fragrance.

One of the main courses is the ***Dutch red mullet with artichoke Barigoule, jus à Bécasse and toast rôtie*** which uses the whole fish from fin to tail. The meaty, summer fish is baked on a thin slice of sourdough bread, causing it to turn crispy and absorb flavour from the almost crustacean-like rendered fish fat. It is topped with a creamy fish liver paté on toast and a full bodied sauce made from the fish bones and heads.

These new creations will star alongside table65's popular signatures like the "*Os a moelle*", *smoked herring bone, veal tartare with bone marrow, cockles and Beluga caviar, the Toh Thye San duck, binchotan roasted with blueberry aigre-doux and sauce Rouennaise* and the stunning *Apple with salted caramel, puff pastry and walnut*.

Booking details:

table65 is located on Level 1 of Hotel Michael in Resorts World Sentosa.

Till 31 December 2019, **enjoy 20% off table65's Saturday lunch menu** when you make an online reservation at www.rwsentosa.com/table65 with the code 'MC20' and pay with your Mastercard. Prior reservation is required at least 24 hours in advance. Terms and conditions apply. For enquiries, please call (65) 6577 7939/ 6688, or email table65@rwsentosa.com.

table65 is open for dinner from 6.30pm to 10.30pm from Tuesdays to Saturdays, and lunch on Saturdays from 12.00pm to 2.00pm. It is closed on Sundays and Mondays, except on eve of and on Public Holidays.

- 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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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.

[f /ResortsWorldatSentosa](https://www.facebook.com/ResortsWorldatSentosa) [@rwsentosa](https://www.instagram.com/rwsentosa) [#ComeForFood](https://www.tiktok.com/@rwsentosa) www.rwsentosablog.com

MEDIA CONTACTS

Resorts World Sentosa

Chloe Li

Tel: + 65 6577 9759

Email: chloe.myli@rwsentosa.com

Ogilvy (for Resorts World Sentosa)

Stephanie Chailert

Tel: +65 6213 7969

Email: stephanie.chailert@ogilvy.com

EDITORS' NOTES

1. High resolution photographs can be downloaded from link: <https://app.box.com/v/table65>
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)



A5 Ohmi Wagyu: A main course selection at table65 which is grilled and served with white clams, ramsons with fermented oxtail jus



Strawberry: Dessert of wild strawberries, elderflower foam, grains of paradise

