

## press release

### Lavish Feasts this Holiday Season at Resorts World Sentosa *Indulge in gastronomic experiences, sumptuous buffets, handcrafted cocktails, Christmas roasts and goodies in one dining destination*



Feast and raise a glass to friends and family this festive season at your pick of RWS restaurants or indulge at home with the selection of tantalizing festive cakes and roasts. Clockwise from left, Osia Steak and Seafood Grill's *Pasture-fed Lamb Rack*; the *RWS Celebrity Festive Tree Cakes* by award-winning RWS Executive Pastry Chef Kenny Kong; and the glorious *Turkey Wellington* available for takeaway.

**SINGAPORE, 1 November 2019** – Usher in the holiday cheer this festive season with feasts, treats and toasts aplenty at Resorts World Sentosa's (RWS, 圣淘沙名胜世界) repertoire of 10 dining establishments. From celebratory festive menus starting from 1 December, indulgent Christmas and New Year menus by the newly crowned Michelin-starred table65 as well as a host of Japanese, Italian, Australian and contemporary Chinese celebrity chef restaurants, RWS dishes up a world of vibrant flavours in one dining destination accompanied by a smorgasbord of tantalizing festive roasts, stunning cakes and seasonal tipples. In addition, Ocean Restaurant and Tangerine offer the most unforgettable settings if you are planning romantic celebrations with someone special. To best experience RWS's array of festive offerings, sign up as a **RWS Invites Members** on the spot when you dine at the restaurants or order festive goodies to enjoy exclusive discounted prices, even on Christmas and New Year's dinners! Visit [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining) for details.

## **Celebratory Festive Menus from 1 December 2019 to 1 January 2020**

**Osia Steak and Seafood Grill's** (澳西亚牛扒海鲜烧烤) 4-course festive menu from 1 to 23 December 2019 at S\$165++ per person (with a minimum of two diners) serves up scrumptious sharing platters of premium meats and seafood lovingly grilled on lava stones or roasted fresh and hot straight from the restaurant's custom-designed stone hearth oven. The Seafood Plate is generously heaped with *Grilled Maine Lobster, Skull Island King Prawn, Fremantle Octopus, Hokkaido Scallop and New Zealand Little Neck Clam* while the Grilled Meats Plate will tantalize meat lovers with perfectly seared *Sweet Pork Rack Chop, Angus Beef, Ribeye Steak, Pasture-fed Lamb Rack and Kangaroo Loin* sourced from boutique farms in Australia. Its 5-course Christmas and New Year's menus, also at S\$165++ per person with a minimum of two diners, present the best seasonal meats and seafood to satiate all appetites such as the *Hiramasa Kingfish with Avocado, Vine Tomato Salsa and Parsnip Crisp; Salsify Cream Soup with Crayfish and Truffle Cream; Duck Breast & Leg, Carrot Cumin Puree, Barley, Spiced Jus; and Wagyu Beef Tenderloin, Parsley Celeriac, Smoked Tomato and Bone Marrow Sauce*. A vegetarian set dinner will also be available on Christmas and New Year's.

**Syun** (Syun 春日本料理), helmed by Kobe-based Celebrity Chef Hal Yamashita who specialises in "nouvelle" Japanese cuisine, kicks off the season with a tempting 7-course dinner at S\$138++ per person from 1 to 23 December 2019 which includes an aperitif. It features the signature melt-in-the-mouth *Sea Urchin Rolled By Kagoshima A4 Wagyu Beef Topped with Smoked Caviar; Sous Vide Duck Breast with Egg Yolk Vinaigrette; Amadai Aqua Pazza and Hal Yamashita Tokyo Premium Beef Curry* which is renowned for its fruity, tangy and deep, rich Japanese



curry sauce. Its 6-course Osechi dinner menu on New Year's Day – also the Japanese New Year – at S\$208++ per person showcases luscious prized ingredients from Japan in delicious dishes like *Sea Urchin Rolled by Wagyu Beef; Charcoal Grilled Kagoshima A4 Wagyu Beef with Red Miso Sauce; Crab-Miso Tofu topped with Crab Meat with Jalapeno Dressing; and Ozoni (Grilled Japanese Rice Cake in Clear Soup)*. Sake pairing is available at an additional S\$88++.

**Tangerine** (天滋林鲜泰餐厅), nestled in the lushly landscaped ESPA with a view of an idyllic pond and a pretty herb garden, sets the tone for an intimate celebration with loved ones. Its light and fresh farm-to-table cuisine of Thai-inspired goodness will perk you up with its bright flavours in its 5-course festive menu that is available from 1 December 2019 to 1 January 2020 at S\$128++ per person. Created by renowned Thai celebrity chef Ian Kittichai, delicious



highlights include *Diver Scallop with Garden Herbs, Cashew Nut Milk and Jalapeno Dressing; Angel Hair Pasta with Bamboo Clam, Lumpfish Roe and Seaweed Sauce; Baked Lobster with Tom Yum Foam; and Thai Tea-ramisu with Mascarpone Cheese, Meringue, and Sweet Thai Milk Tea Sauce*.

**Forest 森** (Forest 森新派中餐厅), synonymous with elegant, contemporary Chinese fine-dining led by Singapore's own homegrown celebrity chef Sam Leong, places refined touches on enduring classics with a delicate dash of Asian spices. Available from 1 to 23 December 2019, its 6-course menu at S\$138++ per person features a *Trio Amuse Bouche of Pork Knuckle Collagen, Wasabi Prawn and Vietnamese Roll; Wagyu Beef Shank Roasted at 180°C, Deglazed in Veal Reduction and Slow-cooked with Spices and Herbs; and Fish Noodle Stir-fried in Signature Homemade X.O. Chili Sauce with Crab Meat and Prawn*. Its Christmas and New Year menus are priced at S\$188++.



Buffet lovers who hanker for both local seafood dishes and Western roasts can round up their family and friends for a jolly good time at the festive buffets at **Sessions** (Sessions 辣椒螃蟹新味餐厅). Combining the best of both worlds, the hearty spread comprise a *DIY Kueh Pie Tee station; Singapore Chili Crab with Deep-Fried Mantou; Herbal Prawn; Stir-fried Ee Fu Noodles with Seafood, Indian Masala Curry and Fragrant Biryani Rice* alongside *Seafood on Ice; Braised Stewed Beef; Grilled Sausages with Sauerkraut; Honey Baked Ham; Roasted Chicken; and Cajun Potatoes Wedges*.

At **Fratelli Trattoria** (福特利 Trattoria 意大利料理), savour divine seasonal Italian delicacies created from authentic age-old recipes with a creative touch. Gourmands can look forward to exquisite dishes like *Porcini Mushroom 'Cappuccino' with Toasted Brioche Bread and Black Truffle; Classic Carnaroli Risotto in Prawn Bisque Base with Mazara del Vallo Sicilian Red Prawns and Lipari Island Capers; and Chestnut Stuffed Turkey Breast Roulade with Glazed Pearl Onions and Marsala Wine Sauce* from 1 to 23 December 2019 in the 5-course dinner menu



available at S\$168++ per person. Its Christmas Eve and Christmas Day 5-course menu offers other indulgences like *Homemade Tortellini with Capon Consommé, Parmigiano Reggiano Cheese Espuma and Truffle; Foie Gras Escalope with Porcini "Trifolati", Toasted Brioche and Port Wine; as well as homemade traditional Italian sweets, Panettone and "Torrone" Nougat*. Its New Year's Eve and New Year's Day menu at S\$198++ per person is even more luxurious with a succulent *Beetroot Glazed Grilled Langoustine Tail with Buffalo Ricotta; Carnaroli Risotto with Alaskan King Crab Meat, Lime and Pink Pepper Scented Bisque; and the traditional Italian holiday dish, Classic Pork "Cotechino" with Braised "Castelluccio" Lentils*.



### **Experiential Festive Dining at RWS Celebrity Chef Restaurants on Christmas and New Year's**

For a gastronomic dining experience where you can dress down and defy all conventions, reserve seats at the chef's table overlooking the sleek open kitchen at Michelin-starred **table65**. Enjoy its sophisticated modern European cuisine while the chefs interact and banter with you or invite you into the kitchen to see the culinary action up-close. Its 8-course Christmas and New Year dinner menu, priced from S\$218++, showcases inventive dishes with remarkable flavours and intriguing ingredient combinations prepared with precision – such as its signature “*Os à moelle*”, *smoked herring bone*, *veal tartare with bone marrow*, *cockles and Beluga caviar*,



and the delightfully umami *Mozambique langoustine poached in duck fat, coffee and lemon with Albufeira style dashi*. A unique selection of excellent handcrafted cocktails with housemade infusions can also be enjoyed pre or post dinner at the restaurant's adjoining cocktail bar.

Whether you are in the mood for romance or the joy of dining to the jazzy sounds of White Christmas, it will surely be a night to remember at **Ocean Restaurant** (海之味水族餐厅) which 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. Using ingredients that are almost entirely sustainably sourced, Ocean Restaurant's menus take on an inspired celebratory note this season. Its Christmas and New Year set lunches start from S\$78++ per person for a 3-course menu, while its 6-course set dinner is available at S\$248++ per person. For Christmas lunch, savour exquisite and flavourful creations like *Risotto with Onsen Egg*, *Bacon Emulsion and Iberico*; *Slow Cooked Iberico Secreto with Textures of Onions*; and *Paris Brest with Vanilla Ice Cream and Hazelnut Praline*. For Christmas dinner, the menu comprises indulgent treats such as *Oyster with Farm Jelly and Red Wine Shallot*; *Foie Gras Roulade with Port Wine and Apple Compote*; *Hokkaido Scallop with Textures of Cauliflower and Apple Sauce Cream*; and *French Yellow Chicken with Supreme Silken Potato, Caramelized Tubers and Winter Truffles Jus*. New Year's dinner at Ocean Restaurant is also designed for romance with luxurious yet elegant creations like seasonal *Oyster with Cucumber Ceviche and Thai Salsa*; *Prawn Ravioli with Mung Bean and Black Bean Beurre*



*Blanc; Rougie Foie Gras Ala Plancha with Apple Compote and Almond Granola; and Australian Wagyu Striploin M6 with Miso Eggplant, Ratatouille and Red Wine Jus.*

Indulge in artistry on a plate at **CURATE** (CURATE 创意品鉴餐厅), winner in the Best Dining Experience category at the prestigious Singapore Tourism Awards in 2018. Its 5-course Christmas and New Year menu at S\$158++ per person is a feast for the senses where every dish is beautifully plated, and often, finished at your table. The elegant creations include a rich and buttery *Foie Gras Pate with Port Wine Glaze and Hazelnut Brioche*; a *Poached Boston Lobster with Sauce Americaine and Baby Spinach*; a crisp skin *Pan-seared Pike Perch with Smoked Beurre Blanc and Le Puy Lentils*; and *Grain-fed Beef Tenderloin with Béarnaise and Potato Mille Feuille*.



A theatrical gastronomic experience to match the cheers and fireworks of the festive season is in store at **TEPPAN by Chef Yonemura** (米鉄板日法融合餐厅) which combines French-Japanese Teppanyaki with fire and action. Headlined by the much-lauded Masayasu Yonemura, chef-owner of the acclaimed Two-Michelin-starred Shimmonzen Yonemura restaurant in Kyoto, the seasonal 5-course Christmas and New Year menu at S\$198++ per person highlights



his forte in blending elegant Japanese accents with the bold flavours of French cooking. A symphony of flavours can be enjoyed in the *Japanese Flounder Fish Carpaccio with Japanese Sea Urchin*; *Japanese Mushroom Soup with Truffle*; *Boston Lobster with Pumpkin Sauce*; as well as the sizzling *A4 Kagoshima Wagyu Beef Steak and Sautéed French Foie Gras* that is expertly prepared *a la minute* on the teppan grill.

For reservations at these RWS restaurants, please visit [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining), call (65) 6577 6688 or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com).

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

For home entertaining or corporate gifting that will leave an impression, RWS's selection of luscious gourmet takeaways will bring more indulgence to the table.

- **RWS Executive Pastry Chef Kenny Kong** who has won countless awards locally and regionally for his talents as well as a mentor to other pastry chefs, introduces a new edition of his petit log cakes set this year with the **RWS Celebrity Festive Tree Cakes** (S\$86nett for five mini log cakes). It comprises five mini log cakes, each delightfully shaped as a Christmas tree, in five distinct flavours and textures, each embodying the cuisine style of five RWS celebrity chef restaurants:
  - Osia Steak and Seafood Grill – Delice (This delight is made from chocolate bark, macadamia nuts and coriander, chocolate truffle and passion curd)

- Fratelli – Ivory (A combination of chestnuts sponge, candied clementine, zesty Tiramisu cream and petit macaroons, laced in white chocolate icing)
- Forest 森 – Santa (A fusion of honeyed peach compote, roasted coconut sponge, wild wolfberries and milk chocolate)
- Ocean Restaurant – Festive (A sculpture of flourless chocolate biscuit, lemon coriander mousse, hazelnut praline and caramel curd), and
- Syun – Holly (Black sesame ladyfinger biscuit coated with kumquat jam and filled with yuzu custard).
- **Rainbow Dribble Nutty Fruitcake (NEW):** A decadent six-layered homemade candied fruitcake with clementine, pistachio, red cherry, dried mango, Christmas spices and nuts. It is finished with zesty lemon curd buttercream, topped with a white drizzle and decorated with dainty mini meringues and candies (S\$60nett for 1kg)
- **“Herbal” Manuka Honey Licorice Log:** Manuka honey cashew nut nougat covers a score of citrus biscuit, with crunchy almond streusel, Mandarin orange chocolate mousse with a loquat jelly and kumquat confit (S\$80nett for 1kg)
- **Festive Asian Panettone:** A sweet and crunchy Asian-style panettone accompanied with Asian chestnuts, dried mango, candied pineapple and ginger, melon seeds and a cashew nut crust (S\$30nett for 500g)
- **Sessions Gula Melaka Chiffon Cake:** A signature aromatic and fluffy cake that is made from authentic Gula Melaka (palm sugar) from Malacca (S\$40nett for 600g)
- **Turkey Wellington:** A gorgeous roulade of turkey breast packed with portobello mushroom and prosciutto wrapped in puff pastry. Served with honey glazed carrot, parsnip, celeriac, brussel sprout, bacon wrapped chipolatas and herb-baked ratte potato, chestnut, turkey gravy and cranberry sauce (S\$228nett for 3kg, good for 10 to 12 persons)
- **Roast Chicken Tikka Masala:** Whole roasted chicken marinated with tikka masala served with aloo gobi, yellow squash, celeriac, brussel sprout, Naan bread, mint chutney and mango chutney (S\$118nett for 1.5kg, good for 4 persons)



For festive goodies and roasts orders, please call **(65) 6577 6567** or email [festive@rwsentosa.com](mailto:festive@rwsentosa.com). Last date for orders is on 24 December 2019 by 5pm. Collection of orders can be made from the Festive Kiosk at the Hard Rock Hotel Singapore (新加坡 Hard Rock 酒店) lobby, from 1 to 26 December 2019, 12pm to 8pm daily.

#### **Clink glasses with a limited edition festive tippie**

Get into the festive spirit with the *Berry Mary* cocktail at The Rock Bar (摇滚吧), located at Hard Rock Hotel Singapore. Available from 1 December 2019 to 1 January 2020 at S\$16++, the refreshing and tart concoction features cranberry juice that gives a taste of the holidays, with artisanal gin, vermouth and a lovely woodsy aroma from homemade rosemary syrup.



- 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 cuisines 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 nine 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

1. High resolution photos can be downloaded from link:  
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