

## press release

### Resorts World Sentosa celebrates the Year of the Rat “Huat” with six RWS prosperity yusheng in Singapore Chilli Crab, Japanese and Thai flavours plus delectable menus at Forest and Feng Shui Inn



Usher in the year of the rat with delectable culinary creations such as Fresh Green Lobster wok braised with chillies in Singapore style at Forest 森 (left) or take home delicious “Nian Gao” handcrafted by Feng Shui Inn’s Chef Li Kwok Kwong (right).

**SINGAPORE, 02 DECEMBER 2019** – Resorts World Sentosa (RWS, 圣淘沙名胜世界) celebrates the auspicious arrival of the Year of the Rat with a delectable culinary spread this Lunar New Year. Diners can look forward scrumptious culinary creations exquisitely curated at contemporary Chinese restaurant **Forest 森** and traditional Cantonese restaurant **Feng Shui Inn (风水廷)** from 10 January to 8 February 2020; and novel yusheng creations at **Sessions, Syun, Tangerine** and **TEPPAN by Chef Yonemura** – from 24 January to 8 February 2020.

#### An auspicious culinary celebration of Abundance, Prosperity and Vigor



Lunar New Year will not be complete without a family get together over authentic Cantonese fare. Helmed by veteran Hong Kong chef Li Kwok Kwong, **Feng Shui Inn (风水廷)** presents three exquisite menus to usher in the auspicious year of the Rat. Highlights include *Double Boiled Fish Cartilage Soup with Bird’s Nest and Fresh ‘Huaishan’*, *Braised 6-head Abalone served with Lobster Roll*, *Deep-fried ‘Live’ Soon Hock with Fried Garlic* and *Wok-fried Fish Noodles with Chinese Sausage*. Prices start from S\$108++ per person. Also available for dine in and take away is

the **Classic Auspicious Treasure Pot** (S\$508 for 10 persons) filled with ingredients such as fresh abalone, sea cucumber, premium “Lau Fau Shan” dried oysters, whole conpoy, live prawns, “East Star” grouper, German pork knuckle, Kurobuta pork and Japanese flower mushrooms; and **Premium Wealth Treasure Pot** (S\$1,088 for 10 persons) with luxurious ingredients such as 6-head fresh abalone, sea cucumber, fish maw, foie gras, “Lau Fau Shan” dried oysters, whole conpoy, live prawns,

German pork knuckle, Japanese flower mushrooms and chestnuts. Guests can end the meal at Feng Shui Inn with Chef Li Kwok Kwong's signature *Nian Gao* (S\$58++ per set) made with fresh coconut milk and fragrant Gula Melaka. Take your pick from three prosperity yusheng creations – ***Smoked Salmon Yusheng with Crisp Pearl Rice in Strawberry Sauce***, ***Tuna Yusheng with Sakura Shrimp in Lemon Citron Sauce*** and ***Traditional "Ikan Parang" Yusheng in Strawberry Sauce***. These refreshing yushengs are available each at two sizes: S\$78 (for 2 – 6 pax) and S\$118 for (7 – 10 pax). Set menus and yusheng will be available from 10 January to 8 February 2020.

Celebrate the Lunar New Year at **Forest 森** with family and friends where local celebrity chef Sam Leong reinvents contemporary Chinese cuisine with premium ingredients. Making a return this year is the restaurant's ***Signature Fruit Smoked Salmon Yusheng*** (S\$88++ for small, S\$108++ for medium and S\$128++ for large) – a sweet and zesty medley of tropical fruits such as jackfruit, green papaya and green mango and topped with crispy white bait and homemade citrus yuzu honey-lime dressing. Other exquisite dishes include *Pumpkin Bisque* braised with snow swallow nest and crab meat; *Primrose Pork Ribs* marinated with fermented bean curd paste and wok fried with crispy garlic; *Fresh Green Lobster* wok braised with chilies in Singapore style and served with crispy mantou; and Chef Leong's signature *Japanese Fragrant Rice* steamed with Chinese sausages, pan-seared foie gras and served in a mini pumpkin. Set menus and yushengs will be available from 10 January to 8 February 2020.



#### **Usher in good fortune and abundance with innovative yushengs at RWS**

New this year, several RWS's specialty restaurants have come up with their signature Lo Hei platters with innovative yushengs as interpreted by each restaurant's unique culinary style.



Get together with family and friends for a feast of chili crabs and a Chinese New Year themed buffet spread for a 'shio' beginning to a prosperous year at **Sessions**. Featuring an auto-wok station, diners can take their pick from a wide array of fresh local vegetables and seasonings, and let the auto-wok stir fry it to perfection. Diners can also look forward to a flaming satay and skewer station where meats are flambéed a la minute. In addition, not to be missed is **Sessions' Prosperity Yusheng with Deep-fried Soft Shell Crab in Chilli Crab Sauce** 富盛八方鱼生 (S\$88/set for 3-4 pax

and S\$108/set for 6-10 pax, available for dine-in and takeaway), featuring a deliciously punchy chilli crab sauce dressing, crispy golden brown soft shell crab, tangy cranberries, slices of juicy mango, red ginger, colourful julienned capsicum and nacho chips for that extra crunch.



Epicureans with a penchant for Japanese flavours and top grade sashimi can look forward to **Syun's Prosperity Yusheng** 春风洋溢鱼生 (S\$128/set for 2 – 4 pax, S\$288/set for 6 – 8 pax). Comprising prized treasures from the sea, the platter features *Awabi* (Abalone), *Kanpachi* (Amberjack), *Maguro* (Tuna), *Uni* (Sea urchin), *Tai* (Sea Bream), *Ikura* (Salmon roe) and *Hotate* (Scallop) served with shredded daikon, Japanese *Mizuna* (Potherb mustard), *Wakame* and *Gobo* (Burdock); and tossed with tangy sesame ponzu and yuzu citrus soy ginger dressing.



Get away from the bustle of the city and recharge with family and loved ones at **Tangerine**. Nestled in the tranquil recesses of ESPA at RWS and helmed by Thai celebrity chef Ian Kittichai, Tangerine serves a wholesome menu with a focus on farm-to-table goodness and hints of Thai flavours. Gourmands can toss to a prosperous New Year with Tangerine's **Thai inspired Prosperity Yusheng** 天滋富贵 (S\$68++ per set, for 2 pax, available only for dine-in) of Fresh King Salmon on a bed of julienned cucumber, sliced tomatoes, shredded white and purple cabbage,

carrots and edible flowers plucked fresh daily from the restaurant's adjoining herb garden, served with a spicy Thai chili garlic dressing.

For a fun and unforgettable meal for both the young and old in the family this Lunar New Year, bring them to **TEPPAN by Chef Yonemura**. They will be wowed by the teppanyaki showmanship as well as acclaimed Michelin-starred Chef Masayasu Yonemura's innovative French-Japanese fare. The restaurant's **Flambé Yu Sheng** (S\$48/set for 2 pax, available only for dine-in) is a unique warm salad dish of yakisoba served with julienned vegetables such as leeks, carrots and capsicums; the freshest assortment of Japanese seafood like prawns and scallops grilled fresh a la minute on the teppan and tossed with a housemade ginger sauce.



For reservations at these RWS restaurants, please call **+65 6577 6688** or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com). Visit [www.rwsentosa.com/cny2020-dining](http://www.rwsentosa.com/cny2020-dining) for more information.

- 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).

 /ResortsWorldatSentosa   @rwsentosa #comeforfood  [www.rwsentosablog.com](http://www.rwsentosablog.com)

## MEDIA CONTACTS

### Resorts World Sentosa

Felicia Boey

Tel: + 65 6577 9755

Email: [felicia.boey@rwsentosa.com](mailto:felicia.boey@rwsentosa.com)

### Ogilvy (for Resorts World Sentosa)

Stephanie Chailert

Tel: +65 6213 7969

Email: [stephanie.chailert@ogilvy.com](mailto:stephanie.chailert@ogilvy.com)

## EDITORS' NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://app.box.com/s/l6k3gulpqu0xr1f479q5kbnq14hga2j9>
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

