

## media alert

### Festive reunion feast of abalone abundance at RWS

*Usher in the Year of the Earth Pig with succulent abalone creations as every celebrity chef restaurant of RWS serves up a signature delectable abalone dish*



*Enjoy festive dishes specially created at RWS's celebrity chef restaurants such as (clockwise from top left) Forest 森's Signature Salmon Yu Sheng; Feng Shui Inn's Australian Fresh Abalone accompanied with Golden Oyster Dumpling; TEPPAN by Chef Yonemura's Grilled Live Abalone and Sea Urchin with Truffle Salt; and Forest 森's Ah Sam Abalone Mee Sua Braised with Sri Lanka Crab Meat in Superior Chicken Stock.*

**SINGAPORE, 3 January 2019** – Fortune gathers at Resorts World Sentosa (五福聚名胜) this Lunar New Year as Resorts World Sentosa (RWS, 圣淘沙名胜世界) invites guests to feast their way to prosperity with premium abalone delicacies prepared in innovative culinary styles across each of its celebrity chef restaurants. To usher in the auspicious year of the Earth Pig, guests can also toss up good fortune with two delicious signature Yu-Sheng options, celebratory reunion menus and specially handcrafted festive goodies.

Holding special significance in Chinese culture symbolic of abundance, wealth and good fortune, the **prized abalone** is prepared in several tantalising ways by the expert hands of our celebrity chefs. These include the richly-flavoured *Ah Sam Abalone Mee Sua Braised with Sri Lanka Crab Meat in Superior Chicken Stock* (Ah Sam 秘制鲍鱼蟹肉面线) (\$\$48++ per portion) by contemporary Chinese fine-dining restaurant **Forest 森** (Forest 森新派中餐厅); the beautifully plated and delicately

charred flavours of *Grilled Live Abalone and Sea Urchin with Truffle Salt* (烤活鲍鱼和海胆配松露盐) (S\$88++ per portion) by **TEPPAN by Chef Yonemura** (米鉄板日法融合餐厅); and *Australian Fresh Abalone accompanied with Golden Oyster Dumpling* (诸事顺利 • 澳洲鲜鲍鱼伴金蚝锅贴) (S\$118++ per portion), a delectable pairing of two succulent treasures from the sea at Cantonese fine-dining **Feng Shui Inn** (风水廷精品粤菜馆).

At **Forest 森**, local celebrity chef Sam Leong's *Signature Salmon Yusheng* (发财三文鱼捞生) is back by popular demand, served with deliciously crispy white bait and homemade citrus yuzu honey lime dressing for that bright fruity zest. This retro rendition of old-school yusheng will take diners down memory lane where they enjoy picking their own ingredients from a tiered counter to create their preferred flavour profile and proportion. Diners can enjoy the dish at S\$88++ for two to four pax, S\$108++ for five to eight pax, as well as S\$128++ for nine pax and above.

**Feng Shui Inn's Tuna "Lo Hei" with fresh orange and honey dressing** (遍地黄金香橙吞拿鱼捞起), a brainchild of Executive Chef Li Kwok Kwong, is a wholesome *yusheng* dish that perfumes generous slices of fresh and nutritious sashimi grade tuna with refreshing burst of citrus tang and a tinge of honey sweetness that will delight the palates with every mouthful. The dish can be enjoyed at S\$68 and S\$108 per set for three to six pax as well as six to 10 pax respectively.

Both Yusheng dishes will be available from 21 January to 19 February 2019 for both dine-in and takeaways.

Complete the festive meal with Feng Shui Inn's ultra-luxe **Treasure Pot** (风水廷盆菜) (from S\$468++) packed to the brim with abalone, scallops, foie gras and other seafood delicacies available for both dine-in and takeaways; or Feng Shui Inn's adorably pig-shaped **Nian Gao** (年糕) (from S\$58+).

Please refer to [Annex](#) for exciting abalone creations from celebrity chef restaurants and festive goodies. For dining reservations and festive takeaways, guests can contact: (65) 6577 6688, [dining@rwsentosa.com](mailto:dining@rwsentosa.com) or visit [www.rwsentosa.com/cny-dining](http://www.rwsentosa.com/cny-dining) for more details.

Along with the gastronomical indulgences, guests should not miss the stunning **2019 Chinese New Year Live Showcase – A-Mei, Anna & Eve Ai** (2019 新春音乐会 – 张惠妹, 安娜与艾怡良), featuring blockbuster megastar A-Mei (张惠妹), accompanied by Queen of Blues Ai Yi Liang (Eve Ai, 艾怡良) and rising starlet 18-year-old Anna (安娜) at the Resorts World Ballroom (名胜世界宴会厅); fun festive performances at Universal Studios Singapore (新加坡环球影城) and S.E.A. Aquarium (S.E.A.海洋馆); a gathering of divinity masters with the return of **Fortune Street** (富贵街); as well as lucky draws with attractive prizes. Programme details will be unveiled soon.

- 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 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](http://www.rwsentosa.com).

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### **EDITORS’ NOTES**

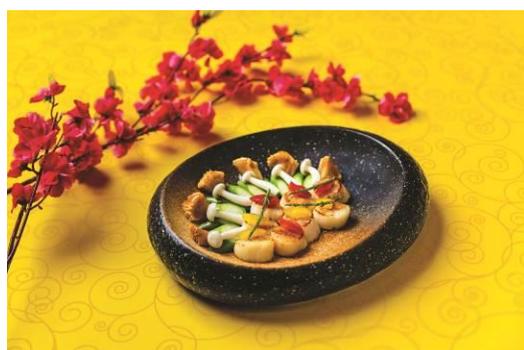
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## Annex

### RWS's exciting spread of delicious festive offerings to usher in the year of the Earth Pig



*Tuna "Lo Hei" with fresh orange and honey dressing*



*Sauteed Scallop with Monkey Head Mushroom and Wild Fungus*



*Feng Shui Inn goodies – Traditional Golden Pig "Nian Gao"*

#### **Feng Shui Inn (风水廷精品粤菜馆)**

**21 January to 19 February 2019**

Set menu at S\$178 per pax

This Lunar New Year, Executive Chef Li Kwok Kwong puts a twist to his authentic fine-dining Cantonese cuisine for the festive menu at Feng Shui Inn (风水廷精品粤菜馆).

The luxurious eight-course menu will feature the nutritious *Sauteed Scallop with Monkey Head Mushroom and Wild Fungus* (一本万利·猴头菇芦笋炒北海道带子), as well as *Double-Boiled Fish Maw and Chinese Ginseng Soup* (富贵生财·花胶党参响螺炖鸡汤) which nourishes the body and boosts the immune system, perfect for the health conscious.

As part of RWS's Abalone Abundance (发财鲍鱼宴), Feng Shui Inn also presents the flavourful *Australian Fresh Abalone accompanied with Golden Oyster Dumpling* (诸事顺利·澳洲鲜鲍鱼伴金蚝锅贴) this auspicious season, a bliss for seafood enthusiasts.

Feng Shui Inn also presents these festive dishes as part of its a la carte Chinese New Year menu:

- *Feng Shui Inn goodies – Traditional golden pig "Nian Gao"* (年糕)
- *Feng Shui Inn Treasure Pot* (风水廷盆菜)

#### **Forest 森**

**21 January to 19 February 2019**

Set menu at S\$108 per pax

Specialising in East meets West mod-Chinese cuisine and helmed by celebrity chef Sam Leong, Forest 森 will be serving divine auspicious dishes this festive season.

The highly-anticipated and greatly appetising six-course menu will feature contemporary Chinese dishes with a premium touch



*King Prawn Wok Fried with Minced Pork and Rice Wine accompanied by Cracker*

such as *King Prawn Wok Fried with Minced Pork and Rice Wine accompanied by Cracker* (金玉锦绣·锅粬酒糟虾).

Other delectable delicacies offered by Forest 森 from its a la carte Chinese New Year menu include:

- Supreme dried sea cucumber soup doubled boiled with herbal flower and grade black wolf berries (满载而归·原盅天籽兰花黑枸杞炖辽参)
- Crispy sesame chicken with pickles roulade ((招财进宝·芝麻百花鸡)



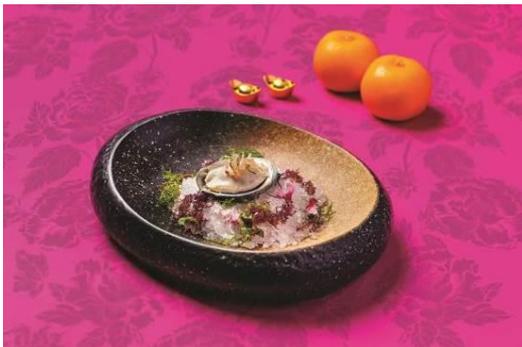
*Fratelli Trattoria's Abalone Salad in Raspberry Dressing with Herbs Mayonnaise and Pickled Vegetables*

**RWS's collection of other abalone delicacies  
4 to 19 February 2019**

Other abalone delicacies that await discerning food gourmand at RWS include:

**Fratelli Trattoria** (福特利 Trattoria 意大利料理): Relish the hearty serving of *Insalatina di abalone in dressing d'aceto di lampona, maionese alle erbe e verdure all'agro Abalone Salad in Raspberry Dressing with Herbs Mayonnaise and Pickled Vegetables* (覆盆子酱鲍鱼沙拉配香草蛋黄酱和泡菜) (S\$58++ per portion).

**CURATE** (CURATE 创意品鉴餐厅): Chef de Cuisine Benjamin Halat draws on his German roots and incorporates authentic German influences by serving a tangy and awakening *Braised Abalone with Sauerkraut Consommé and Parsley Oil* (红烧鲍鱼配德国酸菜和欧芹油) (S\$52++ per portion).



*Osia Steak and Seafood Grill's Abalone Ceviche*

**Osia Steak and Seafood Grill** (澳西亚牛扒海鲜烧烤): Enjoy the cool and refreshing *Abalone Ceviche* (酸橘汁鲍鱼), created by Chef de Cuisine Douglas Tay where the premium seafood is meticulously cured in citrus juices to fully bring out the natural flavours of the abalone (S\$28++ per portion).

**Tangerine** (天滋林鲜泰餐厅): Tangerine artfully presents a modernist approach using foam and curry to create an aromatic dish that delights the senses in *Seared Australia Abalone with Betel Leaves and Coconut Foam* (香煎澳洲鲍鱼配槟榔叶和椰子泡沫) (S\$68++ per portion).



*Sessions' Deep-Fried Abalone in Salted Egg*

**Sessions** (Sessions 辣椒螃蟹新味餐厅): Hard Rock Hotel Singapore (新加坡 Hard Rock 酒店)'s fun and exciting interactive three-in-one dining destination presents *Deep-fried Abalone in Salted Egg* (咸蛋鲍鱼), utilising the addictive umami salted egg flavour to produce a creative yet mouth-watering delicacy that encapsulates the tender abalone in golden crispy crust (S\$68++ per portion).

**Ocean Restaurant** (海之味水族餐厅): Situated within S.E.A.

	<p>Aquarium (S.E.A.海洋馆), next to the spectacular view of the Open Ocean Habitat, diners can dive into this unforgettable visual treat as they enjoy <i>Dashi Braised 6-head Abalone with Black Trumpet Mushroom and Glazed Daikon</i> (红烧6头鲍配黑喇叭菇和萝卜) (S\$68++ per portion).</p> <p><b>Syun</b> (Syun 春日本料理): Syun presents <i>Umani Awabi, simmered Japan Abalone with Uma-dashi-ankake</i> (鲜味日本鲍鱼), a delightful and refined dish that pairs simmered abalone with Uma-dashi-ankake that is light on the palates yet hearty (S\$100++ per portion).</p>
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