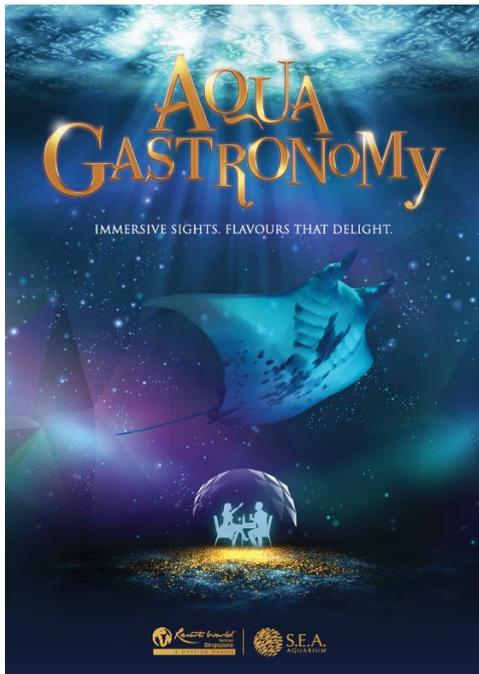


## press release

### Resorts World Sentosa Presents Aqua Gastronomy: Singapore's first and only underwater destination dining experience



*Dive into the depths of the ocean on this first-ever magical journey of its kind in the S.E.A. Aquarium.*

**SINGAPORE, 24 August 2020** – As the hospitality industry undergoes transformational changes during these unprecedented times, Resorts World Sentosa (RWS, 圣淘沙名胜世界) is revolutionising guest experiences with creativity and innovation. A destination dining from the very start, RWS has begun reimagining the future of dining by taking its unique combination of out-of-the-ordinary dining settings and diverse award-winning cuisines to greater depths. This September, guests will discover a brand new underwater dining experience where they can bond, share special moments and enjoy the here and now at RWS.

#### ***New Dining Experience – Aqua Gastronomy***

RWS is taking Southeast Asia's first and only underwater dining experience at its **S.E.A. Aquarium** to elevated grandeur with **Aqua Gastronomy**, a new spellbinding fusion of gastronomic bliss, ever-changing kaleidoscopic landscapes and breathtaking underwater performances accompanied by oceanic soundscapes. From **4 September to 31 October 2020**, **eight beautifully bespoke pods** will house guests in their exclusive and intimate dining space defined by a molecular-inspired frame,

providing a strongly thematic underwater dining experience set before S.E.A. Aquarium's centerpiece attraction, the **Open Ocean Habitat**.

Guests will dine in the company of over 100,000 aquatic inhabitants such as Reef Manta Rays, Hammerhead Sharks and Giant Groupers, submerged in the dreamy realm of a beautiful underwater terrain. Specially conceptualised by award-winning RWS in-house creators, the imposing vista of the awe-inspiring marine world along with an extraordinary combination of dynamic lighting effects, atmospheric music, delectable cuisine and underwater entertainment enthrall all five senses and completely immerse guests in the mysterious deep blue ocean.

Family and friends can bask in their favourite attraction in a different light with fine-dining in the heart of the S.E.A. Aquarium while couples seeking out new shared experiences can up the romantic quotient at this unique and unforgettable dining extravaganza. Diners will be pampered with a **modern and inventive Asian culinary repertoire prepared with 100% sustainably sourced seafood and local produce**. With an experience that engages, moves and educates, **Aqua Gastronomy** will redefine and set a new trend in destination dining.

### ***Culinary Journey of Theatrical Ocean-themed Cuisine***



*Misty Morning Sea*



*Ocean's Reflections*

Specially designed by Chef de Cuisine Marvas Huang of **Ocean Restaurant** and Chef de Cuisine Tony Choo of **Forest 森**, the **four-course dinner menu creatively pays homage to the abundance of fascinating treasures in the ocean**. Each creation is a visual splendor conjuring scenes of the deep blue and offers a delicious interplay of flavours and textures, exemplifying the chefs' talents, skills and imagination. Poetically named ***Misty Morning Sea, Ocean's Reflections, Shining Seas and Treasures of the Ocean***, the exquisite creations feature 100% sustainably sourced seafood that have been meticulously selected to ensure their farming, fishing or catching methods have minimal environmental impact. In support of the Singapore Food Story, the chefs first looked to **local fisheries Barramundi Asia and Ah Hua Kelong** which farm high quality seabass and shellfish respectively using sustainable practices. By including local seafood produce on the menu, their aims are to showcase their premium quality to diners and also reduce Aqua Gastronomy's carbon footprint.

Other featured ingredients include pristine hand harvested diver scallops from the Canadian North Atlantic (Marine Stewardship Council Certified), responsibly farmed Trout Caviar (Aquaculture Stewardship Council Certified), prawns from Vietnam (Best Aquaculture Practices Certified) and Norway langoustine caught from the Kattegat-Skagerrak area, where langoustine fishing levels are at a sustainable level and the fishermen are committed to protecting the seabed.

As each course is served, rich theatrics and effects are set in motion to excite and captivate the sense of taste, sight, smell and sound. Among the many surprises are graceful live choreography by professional underwater divers in the Open Ocean Habitat as they swim and glide among the curious marine creatures, which promise to be a sight to behold. The full menu can be found in [Annex A](#).



*Shining Seas*



*Handcrafted cocktails in vibrant colours of ocean flora and fauna*

### ***Safety Protocols & Services***

Already an SG Clean accredited venue before the Circuit Breaker, the S.E.A. Aquarium provides a **safe dining experience** for Aqua Gastronomy by prioritising the health, safety and well-being of our guests at the centre of all our experiences. Taking place after S.E.A. Aquarium's operating hours where the entire area is dedicated to the Aqua Gastronomy experience, guests will dine with peace of mind in their own reserved dining space demarcated by a beautiful and elegant structure.

Each dinner session exclusively accommodates up to 60 guests, where each pod is spaced more than 1.5 metres apart. Diners are assured of a clean environment with high air quality standards, as air conditioning units in the S.E.A. Aquarium are installed with high efficiency filters which eradicate more than 95% of all viruses, bacteria and particles. This is boosted by an ultraviolet germicidal irradiation system which further disinfects the air and kills pathogens using ultraviolet rays. As an added safeguard, plasma air ionisers are deployed across the dining area which generate ions to eliminate viruses and bacteria. In addition, all cutlery are wrapped and all dishes will be covered with cloches when they are served from the kitchen to your table.

Please refer to [Annex B](#) for Aqua Gastronomy's full list of Safe Management Measures.

**#SupportLocal – Bring home an artwork by a Singaporean illustrator**



As part of RWS' wider initiative to support local artists, RWS commissioned **Wu Yanrong, a talented young Singaporean artist** passionate about the ocean to illustrate the S.E.A. Aquarium's marine animals. Her whimsical yet lifelike illustrations have been printed into **collectible postcards** so that guests can bring home a little bit of the magic even as the dining experience draws to a close. The special collaboration between RWS and Wu underscores a shared mission to inspire protection of marine life

and their habitats. With a signature style characterised by calligraphy-style brushstrokes, Wu's work has graced the boutique window displays of luxury French label Hermes. The thoughtful parting gift also includes a jar of **housemade kelp sea salt**. Please refer to [Annex C](#) for more information on Wu Yanrong.

**Booking details**

Aqua Gastronomy will be held at the S.E.A. Aquarium's Open Ocean Habitat **from 4 September till 31 October 2020, Fridays to Tuesdays with one seating per night from 7.00pm to 9.00pm**. Detailed directions to the venue will be provided upon booking.

Aqua Gastronomy's **four-course dinner menu** is available at S\$118++. **RWS Members** will enjoy the **exclusive rate** of S\$98++. Children above the age of 10 years old are welcome.

Reservations for Aqua Gastronomy are now available at [www.rwsentosa.com/AquaGastronomy](http://www.rwsentosa.com/AquaGastronomy). Reservations are strongly encouraged as seating is limited and subject to availability.

- 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' NOTES

1. High resolution photographs can be downloaded from link: <https://app.box.com/s/vx1dafncxmkikb1rei3v2s9smpyudfpz>
2. All photographs are to be attributed to: *Resorts World Sentosa (圣淘沙名胜世界)*



## **Aqua Gastronomy Dinner Menu**

Four magical culinary treasures prepared with 100% sustainable ingredients.  
An extravagant six hands menu showcasing the eclectic repertoire of three distinctively  
skilful chefs.

**Chef de Cuisine**

**Tony Choo,  
Forest 森**

**Chef de Cuisine**

**Marvas Huang,  
Ocean Restaurant**

**Executive Pastry Chef**

**Kenny Kong,  
Resorts World Sentosa**

**Misty Morning Sea**

*by Chef Marvas Huang*

*MSC-certified Canadian Scallop, Thai-style Glass Noodle Salad, ASC-certified Trout Caviar*

**Ocean's Reflections**

*by Chef Tony Choo*

*Hong Kong-style Prawn (BAP-certified) Wonton, Norwegian Wild-caught Langoustine,  
Black Bean Sauce*

**Shining Seas**

*by Chef Marvas Huang*

*Sustainably-farmed Kühlbarra Seabass, Straits Mussels and Clams,  
Luminous Shiitake Essence, Fried Japanese Pearl Rice*

**Treasures of the Ocean**

*by Chef Kenny Kong*

*Ivories Chocolate, Bergamot Curd, Seawater Caramel, Seaweed Crumble*

**Petit Fours**

*Seashell Madeleines*

*Sea Salt, Kelp*

**Health & Safety Measures for a Safe Dining Experience at Aqua Gastronomy**

- Aqua Gastronomy takes place after S.E.A. Aquarium's operating hours. Total seating capacity will not exceed 60 people. Aqua Gastronomy comprises eight personal pods that can accommodate up to five people each, and five whimsically-decorated tables for up to four persons. Each pod and table will be spaced 1 to 2 metres apart to ensure safe distancing between different groups of diners.
- Air conditioning units in the S.E.A. Aquarium are installed with high efficiency filters boosted by an ultraviolet germicidal irradiation system. The filters effectively eradicate more than 95% of all viruses, bacteria and particles, while the ultraviolet irradiators further disinfect the air and kill pathogens using ultraviolet rays.
- Plasma air ionisers are deployed across the dining area which generate ions to eliminate viruses and bacteria.
- Guests will be required to comply with SafeEntry and temperature checks before being shown to their seats.
- Guests will be provided with digital tablets to browse the menu for food as well as wine and cocktails selection.
- Contactless payment is available and encouraged.
- All dishes are served covered with cloches from kitchen to table.
- All cutlery are covered and wrapped with a napkin before being placed on the table.
- Envelopes are provided for guests to store their face masks during meals.
- Culinary and service staff don face masks at all times.
- Guests are required to keep on their face masks except when consuming food and beverages.
- Safe Distancing Ambassadors are deployed to ensure that guests observe safe distancing when stepping out of their pods to watch and take photos of the underwater divers and marine animals at the Open Ocean Habitat.
- Additionally, floor markers guide guests on designated queuing and standing positions at the Open Ocean Habitat to ensure safe distancing.

### **Profile of Wu Yanrong**

The talented RMIT University alumnus is a graphic designer and illustrator. With a long-time fascination with the ocean and its inhabitants, Wu Yanrong has had her own solo show featuring crustaceans. Her expressive brushstrokes are influenced from years of practising Chinese calligraphy, where each stroke is decisive and essential, thick and thin, heavy and light, wet and dry, and free and controlled all at the same time. Her paintings that appear in Aqua Gastronomy's postcards continue her love affair with marine life and celebrate their diversity. She highlights the importance of balance through her brushstrokes where each is essential to the whole visual, like how every part of the ocean is vital.

Resorts World Sentosa is proud to #SupportLocal by commissioning this young talent.