

media alert

New Autumn Menu at table65 and Australian Free-Range Tomahawk Steaks at Osia Steak and Seafood Grill

Relish Michelin-starred table65's autumn menu of deep and smoky flavours, and Osia Steak and Seafood Grill's first-ever Tomahawk Steak Fest with complimentary wine.



table65's Coral trout baked on pits and seeds with jus of Japanese leek cooked in hay (left) and the Tainori 64, Dominican chocolate with sea buckthorn and marigold flower (right).

SINGAPORE, 14 September 2020 – Following the successful launch of Aqua Gastronomy, destination dining at Resorts World Sentosa (RWS) is on a roll as its signature restaurants table65 and Osia Steak and Seafood Grill present moreish autumn creations and the king of steaks. At **table65**, enjoy a complimentary bottle of Riesling on Tuesdays with every order of two 5-course set dinners, and corkage-free Wednesdays of one bottle per cover until 29 September 2020. At **Osia Steak and Seafood Grill**, RWS members will enjoy two complimentary glasses of wine with any order of a Tomahawk until 4 October 2020.

table65 welcomes Autumn with new luscious creations

With a brand new European autumn menu, the Michelin-starred table65 adds a dimension of deeper and smokier flavours into its gastronomic repertoire. The restaurant's new luscious autumn menu continues its iconic modern European flair in French and Dutch flavours with a Japanese twist in three new dishes, the **Coral Trout**, **Iberico Pork** and **BBQ Lobster**. Guests can enjoy table65's new autumn creations in the **4-Course Set Dinner** (\$118++) or **5-Course Set Dinner** (\$148++) from **Tuesdays to Saturdays**. The menu can be viewed [here](#).

The **Coral Trout** offers bite-sized fresh coral trout mousse baked on pits and seeds of sunflower, sesame and pumpkin. Roasted to a perfect crispy finish, the trout mousse encapsulates a smoulderingly nutty flavor that is satisfyingly rich and complex. The jus of Japanese leek cooked in wild hay oil and infused with wild herbs is drizzled over the crispy baked coral trout to further lend it deep, earthy and smoky accents.

The slow-cooked crispy **Iberico Pork** uses high quality cuts of Iberico jowl, glazed to perfection with an outer layer of puffy, crispy skin that gives a satisfying crunch as you sink your teeth into it. The silky smooth and slightly nutty Iberico jowl meat is well complemented by an accompanying sweet and sour bacon jam which adds layered flavours and textures into every bite. A pinch of homemade walnut miso further brings out its umami taste, and a pickled girolle mushroom is paired at the side to balance the richness of this dish.

The **BBQ Lobster** brings to you fresh lobster grilled over the barbeque and glazed with bacon oil for an intense smoky and meaty savouriness. This dish gains added complexity with a dash of mushroom duxelle for a refreshingly herbal flavour, and soft fluffy potato gnocchi with crispy shrimps on the side. A splash of a unique and distinctive vin jaune sauce marked by notes of curry, citrus, nuts and anis makes this seafood dish simply unforgettable.

These new creations will star alongside table65's new signature dessert – the stunning **Tainori 64**, an elegantly plated golden chocolate leaf made from 64% cacao from Dominican Republic, sea buckthorn and marigold flowers, offering fruity and floral notes to its rich and complex chocolate flavour. Deftly handcrafted using the mold of a real frozen leaf, this is an edible work of art by a dessert maestro.

Booking details:

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

Till 29 September 2020, enjoy a complimentary bottle of Dr. Loosen Riesling with every two 5-course set dinners ordered on Tuesdays. Every Wednesday, corkage will be waived for 1 bottle per cover, with an order table65's 5-course set dinner menu. Terms and conditions apply. For enquiries and reservations, please call (65) 6577 7939/ 6688, email table65@rwsentosa.com or visit www.rwsentosa.com/table65.

table65 is open for dinner from Tuesdays to Saturdays with the first seating at 6.00pm and the second seating at 8.30pm. It is closed on Sundays and Mondays.



Osia's Beef Tomahawk



Osia's Tomahawk Wellington

Osia Steak and Seafood Grill introduces its first-ever Tomahawk Steak Fest

Till **4 October 2020**, the modern Australian Osia Steak and Seafood Grill brings to you its first-ever Tomahawk Steak Fest that stars the king of steaks from free-range farms in Australia. The impressively huge bone-in thick ribeye will turn heads and induce envy the moment it is dished out from the kitchen.

Flame-grilled over lava stone and seasoned with a rich homemade spiced rub that includes one of Australia's native superfoods, the Davidson plum, opt for either the Southern Australian grass-fed **Little Joe Beef Tomahawk** (\$230++) or the Gippsland grain-fed **Black Angus Beef Tomahawk** (\$185++).

For fans of Beef Wellington, Osia's **Tomahawk Wellington** (\$210++) hails from the fertile Riverina region of New South Wales. The steak is not only roasted to a perfect tenderness, it is coated with a creamy mushroom duxelle, wrapped in savoury parma ham, and encrusted in a crispy and flaky puff pastry.

Each Tomahawk steak weighs 1.5kg and is good for sharing by 2 to 3 guests.

Booking details:

Osia Steak and Seafood Grill is located on Level 1 of Festive Walk in Resorts World Sentosa.

Till 4 October 2020, RWS members will enjoy two complimentary glasses of wine with every order from the Tomahawk menu. Terms and conditions apply. For enquiries and reservations, please call (65) 6577 6560 / 6688, email osia@rwsentosa.com or visit www.rwsentosa.com/osia.

Osia Steak and Seafood Grill is open for lunch and dinner on Thursdays to Mondays with the first seating for lunch at 12.00pm and the second seating at 1.30pm. The first seating for dinner is at 6.00pm and the second seating is at 8.00pm. It is closed on Tuesdays and Wednesdays, 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, 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, and a casino. 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 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.

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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/fur54rk94wo33asgc5fsl6qkimp2g9qb>
3. All photographs are to be attributed to: Resorts World Sentosa (圣淘沙名胜世界)



table65

Crispy Iberico pork jowl, pickled girolles, bacon jam and walnut miso



table65

BBQ lobster with crispy shrimp potato, vin jaune and bacon

