

press release

来名胜，牛起来：Delight in Spring's Flavours this Chinese New Year at Resorts World Sentosa

Feast your way to good health and prosperity with healthy Yusheng, classic delicacies, sustainable creations and handcrafted goodies from RWS's Cantonese, Modern Asian, Japanese and Australian restaurants while Aqua Gastronomy's new Spring Edition and final run reimagines CNY celebrations



Prosper with Feng Shui Inn's nine-course Eternal Fortune Set Menu (left) and feast royally on the Cantonese Steamed King Prawn with Dragon Chive, Vermicelli, Yellow Emperor Chilli and Mini Pumpkin Mantou (right) from Aqua Gastronomy's Spring Edition menu.

SINGAPORE, 5 January 2021 – As we enter a glittering period of festivities, good fortune and coming together with our families and loved ones, Resorts World Sentosa (RWS, 圣淘沙名胜世界) ushers in the Year of the Ox with a mouth-watering selection of goodies, premium menus, and unforgettable dining experiences. Take your pick of sumptuous Chinese New Year menus and auspicious yet healthy Yusheng and festive creations offered by **Feng Shui Inn** (风水廷精品粤菜馆), **Osia Steak and Seafood Grill** (澳西亚牛扒海鲜烧烤), **Ocean Restaurant** (海之味水族餐厅), and **Syun** (Syun春日本料理). In Chinese culture, water represents life and wealth which makes it opportune to dive into the new mystical **Spring Edition of Aqua Gastronomy** (深蓝夜宴新春特别版), where you will be able to dine in underwater pavilions at S.E.A. Aquarium's Open Ocean Habitat while being treated to a multisensory extravaganza. Finally, be spoiled for choice with Resorts World Sentosa's delicious selection of **handcrafted Chinese New Year goodies** available for takeaway and delivery.

Chinese New Year menus with premium ingredients, modern and sustainable dishes, auspicious grilled whole fish, and Japanese-inspired dishes at RWS's signature restaurants (18 Jan to 26 Feb 2021)

Set an auspicious tone for the upcoming year with RWS's lavish Chinese New Year menus. Whether you're seeking a truly decadent experience or looking to become a more sustainable diner, RWS's array of Chinese New Year menus are sure to prove a memorable treat for everyone.

Indulge in the best of prized traditional ingredients at Cantonese fine-dining destination **Feng Shui Inn**.

Gourmands will be able to savour a sumptuous repertoire of special dishes by the restaurant's Hong Kong-born veteran **Executive Chef Li Kwok Kwong (李国光)**, such as **Abalone Yusheng with Sea Grapes and Japanese Sakura Dried Shrimp**; **Vegetarian Yusheng with Sea Grapes and Black Fungus**; **Steamed Handmade Beancurd with Scallop and Dried Radish**; **Baked Boston Lobster with Superior Stock**; and the **Premium Wealth Treasure Pot** made with Chef Li's secret stew recipe using Yunnan Ham, Pork Knuckle, Dried Oyster, Dried Scallop, Abalone Sauce, Spiky Sea Cucumber from Japan and Premium Fish Maw from South Africa. Feng Shui Inn's selection of set menus is sure to whet diners' appetites, where the Everlasting Happiness Set Menu (金牛献瑞富贵荣华套餐) at S\$128++ per person with a minimum of four diners is perfect for the health conscious with *Double-boiled Lotus Root Soup with Dried Oyster, Sea Whelk and Bamboo Pith*, and *Sautéed Hokkaido Scallops*; and the Eternal Fortune Set Menu (金牛献瑞金玉满堂套餐) at S\$288++ per person with a minimum of four diners is replete with tasty indulgences like *Braised Imperial Bird's Nest Soup*, *Fortune Claypot Deluxe with 6-head Abalone and Golden Sea Cucumber*, *Steamed Giant Grouper in Hong Kong Style* and *Sliced Roasted Chicken with Foie Gras*.



Feng Shui Inn's Baked Boston Lobster with Superior Stock



Ocean Restaurant's French Suckling Pig and Dutch Hiramasa Yusheng

Environmentally conscious diners will be pleased to tuck into **Ocean Restaurant's** creations by Chef de Cuisine Marvas Huang (黄凯翔), who proudly uses sustainable ingredients to offer modern takes on traditional Chinese dishes. Be immersed in an entrancing underwater view of marine life while tucking into innovative plates such as the *Dutch Hiramasa Yusheng* where the sustainably sourced fish is paired with daikon, yuzu, pomelo and honey; juicy *French Suckling Pig* with kumquat, mustard, cherries and hoisin jus; silky *Ocean's Style Saliva Chicken (口水鸡)* prepared with the earthy French guinea fowl; and *French Sea Whelk*, a luxurious version of pao fan (泡饭) where the stock is made from premium Japanese dried scallops and is served with smoked ikura and sweet juicy blue swimmer crabmeat. This modern Asian 5-course dinner set menu is available from S\$168++ per person.

Featuring ‘Big Fish’ sharing platters, **Osia Steak and Seafood Grill**’s celebratory offerings are bound to satiate even Singapore’s biggest seafood aficionados. These large whole fish dishes – which guests can choose for them to be grilled over the restaurant’s lava stone grill, wrapped in parchment paper and steamed or baked in a stone hearth oven till smoky with crusty skin and moist tender flesh – are perfect for family sharing this season, as they signify prosperity, abundance and auspiciousness. Highlight dishes include *Grilled Wild-Caught Dutch Dover Sole* at S\$210++; *Steamed New Zealand Wild Snapper* at S\$210++ and *Oven-roasted Australian Fresh Water Rainbow Trout* at S\$220++ which each serves three to four persons. Each ‘Big Fish’ sharing platter offers a selection of lemon butter sauce, béarnaise sauce, and mixed herb butter, and is served with a watercress salad and a parmesan potato puree.



*Osia Steak and Seafood Grill’s
Australia Farmed Murray Cod*



*Syun Style Special Yu Sheng (Kagoshima
Wagyu Beef Salad with Sesame Ponzu Sauce)*

Those craving cuisine from the Land of the Rising Sun will have to look no further with **Syun**’s Japanese takes on Chinese New Year dishes. Helmed by Kobe-based Celebrity Chef Hal Yamashita, the restaurant boasts contemporary “nouvelle” Japanese cuisine starring air-flown ingredients from Japan. Diners can tuck into inspired dishes such as the *Syun Style Special Yu Sheng* (Kagoshima Wagyu Beef Salad with Sesame Ponzu Sauce) and *Abalone Steak with Salmon Roe*, and experience the entire special 5-course set menu from S\$188++ per person.

For reservations at Feng Shui Inn, Ocean Restaurant, Osia Steak and Seafood Grill, and Syun, please visit www.rwsentosa.com/cny-dining, call (65) 6577 6688 or email dining@rwsentosa.com.

Aqua Gastronomy's final run presents an auspicious Spring Edition for the ultimate underwater CNY celebration (14 Jan to 28 Feb 2021)



BBQ USDA Prime Ribs with Douchi Glaze and Salted Egg Yolk Cereal served with Beef Wanton



Suan Cai Patagonian Toothfish, Bamboo Shoots and Trout Caviar served with Hong Kong Style Lap Mei Fan

RWS's underwater destination dining experience, Aqua Gastronomy, is back by popular demand for a final round this upcoming Chinese New Year with a fresh new Spring Edition from **14 January till 28 February 2020**. A visit to the well-loved dining destination promises to be one of your most memorable Chinese New Year celebrations. Step through an elegant festive lantern hall to enter a theatrical and multisensory extravaganza where you dine in an underwater pavilion decked out in chic modern Chinese decorations while listening to a narration of a folktale about the Dragon Emperor's invitation to The Golden Ox to his underwater palace for a splendid feast. Every seat in the pop-up restaurant further offers a grand and breathtaking view of over 40,000 marine creatures in S.E.A. Aquarium's centrepiece attraction, the Open Ocean Habitat.

Admire the profound beauty of marine life and appreciate the importance of ocean conservation as our chefs took great care in the selection of sustainable seafood. The first course of *Reinterpreted Yusheng of GAP-certified Loch Fyne Smoked Salmon with Cashew Nuts and Tangy Orange Sauce* is a healthy take on tradition starring the finest Scottish smoked salmon alongside lightly cooked fresh fruits and vegetables. The second course of *Steamed King Prawn with Dragon Chive, Vermicelli, Yellow Emperor Chilli and Mini Pumpkin Mantou* abounds with auspicious ingredients. An adaptation of the Cantonese steamed razor clams with vermicelli, the juicy King Prawn is elevated with a punch of heat from the Hainan yellow emperor chilli. The *Suan Cai Patagonian Toothfish, Bamboo Shoots and ASC-certified Trout Caviar served with Hong Kong Style Lap Mei Fan* is inspired by the Szechuan classic Suan Cai Yu (酸菜鱼) where the fish is steamed and paired with French beurre blanc blended with sour mustard.

Each of the creations in the 5-course Modern Asian menu is served in tandem with specially designed dynamic lighting effects and atmospheric music – changing from joyous cherry blossom pinks to rippling wave effects and even vibrant kaleidoscopic colours to unveil an **underwater dragon dance performance**.

A 5-course set menu starts at S\$168++ for non-members, and at S\$138++ for RWS members. There is a minimum spend of S\$600nett per pod (accommodates up to six guests) and S\$350nett per table (accommodates up to four guests). Aqua Gastronomy's Spring Edition will run from 14 January till 28 February, Thursdays to Tuesdays, with two seatings per day at 6.00pm and 8.30pm. It is closed on Wednesdays except for eve of public holidays or on public holidays.

For reservations, please visit www.rwsentosa.com/aquagastronomy, call (65) 6577 6688 or email dining@rwsentosa.com. Advance bookings are strongly recommended for this final edition of Aqua Gastronomy.



Golden Mandarin Orange, Tangerine Delicacies, Snow White Almond Biscuit, Osmanthus Red Bean Compote, Hawthorn Flakes and Citrus Bak Kwa Crumble



Aqua Gastronomy's selection of handcrafted Spring cocktails

Sink your teeth into RWS's sweet festive treats and deluxe festive hampers (10 Jan to 26 Feb 2021)



Feng Shui Inn's Premium Wealth Treasure Pot, Yu Sheng and Handcrafted Goodies are available for takeaway and delivery.

Treat yourself and your loved ones to masterfully crafted Chinese New Year goodies by RWS Executive Pastry Chef Kenny Kong, who is armed with over 30 years' experience. Friends and family members will enjoy his creative cookie variations, which include the aromatic **Premium Almond Sugee Cookies** (橘子杏仁苏吉饼) at S\$27.50nett and **Premium Grapeseed Cashew Cookies** (葡萄籽腰果饼) at S\$27.50nett. Other delectable morsels visitors can look forward to include **Wasabi Salted Peanut Bars** at S\$27.50nett and **Black Sugar Salted Peanut Bars** at S\$27.50nett. Those who prefer more traditional takes on festive snacks will be pleased to find that titbits, such as low-sugar pineapple tarts; love letters; hei bee hiam love letters; spicy mini shrimp rolls; traditional beehive cookies; crispy peanut cookies; and Gold Coin Bak Kwa, are easily available online for purchase.

Cantonese fine-dining destination **Feng Shui Inn** will be bringing the feast into your homes with their Festive Goodies Selection. Tuck into freshly handcrafted elevated renditions of classic dishes, such as **Carrot Cake with Taro and Golden Oyster** (S\$68nett); **Chestnut Cake with Lily Bulb and Wolfberry** (S\$48nett); **Double Happiness Nian Gao** (S\$58nett); **Golden Coconut Ingot Nian Gao** (S\$58nett); **Classic Auspicious Treasure Pot** (S\$588nett); and the **Premium Wealth Treasure Pot** (S\$1088nett). Its *Abalone Yusheng with Sea Grapes and Japanese Sakura Dried Shrimp* (S\$108nett); *Smoked Salmon Yusheng with Crispy Pearl Rice and Kailan* (S\$88nett) and *Vegetarian Yusheng with Sea Grapes and Black Fungus* (S\$78nett) will also be available for takeaway and delivery.

Express wishes of auspiciousness and good fortune for the upcoming year with Feng Shui Inn's premium hampers. Priced at S\$488nett, the **Abundant Prosperity Gift Set** (牛奉健康丰盛贺礼) includes a bottle of Clos Henri Sauvignon; a bottle of Clos Henri Pinot Noir; one can of Australia 4 head Abalone (New Moon), one can of Chinese Abalone, two sets of Birds' Nest beverage; Chef Kenny's selection of cookies; Gold Coin Bak Kwa; and more. The **Abundant Treasures Gift Set** (金牛得意珍宝贺礼) will suit those looking to impress. It is priced at S\$788nett and includes a Glenfiddich 12-year CNY gift pack; a bottle of Vasse Felix Cabernet Sauvignon; Australian 4 head Abalone from New Moon; freshly brewed birds' nest; Premium Giant Conpoy; Chef Kenny's selection of cookies; Gold Coin Bak Kwa; and more.

Pre-order RWS's Chinese New Year Goodies and Yusheng online at www.rwsentosa.com/cny-dining. Pre-orders close on 20 February 2021 at 5pm.

Early Bird Promotions

Mastercard and Resorts World Sentosa members will also be entitled to a selection of promotions and discounts this season.

Mastercard holders can enjoy 30% off RWS Goodies and Hamper Gift Sets as part of the Early Bird special from 10 January to 10 February 2021 and 10% off from 11 to 26 February 2021. From 18 January to 10 February 2021, pay by Mastercard at Feng Shui Inn, Syun and Osia Steak and Seafood Grill to receive 30% off the Chinese New Year menus and creations.

RWS Members will receive 20% rebates on RWS Goodies and Hamper Gift Sets from 10 January to 26 February 2021 as well as the Chinese New Year menus and creations at Feng Shui Inn, Syun and Osia Steak and Seafood Grill from 18 January to 10 February 2021.

- 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. 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. High resolution photographs can be downloaded from this link:
<https://app.box.com/s/g56fw6nklstfcobvgjzw1sqlsf24frz>
2. All photographs are to be attributed to: Resorts World Sentosa (圣淘沙名胜世界)