

media alert

Luxury in a Leaf: Resorts World Sentosa's Signature Dumpling Feast Set Features 8 Divine Dumplings

Delve into a medley of authentic Asian flavours from Hakka and Nonya to Japanese and Thai, all specially curated by eight expert chefs using only the finest ingredients



This Dragon Boat Festival, Resorts World Sentosa (RWS) presents a Dumpling Feast of updated classics in an array of Asian flavours handcrafted by eight of its expert chefs. Available for orders from 14 May to 16 June, the luxurious set features Feng Shui Inn's *Golden Summer Dumpling* and *Nonya Sapphires Dumpling*, Osia Steak and Seafood Grill's *Eternal Amber Dumpling*, Syun's *Chest of Pearls Dumpling*, *Twin Treasures Dumpling* by RWS Executive Chef Tang Puck Seng, *Bouquet of Rubies Dumpling* by RWS Executive Pastry Chef Kenny Kong, *Ocean's Jewels Dumpling* by RWS Executive Sous Chef Goh Wee Meng and *Siamese Jade Dumpling* by RWS Chef de Cuisine Surangkana "Aae" Sub-Anan.

SINGAPORE, 6 May 2021 – Indulge in a luxurious eight-piece gourmet **Dumpling Feast** (圣淘沙名胜世界八粽经典配套: 粽叶飘香, 品味奢华) set from Resorts World Sentosa (RWS, 圣淘沙名胜世界) at S\$118 nett this Dragon Boat Festival. Specially handcrafted by eight expert chefs from across RWS including **Feng Shui Inn** (风水廷), **Osia Steak and Seafood Grill** (澳西亚牛扒海鲜烧烤), and **Syun** (春), each dumpling is a unique and elaborate delicacy that showcases each chef's culinary repertoire and skillful techniques. Available for [orders from 14 May to 16 June 2021](#), take your family and loved ones on a diverse gastronomic journey through authentic Asian flavours from Hakka and Nonya to Japanese and Thai with this pleasing collection of sweet and savoury.



Golden Summer Dumpling by Chef Li Kwok Kwong of Feng Shui Inn (金色夏天粽): A Hakka-style delight starring abalone and smoked duck

Inspired by the delicious traditional rice dumplings he enjoyed as a child in his native Hong Kong, Feng Shui Inn’s Executive Chef Li Kwok Kwong has created a Hakka-style dumpling that is made using eight premium ingredients to signify abundance – a braised whole 10-head abalone, smoked duck, five-spice premium pork belly, sustainably sourced crab meat, Japanese Hokkaido dried scallops, salted egg, roasted chestnuts and mung beans. The glutinous rice is first soaked for eight hours till plump, stir-fried with oyster sauce and then packed with the tasty ingredients into a large square-shaped bamboo leaf parcel. After steaming, the sumptuous bundle takes on an irresistible aroma and blend of flavours.



Ocean’s Jewels Dumpling by RWS Executive Sous Chef Goh Wee Meng (海洋珍宝粽): A delicacy that spotlights sustainably sourced seafood

With a focus on showcasing pristine sustainably sourced seafood and a passion for local heritage, RWS Executive Sous Chef Goh Wee Meng introduces a new creative rice dumpling that combines the natural sweetness and umami from the oceans with nostalgic local flavours. Tinged a beautiful shade of gem-like pink as the glutinous rice is infused with Japanese hoshi ebi overnight, his *Ocean’s Jewels Dumpling* also features responsibly harvested sea whelk from France alongside sweet preserved radish (*chai po*), salted egg yolk, chestnuts, shiitake mushrooms and Japanese Hokkaido dried scallops.



Eternal Amber Dumpling by Chef Danny Fong of Osia Steak and Seafood Grill (永恒琥珀粽): A homage to heritage elevated with premium ingredients

Those who seek the timeless flavours of a traditional rice dumpling made with high quality ingredients will adore the *Eternal Amber Dumpling* by Danny Fong, Chef de Cuisine of the contemporary Australian Osia Steak and Seafood Grill. This luscious dumpling wrapped in lotus leaves is packed with tantalizing goodness. Starring juicy slabs of braised melt-in-the-mouth five-spice pork belly that is antibiotic-free with no added hormones from celebrated Australian producer Bangalow Sweet Pork, the glutinous rice encasing it is further sautéed with dried shrimps, roasted chestnuts, salted egg yolk and shiitake mushrooms.



Siamese Jade Dumpling by Chef Surangkana "Aae" Sub-Anan, Chef de Cuisine of Resorts World Sentosa (暹罗美玉粽): A sweet dumpling inspired by Thailand's iconic sticky rice dessert

Miss Thailand's famed sweet sticky rice? The *Siamese Jade Dumpling* brings the land of smiles right to your doorstep. A unique offering this Dragon Boat Festival, the dumpling features glutinous rice with fresh coconut milk, palm sugar, lotus seed and a creamy taro filling, enveloped in banana leaves and then slow-roasted over low heat for that beautiful aroma. The perfect sweet treat after a meal.



Nonya Sapphires by Chef Lee Chee Man of Feng Shui Inn (娘惹蓝宝石粽): A sapphire blue Peranakan-style dumpling with a spicy XO kick

Tantalise your taste buds with the special *Nonya Sapphires Dumpling* tinted a lovely blue with butterfly pea flower. A twist to the iconic Peranakan treat, this delicious sweet and savoury rice dumpling is generously packed with minced pork belly and tiger prawns, mushrooms, dried shrimp and candied winter melon, and enhanced with the complexity of Feng Shui Inn's rich XO Chilli Sauce. The filling boasts a robust flavour and a tender texture which is the result of an intricate process. The Feng Shui Inn Sous Chef first marinates the minced pork belly and sustainably sourced tiger prawns with a housemade concoction, stir-fries the mixture and then stews it in pork bone stock over low heat for two hours.



Chest of Pearls Dumpling by Chef Noriyoshi Teruya of Syun (珠玉满盆粽): A Japanese Oshi-Sushi dumpling with seared sea bream and Tajima Wagyu beef

The idea behind Syun's Chef de Cuisine Noriyoshi Teruya's creation was taken from the traditional Japanese box sushi, which is made from layers of different toppings and sushi rice that are placed in a mold and compressed together into a tightly packed sushi stack. This unique *Chest of Pearls Dumpling* wrapped in bamboo skin features Japanese rice, aburi tai (Japanese sea bream) and red miso Tajima Wagyu beef that is sous-vide then seared to lock in its unique juices and flavours. Unlike traditional steamed dumplings, Syun's *Chest of Pearls Dumpling* is to be enjoyed chilled.



Twin Treasures Dumpling by Chef Tang Puck Seng, Executive Chef of Resorts World Sentosa (美味双宝粽): A wholesome creation of a trio of grains enriched with soy milk and filled with treasures from the forest and the sea

The delightful *Twin Treasures Dumpling* is a heavenly marriage of tastes from the forest and the sea. A trio of grains, a wholesome blend of black and white glutinous rice and semi unpolished brown rice, is sautéed till fragrant with soy milk which provides a combination of dietary fiber and nutrients such as calcium. Encased within are an assortment of prized forest fungi comprising morel mushrooms, Lion’s Mane and shiitake that are high in antioxidants, and superior conpoy, golden oysters and succulent sustainably sourced tiger prawns cooked in a superior stock.



Bouquet of Rubies Dumpling by Chef Kenny Kong, Executive Pastry Chef of Resorts World Sentosa (甜蜜红宝石粽): A naturally sweetened dumpling for the health conscious

Chef Kenny Kong’s *Bouquet of Rubies Dumpling* is a delicate dessert dumpling that balances natural Asian sweet flavours with health benefits. Featuring a combination of wholesome grains such as organic red rice, barley, prickly water lily and mung beans alongside premium dried longan, kumquat, lotus seed, gula melaka, tapioca and azuki red beans, the dumpling is wrapped in bamboo leaves and slow-braised in a floral tea and pure longan honey for over five hours. The thoughtful mix of ingredients imparts a subtle flowery natural sweetness, making this dumpling a must-try for the health conscious.

Sumptuously Sustainable (可持续的奢华美味)

From using sustainably sourced ingredients, to creating boxes that are recyclable, this set of dumplings is an ode to tradition as we set our sights on the future – to leave a planet that is healthier for the generations to come.

For orders or more information, visit www.rwsentosa.com/dumplingfeast.

Resorts World Sentosa's Signature Dumpling Feast Order Details (圣淘沙名胜世界八粽经典配套: 粽叶飘香, 品味奢华)	
How to Order:	Orders can be placed online via www.rwsentosa.com/dumplingfeast or visit Feng Shui Inn at Crockfords Tower in RWS, Level G2
Purchase and Collection:	Preorder from 14 May to 11 June 2021 Collection from 25 May to 16 June 2021, 12:00pm to 8:00pm daily Feng Shui Inn Crockfords Tower, Level G2 Resorts World Sentosa 8 Sentosa Gateway Sentosa Island Singapore 098269 Tel: 6577 6688 Email: fengshuiinn@rwsentosa.com
Delivery	A delivery fee of S\$25 per location applies or enjoy free delivery for online orders of 3 sets and above.
Price:	S\$118 nett per set of 8 dumplings (S\$98 nett for RWS Members)

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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 link:
<https://app.box.com/s/bp9tl02xhmq95k7lz3wvdm6qaxhi4ii>
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

