

press release

Savour divine artistry as Resorts World Sentosa brings back its signature Dumpling Feast this Dumpling Festival

From family recipes to novel interpretations, look forward to gourmet rice dumplings featuring luxurious and wholesome ingredients



This Dragon Boat Festival, Resorts World Sentosa (RWS) presents a Dumpling Feast of unique culinary gems handcrafted by five of its expert chefs. Available for orders from 21 April to 4 June 2022, the Deluxe Dumpling Set features Feng Shui Inn's Eight Treasures Dumpling, Michelin-starred table65's Smoked Eel and Pork Tendon Dumpling, Osia Steak and Seafood Grill's Beef Cheek Dumpling, Syun's Zakkoku Okowa Dumpling and Malaysian Food Street's Sweet Banana Dumpling.

SINGAPORE, 22 April 2022 – This dumpling festival, five master chefs from Resorts World Sentosa (RWS, 圣淘沙名胜世界) have come together to create modern interpretations of the traditional leaf-wrapped rice dumpling. Its **Dumpling Feast** this year offers a collection of five unique culinary gems starring luxurious ingredients and a delightful array of Asian and Western flavours – including the first ever dumpling from Michelin-starred table65. Available for [orders from 21 April to 4 June 2022](#), dumpling lovers can tempt their tastebuds with a cosmopolitan gastronomic journey, from Cantonese to Japanese and European. Also new this year, RWS has specially handpicked three exquisite teas from Singapore's largest and oldest teahouse, Tea Chapter, to pair with its savoury and sweet dumplings.



Eight Treasures Dumpling by Chef Li Kwok Kwong of Feng Shui Inn (八宝香粽): An ode to Cantonese traditional rice dumplings

Feng Shui Inn's Hong Kong born Executive Chef Li Kwok Kwong presents the **Eight Treasures Dumpling** as an homage to his grandmother's cooking. Hand-wrapped in lotus leaf, the dumpling comprises luxurious ingredients like 10-head abalone, dried scallop, waxed duck, cordyceps flowers, barley, black beans, chestnuts, and roasted pork belly that is specially prepared in-house by Chef Li. The glutinous rice is first soaked overnight until plump before being delicately filled with all the premium ingredients, then simmered slowly over low heat for six hours to bring out the fragrance of each ingredient.



Smoked Eel and Pork Tendon Dumpling by Chef de Cuisine Dayal Kesha of Michelin-starred table65 (烟熏鳗鱼腱子粽): An exquisite European interpretation of a Chinese tradition with prized ingredients from land and sea

Look forward to Chef Dayal's first ever attempt at making a Chinese dumpling with table65's **Smoked Eel and Pork Tendon Dumpling**. Created in collaboration with RWS' in-house dim sum team, discover the delicious combination of melt-in-the-mouth pork tendon and richly flavoured smoked eel from Germany. The eel is first smoked over Sakura wood for 12 hours which infuses an aromatic smoky flavour, while the pork tendon is braised for 16 hours to achieve a lusciously tender texture

before being mixed with dried golden oysters and chestnuts and enveloped in black and white glutinous rice.



Beef Cheek Dumpling by Chef Danny Fong of Osia Steak & Seafood Grill (醇香牛颊粽): A mastery of premium meats featuring Australian Sanchoku Wagyu beef cheeks and chunky cured chorizo Meat lovers rejoice as Osia Steak & Seafood Grill brings its famed mastery of meats to the Chinese rice dumpling with its **Beef Cheek Dumpling**. Expect tasty and tender forkfuls of Australian Sanchoku Wagyu beef cheeks, incorporating exquisite marbling and oozing exceptional flavour, combined with chunky cured chorizo for added texture. The beef cheeks are braised for over two hours in a stone hearth oven, in a flavourful local-inspired marinade of Chinese five spices, lemongrass, blue ginger, soy sauce and Chinese wine. The rice dumpling is further enriched with dried shrimp, black-eye beans, chestnuts and salted egg yolk for a multi-dimensional texture and flavour to every bite.



Zakkoku Okowa Dumpling by Chef Noriyoshi Teruya of Syun (日式谷物粽): A nourishing rice dumpling with Japanese influences

At Syun, the **Zakkoku Okowa Dumpling** is a culinary exploration of tradition with a Japanese twist. The health-conscious will be delighted to know that Japanese and glutinous rice are added into a mixture of 16-grain Zakkoku grains, all specially imported from Japan, providing rich minerals and

dietary fiber to the rice bundle. This unique rice combination is then soaked and cooked in dashi for a burst of umami in every bite. Encased within the rice are chunks of Kurobuta pork from Kagoshima prefecture, sautéed and steamed in a blend of soy sauce, sake, mirin, ginger and green onions for over 2 hours, before combining with a suite of other premium ingredients such as sustainably-sourced prawns, Sakura ebi, ginkgo, shiitake mushrooms, bamboo shoots and Japanese pepper that are wrapped together to form a rectangular-shaped dumpling.



Sweet Banana Dumpling by Chef Surangkana “Aae” Sub-Anan, Chef de Cuisine of Resorts World Sentosa (椰香甜蕉粽): Thai-style rice dumpling as the perfect sweet treat

For a sweet dessert, the **Sweet Banana Dumpling** by Chef Aae pays homage to the region’s cuisine and love for coconut milk and bananas. This vegetarian option, coloured a vivid shade of blue with butterfly pea flower, consists of glutinous rice that is first soaked in seasoned coconut milk so that the milky fragrance is fully infused in every grain. The glutinous rice is then mixed with ripe bananas, black beans, red beans, and pearl barley, before they are wrapped in banana leaves and steamed for that beautiful aroma.

Complete the festive treats with three exquisite teas specially handpicked from Singapore’s largest and oldest teahouse, Tea Chapter, to complement the five delightful gems. Enjoy the savoury and rich dumplings from Syun, Osia Steak and Seafood Grill and Feng Shui Inn with the **Imperial Pu’er** (宫廷普洱). A unique type of post-fermented tea that boasts a bold flavour, this tea is ideal for fans of earthy and rich tones. It also offers a breadth of health benefits for better cardiovascular health, lower cholesterol and improved blood sugar levels.

Lovers of red tea can go for the **Hong Guan Yin** (红观音) where Tie Guan Yin tea leaves are left to ferment fully, developing into a sweet-smelling red tea. The smoothness and richness of the tea, with an aroma reminiscent of honey and Chinese orchids, is a perfect match with table65’s Smoked Eel and Pork Tendon dumpling.

Perfect for afternoon tea or an after-dinner treat, savour the Sweet Banana Dumpling with the **Artisan Floral Roast** (私房茶) which is an artisanal hand-roasted oolong tea infused with the essence of magnolia flowers. This one-of-a-kind light oolong tea with floral accents cuts through the richness of the sweet and milky dumpling impeccably, a match made in heaven.

RWS Signature Dumpling Feast

Each Deluxe Dumpling Set retails at S\$118 nett per box of five dumplings, tucked in an eco-friendly and recyclable box that is 100% made from FSC-certified paper, printed in earthy shades of lotus leaf green, cream and a pop of gold. The Premium Tea Set of three exquisite teas from Tea Chapter retails at S\$68 nett. Enjoy a special price of S\$171 nett for the Deluxe Dumpling and Premium Tea Set.

Pre-orders are available from 21 April 2022 to 4 June 2022, and collection can be made from 12 May 2022 to 4 June 2022 while stocks last. Orders can be placed online at <http://www.rwsentosa.com/dumplingfest> or in-person at Feng Shui Inn and Malaysian Food Street. Orders of three dumpling sets and above will enjoy complimentary delivery service to one location. Corporate orders of minimum 20 dumpling sets will enjoy a 25 per cent discount and complimentary delivery to one location. Maybank credit card holders can also enjoy a 30 per cent discount on the dumpling sets when ordering online. Terms and conditions apply.

Pre-order dates:

From 21 April to 4 June 2022: Pre-order [online](#)

From 28 April to 4 June 2022: Pre-order onsite at Feng Shui Inn and Malaysian Food Street

Collection dates and times:

From 12 May to 4 June 2022, 12.00pm to 8.00pm daily at Festive Booth of Hotel Michael.

- End -

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 concerts to 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. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://app.box.com/s/7x0kat3naofx6kt0wez3wy2jvw6blae>
3. All photographs are to be attributed to: Resorts World Sentosa (圣淘沙名胜世界)

