

media alert

Embark on a gastronomic journey of flavours this Dragon Boat Festival with Resorts World Sentosa's unparalleled Rice Dumpling renditions

Look forward to a specially curated selection of six master-crafted rice dumplings inspired by international cuisines and featuring premium sustainable ingredients



This Dragon Boat Festival, Resorts World Sentosa presents its signature rice dumplings featuring six divine international flavours distinctively crafted by six expert chefs hailing from Asia and Latin America. These distinguished culinary gems are available for orders from now to 22 June 2023.

SINGAPORE, 8 May 2023 – Indulge in Resorts World Sentosa's (RWS, 圣淘沙名胜世界) sumptuous selection of six exquisite rice dumplings varieties, each impeccably crafted by the premium lifestyle destination resort's culinary team this Dragon Boat Festival or colloquially referred as the Rice Dumpling Festival.

Available for orders from now to 22 June 2023, these rice dumplings are laboriously handcrafted using top-notch gastronomic techniques and brimming with premium sustainable ingredients that flesh out delightful fusion flavours and aromatic fragrances. Poised to take centre stage this Dragon Boat Festival, gourmands can explore a world of culinary inspirations through these rice dumplings at RWS, from Cantonese to Thai and even Latin American flavours - including the first-ever rice dumpling from Peruvian-Chinese cuisine restaurant *CHIFA!*

Feng Shui Inn's *Eight treasures foie gras dumpling*



Headlining RWS's lavish assortment of rice dumplings is *Feng Shui Inn's* (风水廷精品粤菜馆) *Eight treasures foie gras dumpling* (八宝鹅肝粽). Presented by acclaimed Hong Kong born Executive Chef Li Kwok Kwong (李国光执行主厨) armed with over three decades of culinary experience in Hong Kong and Singapore, the exclusive luxurious rice dumpling is a homage to his cherished Hong Kong family's recipe. It features the robust flavours of slow-cooked melt-in-the-mouth pork belly, and roselle handpicked from the resort's in-house herbs garden; and is accentuated with the earthiness of shiitake mushroom as well as the sweetness of chestnut, mung bean and organic local sweet potato. Each artfully constructed rice dumpling is crowned with eight-head abalone and decadent foie gras.

CHIFA!'s Peruvian duck Juane dumpling



Discover *CHIFA!'s* first-ever rice dumpling - *Peruvian duck Juane dumpling* (秘鲁鸭肉大粽子 Juane), a triumph of Peruvian-Chinese cuisine restaurant's Chef de Cuisine (主厨) Rodrigo Serrano. Made with wholesome glutinous rice, this hearty and square-shaped parcel is packed with roasted duck in Chinese style, purple potatoes, coriander from the resort's in-house herbs garden, infused with South-American spices resulting in the distinctive Peruvian-Chinese flavour and aroma. A Peruvian native, Chef Rodrigo has created his signature rice dumpling that is an ode to *El Juane* - a traditional delicacy that is served at the feast of "San Juan Bautista" in the community of the Peruvian jungle. This innovative and exciting exotic treasure is sure to entice and satisfy the adventurous palate of gastronomes.

Osia Steak and Seafood Grill's Australian smoky pork dumpling



Experience the perfect combination of tradition and innovation with *Osia Steak and Seafood Grill's* (澳西亚牛扒海鲜烧烤餐厅) Chef de Cuisine (主厨) Danny Fong's (方国照) creation - *Australian smoky pork dumpling* (澳式烟熏猪肉粽). This unassuming rice dumpling is perfect for gourmands who appreciate a traditional rice dumpling with a twist. Featuring chunks of intensely smoky Berkshire pork belly from a stone hearth oven, the dumpling is cooked with a secret spice mix. The aromatic glutinous rice is also studded with chorizo for an elevated texture.

Soi Social's Thai sweet potato and coconut dumpling



Inspired by the popular Thai grilled sticky rice, Soi Social's Chef de Cuisine (主厨) Surangkana "Aae" Sub-Anan has created a sweet Siamese dessert dumpling this Dragon Boat Festival. Her *Thai sweet potato and coconut dumpling* (泰式红薯椰香粽) is a delectable, sweet rendition with a crunchy and luscious texture that envelopes a variety of ingredients including sweet potato, lotus seeds, taro chunks and coconut flesh from Thailand. The aromatic glutinous rice is also simmered with coconut milk from Thailand and pandan leaves handpicked from the resort's in-house herbs garden, delivering a symphony of flavours and aromas that are sure to whet the dumpling lovers' appetite. The banana leaves are further burnt slightly before wrapping the rice dumplings to layer on a light smokey aroma.

Ocean Restaurant's Chicken dumpling with scallop and chouchenn



Chef de Cuisine (主厨) Bernard Lim (林征乐) of Ocean Restaurant (海之味水族餐厅) has taken the classic rice dumpling to new heights, featuring a medley of flavours from the sea and land. Relish a European take on the Asian classic delicacy featuring the *Chicken dumpling with scallop and Chouchenn* (扇贝蜂蜜酒鸡肉粽). This deluxe full-bodied filling of rice dumpling stands out not only for its innovative use of ingredients not found in traditional rice dumplings, it is also robust in texture thanks to the addition of savoury conpoy and pistachios. Brittany's famous mead chouchenn rounds up a recipe that is also stuffed with chicken, morels and golden raisins.

Syun's Japanese truffle crab dumpling



The final rice dumpling packed with luxurious goodness in RWS' signature dumpling feast set is from none other than Chef de Cuisine (主厨) Noriyoshi Teruya of Syun (Syun 春日本料理). Gourmands can expand their gourmet horizons with this seafood creation. Chef Teruya's *Japanese truffle crab dumpling* (日式松露蟹肉粽) features star ingredients - succulent blue swimmer crab meat, cradled within a body of delicately truffle-perfumed glutinous rice. Encased in a rectangular shape, this handmade rice dumpling is steamed to perfection for a sumptuous meal that makes every bite remarkable.

RWS's signature dumpling feast



Gourmands can partake in a cosmopolitan gastronomic journey with their loved ones and discover new tastes of a timeless tradition together. Each deluxe Rice Dumpling set retails at S\$128 nett per bundle of six different novel rice dumplings, tucked in an eye-catching and elegant case made from recyclable materials printed in cool shades of blue and a pop of gold which is ideal for gifting. Inspired by suitcases, it symbolises the culinary journey that awaits.

Pre-orders for the assortment of six rice dumplings are available from now to 22 June 2023. Early bird price at S\$98nett per set is valid till 28 May 2023 only. Orders can be placed online at <https://www.rwsentosa.com/ajourneyofflavours> or in-person at Hotel Michael Lobby from 29 May 2023.

Orders of three rice dumpling sets and above will enjoy complimentary delivery service to one location. Corporate orders of minimum 10 dumpling sets will enjoy complimentary delivery to one location. Terms and conditions apply.

Pre-order dates:

From now to 22 June 2023: Pre-order online only

From 29 May to 22 June 2023: Pre-order online and on-site at Hotel Michael Lobby.

- 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 concerts to public shows. RWS has been named “Best Integrated Resort” since 2011 for the 10th year in a row 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.

 /ResortsWorldatSentosa  @rwsentosa

MEDIA CONTACTS

Resorts World Sentosa

Danny Cham

Tel: + 65 6577 9758

Email: danny.cham@rwsentosa.com

Ogilvy (for Resorts World Sentosa)

Ada Tong

Tel: +65 9297 0748

Email: ada.tong@ogilvy.com

EDITORS’ NOTES

1. Please use the accompanying photograph captions for visuals.
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界), and can be downloaded [here](#).
3. Hashtags: #rwsmoments #rwsentosa

