

press release

QUAN Hotpot heats up the dining scene at Resorts World Sentosa

Inspired by the Five Elements of flavour, QUAN Hotpot brings together slow-crafted broths, premium ingredients and contemporary design in a vibrant communal setting.



PHOTO CREDIT: Resorts World Sentosa.

SINGAPORE, 20 April 2026 – Resorts World Sentosa welcomes **QUAN Hotpot**, a contemporary dining concept, that celebrates the enduring tradition of gathering over hotpot. Rooted in centuries of communal dining culture yet designed for today’s palate, QUAN brings together thoughtfully crafted broths, premium ingredients and an inviting social setting where flavour, conversations and connections come together in harmony.

Inspired by the Chinese philosophy of the Five Elements of flavour – sour, sweet, bitter, spicy, and salty – QUAN’s culinary approach celebrates balance in every bowl. Each broth and ingredient is thoughtfully curated to complement one another, creating a rich and nuanced hotpot experience that feels both comforting and refined.

Warmly casual yet tastefully modern, QUAN is conceived as a space where friends, families, and colleagues gather around simmering pots, nourishing bodies and nurturing bonds.

A celebration of flavour and heritage



PHOTO CREDIT: Resorts World Sentosa.

At the heart of QUAN is a collection of signature broths, each reflecting distinct culinary traditions and flavour profiles. Diners can begin their hotpot journey with a choice of broths, including the **Signature Singapore Laksa Broth**, a creamy coconut-based favourite layered with spices and aromatics inspired by Singapore's beloved local classic.

For those who prefer bold intensity, the **Classic Sichuan Mala Broth** delivers signature numbing heat through fragrant peppercorns and dried chillies, while the **Bone Pepper Broth** draws its richness from long-simmered bones. The **Collagen Herbal Chicken Broth** provides a lighter, yet nourishing option infused with traditional Chinese herbs. Alternatively, the **Traditional Congee Broth**, is a silky and deeply satisfying option, simmered with Thai jasmine rice and a robust mushroom stock.

Complementing these broths is a diverse selection of premium ingredients. Guests can enjoy meats such as **Australian Wagyu beef and Iberico pork**, alongside fresh seafood including **live Boston lobsters, Korean abalone, and tiger prawns**, as well as seasonal vegetables and locally sourced produce.

Beyond traditional hotpot staples, QUAN also features selections prepared on the **Josper Grill**, adding subtle smokiness and depth to meats and seafood for a truly unique experience.

Ingredients that honour freshness and sustainability



PHOTO CREDIT: Resorts World Sentosa.

QUAN places strong emphasis on ingredient quality and responsible sourcing, working closely with local farms and fisheries to bring fresh, seasonal produce to the table. From sustainably grown vegetables to locally cultivated mushrooms and fresh seafood, the menu reflects a commitment to both flavour and environmental responsibility.

Guests are invited to enjoy the wide array of ingredients, from premium meats and handcrafted delicacies to fresh seafood and vegetables. The meal can be rounded off with comforting noodles, rice dishes or house desserts.

A modern setting inspired by tradition



PHOTO CREDIT: Resorts World Sentosa.

Complementing the culinary experience is a dining environment designed to evoke warmth, conviviality, and cultural storytelling. Natural wood textures and soft amber lighting set the tone for an intimate yet vibrant dining atmosphere.

A defining feature of the space is a striking custom mural by Singapore contemporary artist **Sam Lo**, whose work forms a visual centrepiece of the restaurant.

Titled **“One Pot, Many Worlds”**, the mural draws on cultural motifs, ingredients and symbols from across China, the birthplace of hotpot, weaving them into a vibrant circular composition inspired by the communal hotpot experience. The artwork reflects the philosophy that, much like diverse ingredients coming together in a single broth, people from different backgrounds gather at the table for nourishment and to share stories, laughter and cherished moments.

Known for bold graphics and layered storytelling, Sam Lo reinterprets traditional Chinese symbols, including elements inspired by ingredients such as star anise, goji berries and Sichuan peppercorns, through a contemporary visual language.

The artwork extends throughout different parts of the restaurant interior, creating a cohesive visual narrative that unfolds from the entrance to the main dining hall and private dining spaces. Together, the design and culinary experience capture the essence of hotpot dining, where diverse ingredients, flavours, and people come together.

Where meaningful moments simmer

More than just a meal, QUAN Hotpot celebrates the enduring joy of gathering around the table. Whether for an intimate dinner, a family celebration, or a lively group gathering, every pot is an invitation to slow down, share and savour.

At QUAN, each simmering broth tells a story, and every meal becomes a moment worth remembering.

- 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 and Adventure Cove Waterpark, as well as one of Southeast Asia's leading ocean institutes, comprising Singapore Oceanarium and the Research and Learning Centre. Complementing this are six unique luxury hotels including [The Laurus, a Luxury Collection Resort](#) – Singapore's first prestigious The Luxury Collection branded property in collaboration with Marriott International, the retail and lifestyle destination WEAVE, the premier Resorts World Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, 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 star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2022 after being named "Best Integrated Resort" for 10 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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ABOUT QUAN HOTPOT

QUAN Hotpot offers a contemporary take on traditional Chinese hotpot, blending time-honoured dining rituals with flavours tailored for the modern palate. Inspired by the Chinese philosophy of the Five Elements of flavour – sweet, sour, spicy, bitter and salty – its menu emphasises balance and harmony across broths and ingredients. Committed to quality and sustainability, QUAN Hotpot partners with local farms and fisheries to source fresh, seasonal produce. The experience is complemented by a curated beverage programme featuring Chinese wines, spirits, teas and house-crafted tonics that are steeped in heritage while being relevant.

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EDITORS' NOTES

1. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
2. High resolution photos can be downloaded [here](#).

ANNEX A

QUAN HOTPOT

QUAN Hotpot opens daily from 5:00pm – 10:30pm (with the last order at 10pm). For reservations, please visit: www.rwsentosa.com/quanhotpot, call +65 6577 6665 / 6688 or email dining@rwsentosa.com. QUAN Hotpot is located at the Grand Steps in RWS, Hotel Michael, 8 Sentosa Gateway, Resorts World Sentosa, 098269.