

## media alert



**Resorts World Sentosa’s Celebrity Chef Restaurants Present Dumpling Festival Package of Five Gourmet Rice Dumplings**  
*Handcrafted and prepared by chefs from Feng Shui Inn, Forest 森, Tangerine, Syun, and Michelin-starred Osia Steak and Seafood Grill, each exquisite dumpling flavour features premium ingredients and represents the signature cuisine of each restaurant*

**SINGAPORE, 5 April 2018** – This Dumpling Festival, Resorts World Sentosa (RWS) brings back its signature *Dumpling Festival Package* which consists of an assortment of five distinct and tantalising dumplings, each generous with premium ingredients. A collaboration of five celebrity chef restaurants at RWS – **Feng Shui Inn, Forest 森, Tangerine, Syun** and the Michelin-starred **Osia Steak and Seafood Grill** – the dining destination’s gourmet rice dumplings this season is bound to excite taste buds.

The five different haute cuisine rice dumplings each bears the respective restaurant’s unique concept and signature culinary style. Begin the feast with Feng Shui Inn’s *New Territories Village*

*Traditional Rice Dumpling*, followed by Forest 森's *X.O. Dumpling with Seafood*. Thereafter, refresh the palate with lighter flavours from Tangerine's *Organic Grains, Lotus Seed & Seaweed Dumpling* before indulging in the luscious meaty goodness of Michelin-starred Osia Steak and Seafood Grill's *Spiced Beef Cheek Dumpling*. Finally, delight in the tasty umami flavours of Syun's *Unagi Dumpling*.

Lavish your senses with Feng Shui Inn's sumptuous ***New Territories Village Traditional Rice Dumpling*** handcrafted by Hong Kong Executive Chef Li Kwok Kwong based on a Cantonese "Punti" recipe from Hong Kong's historical New Territories villages. Abounding with one whole 10 head abalone from Australia, plump pork belly with fermented red beancurd paste, roast pork, black fungus and salted egg, it is also served with a homemade superior soya sauce concocted by Chef Li.

Seafood lovers will relish the ***X.O. Dumpling with Seafood*** created by local Celebrity Chef Sam Leong and his culinary team at Forest 森. It features glutinous rice that is first soaked in chicken stock and then stir-fried with a luxurious housemade X.O. sauce. The sweet-spicy aromatic sauce imbues a delicious flavour to the rice which envelopes a mix of tender and succulent seafood including dried oyster, scallop and sea whelk cooked in chicken stock.

Tangerine's ***Organic Grains, Lotus Seed & Seaweed Dumpling*** incorporates familiar Southeast Asian ingredients into a flavourful parcel. Featuring barley, brown rice and quinoa cooked in kombu stock, it is mixed with mildly sweet steamed lotus seeds that provide a delightful bite. The ingredients are also rich in protein, fibre and minerals, making Tangerine's dumpling a healthier alternative to the traditional versions.

Michelin-starred Osia Steak and Seafood Grill's ***Spiced Beef Cheek Dumpling*** is a treat for meat lovers. Created by the restaurant's Chef de Cuisine Douglas Tay, it is packed with Australian grass-fed beef cheeks slow-braised in a housemade five spice concoction, complete with aromatic herbs and vegetables.

Lastly, complete this decadent feast with Syun's ***Unagi Dumpling***. This Japanese interpretation of Chinese rice dumplings presents twice the richness and umami with Japanese Mochi-Gome, or sticky rice, married with Japanese eel and Shiitake mushrooms flavoured with Teriyaki sauce and sansho pepper.

Presented in an elegant three-tiered bamboo steamer which is also reusable and convenient for easy reheating, RWS' Dumpling Festival Package (S\$98nett) is this season's ideal gift for family, friends or business associates. The set of five dumplings is only available for takeaway.

Guests at Feng Shui Inn will be delighted to know that ***The New Territories Village Traditional Rice Dumpling*** (传统新界乡村粽) (S\$48++ each for 4 persons) is available for dine-in at the restaurant from 1 May to 18 June 2018.

**About the dumplings in the RWS Dumpling Festival Package (圣淘沙名胜世界五粽经典配套):**



**New Territories Village Traditional Rice Dumpling**

传统新界乡村粽

Made with a whole 10 head abalone from Australia, along with pork belly with fermented red beancurd paste, roast pork, yam, carrot, salted egg, and black fungus, the dumpling is served with our homemade superior soya sauce concocted by Feng Shui Inn's Hong Kong Executive Chef Li Kwok Kwong.



**X.O. Dumpling with Seafood**

X.O. 酱海鲜粽

Forest 森 puts its signature contemporary Chinese touch in creating this rice dumpling. The meticulous process involves soaking glutinous rice in chicken stock for an hour before it is stir fried with a luxurious housemade X.O. sauce. The tantalizing sweet-spicy aroma and flavour envelopes the entire dumpling and its filling of premium dried oyster, scallop and sea whelk.



**Organic Grains, Lotus Seed & Seaweed Dumpling**

有机多谷莲子海带粽

Tangerine's dumpling incorporates familiar Southeast Asian ingredients into a flavourful parcel. Featuring barley, brown rice and quinoa cooked in kombu stock, it is mixed with mildly sweet steamed lotus seeds that provide a delightful bite. The ingredients are also rich in protein, fibre and minerals, making Tangerine's dumpling a healthier alternative to the traditional versions.



**Spiced Beef Cheek Dumpling**

五香牛颊粽

Known for its commitment to sourcing top quality meats from Australia, Michelin-starred Osia Steak & Seafood Grill's rice dumpling is generously packed with chunks of grass-fed beef cheeks famed for its supreme flavour and tenderness.



**Unagi Dumpling**

山椒鳗鱼粽

A distinct creation reflective of Syun's nouvelle Japanese culinary style, this dumpling is made with Japanese Mochi-Gome rice, luscious Japanese eel and Shiitake mushrooms topped off with a classic Teriyaki sauce and sansho pepper.

RWS Dumpling Festival Package Order Details	
<b>Pre-order:</b>	1 May to 15 June 2018 (advance order of three working days is required)
<b>Collection:</b>	21 May to 18 June 2018 from 12:00pm to 8:00pm daily Feng Shui Inn, Crockfords Tower G2 Tel: 6577 6688 or 6577 6599 Email: <a href="mailto:dining@rwsentosa.com">dining@rwsentosa.com</a> or <a href="mailto:fengshuiinn@rwsentosa.com">fengshuiinn@rwsentosa.com</a>
<b>Price:</b>	S\$98 nett (S\$88 nett for RWS Invites and Genting Reward members)

- 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, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for seven 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](http://www.rwsentosa.com).

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## EDITORS' NOTES

1. High resolution photo can be downloaded from link: <https://app.box.com/v/RWS-Rice-Dumplings-2018>
2. Photo is to be attributed to: *Resorts World Sentosa*

