

## press release

### Relish the Intriguing Flavours of Black Truffles at Osia Steak and Seafood Grill

*Indulge in the exquisite flavours of these “diamonds of the kitchen” fresh from Australia*



Celebrate Australian truffle season with culinary creations like *Steamed Green Asparagus with 62°C hen's egg and bacon beurre blanc* (left) and *Angus Beef Tenderloin with butternut puree and banana shallots* (right) that complements the complex flavours of black truffles from Manjimup.

**SINGAPORE, 25 JULY 2019** – Truffle lovers will be in for a treat this August as Osia Steak and Seafood Grill at Resorts World Sentosa (RWS) celebrates the highly anticipated Australian truffle season with new culinary creations highlighting the Australian Perigord black truffle from Manjimup. Created by the restaurant's celebrity chef Scott Webster, these dishes accentuate the exquisite flavours of the luxurious ingredient and will be available from **5 to 25 August 2019** at Osia Steak and Seafood Grill.

The face of eclectic Australian cuisine, Chef Webster is a successful entrepreneur and celebrity chef whose expertise lies in modern cuisine using bush ingredients that are unique to Australia. With a career that spanned continents, Chef Webster has worked throughout Europe, the U.S., Canada, and Asia. He imparts his global influences on dishes that bring out natural flavours of in-season quality produce like premium meats from boutique farms and sustainably sourced seafood, with bush ingredients like bush tomatoes, Davidson plums, lemon myrtle and quandong native to Australia.

The truffles available at Osia Steak and Seafood Grill are from the town of Manjimup in the state of Western Australia. The scenic countryside town is the largest producer of superior Perigord black truffles in the Southern Hemisphere, the second most valuable tuber after the famed white truffles of Alba, Italy. Nestled between the majestic Jarrah and Karri forests east of the Margaret River, Manjimup's rich soil and Mediterranean-like climate of warm summers and cool winters provide the optimal conditions for truffle cultivation. The fungus grows underground near the roots of oat and hazelnut trees as part of a symbiotic relationship.

Also known as Tuber Melanosporum, the taste of these black truffles are best described as heady, intense and earthy. Guests can expect to find the delicate aromatic ingredient freshly shaven over

dishes prepared with the freshest produce from Australia. Dishes featuring this distinctively-scented truffle include crisp **Steamed Green Asparagus with 62°C hen's egg, bacon beurre blanc and freshly shaved black truffle**; a comforting crowd favourite, **Mushroom and Black Truffle Soup with humid soil and puffed wild rice**; and main courses such as **Angus Beef Tenderloin with butternut puree, banana shallots and freshly shaved black truffle** sourced from all natural St. Andrews Farm in Western Australia; sustainably sourced **Glacier 51 Toothfish with sweet potato puree, braised daikon, miso and sesame espuma**; and luscious **Capellini with smoked bacon cream, Jamón Iberico, Keta roe and black truffle**. Guests should not miss to end the meal with the restaurant's signature dessert – **Hot Chocolate Soup and Black Pepper ice cream with sesame crisp** made using the finest Valrhona chocolate.

These dishes are available as part of a four-course menu (S\$198++ per guest) or a la carte. Oenophiles can look forward to an exclusive wine-pairing menu with Penfolds wines (S\$48++ per guest). Chef Webster's favourite wines from his home country, Penfolds wines are the perfect fit for the menu that highlights the freshest ingredients Australia has to offer. Guests can expect labels such as widely collected exceptional rare vintage Penfolds Grange Shiraz 2008, multi-region blend Penfolds "Yattarna" Chardonnay 2016 and Penfolds Father 10 years Grand Tawny, one of the most refined wine in Penfolds Tawny portfolio.

Osia Steak and Seafood Grill is located at Festive Walk, Resorts World Sentosa. It is open daily for lunch from 12pm to 2.30pm; and for dinner from 6pm to 10pm. Reservations are strictly required and can be made via (65) 6577 6560 or [osia@rwsentosa.com](mailto:osia@rwsentosa.com). For more information, visit [www.rwsentosa.com/osia](http://www.rwsentosa.com/osia).

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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, the Maritime Experiential Museum, 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, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine 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 such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded [here](#)
3. All photographs are to be attributed to: *Resorts World Sentosa (圣淘沙名胜世界)*



Savour the heady aroma of Manjimup Black Perigord truffles with elegant dishes like *Steamed green asparagus, 62°C hen's egg, black truffle and bacon beurre blanc.*



Guests can expect Manjimup black truffles served alongside flavourful Australian produce such as *Angus Beef Tenderloin with butternut puree and banana shallots* sourced from all natural St. Andrews Farm in Western Australia

