

## media alert

### Celebrate and Toast to the Here and Now at Resorts World Sentosa's Signature Restaurants

*Four Hands Mod-Asian Collaboration at Ocean Restaurant; Diners Treated to Complimentary Drinks now till 4 September 2020*



*Chef Marvas Huang (right) and Chef Tony Choo (left) present a four-hands modern Asian menu using sustainably sourced seafood such as abalone, scallop, lobster and cod fish at Ocean Restaurant. The creations, deliciously complex with East meets West flavours, are testament to the recognition both chefs have received at international culinary competitions.*

**SINGAPORE, 8 JULY 2020** – With dine-in resuming at six signature dining establishments at Resorts World Sentosa (圣淘沙名胜世界), our restaurants have been welcoming diners celebrating special occasions or just catching up with friends and loved ones they have not seen in a long while over our award-winning cuisines and wine lists. One-and-only underwater dining experience in Southeast Asia **Ocean Restaurant**, modern Australian meat and seafood grill **Osia Steak and Seafood Grill**, nouvelle Japanese establishment **Syun**, fine-casual Michelin-starred **table65**, fine-dining Cantonese restaurant **Feng Shui Inn** and the hub of authentic hawker fare **Malaysian Food Street** are rolling out new and familiar masterpieces and treating diners to complimentary drinks as they toast to great conversations and relish the here and now.

For a limited time, Chef de Cuisine Marvas Huang of Ocean Restaurant and Chef de Cuisine Tony Choo of Forest 森 restaurant are presenting a special **Four Hands Modern Asian menu using sustainably sourced seafood** at Ocean Restaurant, located in the S.E.A. Aquarium. Chef de Cuisine Huang was part of the National Culinary Team which represented Singapore in the IKA Culinary Olympics in Stuttgart, Germany in February 2020 while Chef Choo is a master of refined Cantonese classics. **Till 4 September 2020, the menu comes with complimentary drinks as well as Instagram-worthy marine-themed desserts for the little ones.**

**Osia Steak and Seafood Grill, Syun and table65 are also welcoming diners back by treating everyone to a round of complimentary drinks** and celebrate the new dining norm. Visit [www.rwsentosa.com/reopening/restaurants](http://www.rwsentosa.com/reopening/restaurants) for details.

Advance reservations are strongly recommended as part of safe management measures. Certified SG Clean, all RWS restaurants adhere to cleaning and disinfection protocols of the highest standards. Diners will be assured of a safe and new dining environment that features more frequent sanitisation, table layouts designed for physical distancing, capping the number of diners at five or fewer per table, digital menu options, contactless payment, hygiene cloche coverings for serving food, individually-wrapped cutlery, air ionisers within restaurant premises for the extra protection.

**Exciting new dining offerings at the six dining establishments:**

	<p><b><u>Ocean Restaurant</u></b></p> <p>Enjoy a <b>four-hands modern Asian menu using sustainably sourced seafood</b>, with a mesmerizing view of over 40,000 marine animals at Ocean Restaurant, Southeast Asia’s only underwater dining experience. This special menu combines the freshest of sustainable seafood with a unique take on modern Asian cuisine by the two local chefs.</p> <p>Highlights from this special menu include <i>Drunken Australian “Yumbah” Abalone</i>, <i>Jiangsu-style Boston Lobster</i>, <i>Baked New Zealand Cod Fillet</i> marinated in the top-rated Kubota Manju Sake, and <i>Tiger Prawn with Soy Curd</i> featuring Kristal Caviar, a favourite among Michelin chefs.</p> <p>Till 4 September 2020, guests who order the set lunch (3-course at S\$45++; 4-course at S\$55++) or set dinner (5-course at S\$138++; 6-course at S\$158++) menus will be treated to a <b>complimentary glass of Santa Margherita Prosecco Extra Dry</b>.</p> <p>The little ones won’t feel left out at the popular</p>
	

*Baked New Zealand Cod Fillet*

*Thai Style Whelk Salad*



*Mermaid Ice Cream Sundae, complimentary for the little ones*

family-friendly restaurant. To top off the magical experience for them, **each child can enjoy a complimentary marine-themed dessert of their choice – Mermaid Ice Cream Sundae** made from a delicious composition of organic low-fat milk, yoghurt, berries and vanilla; or an **Ocean Jello Cup** with fresh blueberry-brewed butterfly pea flower tea served with lemon-scented ivory chocolate whipped ganache and a crunchy cashew crumble.

For reservations, please call 6577 6869, email [ocean@rwsentosa.com](mailto:ocean@rwsentosa.com) or visit [www.rwsentosa.com/oceanrestaurant](http://www.rwsentosa.com/oceanrestaurant).



*Wagyu Beef Tenderloin*

### Osia Steak and Seafood Grill

Steak connoisseurs will rejoice at Osia which offers the finest meats sourced directly from boutique farms in Australia.

Till 4 September 2020, indulge in Osia's delightful steaks with a **free glass of Vasse Felix Cabernet Sauvignon, Margaret River, Australia on the house**. Nothing beats savouring the sizzle and char of succulent steaks prepared a la minute, served alongside fine wines. Be spoiled for choice with other selections of highly-rated wine from the restaurant's current list, available by the glass at affordable prices.

Available during lunch and dinner with every order of a steak main course (from S\$48++).

For reservations, please call 6577 6560, email [osia@rwsentosa.com](mailto:osia@rwsentosa.com) or visit [www.rwsentosa.com/osia](http://www.rwsentosa.com/osia).



### Syun

Experience nouvelle Japanese cuisine by Kobe native celebrity chef Hal Yamashita at Syun where the chefs marry Japanese ingredients with Western cooking techniques.

Treat yourself to top grade fresh sashimi and seasonal produce like prized Kobe beef air-flown from Japan's Awaji Islands and Tanba area, and fully enjoy the Japanese dining experience with a

<p><i>Air-flown sashimi from Japan</i></p>	<p><b>complimentary glass of Japanese Plum wine (45ml).</b></p> <p>Available till 4 September during lunch and dinner with every main course ordered (from S\$32++).</p> <p>For reservations, please call 6577 6867, email <a href="mailto:syun@rwsentosa.com">syun@rwsentosa.com</a> or visit <a href="http://www.rwsentosa.com/syun">www.rwsentosa.com/syun</a>.</p>
<div data-bbox="189 669 732 1030" data-label="Image"> </div> <div data-bbox="193 1034 727 1108" data-label="Caption"> <p><i>A5 Ohmi Wagyu, White Clams and Ramsons with Fermented Oxtail Jus</i></p> </div> <div data-bbox="189 1155 732 1516" data-label="Image"> </div> <div data-bbox="226 1520 697 1594" data-label="Caption"> <p><i>Apple, Salted Caramel, Puff Pastry and Walnut</i></p> </div>	<p><b>table65 (One Michelin Star)</b></p> <p>Enjoy an immersive, interactive dining experience at fine-casual Michelin-starred restaurant table65 with a <b>complimentary welcome Cocktail – Did You Miss Me</b> or <b>Mocktail – Spice Me Up</b> while you witness the action in the open kitchen. Watch the chefs explain and finish each dish in front of you, layering caviar and shaving winter truffles. Every now and then, digital projections appear on the plates to further enliven the experience. The restaurant's signature creations include the <i>A5 Ohmi Wagyu, White Clams and Ramsons with Fermented Oxtail Jus</i>; <i>Langoustine Poached in Duck Fat with Dashi Albufera Sauce</i>; and the iconic <i>Apple dessert</i> which features a stunning transparent sugar glass bubble encasing a core of green apple sorbet.</p> <p>Complementing the gastronomic experience at table65 is a wine library of more than 2,000 labels personally selected by the first Asian Master of Wine Jeannie Cho Lee, Dutch celebrity chef Richard van Oostenbrugge and his wife, who is also the sommelier of his Michelin-starred Restaurant 212 in Amsterdam.</p> <p>Available till 4 September with every set dinner ordered (4-course at S\$118++; 5-course at S\$148++).</p> <p>For reservations, please call 6577 7939, email <a href="mailto:table65@rwsentosa.com">table65@rwsentosa.com</a> or visit <a href="http://www.rwsentosa.com/table65">www.rwsentosa.com/table65</a>.</p>



*A la carte Dim Sum selection*

**Feng Shui Inn**

Helmed by veteran Hong Kong Chef Li Kwok Kwong, Feng Shui Inn presents your favourite Cantonese dishes, from barbecued meats, exquisite dim sum, to double-boiled soups and more.

Enjoy classics such as the invigorating *Double-boiled Black Chicken Soup with Fish Maw and Cordyceps Flower*, the scrumptious *Stir-Fried Prawn with Salted Egg Yolk*, and the lip-smacking *Sliced Pork Jowl with Salted Fish and Szechuan Chili*. Or go all out and order the decadent *Beijing Roasted Duck with Crispy Buns* for a meal that will satisfy your entire party.

For reservations, please call 6577 6599, email [fengshuiinn@rwsentosa.com](mailto:fengshuiinn@rwsentosa.com) or visit [www.rwsentosa.com/fengshuiinn](http://www.rwsentosa.com/fengshuiinn).



*Malacca Chicken Rice Balls*

**Malaysian Food Street**

For those who wish to get their hawker food fix, Malaysian Food Street offers a sheer variety of beloved classics like *KL Hokkien Mee*, *Penang Assam Laksa* and *Malacca Chicken Rice Balls* in one air-conditioned location with a unique old colonial town ambience. Guests can choose to dine-in, order takeaways or opt for delivery via foodpanda. To place orders, walk-in or call our Hotline at 8140 7228 from 11.00am – 8.30pm.

– 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, a casino and the Asian flagship of a world-renowned destination spa. 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 original resident productions to concerts and public shows such as Lake of Dreams. 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](http://www.rwsentosa.com).

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## MEDIA CONTACTS

### Resorts World Sentosa

Chloe Li

Email: [chloe.myli@rwsentosa.com](mailto:chloe.myli@rwsentosa.com)

### Ogilvy Singapore (for Resorts World Sentosa)

Stephanie Chailert

Email: [stephanie.chailert@ogilvy.com](mailto:stephanie.chailert@ogilvy.com)

## EDITORS' NOTES

1. High resolution photographs can be downloaded from link:  
<https://app.box.com/s/5r13bhw2v7oh6vlbqdmjls1322tfg3r>
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

