

## press release

### Taste the Joy this Holiday Season at Resorts World Sentosa

*Indulge in sumptuous festive menus, handcrafted Christmas cakes and goodies, and a magical, holiday-themed underwater dining experience*



*Osia Steak and Seafood Grill's Charcuterie Platter*

**SINGAPORE, 5 November 2020** – With holidays round the corner and evenings coming to life with shimmering lights of white, blue and gold, Resorts World Sentosa (RWS, 圣淘沙名胜世界) is getting full-on into Christmas mood with a dazzling array of festive culinary creations, cocktails and goodies. From **now till 3 January 2021**, savour specially created holiday menus and festive drinks at **Ocean Restaurant**, **Osia Steak and Seafood Grill**, **Syun** and the **Michelin-starred table65**. Immerse your senses in the new holiday edition of underwater destination dining experience **Aqua Gastronomy** where culinary meets visual arts. Order tantalising Christmas roasts and festive cakes expertly handcrafted by RWS chefs for your celebrations at home.

#### **Sustainable Seafood Creations, Sharing Platters, Prized Seasonal Produce & Michelin-starred Masterpieces at RWS Signature Restaurants**

A cozy meal with loved ones at the family-friendly **Ocean Restaurant** (海之味水族餐厅) accompanied by stunning close-up views of swimming marine creatures will be one to remember. From **now to 3 January 2021**, a 4-course festive lunch is available at \$78++ and a 6-course festive dinner at \$168++. Prepared entirely with sustainably sourced ingredients, the modern Asian menus bring you the bounty of the ocean while ensuring marine conservation. Highlight dishes include a sustainably farmed *Soft-shell crab tempura with Thai chilli mayonnaise and perfumed herbs*, and

*Australian wagyu striploin with enoki, silver sprout and Szechuan beef consommé.* Toast to the most wonderful time of the year with **Ocean's Gold** (\$20++), a refreshing, tropical concoction of cognac, triple sec and pineapple juice that perfectly pairs with seafood.



*Enjoy a close-up view of majestic marine animals at Ocean Restaurant*



*Osia Steak and Seafood Grill's Sharing Seafood Platter*

*pea tendril and vine tomato.* The dinner dessert platter **Pear Mont Blanc** will put a smile on everyone's faces. Available at \$40++, it comprises a refreshing *iced chestnut pear yule log, yuzu meringue, warm molasses apricot pudding and macadamia nut streusel.* Cap off all the tasty goodness with Osia's hot **Irish Coffee** (\$20++), a rich and indulgent blend of Irish whiskey, espresso and gula melaka. All sharing platters serve 2 to 3 persons.

From **now to 31 December 2020**, **Syun** (Syun 春日本料理), helmed by Kobe-based Celebrity Chef Hal Yamashita known for "nouvelle" Japanese cuisine, will introduce a new seasonal a la carte menu featuring prized air-flown Japanese Autumn and Winter ingredients. Highlights include *Sautéed alfonsino & matsutake mushroom with thick sauce* (\$68++) and *Japanese black pork cutlet from Kagoshima and maitake mushroom with red wine tomato miso sauce* (\$52++). The intimate 36-seater restaurant is perfect for conversations over a tipple or two. Delight in classic Japanese cocktails here or Syun's elegant premium sake cocktail mixed with rose syrup and topped with lemon juice (\$16++). In celebration of New Year's Day – also the Japanese New Year – Syun will be presenting its special Osechi Japanese Traditional New Year Menu for a limited time from **1 to 7 January 2021**.



*Syun's Sautéed alfonsino & matsutake mushroom with thick sauce*



table65's Mackerel cured in kombu-salt, quinoa, yoghurt-tarragon emulsion and strawberry-tomato broth

in the holiday mood as well with its sweet, rich and fruity combination of Hennessy VSOP, Chambord, housemade vanilla syrup and stewed pear syrup.

For reservations at these RWS restaurants, please visit [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining), call (65) 6577 6688 or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com).

#### **Dine in an Underwater Winter Wonderland at Aqua Gastronomy's Special Holiday Edition**



Aqua Gastronomy will transform into an underwater winter wonderland from 6 November 2020

Following overwhelming response, the sold-out underwater dining experience **Aqua Gastronomy** (深蓝夜宴) has been extended till the year-end with a refreshed holiday menu and thematic décor inspired by the beauty of winter and the joy of the festivities. Immerse in a magical theatrical gastronomic adventure at the S.E.A. Aquarium's mesmerising Open Ocean Habitat, as the spectacular pop-up dining venue transforms into an enchanting underwater winter wonderland.

Sitting in an igloo-like dining pod offering sweeping panoramic views of over 40,000 marine animals, guests get to enjoy a 100% sustainable seafood menu where each course is served in tandem with dreamy lighting effects, oceanic soundscapes and dive performances.

From **6 November to 18 December 2020**, a 4-course Six-Hands **Holiday Menu** (\$118++ for RWS members/ \$138++ for non-members) by Chef de Cuisine Marvas Huang of Ocean Restaurant, Chef de Cuisine Tony Choo of Forest 森 and RWS Executive Pastry Chef Kenny Kong will take you into a dreamy yuletide. The first course, *Snowy Morning*, a dish of braised sustainably farmed Australian “Yumbah” abalone and MSC-certified French Sea Whelk with Shaoxing ‘snow’ and tsukemono, conjures the scene of a misty winter morning. The main course, *Northern Lights*, is a delightful baked MSC-certified miso cod from the Southern Ocean with “yu xiang” cherry aubergine, dou ban jiang and a glow-in-the-dark pearl of shittake bonito essence served with Japanese-style wakame hoshi-ebi pearl rice.



Aqua Gastronomy's Snowy Morning

Aqua Gastronomy's 5-course **Festive Menu** (\$138++ for RWS members/ \$168++ for non-members), available closer to Christmas from **19 December 2020 to 3 January 2021**, will follow with more surprises. *Misty Christmas Morning*, a duet of pretty shellfish with sweet, refreshing flavours, features a Giant Clam – harvested by a New Zealand Friend of the Sea-certified fishery – poached in a dashi huatiao broth and layered with pickled daikon, vegetable ceviche and yuzu, and a farmed French Oyster dressed with tosa vinegar, bonito jelly and a hint of Tabasco.

The Instagram-worthy main course, *Starry Starry Night*, is a sensational melt-in-your-mouth char-grilled Iberico Secreto with Charsiew Glaze and Shiny Stars served with Japanese Style wakame hoshi-ebi pearl rice. Using the secret butcher cut of the Spanish free-range Iberico that is highly prized for its great marbling, Chef Huang marinated it in his own charsiew sauce recipe for 48 hours, slow-cooked it for another 24 hours and then char-grilled it to perfection, while constantly glazing it with his charsiew sauce and honey. It is topped off with a constellation of luminous star-shaped jellied chicken consommé which adds a whimsical touch. The Festive Menu includes a complimentary Champagne cocktail for all diners.

Aqua Gastronomy is fully booked for November. Reservations for December will open on **10 November 2020** at [www.rwsentosa.com/AquaGastronomy](http://www.rwsentosa.com/AquaGastronomy).



Aqua Gastronomy's Misty Christmas Morning



Aqua Gastronomy's Starry Starry Night

**Taste the Joy at Home with RWS's Luxurious Christmas Goodies, Roasts and Hampers**



Guests can also bring home lovingly handmade Christmas goodies and cakes by award-winning RWS Executive Pastry Chef Kenny Kong with more than 30 years of experience. His cheery new creation this year, the **Elderflower Festive Ball** (\$88+, 700gram for 6 to 8 people), will be the centerpiece of the dining table. In this gorgeous interpretation of a Christmas Noël Ball, the red coconut praline shell made using luscious French Ruby Chocolate opens to reveal a trove of sweet treats – elderflower-infused sponge, almond biscuits, crunchy nutty streusel, custard, a confit of red fruits and more.

Guests looking for a classic, old-fashioned Christmas pudding will relish Chef Kenny's version in RWS's **Premium Gift Set** (\$288+). His **Traditional Christmas Plum Pudding with XO Brandy Sauce** is composed of 13 ingredients, including Hennessy XO marinated plums, raisin and citrus peels that have been aged for six months in a mixture of stout, rum, brandy and port prezel. The decadent dessert is moistened by molasses sugar, flavoured with a delightful medley of spices, and accompanied by a special XO Cognac custard sauce.

Delicious festive roasts, including RWS's signature **Turkey Wellington** (\$238+, 3kg for 10 to 12 persons), are also available. This seasonal specialty features an impressive roulade of moist turkey breast, portobello mushroom and prosciutto wrapped in puff pastry. It is accompanied with honey-glazed carrots, parsnip, celeriac, brussel sprouts, bacon-wrapped chipolatas, herb-baked ratte potato, chestnut, turkey gravy and cranberry sauce.

Pre-order RWS's festive goodies and roasts online at [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining). Pre-orders close on 26 December 2020 at 5pm.

**Early Bird Promotions**

To best experience RWS's array of festive offerings, sign up as a **RWS Invites Members** to enjoy exclusive discounted prices. Enjoy **10% off all dine-in festive menus from now to 3 January 2021** with applicable modes of payment when you present your RWS Invites card.

From **now to 30 November 2020**, enjoy a **30% discount on online MasterCard purchases of delectable roast items, goodies and specialty gift sets**. Get **free delivery** with a minimum spend of \$350 (\$350 for RWS Members) after discount.

From **now to 30 November 2020**, MasterCard holders will also enjoy **30% off the festive menus** at Ocean Restaurant, Osia Steak and Seafood Grill, Syun and table65. A minimum spend of \$250 for RWS members and \$300 for non-members applies.

Visit [www.rwsentosa.com/christmas-dining](http://www.rwsentosa.com/christmas-dining) for details.

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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, 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 original resident productions to concerts. 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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#### **EDITORS' NOTES**

1. High resolution photographs can be downloaded from link:  
<https://app.box.com/s/oavwh1shc1nrxzgkvtsgdd0lp872uig>
2. All photographs are to be attributed to: Resorts World Sentosa (圣淘沙名胜世界)

