

media alert

Escape the heat with Resorts World Sentosa's refreshing Spring and Summer menus

Experience premium Champagnes, prized wild fungi, a Sakura feast and Hawaiian-inspired delights from table65, Feng Shui Inn, Syun and Osia Steak & Seafood Grill and Fratelli.



Perrier-Jouët x table65's Art of the Wine Dinner Series

Singapore, 3 March 2021 – With the mercury set to crank up from March, take refuge from the heat with refreshing new Spring/Summer dining delights and tipples at Resorts World Sentosa (RWS). Here you'll be spoilt for choice with options that let you savour the best of the season with **Feng Shui Inn's Recipes for Longevity: Wild Fungi Creations**, experience Sakura season with **Syun's** first-ever **Sakura feast: Beauty that blossoms on the palate** and even embrace sunny vibes with **Osia Steak & Seafood Grill's The Haute Tropics: A Sun-and-Sea Spread menu** and **Fratelli's The Haute Tropics: Aloha Italia seasonal a la carte menu**. What's more in celebration of nature's bounties and the finest terroirs as we move into the warmer seasons, Michelin-starred restaurant, **table65**, is introducing a brand-new, month-long Champagne-pairing dinner in an exclusive collaboration with award-winning Champagne house Perrier-Jouët. Fine-dining aficionados can grasp this opportunity to be among the first to savour the Perrier-Jouët Blanc de Blancs following its official launch in Singapore in March 2021, completing the classic Perrier-Jouët Blason Collection.

Traverse through Europe with Perrier-Jouët x table65 - Art of the Wine Dinner Series (6 April to 1 May 2021)

Those missing Europe's beautiful vineyards and sophisticated fare will be able to embark on an exquisite culinary journey across the continent with **Perrier-Jouët x table65 - Art of the Wine Dinner Series**. This brand-new month-long dinner series pairs quality Champagne vintages with a star-studded European dining experience. Gourmands will be able to tuck into a lavish 5-course dinner menu boasting signature modern-European dishes masterfully crafted to complement Perrier-Jouët's award-winning Champagnes, including the highly coveted Perrier-Jouët Belle Epoque cuvees.

For an exclusive experience to share with loved ones and close friends, book table65's private dining room and be enchanted by a 5-course dinner paired with five of Perrier-Jouët's coveted Champagnes. Diners start their meal with the sweet and citrusy Perrier-Jouët Grand Brut before indulging in luxurious pairings such as the lush "*Os à moelle*", *smoked herring bone and veal tartare crowned with Oscietra caviar* that perfectly matches Perrier-Jouët Blason Rosé, the producer's very first Rosé champagne. Other pairings in this menu include the exquisite *Mozambique langoustine poached in duck fat with coffee, lemon and Albufera-style dashi* with the alluring Perrier-Jouët Belle Epoque 2012. Indulge in this sublime dining experience at S\$468++ per person from 6 April to 1 May 2021, with a minimum booking of 8 guests for dinner at the restaurant's private dining room which has been transformed into a chic floral garden for a limited time. Be sure to make your bookings early as there is only one exclusive seating per night.

Or plan a tête-à-tête at table65 from 9 March to 1 May 2021. Enjoy a 5-course dinner at S\$148++ per person and take advantage of special promotional prices for Perrier-Jouët Champagnes. Discerning wine connoisseurs can savour the exceptional Perrier-Jouët Belle Epoque 2012 (Special Price: S\$438, U.P. S\$480 per bottle), the original Belle Epoque cuvee boasting distinctive notes of white flowers with touches of white peaches, crisp pears and lemon. Champagne lovers can seize this opportunity to be one of the first in Singapore to taste the Perrier-Jouët Blanc de Blancs cuvee (Special Price: S\$212, U.P. S\$258 per bottle) following its official launch in March 2021, completing the classic Perrier-Jouët Blason Collection which also includes the Perrier-Jouët Grand Brut (Special Price: S\$148, U.P. S\$168 per bottle) and Perrier-Jouët Blason Rosé (Special Price: S\$188, U.P. S\$218 per bottle).

Stay tuned to www.rwsentosa.com/en/restaurants/table65/promotions for more information. For reservations, visit www.rwsentosa.com/table65, call (65) 6577 6688 or email dining@rwsentosa.com.

Globetrot with new seasonal menus from Feng Shui Inn, Syun, Osia Steak & Seafood Grill and Fratelli (1 March to 31 May 2021)

Whether you are looking to refresh your appetite with delicate fare or recreate a tropical getaway, RWS's seasonal selection of nourishing and luxurious menus are sure to satisfy the cravings of foodies everywhere.



Left: Stir-fried Yunnan wild yellow fungus with zucchini and wild mushroom (S\$33), Centre: Stewed porcini mushroom with wild bamboo pith and seasonal greens (S\$33), Right: Stir-fried Yunnan matsutake mushroom with live tiger prawn and seasonal greens (S\$88).

Savour the forest's secrets to good health with **Feng Shui Inn's** premium, exquisite and wholesome **Recipes for Longevity: Wild Fungi Creations** seasonal menu celebrating rare ingredients treasured for their nourishing properties from 1 March to 30 April 2021. Whet your appetite with nutritious gourmet dishes, such as the fragrant *Stir-fried Yunnan wild yellow fungus with zucchini and wild mushroom* (S\$33++) and aromatic *Stewed porcini mushroom with wild bamboo pith and seasonal greens* (S\$33++), before tucking into the prized *Stir-fried Yunnan matsutake mushroom with live tiger prawn and seasonal greens* (S\$88++).



Left: Mizu-tako carpaccio with hassaku (Japanese grapefruit) salsa, Right: "Sake" steamed sakura-dai (Japanese sakura sea bream) with sakura risotto, fava bean and sakura-ebi.

Can't travel to Japan? Celebrate the upcoming cherry blossom season with **Syun's** first-ever **Sakura Feast: Beauty that blossoms on the palate**, where guests will be treated to a seasonal 7-course set menu at S\$288++ per person from 1 March to 30 April 2021. An outpost by Kobe-based Celebrity Chef Hal Yamashita, the fine-dining restaurant features contemporary "nouvelle" Japanese cuisine starring air-flown ingredients from Japan. Featuring dishes subtly and delicately perfumed with unique sakura flavour, diners can look forward to innovative dishes including *Mizu-tako carpaccio with hassaku (Japanese grapefruit) salsa* shaped like a pretty cherry blossom bloom and *"Sake" steamed sakura-dai (Japanese sakura sea bream) with sakura risotto, fava bean and sakura-ebi*. Round off this 7-course floral-tinged delight with the multi-layered *Roku Gin Tonic* (S\$18++) or the *Roku Gin Mojito* (S\$18++), both artisanally crafted using Roku Gin, made from traditional Japanese botanicals such as the sakura flower, yuzu peel, sencha tea, sansho pepper, gyokuro tea and more.



Say “Aloha” to exquisite Hawaiian cuisine with *The Haute Tropics* at *Osia Steak & Seafood Grill’s The Haute Tropics: A Sun-and-Sea Spread* (left), and *Fratelli’s The Haute Tropics: Aloha Italia* (right).

Relive a tropical holiday and say “Aloha” to exquisite Hawaiian cuisine with **The Haute Tropics** at **Osia Steak & Seafood Grill** and **Fratelli**. **Osia Steak & Seafood Grill’s The Haute Tropics: A Sun-and-Sea Spread** offers a seasonal 5-course set menu from 4 March to 31 May 2021, where you can explore a wide selection of hearty Pacific-style grilled seafood and meat reinterpreted as haute cuisine at a special price of S\$155++ per person for five courses each. Enjoy this feast fit for kings and queens as you start with *Blackmore wagyu tenderloin tartare* served with chopped fresh oysters, *Grilled Bone Marrow* topped with avruga caviar, king oyster mushroom and sourdough bread, *Storm Clams* and more. For the main course, sink your teeth into the sumptuous *Blackmore full blood wagyu skirt steak and wild red prawn* served with fragrant garlic herb butter, roasted asparagus, and golden pineapple salsa. Top your meal off with the refreshing *Dark n Stormy* (S\$20++), which sees a refreshing blend of Bermudan rum and homemade spicy ginger beer served in a highball glass, or opt for a specially curated wine pairing with four glasses of artisanal Antipodean wines at S\$88++ per person.

More delicious Hawaiian gourmet eats are in store at **Fratelli’s The Haute Tropics: Aloha Italia** seasonal a la carte menu from 4 March to 31 May 2021, where you will get to enjoy handmade pizzas with unique toppings freshly baked in a wood-fired stone hearth oven as well as tasty desserts. Opt for the mouth-watering *Pizza Hawaiian Ku’uipo* (S\$30++), topped with savoury Italian cured ham, fresh and juicy pineapple chunks, roasted padron peppers and crispy bacon bits, or the *Ono Luau Pizza* (S\$32++), with a smoky tomato sauce base and topped with fresh buffalo mozzarella, shredded Hawaiian-style smoky and juicy Kalua pork, marinated zucchini, caramelized onions, arugula and semi-dried tomatoes. For desserts, go for the *Haupia Pie* (S\$14++), a dark chocolate tart topped with traditional Hawaiian coconut milk-based Haupia and whipped cream on top, a showstopper that is sure to please all diners. Finish off your meal with the *Blue Hawaii* (S\$20++), a refreshing blend of Blue Curaçao and Smirnoff vodka with lime juice, Sprite, orange and cherry, or the *Champagne Punch* (S\$22++), a fruity Santa Margherita Prosecco and Famous Grouse whisky with grenadine syrup and raspberry.

For reservations at these restaurants, please visit www.rwsentosa.com/haute-tropics, call (65) 6577 6688 or email dining@rwsentosa.com.

Seasonal Dining Offers at Resorts World Sentosa

From 1 March to 31 May 2021, all Mastercard holders get to enjoy 40% off the new seasonal menus at Feng Shui Inn, Syun and Osia Steak & Seafood Grill and Fratelli when you pay with your Mastercard. Redeem this offer by using the promo code “RWSMC40” when making an online reservation at www.rwsentosa.com/mastercard. Terms and conditions apply.

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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 and public shows. 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.

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EDITORS’ NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from this link: <https://app.box.com/s/wwxa1phx7fuofe5jsaw5yxa5k6lsykgb>
3. All photographs are to be attributed to: Resorts World Sentosa (圣淘沙名胜世界)



Syun: Wagyu Marinated in Salted Koji with Sakura Koji Puree



Syun: Japanese Seasonal Fruits and Sakura Panna Cotta



Syun: Roku Gin Mojito (left) and Roku Gin Tonic (right)



Osia: Grilled bone marrow with avruga caviar, king oyster mushroom and sourdough bread



Osia: Australian T-bone steak, lobster tail and monk fish for two



Osia: Coconut ice cream with grilled pineapple



Fratelli: Haupia Pie - dark chocolate tart, traditional coconut Haupia and whipped cream



Fratelli: Lomi Lomi salmon - cured Norwegian salmon, lime dressing, fennel "carpaccio" salad, piquillo peppers, avocado chunks, cilantro, sesame seed, ciabatta bread chip



Fratelli: Pizza Hawaiian Ku'uipo, topped with tomato sauce, mozzarella cheese, pineapple chunks, Italian cooked ham, crispy bacon bits and roasted padron pepper



Fratelli: Ono Lu'au Pizza, topped with smoked tomato sauce, buffalo mozzarella, shredded kalua pork, marinated zucchini, caramelised onions, arugula and semi-dried tomato

