

## media alert

### A Taste of Joy with Resorts World Sentosa's Christmas feasts

*From festive roasts and goodies to Yuletide classics with novel twists, Resorts World Sentosa (RWS) has guests covered this jolly season with festive menus and takeaways at its celebrated restaurants*



*Cervo e Castagne, a classic Venison Striploin Christmas dish from RWS' newly opened restaurant, CURATE CUCINA PISANA*

**SINGAPORE, 8 November 2021** – Celebrating the holidays without the usual fun and games at group gatherings may be disheartening, but with Resorts World Sentosa's (RWS, 圣淘沙名胜世界) gastronomical feasts, Christmas can still be a season of joyous celebration! From 1 November 2021 till 2 January 2022, fill this year-end holiday season with mouth-watering seasonal delights, delicious festive roasts and sweet treats to take home for family and friends. RWS' celebrated dining concepts such as the Michelin-star **table65**, **Osia Steak & Seafood Grill**, **Syun**, **Feng Shui Inn** and the newly opened **CURATE CUCINA PISANA**, will also be offering unique renditions of a Yuletide feast for diners. From casual fine

dining to popular cuisines like Japanese, Italian or Australian grills, RWS has something to offer for every taste palate.

### **A Merry Million Moments with RWS' Exquisite Festive Menus**

Mistletoes are not the only mood makers for a romantic Yuletide. For an Italian spin, opt for traditional recipes that have been passed down through generations with RWS' newest restaurant, **CURATE CUCINA PISANA**, which features the finest Pisan produce imported from boutique Pisan producers. Kick start the festive meal with *Cappuccino*, a Tuscan style porcini mushrooms and chestnut soup with porcini trifolati, ciabatta croutons, truffle milk foam and grated Italian truffle. Then, take the feasting up a notch with the *Cervo e Castagne*, a classic Venison Striploin Christmas dish made with a secret recipe by chef de cuisine Chef Davide's grandmother using luscious dark cocoa and chianti wine sauce. For desserts, choose from a selection of sinfully decadent Italian Christmas desserts featuring soft nougat torrone, cantuccini cookies and vin santo espuma. From 1 November to 30 November 2021, enjoy a pre-festive 4-course menu at \$148++ per pax, or the 4-course festive menu from 1 December 2021 to 2 January 2022 (\$148++ per pax).



Left: Osia Steak & Seafood Grill's Grilled Seafood Platter (\$148++);



Right: Syun's seared toro with yuzu karashi-sumiso

At **Osia Steak and Seafood Grill**, indulge in the finest of sea and land. Share the *Signature Meat Platter* (\$188++), a succulent festive sharing platter for two, featuring exquisite cuts of meats cooked with different techniques, such as grilled Mayura Station wagyu tenderloin and braised wagyu cheek, served alongside polenta crumbed foie gras, black truffle potato mash, creamy spinach, tomato chutney and ox tongue jus. For seafood lovers, indulge in the *Grilled Seafood Platter* (\$148++), an impressive array of seafood grilled to smoky perfection, from a half Boston lobster to fish collar, king scallops, skull island prawns, Abrolhos Island's octopus, soft shell crab and a tomato chili lime dip. Sway to the beats of Christmas jazz and share a toast to good health and happiness with a glass of mulled wine. Inspired by the Christmas markets from his hometown in Finland, wine sommelier Lauri has created his own interpretation of Finnish mulled wine, "Glögi", traditional Finnish recipes with Australian ingredients.

There are simply no limits when it comes to celebrating with food. At contemporary Japanese restaurant **Syun**, guests can satiate their Japanese cuisine craving and be greeted with the warmth of Christmas together at once. Indulge in the sweet and spicy *Seared toro with yuzu karashi-sumiso*, a traditional Japanese Kaiseki style dish with Japanese mustard, white miso, yuzu juice vinaigrette and a house-made karashi-sumiso sauce with fig drizzled over for an added festive touch. Another dish not to be missed is the refreshing and savoury *Bakkafrost salmon confit with shiso-wakame salsa*, sure to delight all seafood aficionados. From 1 November to 30 December 2021, enjoy a 6-course festive dinner menu at \$178++ per person. Exclusively available on the Christmas Eve and Christmas Day, festive lunch and dinner menus are available at \$138++ per person for lunch, \$178++ per person for dinner.



*Feng Shui Inn Christmas Baked Turkey Surprise (\$68++)*

For a Chinese twist on this year's Christmas dinner, drop by the authentic fine-dining Cantonese restaurant, **Feng Shui Inn**, to have some fun cracking open the *Christmas Baked Turkey Surprise (\$68++)*. A unique contemporary take on the classic Beggar's style chicken, diners can take pleasure in breaking the encrusted flour encasing the Christmas turkey to unveil smoky fall-off-the-bone poultry meat that is rich in the comforting aroma of an herbal marinade.

Last but not least, head over to one Michelin-star restaurant **table65** and savour the ever-tender and juicy *drunken chicken with Albufera sauce and winter truffle*, as you take a whiff of the fragrant winter truffle, perfectly complemented with the sweet aroma of alcohol. This festive season, tuck into an exquisite 5-course meal replete with a full suite of other premium ingredients such as uni, oyster, Osci tre prestige caviar, lobster, foie gras, white truffle, and sea bass.



*table65's signature Chocolate Balloon*

Finally, finish off this elegantly indulgent dinner by cracking into the restaurant's visually stunning signature dessert for the holiday season – the table65 *Chocolate Balloon* with a special festive twist comprising crunchy speculaas and fresh blackcurrant.

This 5-course festive menu at table65 is available from 1 December 2021 to 2 January 2022 at \$178++ per person.

## Impressive Festive Roasts and Goodies for Takeaways

Having loved ones over in the comforts of home? Friends and families are sure to delight their taste buds and fill their tummies with premium festive offerings from RWS. Featuring festive roasts marinated with in-house spices and decadent festive desserts either imported from Europe and Australia or specially homemade by award-winning pastry Chef Kenny Kong, delight in the wonderfully curated selection of festive goodies at RWS this year-end.



Left: Turkey Wellington with Cranberry Sauce (\$228++);  
Right: Ruby Chocolate Yule Log with Raspberry (\$65++)

For those who are preparing a dinner party for a group, impress meat lovers and whet appetites with the premium **Festive Tomahawk Roast (\$268++)** that serves 2 to 3 persons, or the impressive 4 kg **Turkey Wellington with Cranberry Sauce (\$228++)** that serves up to 10 diners. Specially created and prepared by RWS award-winning Executive Pastry Chef Kenny Kong, this Turkey Breast Wellington is marinated with in-house spices and served with a savoury turkey gravy and tangy cranberry sauce that perfectly complements one another.

What's Christmas without a festive log cake? Add an alluring pop of red to the dining table with the festive **Ruby Chocolate Yule Log with Raspberry (1kg at \$65++)**. Inspired by red baubles on a Christmas tree, this ruby red cake is made using Ruby cocoa beans for a fresh berry fruitiness and luscious smoothness, as well as delectable raspberry ganache mousseline cream, crunchy almond coated with rose berry sponge and raspberry confit.

Staying in for the holiday with a Christmas movie marathon? Order the RWS **Sticky Toffee Date Pudding with Dalmore Whisky Butterscotch Sauce (600g at \$68++)** by *All Thing Delicious* as the perfect companion to festive movies. Dig into this moist and caramelised cake infused with Dalmore Whisky butterscotch sauce and walnuts for satisfying balance of sweet and nutty indulgence.

## Early Bird Promotions

From now to 12 December 2021, Mastercard holders can enjoy an early bird promotion of 30% off festive menus at Osia Steak & Seafood Grill, Syun, CURATE CUCINA PISANA, Feng Shui Inn and table65. Thereafter,

enjoy 20% off all dine-in festive menus from 13 December 2021 to 2 January 2022 for payments with Mastercard at the same restaurants. A minimum spend of \$250 for RWS members and \$300 for non-members applies.

From now to 12 December 2021, Mastercard holders can enjoy an early bird promotion of 30% off online Mastercard purchases of delectable roast items and festive goodies, along with an \$80 dining voucher for dining at Osia Steak & Seafood Grill, Syun, Feng Shui Inn, CURATE CUCINA PISANA and table65. From 13 December 2021 to 2 January 2022, enjoy a 20% discount on these same items along with the \$80 dining voucher as well. Enjoy free delivery to a single location with a minimum spend of \$300. Terms and conditions apply.

Visit [www.rwsentosa.com/tasteofjoy](http://www.rwsentosa.com/tasteofjoy) for more 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 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](http://www.rwsentosa.com).

 /ResortsWorldatSentosa   @rwsentosa

### MEDIA CONTACTS

#### Resorts World Sentosa

Kaiwen Teng

Tel: + 65 8233 5692

Email: [kaiwen.teng@rwsentosa.com](mailto:kaiwen.teng@rwsentosa.com)

#### Ogilvy (for Resorts World Sentosa)

Ada Tong

Tel: +65 9297 0748

Email: [ada.tong@ogilvy.com](mailto:ada.tong@ogilvy.com)

### EDITORS' NOTES

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