

## media release

# Embrace a Tiger-rific New Year with Sumptuous Spring Staycations, Roaring Feasts and Auspicious Delights at Resorts World Sentosa

*Usher in a joyous and prosperous year with luxurious staycations, celebratory menus, high tea in the deep sea and must-have festive handcrafted goodies*



*Feng Shui Inn's Lobster and Smoked Salmon Yu Sheng with Amber Walnut, Greenhouse Crystalline Ice Plant and Yuzu Sauce (\$168++)*



*Indulge in a well-deserved break and usher 2022 with a two-day-one-night Sumptuous Spring Stay-In at RWS.*

**SINGAPORE, 3 January 2022** – Lunar New Year might have been celebrated differently over the past two years but an unchanging factor that one can always look forward to is a premium stay-in and gastronomical feast that unites the family. Usher in good fortune and a roaring *huat* Year of the Tiger with luxurious staycations and sumptuous festive offerings, all under one roof at Resorts World Sentosa (圣淘沙名胜世界, RWS).

### **Specially curated prosperous Spring Staycation packages (3 January to 28 February 2022)**

Revitalise and recharge for a promising 2022 with a two-day-one-night **Sumptuous Spring Stay-In**. From \$381++ for those who pay by Mastercard, spend a night free of worry and errands in the presence of loved ones, and enjoy a hearty reunion with an abundance of festive menus at renowned Chinese restaurants in RWS. The Sumptuous Spring Stay-In Package checks guests into **Hotel Michael (迈克尔酒店)**, a feast for the eyes for art lovers who will find affinity with the property's gallery-like ambience, mural-adorned walls and artistic furnishings that exude the celebrated Michael Graves' signature elegance. Guests can also choose the eco-luxurious **Equarius Hotel (逸濠酒店)** for the perfect tropical getaway and serene staycation. Immerse in its spacious and breezy deluxe rooms or suites boasting balconies with stunning panoramic views of the verdant forest or the calming sea.

For festive meals, the staycation package includes a dining voucher for celebrations at Feng Shui Inn, TungLok Heen and more. Each participating restaurant comes with an exclusive offer, bringing more *huat* and memorable moments to a premium staycation. Package includes:

- 1-night stay in Deluxe Room at Hotel Michael or Equarius Hotel
- Breakfast for two
- 1 dining voucher worth \$208 per stay to celebrate at **Feng Shui Inn**; **A Bountiful Reunion by Feng Shui Inn** - a pop-up dinner event at Equarius Hotel; **TungLok Heen**; **Paradise Classic**; or **Putien** at RWS
- 1 complimentary gift from participating restaurants when guests redeem their dining voucher



*Enjoy Universal Studios Singapore Stay and Bond with loved ones where guests can attend a heartwarming tang yuan cooking session, led by instructor Samantha Mantou.*

For guests looking to create memorable moments with loved ones engaging in fun-filled staycations this festive season at the premium lifestyle destination resort, they can opt for two other specially curated experiences delivered with signature RWS hospitality. From \$449++, enjoy **Universal Studios Singapore Stay and Bond** with loved ones where guests can attend a heartwarming cooking session at StarBot Café in Universal Studios Singapore, led by instructor Samantha Mantou. A sweet reunion at RWS awaits as guests can look forward to making tang yuan, a festive delicacy of glutinous rice balls, from scratch and mould them into auspicious and adorable designs. Package Includes:

- 1-night stay in Deluxe Room at Hotel Michael or Equarius Hotel
- Breakfast for two
- 2 Universal Studios Singapore adult dated one-day tickets
- 2 \$5 Universal Studios Singapore Retail Vouchers at select retail outlets (minimum spend of \$25)
- 2 \$10 Universal Studios Singapore F&B Vouchers at select F&B outlets (minimum spend of \$25)
- Tang yuan workshop admission from 12.30pm to 1.45pm



*For guests looking to create memorable moments engaging in fun-filled staycations this festive season, they can opt for the all-inclusive two-day-one-night High Tea in the Deep Sea package stay at RWS.*

An all-inclusive **two-day-one-night High Tea in the Deep Sea package** stay from \$489++ is also up for grabs. Usher in the Lunar New Year with abundance in a deluxe room of choice before heading to S.E.A. Aquarium to explore its auspicious wonders. Following the awe-inspiring visit, relax at Ocean Restaurant offering Southeast Asia's first underwater dining experience with its popular **High Tea in the Deep Sea** that is making a highly anticipated comeback via an auspicious edition. Package includes:

- 1-night stay in Deluxe Room at Hotel Michael or Equarius Hotel
- Breakfast for two
- 2 S.E.A. Aquarium Dated One-Day Tickets
- Behind The Panel Tour at S.E.A. Aquarium for two adults
- High Tea in the Deep Sea for two adults

Book now for a stay between 3 January and 28 February 2022. Visit [www.rwsentosa.com/spring-staycay](http://www.rwsentosa.com/spring-staycay) for reservations and orders. Terms and conditions apply.

### **Reinventing Experiences at Reunion Dinners (from 14 January 2022)**

Enjoy mouth-watering dishes specially prepared to bring forth the celebratory mood with Lunar New Year menus from **Feng Shui Inn** (风水廷精品粤菜馆), **Osia Steak and Seafood Grill** (澳西亚牛扒海鲜烧烤) and **Syun** (Syun 春日本料理) at RWS.

Take a fresh spin to the usual loud and boisterous gatherings with a zen yet no less luxurious celebration at **Feng Shui Inn**. Newly located at Equarius Hotel with a lofty ceiling and full-length windows, the lush interior will be one to add to the list of photogenic restaurants. Step away from the city's buzz and immerse in the romantic tranquility of the restaurant's rainforest-themed décor while enjoying refined Cantonese cuisine prepared with the finest ingredients by Hong Kong-born veteran Executive Chef Li Kwok Kwong (李国光). A dish that must not be missed is the crisp and fresh *Lobster and Smoked Salmon*

*Yu Sheng with Amber Walnut, Greenhouse Crystalline Ice Plant and Yuzu Sauce* at \$168++. Set menus are available from \$188++ per person (minimum 2 persons).



*Syun's Simmered Whole Abalone with Kabura Turnip (\$108++)*

Just like the customary Chinese greeting, 年年有余 (*Nian Nian You Yu*), usher in a year of abundance and surplus with a table full of exquisite seafood at restaurant **Syun**. Helmed by Kobe-based Celebrity Chef Hal Yamashita, Syun is known for its contemporary “nouvelle” Japanese cuisine. Specially created for the Lunar New Year, the menu features ingredients that are auspicious in Japanese culture. Kick start the festive celebration with the *Syun Style Special Yu Sheng* (\$88++) featuring fresh seasonal fish from Toyosu Market drizzled with zesty sesame ponzu sauce. For the mains, a must-try is the *Simmered Whole Abalone with Kabura Turnip* (\$108++) prepared in traditional Japanese culinary method and the flavourful *Sautéed Spiny Lobster with Creamy Yuzu Butter Uni Sauce* (\$118++).



*Osia Steak and Seafood Grill's Grilled Turbot (\$230++)*

Make sharing the love and joy with loved ones easy this season with **Osia Steak and Seafood Grill's** Lunar New Year spread that signifies prosperity, abundance and auspiciousness. The “*Big Fish*” sharing platters are served with fresh whole fishes where each fish is grilled on lava stone or roasted in a stone hearth oven till perfection. For a couple's date, order the deep and smoky *Grilled Chatham Island Blue Cod with roasted butternut and watercress salad* (\$198++) or the delectable *Grilled Turbot with bacon*

ratte potato, rocket salad and béarnaise sauce (\$230++). For a larger group, the mouth-watering *Oven Roasted Australian Wild John Dory* weighing about 1kg with grilled lemon, green beans and chimichurri (\$220++) will make the perfect main for sharing.



Savour sumptuous Chinese New Year set menus in luxurious settings at *A Bountiful Reunion by Feng Shui Inn* - a pop-up dinner event at Equarius Hotel.

Last but not least, head over to ***A Bountiful Reunion by Feng Shui Inn*** (团圆共享迎新味风水廷精品粤菜馆), a pop-up dinner event at Equarius Hotel. Savour value-for-money sumptuous Chinese New Year set menus in luxurious settings with delectable dishes starting from \$88++ per person. The selection of menus at this exclusive dinner event hosted by award-winning Feng Shui Inn offers symbolic creations such as the refreshing *Smoked Salmon with Amber Walnut and Crystal Iceplant Yu Sheng with Yuzu Dressing*, the irresistible *Crispy Suckling Pig*, and savoury *Wok-fried Glutinous Rice with Chinese Sausage*. Specially curated by acclaimed Executive Chef Li Kwok Kwong at RWS' Feng Shui Inn, each course of every menu will fill all reunions with lavish flavours, and the year ahead with good fortune.

For all reservations, visit [www.rwsentosa.com/auspiciousflavours](http://www.rwsentosa.com/auspiciousflavours) or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com). Phone reservations can also be made to (65) 6577 6688.

#### **RWS' Festive Assortments for Takeaways (from 5 January 2022)**



*Golden Nian Gao Roll with Custard (2pcs) (\$58) and Double Happiness Fish Nian Gao (2 pcs) (\$58)*

Lunar New Year celebrations cannot do without an assortment of festive goodies. Guests can revel in their favourite festive delicacies effortlessly selected, packed and sent right to the doorstep. Look forward to a limited edition ***Eight Treasures "Fatt Choy" Golden Chocolate Pineapple (\$338)*** skilfully prepared by RWS' Executive Pastry Chef Kenny Kong (江定佳), who is armed with over 30 years' experience. The life-size 1,888 grams chocolate pineapple will be sure to impress guests with its exuberant and luxurious 22C coated gold flakes. Be spoilt for choice with its abounding cornucopia of uniquely flavoured handcrafted pastries and sweets, such as prosperity mandarin orange truffle flower pot, gula melaka yuzu pineapple tart and Asian nougat with Chinese hawthorn fruit, dried mango, dried pineapple and melon seeds. Those who prefer a more traditional take on Lunar New Year snacks will be pleased to know that iconic Lunar New Year snacks, such as low-sugar pineapple tarts, love letters, *hei bee hiam* rolls and Chinese walnut cookies are also available online for purchase.

More delicious festive treats await at **Feng Shui Inn**. Indulge in an array of sweet and savoury goodness, such as the *Carrot Cake with Conpoy and Chinese Sausage (\$68)*, *Golden Nian Gao Roll with Custard (2pcs) (\$58)* and the *Golden Ingots Coconut Nian Gao (2 pcs) (\$38)*. For reunion meals, relish recipes like the lavish *Wealth Treasure Pen Cai (\$668)*, *Hokkaido Scallop with Greenhouse Crystalline Ice Plant and Amber Walnut Yu Sheng Dressed in Black Truffle Sauce (\$138)*, as well as the *Lobster with Smoked Salmon, Amber Walnut and Greenhouse Crystalline Ice Plant Yu Sheng Dressed in Yuzu Sauce (\$168)*.

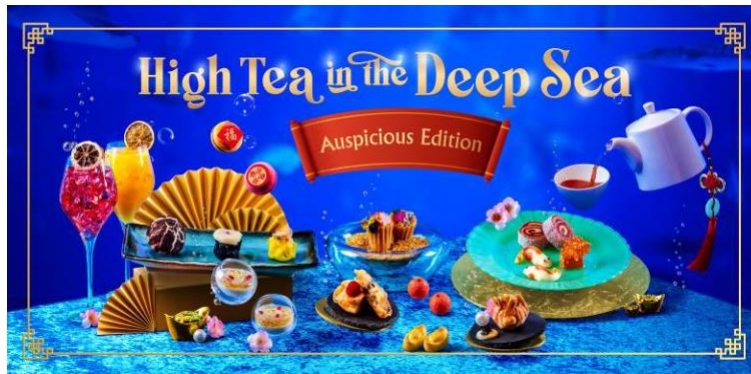


*Premium Hamper (\$788)*

Feng Shui Inn has got guests covered for their Lunar New Year hamper gifting as well. Surprise friends, family and business partners with the ***Deluxe Hamper (\$488)*** that includes premium and auspicious items such as the "Emperor" 3-head braised abalone, bird's nest with ginseng, hashima, fish maw, chicken essence, as well as a Santa Margherita Prosecco and a Rawson's Retreat Private Release Shiraz Cabernet. For those who want to take their gifting up a notch, go for the ***Premium Hamper (\$788)***, which includes luxurious items such as the 2-head Pacific abalone and 10-head abalone, bird's nest, dried Hokkaido scallops, Ningxia wolfberries, American wild ginseng and more. The ***Premium Hamper*** also comes with the award-winning Dalmore 12-years-old single malt Scotch whisky and a bottle of Clarendelle Rouge by Haut Brion.

Pre-order RWS' range of Chinese New Year Goodies, Yusheng and Hampers online at [www.rwsentosa.com/auspiciousflavours](http://www.rwsentosa.com/auspiciousflavours). Pre-orders close on 9 February 2022.

**High Tea in the Deep Sea (Auspicious Edition) at Ocean Restaurant (from 3 January 2022)**



*High Tea in the Deep Sea (Auspicious Edition) (\$88++ per person)*

To celebrate the Year of the Tiger, **High Tea in the Deep Sea** has been extended by popular demand with an Auspicious Edition at **Ocean Restaurant**. A visit to the well-loved dining destination promises to be one of the most memorable Lunar New Year celebrations. Bask in the ethereal oceanic ambience and let good fortune flow all around whilst enjoying a delicious afternoon tea (\$88++ per person). This experience like no other features a 12-item menu curated by a team of talented chefs at RWS including Feng Shui Inn's Executive Chef Li Kwok Kwong and RWS' Executive Pastry Chef Kenny Kong. Comprising a selection of seven savoury bites and five sweet treats, the menu is crafted with premium ingredients having symbolic meanings. Tuck into tasty nosh such as *Flavours of Fortune*, a hearty dish of steamed handmade siew mai with premium abalone, or the *Lucky Bites*, an elevated Canadian lobster kueh pie tee with special sauce, as well as the *Flourishing Friendships*, a refreshing imperial coconut with osmanthus and bird's nest.

Double the fun and select the *Behind The Panel Tour Bundle* (\$128 per person) to enjoy a guided tour at the S.E.A. Aquarium, where guests can learn how aquarists care for marine life in this family-friendly and awe-inspiring experience.

For reservations for High Tea in the Deep Sea at Ocean Restaurant, visit <https://www.rwsentosa.com/en/promotions/restaurants/ocean-high-tea>.

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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).

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### EDITORS’ NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://drive.google.com/drive/folders/1qrkQpjNV4daq4DrW4OZPeFMh16556uR4?usp=sharing>
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

