

media alert

Resorts World Sentosa welcomes Christmas with festive deals and activities

***From parties and feasts to gifts for everyone,
RWS celebrates with offerings across the resort***

SINGAPORE, 31 October 2013 – Resorts World Sentosa kicks off the festive season with a wide offering of festive deals and activities across the resort. There will be special treats at the attractions, numerous F&B outlets and its award-winning luxury spa, ESPA.

From 19 December, Universal Studios Singapore will be extending its opening hours to 10.00pm daily for a special Christmas programme. The event will feature the theme park's annual Christmas light show and snowfall five times nightly. Guests can also enjoy a special edition of the park's live Sesame Street show, featuring an original Christmas tale.

For celebratory feasts, Resort World Sentosa's dining outlets has lined up a slew of creative and delicious creations. From specially-crafted Christmas menus across RWS' restaurants to festive pastries such as a chocolate Cookie Monster log cake from KT's Grill in Universal Studios Singapore and the Bûche Chocolate Yuzu en Tenue de Soirée from Joël Robuchon Restaurant. Made from macaron biscuit, smooth and rich cremeux chocolate caraibe and gussied with yuzu and chocolate sabayon, it truly is a gastronomic adventure.

This festive season, award-winning ESPA at Resorts World Sentosa (ESPA at RWS) has the perfect gift solution. Indulge loved ones with an ESPA Gift Voucher or ESPA Gift Set and they will receive an additional 30mins of treatment time when they book a 60min treatment of choice on their next visit. Pick out a gift voucher for specific treatments of any nominated dollar amount or from a selection of spa-inspired Christmas gift sets for him and her, ranging from the new Zesty Lemon & Tonka Bean aromatic candles to three luxurious collection sets that include ESPA's most-raved products for skincare and body.

To bring a part of the RWS experience home, purchase the RWS Invites membership for friends or family and be rewarded guests with exclusive privileges, 3% rebate and many more. For more information, please visit <https://rwsinvites.rwsentosa.com/>.

Please refer to the attached Annex for full details of the wide range of festive offerings at Resorts World Sentosa.

ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, the resort opened in January 2010 and welcomed over 45 million visitors in its first three years of opening. RWS is home to two mega attractions - the region's first-and-only Universal Studios theme park and the Marine Life Park, which comprises the world's largest S.E.A. Aquarium and the Adventure Cove Waterpark - as well as a Maritime Experiential Museum, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, an award-winning destination spa and specialty retail outlets. The resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. Resorts World Sentosa was named "Best Integrated Resort" in 2011, 2012 and 2013 at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

Resorts World Sentosa is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

Facebook: <https://www.facebook.com/ResortsWorldatSentosa>

Twitter: <https://twitter.com/rwsentosa>

Blog (RWScoop): <http://www.rwsentosablog.com/>

Marine Life Park Blog: <http://mlp.rwsentosablog.com/>

Instagram: <https://www.instagram.com/rwsentosa>

MEDIA CONTACTS

Resorts World Sentosa

Tan Zhi Juan / Linette Lin

Tel: + 65 6577 9725 / +65 6577 9762

Zhijuan.tan@rwsentosa.com /

linette.lin@rwsentosa.com



Annex : Festive deals and activities across Resorts World Sentosa

Note to Editors

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link:
<https://www.dropbox.com/sh/52quy6smj4pmspc/qTXVRXixnP>
3. All photos are to be attributed to: *Resorts World Sentosa elements and all related indicia TM & © 2013 Resorts World at Sentosa Pte. Ltd. All Rights Reserved.*

Universal Studios Singapore

Opening hours will be extended to 10.00pm daily from 19 December to 30 December 2013.
Entry into Universal Studios Singapore after 6.00pm will be priced at S\$40 (includes a S\$5 dining voucher).

Guests visiting the park with day passes may stay on till the park closes.

Joël Robuchon Restaurant



Le Caviar Impérial

Steamed wild sea bass and langoustine with Imperial caviar and fennel cream

Make your festive celebration a memorable one at Joël Robuchon Restaurant by savouring French-haute cuisine from the world's most decorated Michelin-star chef, Joël Robuchon.

With a four or eight course meal over two seatings, guests will be truly mesmerized by the Joël Robuchon fine-dining experience.

Key highlights from the 4-course dinner:

- Foie gras and potatoes carpaccio topped with shaved truffle
- Truffled langoustine ravioli with chopped cabbage
- Caramelized grilled pork pluma with green cabbage and Sarawak black pepper sauce

Key highlights from the 8-course dinner:

- Crispy soft boiled egg with parmesan cheese mousseline and black truffle dressing
- Steamed wild sea bass and langoustine with Imperial caviar and fennel cream
- Pan fried venison in truffled mignonettes with sweet and sour sauce

4-course set menus at \$210++ per person (first seating: 5.30pm-7.30pm)

8-course set menus at \$500++ per person (second seating: 8pm onwards)

Christmas menus are available from 20 to 25 December 2013.

For reservations, please call 6577 6688.

Christmas goodies from Joël Robuchon Restaurant



An assortment of Christmas goodies from Joël Robuchon Restaurant. Great for your loved ones and business partners.

For festive goodies with a luxe touch, check out Joël Robuchon Restaurant's line of Christmas goodies including Bûche de Noël, madeleines, fruit cakes and macarons.

The Bûche Chocolate Yuzu en Tenue de Soirée, specially created by Pastry Chef Antonio Benites is made of macaron biscuit, smooth and rich cremeux chocolate caraibe and gussied with yuzu and chocolate sabayon.

Key highlights include:

- Bûche Chocolate Yuzu en Tenue de Soirée (500gm): \$85++
- Madeleine (Pistachio and Lemon): \$15 for 6 pieces or \$45 for 18 pieces
- Macarons: \$15 for 6 pieces or \$65 for 21 pieces
- Tarte Chocolate Caramel Macadamia: \$80
- Cake aux fruits: \$40

Guests can place orders at Joël Robuchon Restaurant from 1 December and pre-orders end on 22 December. Orders have to be placed 3 days in advance, prior to collection.

For pre-orders or enquiries, please call Joël Robuchon Restaurant at 6577 6688

L'Atelier de Joël Robuchon



Chic and intimate Christmas dinner at L'Atelier de Joël Robuchon

A two-time winner of the Singapore Experience Awards - Best Dining Experience, L'Atelier de Joël Robuchon stands out for its unique dining concept where chefs experiment and work on new creations. It is no exception this Christmas as Chef de Cuisine Lorenz Hoja presents a 9-course festive set dinner incorporating ingredients air-flown from Europe.

Key highlights include:

- Black truffle shavings on a tarte flambé with bacon
- Duck broth with foie gras ravioli and grated daikon
- Beef fillet 'Wagyu' bordelaise style confit ratte potatoes and chives

A 9-course festive menu is available at \$240++ per person from 20 December 2013 to 1 January 2014.

For reservations, please call 6577 6688.

Ocean Restaurant by Cat Cora



Duck Ballotine that sits on a pool of creamy orange-Japanese Sweet Potato moussline and topped with Brussel sprouts

For an underwater dining experience with a view of thousands of marine animals swimming past, indulge in a unique Christmas dinner at Ocean Restaurant by Cat Cora.

To celebrate the joyous year end festive season, Chef Cat Cora and Chef de Cuisine Yew Eng Tong have developed a 7-course menu that features delectable dishes.

Key highlights include:

- Gillardeau Oyster
- Smoked Foie Gras Terrine sprinkled with Pistachio and cherry
- Creamed Rabbit
- Duck Ballotine with an orange-Japanese sweet potato moussline.

Available at \$230++ per person from 24 to 25 December and 31 December 2013 to 1 January 2014.

For reservations, please call 6577 6688.

Feng Shui Inn



Baked King Prawn with cheese and Chardonnay Wine

If you're in the mood for Chinese cuisine, Chinese Head Chef Li Kwok Kwong of Feng Shui Inn has created a five-course set menu incorporating modern interpretations of Chinese classics.

Key highlights include:

- Black Truffle & Roasted Chicken Skin with Salmon Salad
- Thick Soup with Abalone, Sea Cucumber & Fish Maw
- Baked King Prawn with Cheese & Chardonnay Wine
- Seafood & Crispy Rice in flavourful Broth

Available at \$108++ per person on 25 December 2013.

(min. 2 persons)

For reservations, please call 6577 6688.

Osia



Norwegian Red King Crab sits atop watermelon compression

Scott Webster's award-winning restaurant Osia is well known for its unique take on fresh and seasonal contemporary Western cuisine.

This Christmas, Scott Webster together with Chef de Cuisine Douglas Tay have created four and five course meals with a touch of festivity.

Key highlights include:

- **Norwegian Red King Crab**, with Watermelon Compression, Orange Radish, Lemon Thyme Milk
- **Chestnut Emulsion** with Black Truffle, Bacon Foam
- **Duck Breast and Liver** with Szechuan Pepper, Orange Gel

4-Course set menu available at \$180++ per person

5-Course set menu available at \$200++ per person

Christmas menus are available on 24 and 25 December 2013.

New Year set menus are available on 31 December 2013 and 1 January 2014.

For reservations, please call 6577 6688.

Forest 森



Pan-fried Lamb Chop marinated with Cumin Powder in Port Wine Sauce

Get merry this Christmas with five or six course set menus at Forest 森 that come with a glass of Laurent Perrier Brut NV. Be prepared to tuck into a delectable spread of contemporary Chinese cuisine specially whipped up by Celebrity Chef Sam Leong and Chef de Cuisine Mike Tan.

Key highlights include:

- **Pan-fried Lamb Chop** marinated with Cumin Powder in Port Wine Sauce
- **Alaska King Crab** and Spinach with Cheese Dumpling in Cream of Superior Stock
- **Stewed Wagyu OX Tail** with Radish and Red Wine Sauce

5-Course set dinner available at \$148++ per person

6-Course set dinner available at \$198++ per person

Festive set dinners are available on 24 to 25 December and 31 December 2013 to 1 January 2014.

For reservations, please call 6577 6688.

Palio



Rosemary & Kaffir leaves milk poached halibut fillet

Succulent Tuscan delights await you at Palio this Christmas. Italian Chef Davide Bizzari has come up with a festive menu featuring the flavours of Tuscany.

Key highlights include:

- **Sicilian Smoked Swordfish** with flame grilled bell peppers & pomogranate emulsion
- Rosemary & Kaffir leaves milk **poached halibut fillet**
- **Braised Beef Short Ribs in Red wine**, prunes & cranberries

A 4-course Christmas set dinner is available on 1 to 30 December 2013 at \$68++ per person.

For reservations, please call 6577 6688.

Universal Studios Singapore



For a true New York Christmas celebration, KT's Grill exudes a nostalgic charm.



Sesame Street's log cake (500gm)
\$60

What's better than spending a day at Universal Studios Singapore for Christmas? Start the day by going on exhilarating rides in the park and end the day with a sumptuous Christmas dinner at KT's Grill.

Guests can enjoy a 4-course Christmas set menu (lunch and dinner) at \$48++ per person at KT's Grill.

Key highlights include:

- **Turkey Roulade with Apple and Apricot stuffing**, Chestnut puree, Raisin Jus
- **Christmas Ham infused with Honey Cinnamon Wine**, drizzled with Pineapple Jus
- **Slowly braised Osobucco**, Butternut, Mousseline and vegetables Ragout.

For Sesame Street lovers, a Cookie Monster chocolate log cake is also available for take away.

Guests can place their orders from 1 December and pre-orders end on 22 December. Orders have to be placed 3 days in advance, prior to collection at USS Guest Service Centre (no separate admission fees into USS required)

For pre-orders or enquiries, please call 6577 6688



"Snow Chocolate" Mango and candied lemon, ivory cheese cream, coconut hazelnut crunch (1kg)
\$70

Christmas Goodies great for feasting and gifting

Stand out from the crowd at the office Christmas party, with a log cake specially created by Executive Pastry Chef Kenny Kong featuring luxurious cream cheese and vanilla sponge, elegantly layered with candied lemon and mango supreme.

This year's creation is also infused with fibrous coconut chunks and crunchy hazelnuts blanketed with a smooth layer of white chocolate and decorated with mango jellies, giving the cake a wonderful twist as well as a different texture altogether.

Available from 1 – 25 December 2013 at the following locations within RWS:
-World Square (12pm to 10pm)
-Asian Deli (11am to 7pm)

- Rock to Go Deli (10am to 8pm)
- Festive Kiosks at Forum (10am to 9pm)

Guests can also place their orders from 1 December and pre-orders end on 22 December. Orders have to be placed 3 days in advance, prior to collection.

For pre-orders or enquiries, please call 6577 6688



Old Fashioned Nutty Fruit Cake (750g)
\$24

This perennial favourite is back for the second year. Generously filled with assorted nuts, walnuts, almonds and cherries and topped with rich vanilla cream, this is the traditional nutty fruit cake you would not want to miss.

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ESPA at Resorts World Sentosa



From 21 November 2013 to 31 December 2013, purchase an ESPA Gift Voucher* or X'mas Gift Set* and receive The Gift of Time** from ESPA at RWS¹.

¹ Please quote 'It's Your World DEC' when making your reservation. Promotion ends 31st Dec. This promotion is not valid with other promotions, offers and privileges. Terms and conditions apply.

*min purchase of \$100

** Book a treatment of 60 minutes or longer and enjoy 30 minutes of extra treatment time with our compliments

THE LUXURY COLLECTION



Hydrating Cleansing Milk 200ml, Floral Spa Fresh 200ml, 24 Hour Replenishing 15ml, Smooth and Firm Body Butter 100ml

SGD230 inclusive of GST⁺

ZESTY LEMON & TONKA BEAN HAND CARE COLLECTION



Zesty Lemon Handwash, Zesty Lemon Hand Lotion

SGD97.50 inclusive of GST⁺

LUXURIOUS BODY COLLECTION



Nourishing Body Cream 200ml, Smooth and Firm Body Butter 100ml

SGD120 inclusive of GST⁺

LITTLE BOX OF CALM



Restorative Bath Oil 15ml, Restorative Body Oil 15ml

SGD43.50 inclusive of GST⁺

MOMENTS OF PEACE



Soothing Body Oil 28ml, Soothing Candle 7g

SGD72.50 inclusive of GST⁺

GET LIPPY



100% natural colours Mandarin Essential Oils

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HOME FRAGRANCE GIFTS



ZESTY LEMON & TONKA BEAN CANDLE

Aromatic 200g Candle

SGD 97.50 inclusive of GST⁺

BERGAMOT & JASMINE CANDLE

Aromatic 200g Candle

SGD97.50 inclusive of GST⁺

⁺All prices are inclusive of 7%GST