

press release

Resorts World Sentosa rings in the festive season with daily snowfall and sweet treats

*Brand-new shows and Singapore's biggest snowfall at Universal Studios Singapore;
Celebrate Christmas at S.E.A. Aquarium with Scuba Santa;
Indulge in a gourmet spread at RWS celebrity restaurants*

SINGAPORE, 31 October 2014– Resorts World Sentosa is once again bringing back the Christmas cheer with month-long celebrations and festivities this December. This year's extravaganza will feature special Christmas edition shows including a brand new toy soldier performance at Universal Studios Singapore. Over at S.E.A. Aquarium, the popular Scuba Santa makes a return to the habitats to bring festive joy to fishes and guests. More than 10 F&B outlets at Resorts World Sentosa will also cook up special dishes to welcome the jolly season.

With something for everyone in the family, '***Snowy Christmas at Santa's Land***' in Universal Studios Singapore will showcase Singapore's biggest snowfall – three themed zones, namely Hollywood, New York and Sci-Fi City will experience magical snow every hour every day. The theme park will be decked out in tinsel and holly; transforming Universal Studios Singapore into Santa's Land with extended hours until 9pm. Characters in the park including Elmo and friends from Sesame Street, the Minions from ***DESPICABLE ME***, Puss In Boots and Kitty Softpaws, and many more will be decked out in Christmas outfits during meet and greet sessions.

Taking centrestage will be a Christmas tree made entirely of plush toys at the New York Public Library. This is also where several of the new shows will be staged. In ***Santa's Toy Soldiers***, toy soldiers will come to life as they march to the beat of the drums. This show takes place twice every evening. Not to be missed is also the annual ***Dancing Christmas Light Show*** at the library steps, as well as a new video-mapping show – ***Winter Tales*** – on its façade this year. Both shows will each take place three times nightly.

Back by popular demand, the Christmas-themed Sesame Street show, ***Sesame Street Saves Christmas***, returns with a bigger stage for more magical moments at Pantages Hollywood Theater. Telling an original Christmas tale, the Sesame Street gang helps Santa and his elves keep Christmas out of jeopardy!

Celebrating the festivities with a bang, ***Christmas Fireworks Spectacular*** is set to light up the night with new music and pyrotechnics. Happening every Friday and Saturday for the month of December and with an additional show on Christmas Day, this night-time spectacular is not to be missed.

To complete the Christmas experience, guests can choose to stay in the park for a Christmas feast complete with festive goodies like turkey and traditional sweets at ***Santa's Kitchen***. For the first time, Sound Stage 28 will be transformed into a festive dining hall serving up a delectable Christmas dinner buffet with a special appearance by Christmas characters.

Admission to Universal Studios Singapore during the holiday season will be priced at S\$84 for adults, S\$64 for children and S\$46 for seniors. Guests will be able to enjoy the extended park hours, and also a special Christmas set meal voucher included in the admission ticket. An online early-bird offer of S\$69 for full-day admission and S\$45 for after-5pm admission is available from now till 30 November 2014.

As Universal Studios Singapore celebrates Christmas, S.E.A. Aquarium will also join in the festivities with 'Merry Fishmas'. There will be appearances by Scuba Santa accompanied by an elf up to three times daily. Also joining in to spread the Christmas joy to guests, more than 10 F&B outlets including celebrity restaurants will serve up special festive dishes.

–End –

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 S.E.A. Aquarium (one of the world's largest aquariums) and Adventure Cove Waterpark. Other attractions include a Maritime Experiential Museum, an award-winning destination spa, a casino, six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, 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. RWS has been named "Best Integrated Resort" since 2011 for four 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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Note to Editors

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <http://christmas2014.rwsentosa.media>

Event Details – Christmas at Resorts World Sentosa



Come celebrate Singapore's Biggest **Snowy Christmas at Santa's Land** in Universal Studios Singapore from 1 December 2014 to 4 January 2015.

Event Name: Snowy Christmas at Santa's Land
Venue: Universal Studios Singapore
Date: 1 Dec 2014 – 4 Jan 2015
Time: 10.00am – 9.00pm

Event Description:

Happening for the entire month of December with extended park operating hours till 9pm*, '**Christmas at Santa's Land**' in Universal Studios Singapore will showcase Singapore's biggest snowfall as Hollywood Boulevard, New York Street and Sci-Fi City will experience magical snow every hour every day.

Universal Studios Singapore will also present **Santa's Toy Soldiers** – at the New York Public Library. The popular Christmas Sesame Street show – **Sesame Street Saves Christmas** – returns with a bigger stage for more magical moments at Pantages Hollywood Theater.

Christmas Fireworks Spectacular will also light up the night over Lake Hollywood on selected Friday, Saturday and Sunday. There will also be a nightly light show and video mapping at the New York Public Library.

Price: S\$84 (Adult), S\$64 (Child), S\$46 (Senior)
(Entry into Universal Studios Singapore with set meal voucher).

An online early-bird offer of S\$69 (Full-Day Admission) and S\$45 (After-5pm admission) is available till 30 November 2014.

For more event* details and pricing, please visit: <http://www.rwsentosa.com>. Refer to calendar for detailed opening hours.

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Brand New **Santa's Toy Soldiers** show at the New York Public Library



Sesame Street Saves Christmas returns this festive season at Universal Studios Singapore.



A delectable Christmas dinner buffet at Sound Stage 28, Universal Studios Singapore.

Event Name: Santa's Kitchen
Venue: Sound Stage 28, Universal Studios Singapore
Date: 1 Dec 2014 – 4 Jan 2015
Time: 5.00pm

Event Description:

For a complete Christmas experience, guests can choose to stay in the park for a Christmas feast complete with festive goodies like turkey and traditional sweets. For the first time, Sound Stage 28 will be transformed into a festive dining hall serving up a delectable Christmas dinner buffet with a special appearance by Mrs Claus.

Price: S\$40++
(Entry into Universal Studios Singapore not included).
Daytime ticket holders are eligible for a top up.



Scuba Santa making an appearance in a habitat.

Event Name: Merry Fishmas at S.E.A. Aquarium
Venue: S.E.A. Aquarium
Date: 17 Nov 2014 – 4 Jan 2015
Time: 10.00am – 7.00pm

Event Description:

With daily Santa appearances, ring in the Christmas season with marine life at S.E.A. Aquarium. With fun-filled Christmas themed activities including an adventure trail for children, S.E.A. Aquarium transforms into a magical marine kingdom for the whole family.

Price: S\$38 (Adult), S\$28 (Child), S\$28 (Senior)



Festive F&B Offerings at Resorts World Sentosa



Le Bar – Steamed fresh sea bass and langoustine topped with exquisite imperial caviar.

Joël Robuchon Restaurant

End the year on a high note with Joël Robuchon Restaurant's extravagant festive season menus. Known as the 'Chef of The Century', with 26 Michelin stars to his belt, one of Chef Robuchon's signatures, **Le Caviar Imperial**, will be part of the Menu De Noel and New Year's Eve Menu. A decadent dish, **Le Caviar Imperial** features Imperial Caviar sitting on a bed of fresh lobster jelly. A few other noteworthy dishes include the **Le Homard** - Roasted Lobster in a sealed cocotte paired with black truffles and chestnuts and the **Le Bar** – Steamed fresh sea bass and langoustine topped with exquisite imperial caviar. Also part of the New Year's Eve menu is **Le Turbot** - Roasted Turbot with Black Truffle, Pearl Onions & Flavoured Jus.

Other highlights include:

- La Langoustin - Truffled Langoustine Ravioli with Diced Cabbages
- Le Boeuf - Grilled Beef Rib-Eye with Grilled Foie Gras & Baby Sprouts

Available from:

24 Dec – 25 Dec

1st Seating (5.30pm – 7.00pm)

4-course set dinner at \$250++ per pax

2nd Seating (8.15pm onwards)

8-course set dinner at \$525++ per pax

31 Dec

1st Seating (5.30pm – 7.00pm)

4-course Menu Reveillon at \$250++ per pax

2nd Seating (8.15pm onwards)

9-course Menu Reveillon 9 Course at \$595++
(including a glass of Champagne)

01 Jan

Menu Appetit \$320++ per pax

Menu Appetit \$400++ per pax

Menu Reveillon \$500++ per pax

For reservations, please call 6577 6688.



Le Homard – Maine lobster “en coquemeunière”,
flavoured with fresh chestnuts

L’Atelier de Joël Robuchon Restaurant

Have a chic and intimate year end festive celebration at L’Atelier de Joël Robuchon with your loved ones. A two-time winner in the Best Dining Experience category, L’Atelier de Joël Robuchon shines for its unique dining concept where chefs experiment and work on new creations to please diners’ taste buds. This Christmas, Chef de Cuisine Lorenz Hoja will be presenting a 4 and 9-course festive set dinners incorporating ingredients air-flown from Europe and seasonally sourced ingredients to whet guests’ appetite.

Diners can look forward to the **Le Homard** - tender lobster with spicy sauce and chestnuts and Foie Gras topped with fresh winter vegetables bouillon and forest mushrooms. Finish with sweet aplomb with iced chestnuts foam on tender almond biscuits. The other noteworthy dish is the **Le Foie Gras De Canard** - flavourful duck broth with foie gras ravioli and dressed with grated daikon. End the indulgent meal on a high and sweet note with the **Le Punch** - a Sparkling exotic fruits lightness with Santa Teresa rum.

Available on:

24 Dec, 25 Dec, 31 Dec, 1 Jan 15

1st Seating (5.30pm – 7.00pm)

4 Course menu at \$98++ per pax

9 Course menu at \$218++ per pax

2nd Seating (7.30pm onwards)

9 Course menu at \$218++ per pax

For reservations, please call 6577 6688.



Gillardeau Oyster

Ocean Restaurant by Cat Cora

Spend the festive season at Ocean Restaurant by Cat Cora admiring the wondrous marine life right before your naked eyes as you tuck into a festive meal put together by Chef de Cuisine Yew Eng Tong. The 6 course Christmas Eve and Day menus will satiate any seafood lovers' craving with dishes such as ***the Gillardeau Oysters*** flown in fresh from France and ***the Blue Swimmer Crab Risotto***.

Other highlights include:

- Marinated Tuna & Beet Seaweed, Puffed Rice & Goma
- 12-Hour Slow Cooked Kurobuta Pork Belly Cabbage Puree & Mustard

Available from:

24 Dec , 25 Dec, 31 Dec, 1 Jan 15

Lunch: 4 Course set menu at \$68++

Dinner (2 seatings): Festive Menu 4 or 6 Course set menus at \$168++ and \$198++ respectively.

For reservations, please call 6577 6688.

Osia

Treat your family to a Modern contemporary cuisine with Australian influence at Osia helmed by Celebrity Chef Scott Webster and Chef de Cuisine Douglas Tay. The Christmas festive menu features courses like the ***Black Salsify with Emulsion, Scallop Brandade, Black Truffle*** and ***Foie Gras served on top of Banana Textures, Madagascar Vanilla and Jamaican Rum*** – a dish playing on the contrasting flavours of savoury and sweet. The New Year's menu on the other hand boasts plump ***Hokkaido Scallops alongside Spinach Brandade, Sundried Tomato Puree and Verjus Sauce***.

Other highlights include:

- Poached Atlantic Cod with Crosnes, Taggiasca Olive, Sea Urchin Porridge and Trout Roe
- Nougat with Iced Parfait, Raspberry Custard, Salted Butter Caramel Macaroon and White Peach Compote

Available on:

24 Dec, 25 Dec, 31 Dec, 1 Jan 15

Dinner: 4 Course or 5 Course Menu at \$125++ and \$150++ respectively.

For reservations, please call 6577 6688.



Foie Gras served on top of Banana Textures, Madagascar Vanilla and Jamaican Rum



Pan-fried Lamb Chop marinated with Cumin powder served in Green Curry

Forest 森

Notable celebrity Chef Sam Leong is offering diners several delectable festive menus reflective of his Contemporary Chinese culinary style. Amongst the wholesome festive dishes, diners can savour throughout December are **the Sea Whelk Soup made with Double-Boiled Quail, dried Scallop and Fresh Cordyceps Flower** and **Braised Six-head Australia Abalone with Homemade Tofu and Seasonal Vegetable in Black Truffle Sauce**.

On Christmas Day and New Year's Day, an exclusive 8 course lunch menu will be offered. Guest can look forward to tasting portions of **Braised Rice Vermicelli with Pork Belly** and **Deep-fried Lychee Stuffed with Crab Meat**.

Other highlights include:

- Pan-fried Lamb chop marinated with Cumin Powder served in Green Curry Sauce
- Charcoal-grilled Wagyu Beef with Foie Gras with sautéed Seasonal Vegetable in Black Pepper Sauce

Available from:

25 Dec and 1 Jan 15

Lunch: 8 course set lunch at \$78++ per person (with 13 tasting portions)

01 Dec – 31 Dec

Dinner: 5/6/7 Course Festive Menu at \$138++/\$168++/\$198++ per person respectively

For reservations, please call 6577 6688.



16-Hour Braised Boneless Beef Short Ribs with Roasted Ratte Potato, Root Vegetable in a Port Wine Sauce



Baked King Prawn with Cheese & Chardonnay Wine Sauce

Tangerine

Tangerine at ESPA at RWS is presenting four healthy but equally scrumptious and flavourful menus. The Christmas Lunch Menu includes dishes such as the refreshing appetizer of **Two Way Salmon of Tartar & Tataki, Lemon & Apple Compote, Crispy Salmon Skin and Avocado Crème** and fork-tender **16-Hour Braised Boneless Beef Short Ribs with Roasted Ratte Potato, Root Vegetable in a Port Wine Sauce**. A standout dish on the New Year's Day Dinner Menu is the **juicy Quail Roulade & Blood Sausage Lemon Mashed, Root Vegetables & Pomegranate Molasses**.

Other highlights include:

- Lemongrass Jelly with Forest Berry in Chilled Coconut
- Seafood Bisque Shrimps & Mushroom, Chive Crème

Available from:

22 Dec – 28 Dec/ 29 Dec – 1 Jan 15

3 Course Christmas Lunch/ 3 Course New Year Lunch is priced at \$40++ per person

4 Course Christmas dinner / 4 Course New Year Dinner is priced at \$75++ per person

For reservations, please call 6577 6688.

Feng Shui Inn

Celebrate the season of gifting and feasting with Cantonese flair at Feng Shui Inn as Chinese Head Chef Li Kwok Kwong prepares dishes such as the **Thick Soup of East Star Grouper Slices & Chives** and **Baked King Prawn with Cheese & Chardonnay Wine Sauce**. For New Year's Eve and New Year's Day, guests can start the meal with the unique **Lobster Cake done in Two Ways**.

Other highlights include:

- Combination of Pan-seared Bacon Stuffed with Scallop & Salad Scallop
- Braised Australian Abalone & Pan-Seared Sea Cucumber stuffed with Minced "Kurobuta" Pork

Available from:

24 – 25 Dec

Christmas 5-course set menu at \$118++ (min. 2 pax)

31 Dec – 1 Jan 15

New Year 5-course set menu at \$168++ (min. 2 pax)

For reservations, please call 6577 6688.



Orange marinated salmon served on a bed of beetroot carpaccio Saffron dressing & pomogranate

Palio

Join in the merriment this year end with Palio's true blue Italian offerings. The authentic Italian restaurant is the perfect location for Christmas dinner with the family. Diners can revel in dishes like the ***Orange marinated salmon served on a bed of beetroot carpaccio Saffron dressing & pomogranate*** and the ***Porcini Mushroom & Truffle Clear Consomme' Soup Ricotta with Spinach Italian Tortellini Pasta*** for their family feast.

Other highlights include:

- Ricotta Cheese & Pear "Fagottini" Pasta served with Truffle Scented Cream Sauce
Toasted Piedmont Hazelnut Crumble
- Hazelnut Chocolate Mousse Cake, Mixed Berries Salad

Available from:

1 – 23 Dec and 26 – 30 Dec

Lunch: 3 Courses \$35++

Dinner: 3 Courses \$55++

24 & 25 Dec

Lunch: 3 Courses \$35++

Dinner: 4 Courses \$68++

31 Dec & 1 Jan 15

Lunch: 3 Courses \$35++

Dinner (31 Dec): 5 Courses \$98++

Dinner (1 Jan): 3 Courses \$68++

For reservations, please call 6577 6688.



Starz Restaurant

Starz Restaurant is pulling out all stops with its extensive buffet for this festive season. From 24th December to 1st January, a perfectly roasted **Whole Turkey with Stuffing** will be the delicious centrepiece. The buffet will also feature Asian delights including **Claypot Drunken Prawn in tonic Herbal Broth**, **Spicy Chili Crab with Fried Mini Mantous** as well as tender **Spring Chicken Tandoori**. For those craving for Western fare can tuck into dishes such as the **Grilled Wagyu Steak topped with red wine sauce** or the **Fillet of Salmon that comes with Dill and Garlic**. Those who have a sweet tooth, the dessert selection of **Gingerbread Cookies** and **Pumpkin Custard with Strawberry Compote** are not to be missed.

Available from:

1 Dec – 23 Dec

Lunch (Mon-Fri): Adult \$42++ Child \$21++
High-tea (Sat/Sun): Adult \$36++ Child \$18++
Dinner (Sun-Thu): Adult \$55++ Child \$27.50++
Dinner (Fri-Sat): Adult \$68++ Child: \$34++ (and applicable for 25 Dec)

24 Dec

Lunch: Adult \$42++ Child \$21++
Dinner: Adult \$88++ Child \$44++

25 Dec

High-tea: Adult \$36++ Child \$18++
Dinner: Adult \$68++ Child: \$34++

31 Dec

Lunch: Adult \$42++ Child \$21++
Dinner: Adult \$88++ Child \$44++

1 Jan 15

High-tea: Adult \$36++ Child \$18++
Dinner: Adult \$55++ Child \$27.50++

For reservations, please call 6577 6688.



Pisco South American Kitchen & Bar

Celebrate the most wonderful time of the year in South American style with our exclusive festive menus. Enjoy our Christmas specials including the “Traditional roasted stuffed turkey breast with mushrooms and chestnut” and “Roast leg lamb with chimichurri sauce”. A sweet ending awaits with PISCO’s all-time favourite churros with thick luscious chocolate sauce and chestnut Mont Blanc (available for limited time from 23 to 31 December only).

Other highlights include:

- Sea scallops ceviche
- Salmon and sea bass skewers
- Ribeye and pork belly skewers

Available from:

23 – 26 Dec

Lunch: 3 Courses \$35++ (add. \$5 for glass of Cava/draft beer)

Dinner: 3 Course \$55++ (add. \$5 for glass of Cava/draft beer)

31 Dec

Lunch: 3 Courses \$35++ (add. \$5 for glass of Cava/draft beer)

Dinner: 4 Courses \$88++ (includes glass of Cava & free flow soft drinks)

1 Jan 15

Family Brunch Set Menu (12pm-5pm), \$55++ (adults) & \$35++ (children)

For reservations, please call 6795 4720.

Forest Nature Wild Cherry Yule Log



Surprise both the young and old with this unique, fruity log cake, as you watch them pick apart white chocolate gingerbread men, macarons, delicate sugared flowers, and a chocolate Christmas tree complete with its own gold star. Once all the edibles have been consumed, dig into layers of smooth Grand Cru dark chocolate mousse and orange-flavoured crème brulee with spiced Cherry jelly. A crumbly base made of cocoa nib biscuits replaces the usual sponge, providing a crunchy chocolaty delight.

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 at Michael’s Lounge located at Hotel Michael lobby.

Forest Nature Wild Cherry Yule Log Cake: \$70+ (1kg)

For pre-orders or enquiries, please call 6577 6688.

Old Fashioned Nutty Fruit Cake , \$24+



Dense and heavily infused with walnuts, almonds and cherries, and decadently topped with rich and smooth vanilla cream, this is a classic fruit log cake bursting with flavours reminiscent of home.

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 at Michael Lounge, Hotel Michael Lobby.

Old Fashioned Nutty Fruit Cake : \$24+

For pre-orders or enquiries, please call 6577 6688.

La Bûche de Noël au Citron



Balance out the endless array of sweet pastries with a decadent Christmas log cake from **Joël Robuchon Restaurant**, which has been given an Asian twist by Peruvian pastry chef Antonio Benites. Made with citrusy yuzu and slightly spicy ginger cream, it is studded with hearts of “Mara de bois”, a gourmet breed of strawberries.

Guests can place their 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 7888.

La Bûche de Noël au Citron: \$85+ (500gm)

Joël Robuchon Patisserie



Embellish your Christmas feast with an array of delectable pastries and cakes from the **Joël Robuchon Patisserie**. Baked in-house daily, guests get to choose from classics like madeleines and macarons, as well as more unique choices like the citrus brioche for something less sweet for the young and old to rejoice during this festive season.

Madeleines

Le Petit Coffret \$15+ (6 pieces)

Le Grand Coffret \$45+ (18pieces)

Les Macarons

\$20+ (6 pieces)

\$60+ (20 pieces)

Cake aux fruits

\$40+ (whole)

Stollen (new)

\$40+ (300gm)

Le Pains

\$9.50+ each

Brioche au tea, Brioche au citron, Pain au sesame

Signature bread

Tea Brioche, Lemon Brioche, Sesame Bread

Guests can place their 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 7888.

