

press release

Resorts World Sentosa Ushers In Year of the Goat

SINGAPORE, 21 JANUARY 2015 – Resorts World Sentosa is all set for entertainment and feasting as it welcomes the Year of the Goat, kick starting its fifth year of operations. Not only will the Resort be decked out in festive decorations, a series of celebratory activities have been lined up at Universal Studios Singapore and S.E.A. Aquarium. For a month starting from the Chinese New Year, a new ‘live’ theatrical variety show – **Great World Cabaret** – will also light up Resorts World Theatre with the glitz and glee of dancing girls, local comedians and acrobats. Keeping with the tradition of celebrations, award-winning Chinese restaurants – **Feng Shui Inn** and **Forest 森** – have also crafted festive dishes for guests’ indulgence.

Universal Studios Singapore will be decked with festive lanterns and a larger-than-life installation inspired by the traditional art of paper-cutting (剪纸) at Hollywood Boulevard. Bringing more festive cheer to guests are selected characters donning festive outfits in the park. This year, Puss In Boots and Kitty Softpaws will join Woody and Winnie Woodpecker as well as friends from Sesame Street in dressing up for the celebrations. The park will also be retailing exclusive merchandise including *Hong Bao* packets featuring the Minions from *DESPICABLE ME* and Sesame Street characters. The park’s operating hours will be extended until 9pm from 19 to 21 February 2015.

A series of public activities will also take place at S.E.A. Aquarium as part of its **TeREEFic World** programming, with highlights including blessings by the **Underwater Dragon Dance** that will take place four times daily from 14 February to 1 March 2015, as well as festive crafting activities for children. A special online promotion for locals will run from 14 February to 8 March 2015, where four adult one-day passes to S.E.A. Aquarium or Adventure Cove Waterpark can be purchased at only \$88.

Great World Cabaret

As one of the first local original productions to be staged during Singapore’s Golden Jubilee, **Great World Cabaret** is set to take audiences back to the exuberant “Bo Bo Cha Cha” days of Singapore’s yesteryears. Premiering on the first day of the Chinese New Year, this theatrical production promises not only nostalgia but also plenty of humour and laughter with a star-studded line-up of Singapore’s top stand-up comedians including Mark Lee, Hossan Leong, Judee Tan and Sebastian Tan, each performing for a week each.

To celebrate the festivities, a special **Chinese New Year Package for 4** (Cat 1 tickets) will be available at \$308* for shows between 19 and 22 February. Additional tickets may be purchased on top of the package at \$50 each, up to a maximum of three additional tickets. This package will be available from 26 January 2015 onwards.

Chinese New Year Delights

Chinese New Year celebrations are never complete without the auspicious and delicious *Yu Sheng*. For the Year of the Goat, Chef Li Kwok Kwong of **Feng Shui Inn** has created the **Wild Morel & Japanese Flying Fish Roe “Lo Hei”** which incorporates the earthy-flavoured wild Morel Mushrooms

with shredded greens accompanied with Japanese flying fish roe. The popular and colourful **Salmon Fruity Vegetable Yu Sheng** also returns at *Forest 森* to delight guests once again. Guests who spend a minimum of \$60 in a single receipt at *Hollywood China Bistro* in Universal Studios Singapore will also receive a free Yu Sheng from 14 February to 5 March 2015.

Other prosperity offerings, celebratory menus and yummy takeaway goodies are also available to please the palates during family reunions. For more information on the culinary festive delights at Resorts World Sentosa, please refer to the **Annex**.

For more information on the activities in RWS attractions and to purchase tickets, please visit www.rwsentosa.com/USS and www.rwsentosa.com/SEAA or call 6577 8899. Guests can also find more information on Great World Cabaret at www.rwsentosa.com/GWC. For dining reservations and information, please call 6577 6688 or visit www.rwsentosa.com/Specials/Dining.

- 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. 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.

 /ResortsWorldatSentosa   @rwsentosa  www.rwsentosablog.com

MEDIA CONTACTS

Resorts World Sentosa

Clement Ng/ Linette Lin

Tel: + 65 6577 9761 / +65 6577 9762

Mobile: +65 9815 4490/ +65 9277 2738

clement.xjng@rwsentosa.com

linette.lin@rwsentosa.com

ATE Integrated Communications (for Resorts World Sentosa)

Aaron Tan

Tel: +65 6592 0543

Mobile: +65 9723 3266

aaron.tan@ate.bz

Note to Editors

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <http://cny2015.rwsentosa.media>.
3. All photos are to be attributed to: *Resorts World Sentosa elements and all related indicia TM & © 2015 Resorts World at Sentosa Pte. Ltd. Universal Studios Singapore ® & © Universal Studios. All Rights Reserved.*



All attractions at Resorts World Sentosa stay open throughout the festivities. At Universal Studios Singapore, selected characters including Woody and Winnie Woodpecker, Sesame Street characters, as well as Puss In Boots and Kitty Softpaws will also don special Chinese New Year outfits.

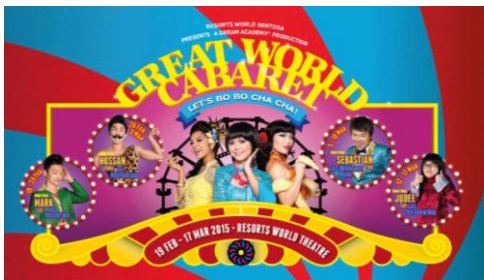


Park-exclusive merchandise is also on sale at Universal Studios Singapore's retail stores, including specially design *Hong Bao* packets themed after Sesame Street and the Minions from *DESPICABLE ME*.



At the S.E.A. Aquarium, the Underwater Dragon will make its appearance to bless guests for an auspicious year ahead. Special festive crafting activities for children will also add to the festivities.

The ***Underwater Dragon Dance*** will take place in the Shipwreck Habitat at 11am and 4pm, and in the Open Ocean Habitat at 2pm and 3pm.



Staging from 19 February to 17 March 2015 at the Resorts World theatre, ***Great World Cabaret*** promises entertainment for the whole family, with dancing girls, standup comedy and magic illusions.



Festive decorations will adorn The Forum and FestiveWalk as Resorts World Sentosa ushers in the Year of the Goat.

Resorts World Sentosa Prosperity Menus 2015

Feng Shui Inn (4 Feb – 5 Mar 2015)



Morel & Flying Fish Roe 'Lo Hei' served with Homemade Strawberry Special Sauce or Northern China Vinegar dressing

三羊开泰贺年鱼生

\$108 per order for 3-6 pax
or
\$168 per order for 7-10 pax
(Available for dine-in only)

Considered a prosperous annual 'tossing' affair, the act of 'Lo Hei' has become an integral part of the traditional Chinese New Year celebratory feast. This new year, Chinese Head Chef Li Kwok Kwong of Resorts World Sentosa has elevated Feng Shui Inn's festive offerings by putting a twist on the traditional Yu Sheng and classic Cantonese fare.

For the Year of the Goat, Chef Li has created the **Wild Morel & Japanese Flying Fish Roe "Lo Hei"** which incorporates the earthy flavoured wild Morel Mushrooms with shredded greens like carrots and crunchy turnip strips accompanied with Japanese flying fish roe. This innovative Yu Sheng is then topped with Chef Li's homemade honey coated cornflakes, giving the dish an added crunch.

Those who are fans of salmon can also look forward to Feng Shui Inn's all-time favourite rendition of the **Duo Style Fish 'Lo Hei'** which is a play on textures, contrasting succulent fresh salmon slices with crispy salmon skin. Available in two sizes, the auspicious dish is something special for you to share with your loved ones. (Duo Style Fish "Lo Hei" \$68 for 3-6 persons or \$108 for 7-10 persons).

Guests can also choose to season their Yu Sheng with two types of homemade dressings this year – *the Strawberry Dressing* and the *Northern China Vinegar Dressing*. The former is a new introduction where fresh strawberries are mixed with sour plum sauce and a touch of vinaigrette while the latter is an east-meets-west combination of Italian vinegar and Northern China vinegar.

Other Feng Shui Inn's Yu Sheng offerings include:

- Yuen Long" Yellow Tail Fish "Lo Hei
\$98 for 3-6 pax / \$158 for 7-10 pax
- Yellow Tail Fish & Osmanthus "Lo Hei"
\$108 for 3-6 pax / \$168 for 7-10 pax
- Salmon Fish & Mix Fruits "Lo Hei"
\$68 for 3-6 pax / \$108 for 7-10 pax
- Imperial Birds Nest "Lo Hei"
\$168 for 3-6 pax / \$268 for 7-10 pax
- 'LIVE' Australia Lobster with hawthorn Sauce & Vinegar "Lo Hei"
\$198 for 3-6 pax / \$328 for 7-10 pax



Poached Seasonal Green with Black Fungus in Lobster Bisque
 龙虾云耳浸时蔬
 \$88 (small) / \$132 (medium) / \$178 (large)
 per portion



Pan-Seared East Star Group Fillet with Organic Beetroot Sauce
 有机红菜头汁煎东星斑球
 \$38 (small) / \$56 (medium) / \$76 (large)
 per portion



Layered Cake with Custard & Golden Flakes
 金箔奶皇千层糕
 \$48 per portion

On top of the wide variety of delectable Yu Shengs, Feng Shui Inn is also introducing set menus and ala-carte menu that are available during lunch and dinner. One of the new celebratory dish guests can look forward is the **Poached Seasonal Green with Black Fungus in Lobster Bisque**. This festive dish, which specially uses lobster as it symbolizes the beginning of a smooth and prosperous year, sees a 'Live' lobster poached in a flavourful bisque.

Taking diners' new year health resolutions into consideration, Chef Li has created the healthy and light **Pan-Seared East Star Group Fillet topped with Organic Beetroot Sauce**. The organic beetroot dressing is not only low in fat but also rich in vitamins and antioxidant properties that help reduce high blood pressure.

Other highlights include:

- Braised 6 Head Fresh Abalone with dried Oyster
- Pan-seared Kobe Beef
- Premium Treasure Pot

Extravagant reunion dishes aside, Feng Shui Inn is also offering a gamut of festive goodies such as the traditional 'nian gao' with a modern twist – **Layered Cake with Custard topped with Golden Flakes** amongst other takeaway prosperous offerings like the **Brown Sugar Sponge Cake with Osmanthus** and the **Hong Kong Style Walnut Pastry**. Newly introduced festive 'nian gao' is made up of intricate layers of smooth custard cream and coconut chunks topped with another layer of the sweet and chewy traditional 'nian gao' which should not be missed this Chinese New Year.

Feng Shui Inn Festive Hamper set (\$398+) and Chinese New Year takeaway goodies from Feng Shui Inn will also be available from 19 January to 5 March 2015.

For reservations, please call 6577 6688.

Forest森 (2 Feb – 5 Mar 2015)



Salmon Fruity Vegetable Yu Sheng
发财三文鱼捞生

Small: \$78 (2 to 4 persons)

Medium: \$98 (5 to 8 persons)

Large: \$118 (9 persons and above)

(All set lunch and set dinner menus come with the Salmon Fruity Vegetable Yu Sheng)



Braised superlative Imperial Bird's Nest with Crabmeat
and Crab roe

金碧辉煌 高汤珊瑚扒宫燕

The colourful **Salmon Fruity Vegetable Yu Sheng** at Forest森 will once again delight guests this Chinese New Year. Made from a medley of fruits and vegetables like melon, pomelo, apple, seaweed and carrot sticks, it is served alongside crispy silverfish and thinly sliced salmon then drizzled with a well-balanced and appetizing homemade yuzu honey lime dressing. Guests can also choose to order additional servings of **Geoduck Clams** at \$68++, **Australian Lobster** at \$68++ and **Salmon Fish** at \$28++.

Forest森 will also be introducing two 5-course reunion set lunches priced at \$68++ and \$88++ per person showcasing contemporary Chinese cuisine with a premium touch. Highlights include the **Double boiled Ginseng Sakura Chicken Soup with Papaya and Dried Scallop**, **Braised Chicken Roll with Dried Oyster served with Fresh Yam Puree and Black Moss** and the ultimate **Tiger Prawns Combination featuring Salted Egg Yolk and Wasabi Mayonnaise**.

Four 6-course set dinner menus are also available during the festive period priced from \$108++ per person to \$388++ per person.

Some highlights include:

- Braised Superlative Imperial Bird's Nest with crabmeat and crab roe
- Braised Four Treasures Soup filled with fish maw, sea cucumber, crabmeat and conpoy
- Braised sea treasure (6 Head Abalone, Sea Cucumber, Fish maw, Dried Oyster, Bailing mushroom, Bean Gluten, Conpoy and Black Moss)
- Braised Ee Fu Noodles cooked with Boston Lobster, Ginger and Spring Onions
- Charcoal-grilled Kurobuta Pork served with asparagus

For reservations, please call 6577 6688.

**Please Note that Sunday Lunch will not be available on 22 February and 1 March. Also, there will be no A-La-Carte menu on 18 February for the Dinner period.*

Starz Restaurant (18 Feb – 22 Feb 2015)



Starz Buffet Spread

Prepare yourself for a gastronomical feast this Chinese New Year with our all-Starz buffet menu that is sure to delight your taste buds.

The Dinner Buffet will introduce festive specials like the **Fresh Sri Lanka Meaty Crab, Alaskan King Crab Leg, Sauteed Veal Flakes 'Zurich Style', and Five-Spice Rubbed Wagyu Beef Prime Ribs**. To end the buffet spread on a sweet note, get ready to sink your sweet tooth in the mouth-watering **'Teh Tarik' Chocolate Fudge Coffee Crumble**.

Lunch:

A - \$32++ per person / C - \$16++ per person
(available on 18th Feb)

Afternoon Tea:

A - \$36++ per person / C - \$18++ per person
(available from 19th to 22nd Feb)

Dinner:

18th Feb: A- \$88++ per person / C - \$44++ per person

19th to 21st Feb: A- \$68++ per person / C - \$34++ per person

22nd Feb: A- \$58++ per person / C - \$29++ per person

In addition, Yu Sheng (available as an ala carte dish) starts from \$38++ for a group of 2-4 persons to \$68++ for a group of 5-8 persons.

