

## media release

### Icons of Australia: Celebrity Chef Scott Webster partners with Penfolds at Osia Steak and Seafood Grill

*Savour exclusive menus and wine pairings as two icons of Australia, celebrity chef Scott Webster and Penfolds, come together from 11 to 15 March 2022*



*An Aussie Odyssey with Chef Scott Webster from 11 to 15 March 2022 only*

**SINGAPORE, 22 February 2022** – Running for five nights only, visit Osia Steak and Seafood Grill at Resorts World Sentosa (圣淘沙名胜世界, RWS) for a rare gastronomic opportunity as two icons of Australia – celebrity chef Scott Webster and Australian winery, Penfolds – come together. From **11 to 15 March 2022**, this limited time only gastronomic Aussie Odyssey will feature a **4-course Iconic Tasting Menu** at S\$158++ per person for lunch and dinner, and an exclusive private dining **7-course Chef's Table Tasting Menu** at S\$488++ per person for dinner only, paired with **Penfolds wines** at S\$88++ or S\$188++ per person respectively.

Australian celebrity chef Scott Webster, who headlines the contemporary Australian Osia Steak and Seafood Grill at RWS, is a strong proponent of fresh produce and seasonality. Osia is known for sourcing top quality ingredients including meats, seafood and vegetables from boutique farms in Australia as well as from all over the world. In collaboration with Penfolds, an iconic Australian winemaker with over 175 years of history, this special celebration at Osia Steak and Seafood Grill is not to be missed.



*Osia Steak and Seafood Grill's Hot Chocolate Soup with Black Pepper Ice-cream and Sesame Wafer, available as part of the 4-course Iconic Tasting Menu (\$158++ per person)*

Chef Scott Webster's signature creations that will be on showcase in the **4-course Iconic Tasting Menu (\$158++ per person)** include the *Hiramasa Kingfish Ceviche with Pineapple, Coriander and Cress*, *Polenta Crumbed Foie Gras with Butter Poached Daikon*, *Wild Fruit Chutney and Teriyaki Glaze*, *Grilled Angus Eye Fillet with Kumara Sweet Potato Puree, Truffle Arancini and Thyme Jus* and last but not least, his popular *Hot Chocolate Soup with Black Pepper Ice-cream and Sesame Wafer*. This 4-course menu is available for both lunch and dinner.

Enjoy enhanced flavours on the palate with an optional add-on **wine pairing (\$88++ per person)** for the 4-course menu which offers a selection of some of Penfolds' finest wines, carefully and tastefully matched to each delectable dish. Perfectly complementing the *Hiramasa Kingfish Ceviche* is the refreshing and fruity *2018 Penfolds Bin 311 Chardonnay*, while the *2017 Penfolds Bin 23 Pinot Noir* with its hints of truffle, raspberry and warm spices balances the richness of the *Polenta Crumbed Foie Gras*. The main course, the *Grilled Angus Eye Fillet*, comes with two different Shirazes for an intriguing comparison – the floral *2017 Penfolds Magill Estate Shiraz* with hints of mulberry and blueberry, and the *2018 Penfolds St Henri Shiraz* with hints of rhubarb and toasted pumpkin seeds. The final match for the dessert is the *Penfolds Father 10-year Old Tawny* for its elegant palate, round and intense with fruity and oak accents.



*Osia Steak and Seafood Grill's Polenta Crumbed Foie Gras with Butter Poached Daikon, Wild Fruit Chutney and Teriyaki Glaze, available as part of both the 4-course Iconic Tasting Menu and the exclusive 7-course Chef's Table Tasting Menu*

Gourmands who would like to experience the best of Chef Scott Webster and the finest produce Australia has to offer can go for the exclusive private dining **7-course Chef's Table Tasting Menu (S\$488++ per person)** that comes with an extraordinary **wine pairing (S\$188++ per person)**. The lavish menu includes exceptional dishes such as *Brioche Sliders with Spanner Crab Remoulade and Chopped Lobster "Marie Rose"*, *Ceviche of Australian Green Lip Abalone with Pomelo, Coriander and Ginger Vinaigrette*, *Cream of Oyster with Puffed Wild Rice and Yabby Tails*, *Polenta Crumbed Foie Gras with Butter Poached Daikon, Wild Fruit Chutney and Teriyaki Glaze*, *Iberico Pork Secreto with Pimientos Piquillo Pepper*, *Wilted Spinach and Tarragon Mustard*, *Grilled Tajima Wagyu Striploin with Kumara Sweet Potato Puree, Truffle Arancini and Thyme Jus* and for dessert, the *Macadamia Souffle with Caramel Sauce and Bailey's Ice-cream*.

Wines handpicked for the 7-course menu offers connoisseurs a chance to taste eight outstanding wines from the Penfolds Australia Collection, including the pinnacle of their white wines, Yattarna Chardonnay, a museum release of BIN 707 Cabernet Sauvignon and library vintages of the South Australian heritage icon, Grange. The Penfolds Grange is adored for its aromatic complexity, intensely rich fruit and ripe tannins of Shiraz. For this special menu, the Penfolds team have opened their own private cellar to provide some rare, older vintages for guests wanting to experience the extraordinary. With seventy

years of unbroken vintage releases, the Grange is renowned by collector's the world over for its unique Australian identity, consistency, and proven aging potential.

Osia Steak and Seafood Grill is located at the RWS Festive Walk. Its opening hours are at 11.30am (1<sup>st</sup> seating) or 1.30pm (2<sup>nd</sup> seating) for lunch, and 6.00pm (1<sup>st</sup> seating) or 8.00pm (2<sup>nd</sup> seating) for dinner. For reservations, please call (65) 6577 6688 or email [dining@RWSentosa.com](mailto:dining@RWSentosa.com). For more information, please visit [www.rwsentosa.com/aussieodyssey](http://www.rwsentosa.com/aussieodyssey).

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**Profile of Scott Webster**  
**Chef/Co-Owner of Carrington Place**  
**New South Wales, Australia**

Scott Webster opened the re-birth of his famous London restaurant Osia in March 2010 at Resorts World Sentosa's Festive Walk.

Epitomizing the face of eclectic Australian cuisine is Celebrity chef and successful entrepreneur, Scott Webster. He is the main powerhouse behind Australian Culinary Consultants (ACC), which has planned and developed dining concepts for some of the world's major hospitality projects including Hyde Park Corner in London for the InterContinental group and the Westin Hotel in Sydney on the former GPO site.

One of Chef Webster's greatest accomplishments was opening the highly-anticipated Carrington Place in New South Wales, Australia, in April 2009 with his wife, Jennifer. A beautifully restored and modern guesthouse, the dining room serves contemporary cuisine using superb primary products with indigenous flavours from Australia and wines from the renowned Hunter Valley region. Carrington Place has been nominated as Best New Restaurant at the upcoming Restaurant & Catering Awards 2010.

As a chef, he had the privilege of working at the legendary Savoy Hotel in London, UK, and in Leysin, Switzerland at the Grand Hotel on top of his impressive career track throughout Europe, the USA, Canada and Asia. In 1998, he was the coordinating chef for the athletes' village at the Winter Olympic Games in Alberta, Canada. Together with Jennifer, the couple launched 'The Young Outback Chef Scholarship' in 2006, creating career opportunities for promising young chefs from around regional Australia bi-annually. Also known as the founder behind 'The Masters of Australian Food and Wine', a leading bi-annual gastronomic event held at Crown Casino Melbourne, Chef Webster is continually changing the landscape of the Australian culinary scene.

**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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**ABOUT PENFOLDS**

Since 1844, Penfolds has played a pivotal role in the evolution of wine making with a history and heritage that profoundly reflects Australia's journey from colonial settlement to the modern era. Penfolds collection of benchmark wines were established in a spirit of innovation and the constant and endless pursuit of quality, evidenced from the secret bottling of Grange in 1951 and the unbroken line of vintages of what is now arguably Australia's most iconic red wine. Today, the collection continues to display the distinctive and consistently recognisable Penfolds 'House Style'; the ultimate expression of Penfolds time-honoured tradition of sourcing the best fruit from the best regions. Historic blends, significant milestones and heritage vineyards have been honoured by a lineage of custodians whose courage and imagination, precision and humility have ensured Penfolds remains true to its original values while remaining relevant for current and future generations. The stories and philosophies behind each label bring a timeless quality, making Penfolds wines special and compelling for collectors and drinkers the world over.

For more information visit: [www.penfolds.com](http://www.penfolds.com) Facebook/Penfolds Twitter/Penfolds Instagram/Penfolds and YouTube/PenfoldsEST1844

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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://app.box.com/s/tlob0n3fn8sxn4kwrdy2ohu6rj8pfbwy>
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