



MEDIA RELEASE

THE CLIFF – A FRESH ITALIAN DINING CONCEPT BY SOFITEL SINGAPORE SENTOSA RESORT & SPA OPENS 1 MARCH 2018



From left: Grilled octopus with orange potato and salmoriglio, Spaghetti “alla chitarra” with smoky lobster, and Smoked scamorza cheese and balsamic kurobuta pork jowl pizza with caramelized onions and mushrooms

Singapore, 28 February 2018 - Sofitel Singapore Sentosa Resort & Spa is proud to celebrate the latest evolution in its dining portfolio with **the Cliff**, a modern-casual Italian dining concept co-helmed by dynamic Italian duo Chef de Cuisine Simone Fraternali and Operations Manager & Sommelier Valentina Benedetti. Pairing comforting Italian flavours with alluring hospitality set against the captivating panorama of the South China Sea, the Cliff exudes an elegant chic vibe for a dining experience that is intimate and inviting.

“The Cliff has always been regarded as one of Singapore’s most romantic dining destinations, and with the introduction of this fresh dining concept, we have worked towards extending the experience beyond just having a lovely evening out with that special someone. From cocktails at the bar, pizzas by the pool or a relaxing meal with your closest and dearest, there will always be an amazing experience for every desire, served with our hallmark hospitality and cuisine.” says Piotr Kupiec, General Manager, Sofitel Singapore Sentosa Resort & Spa.

Central to the inspiration of this fresh dining concept is the Italian adage, *il dolce far niente*, or simply, the pleasure of doing nothing; to completely enjoy and savour a moment. It is this commitment towards creating experiences so immersive that gives way to the following key highlights of the Cliff:

Highlights of the fresh dining concept at the Cliff

A journey through Italy – in the last week of each month, guests are invited to journey with the Cliff through the different culinary regions of Italy as Chef Simone introduces signature dishes indigenous to each region, starting in April with his home province of Emilia Romagna. Staying true to the promise of authentic Italian fare, each region will be presented through a degustation set menu, offering guests the unique opportunity to experience the culinary wonders of Italy, with the anticipation of fresh flavours each month.

An Italian Affair with Chef Simone – held every Thursday from April onwards, ‘An Italian Affair with Chef Simone’ is a gastronomic series that invites guests to entrust their evening in the creative genius of Chef

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Simone. Always with the anticipation of surprise and delight, Chef Simone will serve masterfully created dishes inspired by seasonal ingredients, personal experiences, or the spark of the moment.

The Cliff's Prosecco Brunch – the Cliff will also present a family-style Prosecco Brunch on every first and third Saturday for each month. Guests can look forward to indulging in shared platters of homemade Italian staples including *Seabass with Celeriac and Lemon Capers* and *Pork Loin with Pumpkin Puree* alongside gourmet meats and seafood, complete with complimentary flow of premium prosecco.

The Cliff's Sunset Lounge – a pre- or after-dinner drink lounge complemented with ambient lighting, lounge beds and an unparalleled view of the South China Sea – the Cliff's Sunset Lounge will provide a soothing sanctuary by day, which quickly transitions into the perfect romantic escape come nightfall.

Food made fresh with passion and soul

The Cliff's menu features a starring selection of modern and rustic Italian dishes often inspired by Chef Simone's memories of time spent growing up along the North-eastern coast of Italy. Signature seafood dishes to look out for include *Grilled Octopus with Orange Potato and Salmoriglio (\$23)*, *Spaghetti "alla Chitarra" with Smoky Lobster (\$42)*, and the *Whole Seabass with Butternut, Taggiasche Olive and Cherry Tomatoes (\$60 for two persons)*. Serving some of the freshest homemade pastas and pizzas in town, dishes to look out for include *Pappardelle with Pork Ragout, Guanciale and Rosemary (\$24)*, *Beef Cheek Tortelli with Grana Padano Cream and Red Wine Sauce (\$30)*, *Fior di Latte Cheese, Mascarpone and Truffle Cream Pizza (\$32)*, and *Smoked Scamorza Cheese and Balsamic Kurobuta Pork Jowl Pizza with Caramelized Onions and Mushrooms (\$26)*.

In presenting the menu for the Cliff, Chef Simone says "Growing up along the Adriatic coast with the freshest seafood and enjoying my favourite dishes lovingly prepared by my *nonna* have always been the bedrock of my inspiration as a chef. Through the dishes I have put together for the Cliff, I am looking to mirror the tastes and flavours that I relished growing up, and is my way of communicating these fond memories with our guests".

A venue for every season and reason

A 190-seater, the tastefully appointed restaurant, bar and lounge also features picture-perfect spaces ideal for every occasion – from business dinners and corporate luncheons to special dates and family gatherings or even the romantic wedding of your dreams. Opening its doors on 1 March 2018, the Cliff will commence lunch service from 12.00pm to 2.30pm and dinner service from 6.00pm to 9.30pm daily. Special pool and bar menus are available daily between 11.00am to 5.30pm and 12.00pm to 10.30pm respectively.

For reservations and enquiries, kindly contact the reservation team at +65 6708 8310 or email H9474-FB5@sofitel.com

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Note to Editors

1. High resolution photos and the food menu can be downloaded from link: <https://spaces.hightail.com/space/bONcPxxH6o/files>
2. All photos are to be credited to 'Sofitel Singapore Sentosa Resort & Spa'
3. Information on the Wine, Bar and Pool menu will be made available upon request.

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