

S O F I T E L

SINGAPORE SENTOSA RESORT & SPA

DISCOVER AN EVENING OF SOUTHERN ITALIAN CUISINE BY CHEF DE CUISINE PAOLO BENEDET OF THE CLIFF WITH WINES FROM PRODUTTORI DI MANDURIA

[SINGAPORE, 13 JUNE 2023] Join us for a Magnifique night of gastronomy at Sofitel Singapore Sentosa Resort & Spa, paired with fine wines at the Produttori di Manduria Wine Dinner, where we celebrate the art of winemaking and culinary treasures of Southern Italy.

The one-night wine dinner is on 27 June, 2023 at The Cliff.



Paolo Benedet, Chef de Cuisine at The Cliff, presents a five-course menu that highlights authentic Southern Italian cuisine. Chef Benedet who has a wealth of experience working in luxury hotels and restaurants across Europe and the Caribbean, takes a traditional approach to cooking and uses ingredients reminiscent of the Mediterranean.

Produttori di Manduria is a prestigious winery located in the heart of Southern Italy. With a commitment to excellence and a passion for the region's native grape varieties, the winery produces exceptional wines that capture the essence of the terroir and showcase the rich viticulture heritage of Southern Italy, particularly the Primitivo grape variety.

Cavaliere Giovanni Viterale, Cluster General Manager says, "With an emphasis on traditional flavours and locally sourced ingredients, Chef Paolo Benedet will take diners on a culinary journey through Southern Italy. The curated five-course menu will showcase the region's rich gastronomic heritage, featuring authentic dishes that perfectly complement the wines from Produttori di Manduria."

The five-course dinner begins with an antipasto of Crudo di Ricciola. The raw marinated king fish, with orange sauce and fennel pollen is paired with Alice Verdeca IGT 2021, which has delicious scents of hawthorn and acacia.

The second antipasto, Polpo in Pignatta Modern, or spiced octopus with pepper emulsion and Puglia olives and potatoes is paired with AKA Primitivo IGT 2021, a rose with flavours of strawberry and raspberry.

Complementing the pasta dish, Orecchiette alla Cime di Rapa, or orecchiette pasta with broccolini sauce, is the Primitivo IGT 2022, an intense and complex red wine with hints of cherry, plum and blackberry.

The main dish is Agnello Arrosto, a roasted lamb with smoked eggplant emulsion, that pairs well with the Elegia Primitivo Di Manduria Riserva 2019, a deep ruby red wine, with hints of nutmeg, vanilla and cloves.

To end the meal, Chef Benedet will present the Giardino Meditteraneo di Frutta, or mango compote with sakura crème with a chocolate shell.

Alessandro De Prezzo, managing director of De Prezzo Food & Wine, the distributor for Produttori di Manduria in Singapore says, "The wine dinner presents a unique opportunity for wine enthusiasts, gourmards and connoisseurs to immerse themselves in an unforgettable evening of indulgence. The Cliff, with its breathtaking view of the South China Sea and elegant ambience, provides the perfect backdrop for this event."

Produttori di Manduria Wine Dinner

Date & Time: 27 June 2023, from 6pm to 10pm

Venue: The Cliff, Sofitel Singapore Sentosa Resort & Spa, 2 Bukit Manis Road, Sentosa, Singapore 099891

Price: \$138++ per diner, price is subjected to 10% service charge and prevailing government taxes.

For reservations, please email The Cliff at H9474-FB6@sofitel.com.