

#### [FOR IMMEDIATE RELEASE]

# DEBUT OF SPECIAL SET MENUS DURING RESTAURANT WEEK OFFERS TWO DIFFERENT CUISINES IN A SETTING FRAMED BY NATURE AND SEA VIEWS

Join us for 24 days of culinary experiences in celebration of Singapore Restaurant Week Spring Edition



**SINGAPORE, 5 APRIL 2024** – Sofitel Singapore Sentosa Resort & Spa invites you to a mouth-watering dining experience while enjoying panoramic views of the South China Sea during Singapore Restaurant Week Spring Edition (5 to 28 April).

#### Southern Italian Flavours at The Cliff

The Cliff's Chef de Cuisine who is a native of Pordenone, Chef Paolo Benedet presents three-course set lunch and set dinner menus showcasing the flavours of Southern Italy.

The three-course set lunch begins with the Green Salad with Buffalo Mozzarella, 24-month Parma Ham and Grissini Breadstick, or Potato Vichyssoise with Leek Straw and Sourdough. Follow with a choice of either the Bucatini Pasta with Crab Meat in Pink Sauce, or Herb-crusted Halibut Fillet with Modern Ratatouille and Crustacean Essence. Complete the meal with Tiramisu, layered with Mascarpone Cream Foam, Espresso and Savoiardi Biscotti.

For the three-course set dinner, start with an antipasto of Smoked Burrata, Coppa Ham, Garden Greens and Aged Balsamic Reduction. Next is a choice of the Sicilian Pistachio-crusted Salmon with Grilled Greens in Lemon Caper Sauce, or the Grilled Bone-in Pork in Forest Mushroom Sauce with Mixed Greens and Soft Polenta. Lastly,



the Chocolate Mousse with Berry Coulis satisfies the sweet-toothed. Dinner guests also enjoy a complimentary glass of Prosecco.

#### Restaurant Week Spring Edition at The Cliff

5 to 28 April 2024, 12pm to 3pm (Wednesday to Sunday) & 6pm to 10.30pm (daily) Three-course set lunch, \$39++ per person Three-course set dinner with a glass of Prosecco, \$88++ per person

Book now at link.

#### A Spice-Filled Journey Through North and South India at Kwee Zeen

A three-course Indian set lunch and four-course Indian set dinner at Kwee Zeen unveil the spices and flavours of North and South India.

For the three-course set lunch, relish the Aloo Chana Chaat with Mint Chutney. There are three mains from which to choose: Sofitel Singapore Sentosa's Signature Butter Chicken, Fish Malai Tikka or Rajma Masala. Conclude with Saffron Ras Malai with Pistachio for a sweet ending.

The four-course set dinner begins with Amritsari Aloo Tikki-Pindi Chole (Tamarind Date, Mint Chutney, Dahi Yoghurt), followed by the Locally Sourced Tomato Broth with Spices and Cilantro. For the main, diners can pick the South Indian Malabar Curry, Tandoori Lamb Rack, or the vegetarian dish of Mushroom Matar Malai Baingan Da Bharta (Papadum, Basmati Rice) before going for a dessert of Gulab Jamun (Rose-infused Syrup, Cardamom, Toasted Almond).

#### Restaurant Week Spring Edition at Kwee Zeen

5 to 28 April 2024, 12pm to 3pm & 6pm to 10pm daily Three-course Indian set lunch, \$48++ per person Four-course Indian set dinner, \$68++ per person Both include a complimentary glass of lassi or masala tea

Book now at link.

Prices are subject to 10% service charge and prevailing GST.

Images can be downloaded here.

### ABOUT SINGAPORE RESTAURANT WEEK

Held biannually, <u>Singapore Restaurant Week</u> is powered by <u>DiningCity</u>, an online dining guide and restaurant reservation platform. The Spring 2024 edition takes place from 5 to 28 April.

# ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located in the southernmost tip of the island amid 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa.





Established as a Sofitel flagship property, the Resort invites guests to retreat to a sanctuary of extensive outdoor spaces surrounded by lush greenery and a refreshing breeze that gently wafts in from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a Balinese resort, the Resort features 211 well-appointed rooms and suites, four opulent villas, the largest Sofitel SPA, three dining establishments with al fresco dining options, and a dedicated Celebrations & Events Centre with 12 meeting rooms and two ballrooms; making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also offers direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

The Resort is pet-friendly and FurKids are welcome to accompany their owners at Kwee Zeen's al fresco area.

# WHERE LIFE LIVES

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