

## A MAGNIFIQUE NIGHT OF GASTRONOMY AND FINE WINES AWAITS AT THE OMINA ROMANA WINE DINNER IN THE CLIFF



**SINGAPORE, 31 July 2023** – On 7 September 2023, join us for a Magnifique night of gastronomy with fine wines at The Cliff at Sofitel Singapore Sentosa Resort & Spa, paired with fine wines from Omina Romana.

This marks the second in a series of wine dinners held at The Cliff, which has breathtaking views of the South China Sea.

Taking the lead from Omina Romana's winery, which is located near Rome, The Cliff's Chef de Cuisine, Paolo Benedet, will present a five-course menu, with dishes typical of the Italian capital. Katharina Borner, CEO of Omina Romana will be present to share more about the art of winemaking at the dinner.

The five-course menu begins with two antipasti starting with the Panzanella Alla Romana Con Gamberi Scottati, or seared prawns with croutons and tomatoes. This is paired with a Chardonnay IGT 2020, which has a lingering and savoury finish.

The second antipasto is the Baccala Alla Romana. The crispy cod morsels with deep fried artichoke, charred lemon and garlic aioli is paired with the Merlot Rosato IGT2021, a bright pink rose with notes of pink grapefruit.



The third course is a pasta dish. Chef Benedet will pair Bucatini All' Amatriciana, or holed spaghetti with guanciale and pecorino romano with Cesanese IGT 2015, that is intense with hints of black cherries, red plums and figs.

Abbachio Allo Scottadito, or roasted lamb on bone with potato nouvelle and garlic rosemary gremolata will be the main dish of the night. This is paired with a Rosso "Janus Geminus I" IGT 2015, made with Cabernet Sauvignon, Cabernet Franc and Merlot grapes.

The night ends on a sweet note with the Crostata di Ricotta e Visciole, a sweet ricotta tart with visciole sour cherry compote that is paired with the Moscato Passito IGT 2013, an aromatic wine with notes of orange blossom.

Omina Romana is a family-run vineyard and winery founded by the Borner family in 2007. Located in the area of Velletri, the winery is set among the lush volcanic hills of the Castelli Romani that overlooks the Tyrrhenian Sea, about 40 km south of Rome.

The Borner family's vision is to create a new wine growing and producing business, where the wines embody an excellence of quality born of knowledge and science, passion and dedication. This is the Omina Romana philosophy, Mens et Manus, or mind and hand.

### **Omina Romana Wine Dinner**

Date & Time: 7 September 2023, from 6pm to 10pm

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

Price: \$138++ per adult, subject to 10% service charge and prevailing GST.

For reservations, please email The Cliff at [H9474-FB6@sofitel.com](mailto:H9474-FB6@sofitel.com).

Images of The Cliff, Chef Paolo Benedet, Katharina Borner, Omina Romana Wines and dishes of the Wine Pairing Dinner are available in the attachment.

Please refer to Annex A for the menu.

Please refer to Annex B for the wine tasting notes.

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### **ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA**

A hidden gem located in the southernmost tip of the island, amidst 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa. Retreat to a sanctuary of palatial outdoor spaces surrounded by lush greenery and enjoy the refreshing breeze, gently wafting from the South China Sea. The Resort has direct access to the acclaimed Tanjong Beach and an award-winning golf club.

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 alfresco 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 is pet-friendly and FurKids are welcome at the dining outlets' alfresco areas.



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Annex A

Omina Romana Wine Dinner

5-course Menu with Wine Pairing

**Antipasti**

Panzanella Alla Romana Con Gamberi Scottati

Croutons, Tomatoes and Seared Prawn

*Chardonnay IGT 2020*

Baccala Alla Romana

Crispy Cod Morsels, Deep-fried Artichoke, Charred Lemon and Garlic Aioli

*Merlot Rosato IGT2021*

**Pasta**

Bucatini All' Amatriciana

Holed Spaghetti, Guanciale and Pecorino Romano

*Cesanese IGT2015*

**Main**

Abbachio Allo Scottadito

Roasted Lamb on Bone, Potato Nouvelle and Garlic Rosemary Gremolata

*Rosso "Janus Geminus I" IGT2015*

**Dessert**

Crostata di Ricotta e Visciole

Sweet Ricotta Tart and Visciole Sour Cherry Compote

*Moscato Passito IGT 2013*

Coffee or Tea



Annex B

Wine Tasting Notes

***Omina Romana Chardonnay IGT 2020***

Colour: Bright straw yellow with golden reflections

Nose: Intense and complex with recognitions of ripe fruit and floral notes in the finish

Palate: Balanced, with a clear mineral note and a lingering, savoury finish

Grapes: 100% Chardonnay

***Omina Romana Merlot Rosato IGT 2021***

Colour: Bright light pink

Nose: Hints of pink grapefruit, exotic fruits and an elegant touch of floral notes

Palate: Combination of freshness and creaminess

Grapes: 100% Merlot

***Omina Romana Cesanese IGT 2015***

Colour: Deep Garnet

Nose: Intense and gracefully aged bouquet, mature fruit character with hints of black cherries, red plum, fig, with herbal flavours of tobacco, thyme, oregano, pepper and toast

Palate: Powerful, mouth-filling with fine-grained tannins, balanced fruit character and a pronounced dry finish

Grapes: 100% Cesanese

***Omina Romana Rosso "Janus Geminus I" IGT 2015***

Colour: Brilliant ruby red

Nose: Complex, elegant with overtones of violet, forest fruits, chocolate and toasted coffee, with a slight spiciness

Palate: Well-orchestrated with velvety tannins with great length and age

Grapes: 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot

***Omina Romana Moscato Passito IGT 2013***

Colour: Golden yellow with light greenish reflections

Nose: Pleasant, aromatic, fine and delicate with appealing notes of orange blossoms

Palate: Aromatic and sweet with an extremely delicate vein of freshness

Grapes: 100% Moscato

