

[FOR IMMEDIATE RELEASE]

CELEBRATE A SEASON OF WARMTH, GLOW AND GOODWILL AT SOFITEL SINGAPORE SENTOSA

Ring in the year-end festivities with lavish spreads, intimate dinners, festive cocktails and afternoon tea, and artisanal creations to bring home



SINGAPORE, 26 OCTOBER 2023 With the theme of Candlelight this year throughout all Sofitel properties globally, join us at Sofitel Singapore Sentosa Resort & Spa to celebrate the joy, warmth and togetherness that the festive season brings.

From lavish spreads at Kwee Zeen, intimate wine dinners at The Cliff, or a festive afternoon tea with cocktails at LeBar, from 24 November 2023 to 1 January 2024, guests are spoilt for choice when celebrating the Yuletide season with friends and family.

Don't forget to bring home a piece of Sofitel Singapore Sentosa Resort & Spa's festive spirit with our takeaway specials from our online shop at sofitelsingaporesentosa.oddle.me.

Escape the holiday rush and indulge in a serene oasis of relaxation and self-care at the award-winning Sofitel SPA.



Eat, drink and be merry at Kwee Zeen



It is time to eat, drink and be merry! Indulge in a culinary extravaganza at Kwee Zeen this festive season. Select from the Festive Sunday Brunch, Christmas Eve SeafoodFest Buffet, Christmas Eve and Christmas Day Mega Brunch or the New Year's Day Hangover Brunch. There will be an abundance of fresh seafood on ice, live stations with roast turkey and beef tomahawk, festive sweets such as log cakes, panettone and fruit cakes, and DIY Bloody Mary and Gin and Tonic stations.

Kids six years old and below enjoy complimentary dining. On Sundays, there will be a DJ spinning music and diners can enjoy complimentary access to the pool from 3pm to 7pm.

On Christmas Eve and Christmas Day, there will be Christmas carollers, a bouncy castle and a visit from Santa Claus.

Festive Sunday Brunch

26 November, 3, 10, 17 December | 12pm to 3pm

\$228 for two adults | \$158 per adult | \$79 per child

Inclusive of free-flowing chilled juices and soft drinks

Add \$55 for free-flowing house wines and draught beer

Add \$75 for free-flowing champagne, house wines, draught beer, and D.I.Y. Bloody Mary and Gin & Tonic

SeafoodFest Weekend Dinner Buffet

Friday & Saturday, 24 November to 23, 29, 30 December | 6pm to 10pm

\$158 for two adults | \$98 per adult | \$49 per child old

Christmas Eve & Christmas Day Mega Brunch

24, 25 December | 12pm to 4pm

\$228 per adult | \$114 per child

Inclusive of free-flowing chilled juices and soft drinks

Add \$65 for free-flowing house wines and draught beer

Add \$85 for free-flowing champagne, house wines, draught beer, and D.I.Y. Bloody Mary and Gin & Tonic

Christmas Eve SeafoodFest Buffet

24 December, 6pm to 10pm

\$205 for two adults | \$128 per adult | \$64 per child

New Year's Eve Brunch

31 December | 12pm to 4pm

\$228 per adult | \$158 per diner | \$79 per child

Inclusive of free-flowing child juices and soft drinks

Add \$55 for free-flowing house wines and draught beer



Add \$75 for free-flowing champagne, house wines, draught beer, and D.I.Y. Bloody Mary and Gin & Tonic

New Year's Eve SeafoodFest Buffet
31 December | 7pm till late (food till 11pm)
\$269 for two adults | \$158 per adult | \$78 per child

New Year's Day Hangover Brunch
1 January | 12pm to 3pm
\$228 per adult | \$158 per diner | \$79 per child
Inclusive of free-flowing child juices and soft drinks
Add \$55 for free-flowing house wines and draught beer
Add \$75 for free-flowing champagne, house wines, draught beer, and D.I.Y. Bloody Mary and Gin & Tonic

Christmas Carolling
Experience the magic of a season with Christmas carolling performances by the SMU Chamber Choir, filling the air with the spirit of festivity.
24 December | 1.30pm to 2pm, 7.30pm to 8pm
25 December | 1.30pm to 2pm

Intimate festive meals at The Cliff



Whether it is a cosy family dinner or a gathering for friends, The Cliff promises to wow with its festive menu for Christmas and New Year's Eve. From the set menus, enjoy dishes created by Chef Paolo Benedet, including Duck Leg Confit with Truffle Mashed Potato, Roasted Turkey with Chestnut and Brussels Sprouts and Roasted Salmon Fillet with winter vegetables. Indulge in the Christmas Mega Brunch with fresh seafood and live stations and a myriad of Christmas treats.



Thanksgiving Set Dinner

23 November | 6pm to 10pm

Four courses: \$128

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

Festive Set Lunch

Monday to Friday, 24 November to 24 December, 26 to 30 December | 12pm to 3pm

Two courses: \$45 per adult | Three courses: \$55 per adult

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

Festive Set Dinner

Daily, 24 November to 23 December, 26 to 30 December | 6pm to 10pm

Three courses: \$98 per adult | Four courses: \$138 per adult

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

Christmas Eve Dinner

24 December | 6pm to 10pm

Five courses: \$148 per adult

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

Christmas Day Mega Brunch

25 December | 12pm to 4pm

\$228 per adult | \$114 per child | Complimentary dining for children below 6 years old

Inclusive of free-flowing chilled juices and soft drinks

Add \$65 for free-flowing house wines and draught beer

Add \$85 for free-flowing champagne, house wines, draught beer, and D.I.Y. Negroni and Aperol Spritz

Christmas Day Set Dinner

25 December | 6pm to 10pm

Five courses: \$148 per adult

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

New Year's Eve and New Year's Day Set Lunch

31 December and 1 January | 12pm to 3pm

Two courses: \$45 | Three courses: \$55

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

New Year's Eve Set Dinner

31 December | 6pm to 10pm

Five courses: \$158 per adult

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer



New Year's Day Set Dinner

1 January | 6pm to 10pm

Three courses: \$98 | Four courses: \$138

Add \$24 for a flute of Champagne Delamotte

Add \$120 for a bottle of Champagne Delamotte

Add \$12 for a glass of mulled wine, house pour wine or beer

Festive afternoon tea and cocktails at LeBar



Pastry Chef Woody Kong adds a yuletide touch to LeBar's signature Afternoon Tea. Delight in savouries including the slow-cooked pulled turkey slider and cinnamon Manuka-glazed ham tartelette. Besides the staple, scones with clotted cream, bite into sweets such as the Christmas fruitcake and yule log.

On the cocktail front, head of mixology Daniel Anthony brings on the festive cheer with two seasonal drinks. Sip on the Yuletide Spark, made with cinnamon, nutmeg, kumquat, black lemon, white rum, pineapple and champagne, or indulge in The Golden Stag, which has advocaat, rum, vanilla, and Chantilly cream.

Festive Afternoon Tea

24 November to 23, 26 to 30 December | 1pm to 5pm

\$98 for two adults | \$50 per adult

Inclusive of free-flowing Nespresso Coffee or TWG Tea

Add \$120 for a bottle of Champagne Delamotte | Add \$35 for two festive cocktails

Christmas Eve and Christmas Day Afternoon Tea

24 December | 1pm to 5pm

\$108 for two adults | \$55 per adult

Inclusive of free-flowing Nespresso Coffee or TWG Tea

Add \$120 for a bottle of Champagne Delamotte | Add \$35 for two festive cocktails

New Year's Eve and New Year's Day Afternoon Tea

31 December, 1 January | 1pm to 5pm

\$98 for two adults | \$50 per adult

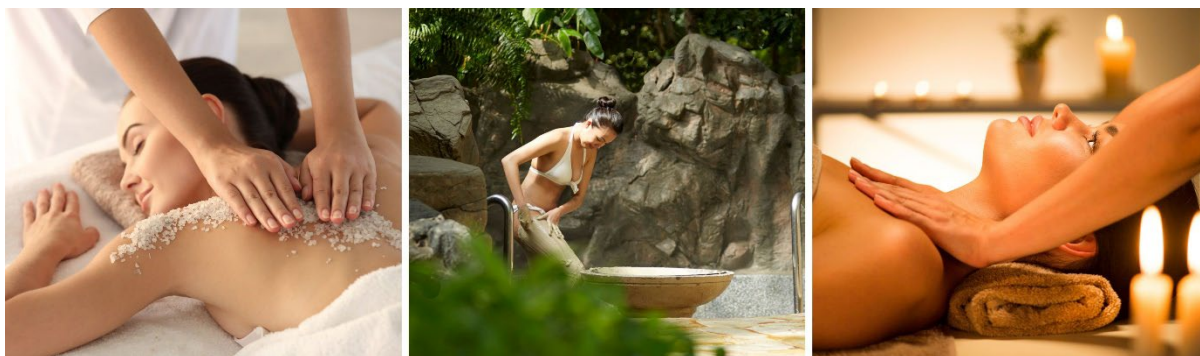
Inclusive of free-flowing Nespresso Coffee or TWG Tea

Add \$120 for a bottle of Champagne Delamotte | Add \$35 for two festive cocktails

A la carte Festive cocktails are priced at \$22 each



Glow-up spa treatments at Sofitel SPA



Escape the holiday rush and indulge in a serene oasis of relaxation and self-care at the award-winning Sofitel SPA.

Glow-up for the Festive Season

1 November till 31 December

\$150 per adult

Enjoy a 60-minute full body relaxing massage, a Charme D'Orient Ghassoul Clay Mud Masque Experience, and day use of the Sofitel SPA Garden facilities.

Christmas SPAday

1 November to 31 December

\$280 per adult

Rejuvenate with a 30-minute Sugar & Spice body scrub, a 60-minute full body relaxing massage, a Charme D'Orient Ghassoul Clay Mud Masque Experience and day use of Sofitel SPA Garden facilities.

Bring home the yuletide spirit



This year's highlights include Junior Executive Sous Chef Low Boon Han's Lemongrass Butter-roasted Whole Turkey with Foie Gras Pistachio Stuffing (\$188 nett), accompanied with Sautéed Brussel Sprouts and Smokey Pancetta Mac & Cheese, and the Cinnamon Manuka-glazed Honey Ham (\$128 nett), with Roasted Butternut Squash with Candied Walnut and Smokey Pancetta Mac & Cheese.

Pastry Chef Woody Kong delights with two log cake creations, the Noël au Chocolat Classique (\$88 nett), made with Valrhona Équatorial 55% dark chocolate cream and tender cocoa sponge, and the La Poire Étoilée (\$88 nett), made with a refreshing yuzu chiboust and William Bon Chretien pear mousse.



On the takeaway menu too, include perennial traditional favourites, such as the Christmas Fruit Cake (\$52 nett), Minced Fruit Pie (\$18 nett), as well as the Chioistro di Saronnon Al Limoncello Panettone (\$68 nett).

Shop online at sofitelsingaporeentosa.oddle.me. Available for delivery or self-collection at Kwee Zeen, from 23 November to 25 December 2023. Four days' advance order is required. The last day to place orders is 21 December 2023. Enjoy complimentary delivery with a minimum order of S\$300 nett (after discount); otherwise, a delivery fee of S\$50 nett per location in Singapore will apply. A peak period delivery surcharge is applicable from 23 to 25 December 2023.

For reservations, please visit our Festivities [page](#).

All prices are subject to 10% service charge and prevailing government taxes unless stated otherwise.

Prepayment is required for reservations on eve of and on Christmas and New Year.

Images can be found [here](#).

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 an Accor flagship property, the Resort invites guests to retreat to a sanctuary of palatial 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 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 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 at the dining outlets' alfresco areas.

[Website](#) | [Facebook](#) | [Instagram](#)

For further information, please contact:

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