

[FOR IMMEDIATE RELEASE]

**TOSS TO A PROSPEROUS YEAR OF THE DRAGON WITH
ABUNDANT CULINARY DELIGHTS FOR FAMILY REUNIONS**



Norwegian Salmon Prosperity Yu Sheng

SINGAPORE, 8 JANUARY 2024 – Sofitel Singapore Sentosa Resort & Spa ushers in the Year of the Dragon with a symphony of flavours, combining tradition and luxury. Embrace the spirit of prosperity and indulgence with an abundant array of culinary offers from Chinese New Year-themed buffets at Kwee Zeen to our Infinite Reunions Takeaways.

In addition to these delectable offerings, there will be a lion and dragon dance performance at the Lobby on 10 February, at 8.59am. Join us for this auspicious performance that promises to set the tone for a year of good luck and prosperity.



Abundant Brunches and Buffets at Kwee Zeen



Chinese New Year Sunday Brunch highlights

SeafoodFest Chinese New Year Dinner Buffet: Dive into Abundance

Gather with family and loved ones at the SeafoodFest Chinese New Year Dinner Buffet, which features over 20 dishes from which to choose. On top of favourites such as fresh seafood on ice and live barbecue stations, there are Chinese New Year themed dishes including a D.I.Y. Prosperity Yu Sheng Station, Traditional Chinese Boiled Jiao Zi Live Station, Cantonese-Style Steamed Sustainably farmed Barramundi and more.

SeafoodFest Chinese New Year Dinner Buffet

9 & 10 February 2024 | 6pm to 10pm | Kwee Zeen

\$158* for two diners | \$98* per diner | \$49* per child (7 to 12 years old)

Complimentary dining for children below 6 years old

Chinese New Year Sunday Brunch: A Culinary Extravaganza

Indulge in a culinary extravaganza at Kwee Zeen's Chinese New Year Sunday Brunch! Dive into fresh seafood on ice, live stations with Crispy Crackling Suckling Pig and D.I.Y. Prosperity Yusheng. The brunch also features festive favourites such as the Prosperous Fortune Pen Cai, Mandarin Orange Cake, Koi Fish Nian Gao and more.

Enjoy live music, free-flowing champagne, and craft your own D.I.Y. Bloody Mary and Gin & Tonic. Kids can dine on 15 treats at the Le Petit Prince & Princess Corner. Additionally, guests can enjoy complimentary access to Sofitel Pool between 3pm and 7pm!

Chinese New Year Sunday Brunch

11 February 2024 | 12pm to 3pm

\$228++ for two adults | \$158++ per adult | \$79++ per child (7 to 12 years old)

Complimentary dining for children below 6 years old

Inclusive of free-flowing soft drinks and juices



Free-flowing Top-up Options:

\$55++ per diner with Wine & Beer

\$75++ per diner with Champagne, D.I.Y. Bloody Mary and Gin & Tonic

Chinese New Year Tropical Afternoon Tea: Prosperous Patisserie at LeBar



Chinese New Year Tropical Afternoon Tea; Dragon's Fang

At the heart of our verdant Resort, Pastry Chef Woody Kong presents the Chinese New Year Tropical Afternoon Tea. Indulge in a selection of sweet and savoury patisserie, from Lemongrass Chilli Caramelised Chicken Bak Kwa Tartelette to Mandarin Orange Cheesecake. Complete the experience with Dragon's Fang – a Chinese New Year cocktail comprising ginger-infused Shanghai gin, ginkgo tea, osmanthus, red dates, lemon grass and gula Melaka (\$28++).

Chinese New Year Tropical Afternoon Tea

11 to 24 February 2024 (except for 14 February 2024)

1pm to 5pm | \$88++ for 2 adults | \$45++ per adult

Inclusive of free-flowing Nespresso Coffee OR TWG Tea

Infinite Reunions Takeaways



Norwegian Salmon Prosperity Yu Sheng, Pina Dulce de Leche, Blessings Bundle

Celebrate the joyous occasion in the comfort of home with takeaway items that showcase a harmonious blend of traditional flavours and contemporary culinary craftsmanship.

Junior Executive Sous Chef Low Boon Han delights with the Norwegian Salmon Prosperity Yu Sheng. Priced at \$98 nett, it features a vibrant assortment of shredded vegetables, red sweet ginger, white



ginger, calamansi, peanuts, cinnamon powder, sesame, fragrant oil, crispy crackers and a tangy kumquat dressing. Elevate the experience with 8 Gems Oscietra Caviar and Braised 6-head Abalone.

The Prosperity (\$288 nett) and Blessings Bundles (\$488 nett) include four dishes each, such as Chinese Buddha Delight with Wood Ear Fungus, Snow Pea, and Napa Cabbage and Bi Feng Tang Roasted Sakura Chicken with Golden Almond Flakes and Aromatic Garlic.

Additionally, enjoy the Pina Dulce de Leche, a Chinese New Year-themed cake comprising Pineapple Mousse, Caramel Cream, Sautéed Pineapple, and Viennese Sponge created by Pastry Chef Wood Kong and priced at \$88 nett. The online shop also features classic Chinese New Year goodies such as Classic Kueh Lapis, Flower Pineapple Tarts and Lady Love Letters.

Place your orders [here](#).

The Infinite Reunions Takeaways items are available from 2 January 2024 to 21 February 2024, both dates inclusive. Delivery dates are from 1 to 24 February 2024.

Prices are subject to 10 percent service charge and prevailing government taxes unless stated otherwise.

Place bookings and more details [here](#).

High-resolution images are available [here](#).

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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 ballroom; 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.

WHERE LIFE LIVES
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