

[FOR IMMEDIATE RELEASE]

ENJOY THE PERFECT PAIRING OF
ITALIAN CUISINE AND AUSTRALIAN WINES AT THE
XANADU WINE DINNER AT THE CLIFF



SINGAPORE, 8 FEBRUARY 2024 – On 6 March 2024, indulge in a Magnifique night of Italian cuisine paired with Australian wines at The Cliff at Sofitel Singapore Sentosa Resort & Spa, while enjoying panoramic views of the South China Sea.

In the second of a series of wine dinners held at The Cliff in 2024, Chef de Cuisine Paolo Benedet presents a five-course menu, paired with premium wines from Xanadu Wines, located in Margaret River, Western Australia.

The dinner begins with an Amuse Bouche, followed by an antipasto of Roma Tomato and Cucumber Salad with Seared Prawns. This refreshing salad is paired with the 2020 Xanadu Circa 77 Sauvignon Blanc Semillon, a medium-bodied white wine with hints of citrus.

Next is a pasta dish of Spaghettini with Black Truffle Dressing, and complementing it is the crisp and refreshing 2020 Xanadu Circa 77 Chardonnay.

This is followed by the third course - Seared Albacore Tuna in Seafood Bisque that is paired with the 2019 Xanadu Stevens Road Chardonnay.



For the main course, guests will enjoy the Grilled Australian Beef Striploin with Forest Mushrooms to pair with the full-bodied 2021 Xanadu Cabernet Sauvignon.

Chef Benedet's Mango Compote and Coconut Gelato dessert ends the dinner on a sweet note, and this is paired with the 2020 Xanadu Cane Cut Viognier, a sweet wine with hints of orange and toffee.

Gordon Gabbie, Commercial Director of Rathbone Wine Group will be at the dinner to share more about the craft of vinification at Xanadu.

Tucked away in Australia's south-west corner just 4km from Margaret River's town centre and an equal distance from the magnificent coastline, Xanadu Wines has a long history of crafting outstanding wines that embody all the region has to offer.

One of the region's first vineyards established in 1977 by Dr John Lagan, Xanadu Wines is now one of the country's most acclaimed wineries, and is a true reflection of its idyllic setting and poetic namesake.

Xanadu Wines continues to be a family owned and operated winery dedicated to producing wines of quality and distinction that reflect the true characteristics of the Margaret River region.

Xanadu Wine Dinner

Date & Time: 6 March, from 7pm to 10pm

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

Price: \$158++ per adult, subject to 10% service charge and prevailing GST.

For reservations, please click [here](#) or email The Cliff at H9474-FB6@sofitel.com.

Images of Chef de Cuisine Paolo Benedet, Gordon Gabbie, Commercial Director of Rathbone Wine Group and dishes of the Wine Dinner are available [here](#).

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 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 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 to accompany their owners at Kwee Zeen's alfresco area.

WHERE LIFE LIVES

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Annex A



Xanadu Wine Dinner

6 MARCH 2024 | 7PM TO 10PM

\$158* PER ADULT

AMUSE BOUCHE

Antipasto

PANZANELLA & GAMBERI

Roma Tomato & Cucumber Salad, Sourdough, Seared Prawns

2020 Xanadu Circa 77 Sauvignon Blanc Semillon

Pasta

SPAGHETTINI AL TARTUFO

Chilled Angel Hair, Black Truffle Dressing, Shio-Kombu, Sherry Vinaigrette

2020 Xanadu Circa 77 Chardonnay

Primi

SCOTTATA DI TONNO

Albacore Tuna Tagliata Style, Seafood Bisque, Broccolini

2019 Xanadu Stevens Road Chardonnay

Secondi

TAGLIATA DI MANZO

Grilled Australian Beef Striploin, Forest Mushrooms, Natural Jus Reduction

2021 Xanadu Cabernet Sauvignon

Dolce

MANGO & COCO

Mango Compote, Almond Tart, Coconut Gelato

2020 Xanadu Cane Cut Viognier

XANADU
MARGARET RIVER



To book for this exclusive event, kindly email The Cliff at H9474-FB6@sofitel.com

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XANADU

MARGARET RIVER

WINE TASTING NOTES



2022 XANADU CIRCA 77 SAUVIGNON BLANC SEMILLON

COLOUR

Pale straw with slight green tinge

NOSE

The vibrant bouquet exhibits passionfruit and fresh lime characters, with hints of dried herbs and floral notes in the background

PALATE

Medium-bodied, the zesty palate offers freshly squeezed citrus flavours combined with tropical fruits and a touch of spice

2020 XANADU CIRCA 77 CHARDONNAY

COLOUR

Pale straw

NOSE

Scent of pears, gala apples, and grapefruit characters with underlying hints of rockmelon and hay

PALATE

A bright, refreshing wine; crisp and dry, with a lingering fruit finish



2019 XANADU STEVENS ROAD CHARDONNAY

COLOUR

Pale straw

NOSE

Delicate white fleshed stone fruits and citrus characters with underlying hints of oyster shell

PALATE

Medium-bodied, offering white peach and lemon/lime flavours with a wonderful saline tang



2021 XANADU CABERNET SAUVIGNON

COLOUR

Deep red with ruby hues

NOSE

Characteristic Cabernet aromas of cassis, mulberries, and blue fruits entwined with hints of mocha, nori, and potpourri

PALATE

Full-bodied yet refined, the generous palate offers a core of inky berry fruits; boysenberry, blackcurrants and Satsuma plums



2020 XANADU CANE CUT VIOGNIER

COLOUR

Straw yellow with golden hues

NOSE

Spicy tropical fruits, apricots and kumquat marmalade with hints of orange peel and toffee

PALATE

Sweet and opulent offering apricot nectar, lychee and mango

