SOFITEL SINGAPORE SENTOSA RESORT & SPA

[FOR IMMEDIATE RELEASE]

CELEBRATE SPRING WITH THE DEBUT OF THE SEASONAL WHITE ASPARAGUS AT THE CLIFF



SINGAPORE, 2 APRIL 2024 – Revel in the flavours of Southern Italian cuisine at Sofitel Singapore Sentosa Resort & Spa while enjoying panoramic views of the South China Sea.

For April only, The Cliff presents the White Asparagus menu, specially created by Chef de Cuisine Paolo Benedet. Available for lunch and dinner, the à la carte menu caters to every palate.

Seafood lovers can enjoy the House-made Egg Fettuccine with White Asparagus, Prawn and Crispy Bacon, or the Pan-seared Hokkaido Scallop with Poached White Asparagus and Avruga Caviar. For meat lovers, there is Grilled White Asparagus and Grilled Beef Tenderloin with Cheese Fondue, while vegetarians can choose the White Asparagus with Sweet Cherry Tomato Salad on Toasted Garlic Bread. The other options are Poached White Asparagus with Half-boiled Egg in Black Truffle Hollandaise Sauce, and Carnaroli Risotto with White Asparagus and Montasio Cheese in White Recioto Reduction White Sauce.

Chef Paolo's April Special – White Asparagus at The Cliff

From 4 to 30 April 2024, 12pm to 3pm (Wednesday – Sunday) and 6pm to 10.30pm (daily) Between \$28++ and \$68++ per dish

Book now at link.

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

Images can be downloaded here.

Please refer to Annex A for the menu.

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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 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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SOFITEL SINGAPORE SENTOSA RESORT & SPA

Annex A

Chef Paolo's April Special - White Asparagus

Crostone di pane tostato con insalata di asparagi bianchi e datterini (Toasted Garlic Bread, White Asparagus, Sweet Cherry Tomato Salad) \$28

Asparagi bianchi di bassano doc, uova basote, salsa olandese e tartufo nero (Poached White Asparagus, Half-boiled Egg, Black Truffle Hollandaise Sauce) \$34

Fettuccine all'uovo asparagi bianchi, gamberi e pancetta croccante (House-made Egg Fettuccine, White Asparagus, Prawn, Crispy Bacon) \$38

Risotto asparagi bianchi, riduzione al recioto bianco (Carnaroli Risotto, White Asparagus, Montasio Cheese, White Recioto Reduction Wine Sauce) \$32

Asparagi bianchi, capesante e caviale (Poached White Asparagus, Pan-seared Hokkaido Scallop, Avruga Caviar) \$48

Asparagi e filetto di manzo, fonduta di formaggio di valle (Grilled White Asparagus, Grilled Beef Tenderloin, Cheese Fondue) \$68

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