

[FOR IMMEDIATE RELEASE]

WHISK MUM AWAY FOR A LEISURELY CELEBRATION THIS MOTHER'S DAY OVER AN EXTENDED WEEKEND OF SUMPTUOUS FEASTING



SINGAPORE, 16 APRIL 2024 – Mothers are one of the most inspirational and empowering motivators in our lives and they deserve to be honoured and cherished. Mother's Day celebration kicks off on Friday, 10 May at Sofitel Singapore Sentosa Resort & Spa.

From 10 to 12 May, a variety of delectable treats awaits you and your Mum. Indulge in a decadent dining experience amid lush greenery and panoramic views of the South China Sea, whether it's a scrumptious brunch or seafood feast at Kwee Zeen, an afternoon tea at LeBar, or Southern Italian fare at The Cliff.

Mother's Day SeafoodFest Weekend Buffet Dinner (10 & 11 May) and Mother's Day Brunch (12 May) at Kwee Zeen

It's seafood galore on Mother's Day weekend at the SeafoodFest Weekend Buffet Dinner. Our culinary team has curated a menu of more than 20 seafood dishes, including freshly shucked oysters, black mussels, half-shell scallops and "Bi Feng Tang" (Typhoon Shelter) Fried Crab (pictured right) as well as perennial favourites such as lala clams.

For brunch on 12 May, Mums will be spoiled for choice with a spread of over 90 buffet items including fresh crustaceans, a carving station, pizzas, Asian delights (such as Singapore Chilli Crab with Crispy Mantou, and Baby Abalone XO Fried Rice with Scallion), soup of the day and salads as well as a selection of desserts.



Kids can enjoy treats such as Chicken Mayo Croissant Sandwich, Mac and Cheese, Chicken Nuggets, Chocolate Doughnut and assorted cupcakes at our Little Prince and Princess Corner. A Valrhona dark chocolate fondue and Taiwanese taro ice cream burrito will satisfy the sweet-toothed.

Besides a DJ spinning beats to get everyone in the celebratory mood, children will be entertained in a kids' corner with a bouncy castle, balloon sculpting and face painting. Guests also enjoy complimentary access to the Sofitel Pool from 3pm to 7pm.

Mother's Day SeafoodFest Weekend Buffet Dinner

Friday & Saturday, 10 & 11 May 2024, 6pm to 9.30pm

\$158++ for two adults, \$98++ per adult with a complimentary stalk of carnation for Mum, \$49++ per child (7 to 12 years old)

Add \$68++ per adult for free-flowing wine and beer

Mother's Day Brunch

Sunday, 12 May 2024, 12pm to 3pm

\$168++ per adult with a complimentary stalk of carnation for Mum, \$84++ per child (7 to 12 years old)

Inclusive of free-flowing chilled juices and soft drinks

Add \$65++ per adult for free-flowing house wine and draught beer, and \$85++ per adult for free-flowing champagne, house wine, draught beer, and access to the D.I.Y. Bloody Mary and Gin & Tonic stations

To view the menus and reserve a table, please visit [link](#).

Full prepayment is required upon reservation.

Accor Plus members enjoy 15% off the adult price for Mother's Day Brunch, subject to Terms and Conditions.

Mother's Day Afternoon Tea at LeBar

Treat yourself to Chef Woody Kong's three-tier serving of afternoon tea delights. For a savoury start, reach out for Blinis with Smoked Salmon Rose and Caviar, Bruschetta with Brie de Meaux and Fig Marmalade, and more.

End the afternoon on a sweet note with Rose Gâteau, Raspberry Cheese Cake and Chamomile Yoghurt Panna Cotta, to name a few. The afternoon tea is served with butter and cranberry scones, clotted cream and raspberry jam.



For the ultimate pampering, add the Summer Blush (pictured above right), a cocktail of rose vodka, hibiscus, ginger and Prosecco created by Head Mixologist Daniel Anthony.



Mother's Day Afternoon Tea

Friday to Sunday, 10 to 12 May 2024, 1pm to 5pm

\$108++ for two persons or \$55++ per person with a complimentary stalk of carnation and a glass of rosé wine for Mum

Inclusive of free-flowing Nespresso coffee or TWG tea

Accor Plus members enjoy 15% off the per person price, subject to Terms and Conditions.

Summer Blush – Mother's Day Cocktail

Friday to Sunday, 10 to 12 May 2024, 12pm to 12am

\$18++ per glass

To view the menu and reserve a table, please visit [link](#).

Mamma Mia Day Set Dinner at The Cliff

Be enchanted by the clifftop setting facing the South China Sea, while you and your Mum savour Chef Paolo Benedet's Southern Italian cuisine.

Start with Hokkaido Scallop and Octopus, followed by Homemade Tagliolini Pasta with Prawns, Zucchini and Mullet Bottarga. For the main, there is a choice of Grilled Beef Tenderloin with Butter Mashed Potato in Barolo Reduction Sauce, or Pan-seared Tuna in Pistachio Crust with Grilled Zucchini and Orange and Black Olives Salad. Finish the meal with a dessert of Balsamic Vinegar Sautéed Strawberry and Lavender Flower Ice Cream.



Mamma Mia Day Set Dinner

Friday to Sunday, 10 to 12 May 2024, 6pm to 10pm

\$138++ per person for the four-course set menu, inclusive of a complimentary stalk of carnation and a glass of rosé wine for Mum

To view the menu and reserve a table, please visit [link](#).

The Fraisier – Mother's Day Cake



In addition to all that feasting, a Mother's Day cake is available for pre-order at least three days before collection (10 to 12 May). Bring home the Fraisier, made of a strawberry insert, vanilla crème and Viennese sponge, priced at \$80+ for a 1kg cake.

Pre-order (at least three days before collection on 10 to 12 May) at [link](#).

All prices are subject to 10% service charge and prevailing GST, unless otherwise stated.

Images can be downloaded [here](#).

Please refer to Annex A for Accor Plus members' Terms and Conditions.

Please refer to Annex B for the menus.



ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located on 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 extensive 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 offers 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 provides 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

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

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Annex A

Accor Plus Members' Terms and Conditions:

- Prior reservation is required and subject to availability. Please visit sofitel-singapore-sentosa.com/gastronomy to make an online reservation.
- Offer is valid for up to 10 persons per Accor Plus member.
- Offer is applicable to full per person pricing and not valid on bundles.
- Offer is not applicable in conjunction with other promotions, privileges, loyalty programmes, privilege cards, promotional vouchers and discounts.



Annex B



Mother's Day SeafoodFest Weekend Buffet Dinner

Friday & Saturday, 10 & 11 May | 6pm to 9.30pm

\$158++ for two adults, \$98++ per adult with a complimentary stalk of carnation for Mum |

\$49++ per child (7 -12 years old)

Complimentary dining for children aged 6 years and below

Appetisers & Salad

○ SALAD BAR

Mixed Mesclun Salad with Dressing and Condiments

Italian Rotini Pasta Salad with Olives, Tomato and Capsicum (V)

Mediterranean Seafood Salad

Roasted Pumpkin Salad with Feta, Pomegranate and Walnuts (V)

Smoked Duck Radicchio Salad with Navel Orange and Raspberry Balsamic

Tandoori Chicken Salad with Minted Yoghurt Dressing

○ SINGAPORE FRUIT ROJAK SALAD

Touched Ginger Flower, Green Mango, Rose Apple, Guava, Star Fruit,

Red Apple, Jicama, Honey Pineapple, Crispy Bean Curd Puff,

Roasted Peanuts, Calamansi, Tangy Tamarind Dressing

Boulangerie

○ ARTISANAL BREAD LOAVES

○ SOFT BREAD ROLLS

○ ONION BREAD ROLLS

○ MULTI-GRAIN ROLLS

Coastal Extragananza

○ FRESHLY SHUCKED SEASONAL OYSTER

○ CHILLED TIGER PRAWNS

○ GONG GONG

○ HALF-SHELL SEA SCALLOP

○ WHITE CLAMS

○ CANADIAN BLACK SHELL MUSSELS

Cocktail Sauce, Red Wine Mignonette, Lemon, Lime and Tabasco

Menu is subject to change without prior notice.

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

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Japanese Section

- ASSORTED SUSHI AND MAKI ROLLS
- SASHIMI
Salmon, Tuna and Octopus

Soup of the Day

- NOURISHING HERBAL CHICKEN SOUP
WITH RED DATES AND WOLFBERRY
- CREAMY CRUSTACEAN AND FENNEL BISQUE

The Cliff's Signature Wood-fire Pizza


- SEAFOOD HAWAIIAN PIZZA WITH PINEAPPLE
- MARGHERITA PIZZA

Carving Station

- GARLIC HERB ROASTED ANGUS BEEF STRIPLOIN
Truffle Mashed Potato and Pink Peppercorn Jus
- BAKED SPICE SALT CRUSTED WHOLE SALMON
With Chimichurri and Citrus Pineapple Salsa
- CHINESE MAOTAI VOLCANO FIERY CRISPY DUCK
- GUA BAO
With Pickled Vegetables, Crushed Peanut, Cilantro and Hot Bean Spicy Sauce
- MEXICO TACO
Spanish Onion, Romaine, Guacamole, Tomato Salsa, Nachos Cheese Sauce
- TORCH FLAMBÉ FRENCH OYSTERS GRATINÉES
With Trio Cheese, Lemon and Sriracha Aioli

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Mains

- TYPHOON SHELTER "BI FENG TANG" FRIED CRAB
- WOK-FRIED FLOWER CLAM WITH SPICY HOT BEAN SAUCE
- SI CHUAN SPICY MALA FISH STEW WITH PEPPERCORN, CHILLI AND GINGER
- STIR-FRIED AUSTRALIAN BROCCOLI WITH CRAB MEAT EGG WHITE SAUCE
- WOK-FRIED SEAFOOD MEE GORENG
- STEAMED FRAGRANT JASMINE RICE
- PENNE PASTA WITH TRUFFLED MUSHROOM CREAM SAUCE
- TERIYAKI GLAZED SAKURA CHICKEN WITH SESAME AND SCALLION

Indian Buffet Spread

- FLOWER CRAB MASALA
- MALABAR FISH CURRY
- DHALL MAKHANI (V)
- SIGNATURE BUTTER CHICKEN
- BASMATI RICE, GARLIC NAAN, PAPADUM

La Patisserie

- EARL GREY MOUSSE CAKE
- BLACK FOREST CAKE
- COCONUT GULA MELAKA CAKE
- TANGY YUZU CAKE
- CHRYSANTHEMUM TEA CAKE
- OPERA CAKE
- MARBLE CHEESE CAKE
- JAPANESE MATCHA PISTACHIO CAKE
- YOGHURT PANNA COTTA
- CHOCOLATE ROYALTINE HAZELNUT
- SEASONAL CUT FRUITS

Ice Cream Selection

- COCONUT SORBET, CHOCOLATE, VANILLA

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Mother's Day Brunch

12 May 2024 | 12pm to 3pm

\$168++ per adult with a complimentary stalk of carnation for Mum;

\$84++ per child (7-12 years old)

Inclusive of free-flowing chilled juices and soft drinks

HEALTHY SALAD BAR

- **MIXED GREEN, BABY SPINACH, ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, CARROT STICK, RADISH, CELERY**

Thousand Island, Ranch, Honey Mustard, Italian, Ranch,
Asian Sesame, Balsamic

APPETISERS

- **MARINATED OCTOPUS SALAD**
- **CLASSIC TUNA NIÇOISE SALAD**
- **SMOKED CHICKEN AND GRANNY SMITH APPLE WALDORF SALAD**
- **PEARL COUSCOUS, ASPARAGUS AND MUSHROOM SALAD (V)**
- **SZECHUAN SPICY CUCUMBER SALAD WITH CRUNCHY PEANUTS (V)**

COASTAL EXTRAVAGANZA

- **FRESH SHUCKED SEASONAL OYSTER**
- **BOSTON LOBSTERS**
- **CHILLED TIGER PRAWNS**
- **HALF-SHELL SEA SCALLOP**
- **WHITE CLAMS**
- **CANADIAN BLACK SHELL MUSSELS**

Cocktail Sauce, Red Wine Mignonette, Lemon, Lime, Tabasco

(V) - Vegetarian

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SUSHI & SASHIMI

- SELECTION OF SUSHI AND MAKI ROLL
- TUNA, SALMON, OCTOPUS

Pickled Pink Ginger, Wasabi, Soy Sauce

CHEESE CORNER

- SELECTION OF 12 KINDS OF SOFT, SEMI, HARD AND BLUE CHEESES
Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks

COLD CUTS SELECTION

- COPPA HAM, BEEF BRESAOLA, PARMA HAM, PEPPERONI SALAMI, DUCK RILLETTES, PORK RILLETTES, COUNTRY TERRINE
Capers, Cornichons, Pearl Onion, Marinated Olives, Sun-dried Tomato, Grain Mustard, Dried Nuts

BOULANGERIE

- FRENCH BAGUETTE, CIABATTA, FOCACCIA, MULTI GRAIN ROLL, SOFT ROLL, FARMER BREAD, LAVOSH, GRISSINI, CROISSANT, DANISH

CLIFF SIGNATURE WOOD-FIRE PIZZAS

- TRIO CHEESE BIANCA PIZZA
- MARGHERITA PIZZA

CARVING STATION

- ROASTED LAMB LEG SCENTED WITH ROSEMARY AND GARLIC
Mint Jelly, Chimichurri, Balsamic Jus
- FRESHLY BAKED WHOLE NORWEGIAN SALMON
Orange Beurre Blanc
- ROASTED ANGUS BEEF TOMAHAWK
Merlot Jus, Yorkshire Pudding, Assorted French Mustard

FLAMBÉ BBQ FROM THE SEA

- CHARCOAL-GRILLED LOBSTER WITH CITRUS GARLIC BUTTER GLAZE
- BEEF YAKINIKU WITH UMAMI GARLIC SOY SAUCE
- THAI NAM JIM JEAW MARINATED KUROBUTA PORK JOWL
- SWEET & SPICY BBQ PORK RIB WITH WHISKY HONEY BUTTER SAUCE
- CHAR-GRILLED CHICKEN SATAY WITH CHUNKY PEANUT SAUCE

PASTA STATION

- ORECCHIETTE OR PENNE
POMODORO BASIL/TRUFFLE MUSHROOM CREAM/ITALIAN
BEEF BRASATO WITH 24-MONTH PARMIGIANO WHEEL
Chilli Flakes, Parmesan Cheese, Artisan Olive Oil

SOUP OF THE DAY

- DOUBLE-BOILED HERBAL SAKURA CHICKEN SOUP
WITH RED DATES AND WOLFBERRY

WESTERN HOT

- SAUTÉED MEDLEY SEAFOOD WITH SAFFRON CREAM SAUCE
PAN-SEARED CAJUN POULET WITH MUSHROOM CABERNET SAUCE
TRUFFLE MASHED POTATO

ASIAN HOT

- SINGAPORE CHILLI CRAB WITH CRISPY MANTOU
- CHINESE MAPO BEANCURD WITH IMPOSSIBLE MEAT (V)
- STIR-FRIED HONG KONG SPINACH WITH BRAISED
CHINESE MUSHROOM
- BABY ABALONE XO FRIED RICE WITH SCALLION

(V) - Vegetarian

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CLAYPOT LIVE STATION

- GOLDEN FRAGRANT KAM HEONG LALA CLAM WITH CURRY LEAF AND LEMONGRASS
- SUPERIOR COLLAGEN BROTH LALA WITH GINGER, GARLIC AND CHINESE WINE
- MODERN TWIST MEDLEY SEAFOOD PAO FAN WITH LOBSTER BROTH

DIM SUM

- CHICKEN SIEW MAI
- BEANCURD PRAWN ROLLS
- TARO YAM PAU

INDIAN STATION

- MURGH MALAI CHICKEN
- MALABAR FISH CURRY
- DHALL DHADUKA

Garlic Naan, Mint Yoghurt Chutney, Papadum

LITTLE PRINCE AND PRINCESS CORNER

- **ASTRAL ADVENTURES BITES**
CHICKEN MAYO CROISSANT SANDWICH
CHICKEN HOTDOG BUN
- **GLOBETROTTERS YUMMIES**
MAC AND CHEESE
CHICKEN NUGGETS
- **ENCHANTED TREATS**
CHOCOLATE DOUGHNUT
ASSORTED CUPCAKES
GUMMY BEARS

LA PATISSERIE

- CHAMOMILE YOGHURT PANNA COTTA
- MARA DES BOIS STRAWBERRY TARTE
- RASPBERRY CHEESE CAKE
- RED VELVET CAKE
- ROSE SWISS ROLL
- BERRY OPERA CAKE
- PINK MADELEINE
- EARL GREY LAVENDER CAKE
- MIXED BERRIES CRUMBLE TARTE
- STRAWBERRY YOGHURT YUZU CAKE
- RASPBERRY ÉCLAIR
- VERY BERRY TRIFLE
- BREAD BUTTER PUDDING
- FRESH-CUT FRUIT PLATTER

VALRHONA DARK CHOCOLATE FONDUE

- STRAWBERRY SKEWER, ASSORTED FRUITS SKEWER, MARSHMALLOW, DRIED FRUIT

TAIWAN TARO ICE CREAM BURRITO STATION

- POPIAH SKIN, SHAVEN PEANUT, CORIANDER AND TARO ICE CREAM

CHOCOLATE BAR STATION

- 80% DARK CHOCO SLAB, WHITE CHOCO SLAB, MILK CHOCO SLAB, FRUITS CHOCO SLAB

ICE CREAM STATION

- CHOCOLATE, VANILLA, STRAWBERRY

Mother's Day Afternoon Tea

10 to 12 May 2024 | 1pm to 5pm

\$108++ for two adults | \$55++ for one adult with a complimentary stalk of carnation and a glass of rosé wine for Mum only

Inclusive of free-flowing Nespresso coffee or TWG tea

Savouries

- CLASSIC CUCUMBER SANDWICH
- SMOKED SALMON ROSE, BLINIS, CAVIAR
- PROSCIUTTO, PEACH, BOCCONCINI SKEWER
- BRIE DE MEAUX, FIG MARMALADE, BRUSCHETTA
- CARAMELISED SWEET PIPERADE, CHÈVRE CRUMBLE, TARTELETTES

Sweets

- ROSE GÂTEAU
- RASPBERRY CHEESE CAKE
- STRAWBERRY MACARON
- CHAMOMILE YOGHURT PANNA COTTA
- MARA DES BOIS STRAWBERRY TARTELETTES

Served with

- BUTTER SCONE & CRANBERRY SCONE
Raspberry Jam, Clotted Cream

Specially for Accor Plus members: 15% off the per person price.

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

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LEBAR
Cocktail & Stories

Mamma Mia Day Set Dinner

Friday to Sunday, 10 to 12 May 2024 | 6pm to 10pm

\$138++ per person inclusive of a complimentary stalk of carnation and a glass of rosé wine for Mum

HOKKAIDO SCALLOP & OCTOPUS

- Seared Scallop, Grilled Octopus, Romesco Sauce, Kalamata Olives and Chorizo

TAGLIOLINI CASERECCI AI GAMBERI, ZUCCHINE E BOTTARGA DI MUGGINE

- Homemade Tagliolini Pasta, Prawns, Zucchini, Mullet Bottarga

FILETTO ALLA GRIGLIA

- Grilled Beef Tenderloin, Butter Mashed Potato, Barolo Reduction Sauce
or

TONNO SCOTTATO IN CROSTA DI PISTACCHI, ZUCCHINE GRIGLIATE, INSALATINA DI ARANCE E OLIVE NERE

- Pan-seared Tuna in Pistachio Crust, Grilled Zucchini, Orange and Black Olives Salad

FRAGOLE SALTATE AL BALSAMICO TRADIZIONALE, GELATO AI FIORI DI LAVANDA

- Balsamic Vinegar Sautéed Strawberry, Lavender Flower Ice Cream

Price is subject to 10% service charge and prevailing GST.

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