

SOFITEL
SINGAPORE SENTOSA RESORT & SPA



CLUB MATERA AT THE CLIFF – A NEW DINING CONCEPT
LAUNCHES AT SOFITEL SINGAPORE SENTOSA RESORT & SPA
ON 9 OCTOBER 2024



SINGAPORE, 7 October 2024
Sofitel Singapore Sentosa Resort & Spa presents a fresh Italian casual dining concept, Club Matera at The Cliff. A collaboration with the acclaimed one Michelin-starred Matera, this new concept will take place daily from 9 October to 31 December 2024.

Savouring Italian flavours in a casual setting with breathtaking sea views

The collaboration offers a unique dining experience in Sentosa, showcasing Chef Bjoern Alexander's modern Asian-influenced Italian dining style and Chef de Cuisine Paolo Benedet's flair for creating authentic Southern Italian flavours that The Cliff is known for.

Under the culinary guidance of Chef Bjoern, Club Matera at The Cliff will delight diners with innovative and flavourful dishes. The concept is to bring the exceptional quality and taste of Matera to a wider audience, in a setting that is more casual yet equally inviting – all the more so given that The Cliff overlooks the South China Sea, reminiscent of the coastal setting of the Italian city of Matera (where *No Time To Die* was filmed).

“Club Matera at The Cliff aims to elevate destination dining at Sentosa as it welcomes food and wine enthusiasts to a gastronomic experience amid an elegant setting and panoramic sea views. It also provides our staff an opportunity to upskill for professional learning and progression,” says Cavaliere Giovanni Viterale, Cluster General Manager, Raffles Sentosa Singapore and Sofitel Singapore Sentosa Resort & Spa.

“We are excited to bring a new dimension to Italian dining on Sentosa,” says Chef Bjoern. “This exciting transformation aligns with our commitment to delivering exceptional dining experiences. We believe that Sofitel Singapore Sentosa Resort & Spa idyllic location and luxurious ambience, combined with our new identity, will enhance our guests' culinary journey.”

A taste of culinary excellence

Matera's signature dishes, including its handcrafted pasta and fresh seafood, will continue to be the menu's centre piece. The menu will also feature The Cliff's signature dishes such as Grilled Octopus, Bucatini Carbonara and Pork Pluma.

Guests can expect the same high-quality ingredients and impeccable service that Matera and The Cliff are synonymous with. À la carte, set lunch and set dinner menus with wine pairing will be updated regularly to provide fresh dining experiences.

A meeting of culinary minds

Born in Germany, Chef Bjoern Alexander brings years of experience from Michelin-starred establishments, including the esteemed two-star Octavium and the prestigious three-star French Laundry. In 2023, he relocated to Singapore, where he earned a Michelin star in 2024 as the Executive Chef of Matera. His illustrious career has taken him around the world, with valuable experiences in cities such as Dubai, Hong Kong, Shanghai, and now Singapore. Chef Bjoern believes in storytelling through food, and his dishes reflect a passion for multicultural influences paired with a deep respect for local ingredients.

Chef de Cuisine Chef Paolo Benedet is a native of Pordenone, Italy and has been based in Singapore for over 10 years. His wealth of experience begins from the tutelage of Italian chefs, with a focus on traditional cuisine from towns such as Treviso, Belluno and Venice. Chef Paolo has also worked in luxury hotels and restaurants across Europe and the Caribbean and collaborated with chefs from Michelin-starred restaurants, expanding his repertoire of culinary techniques and knowledge.



From top: Chef de Cuisine Paolo Benedet and Chef Bjoern Alexander



Club Matera at The Cliff

Tuesday to Sunday & Public Holidays, 12pm to 3pm
& 6pm to 10.30pm

Lunch | 12pm to 3pm
Sunset Aperitivo | 5pm to 7pm
Dinner | 6pm to 10.30pm
Saturday & Sunday, 12pm to 3pm

À La Carte

From \$20++ per dish

Set Lunch

Two courses: \$39++ per person
Three courses: \$49++ per person

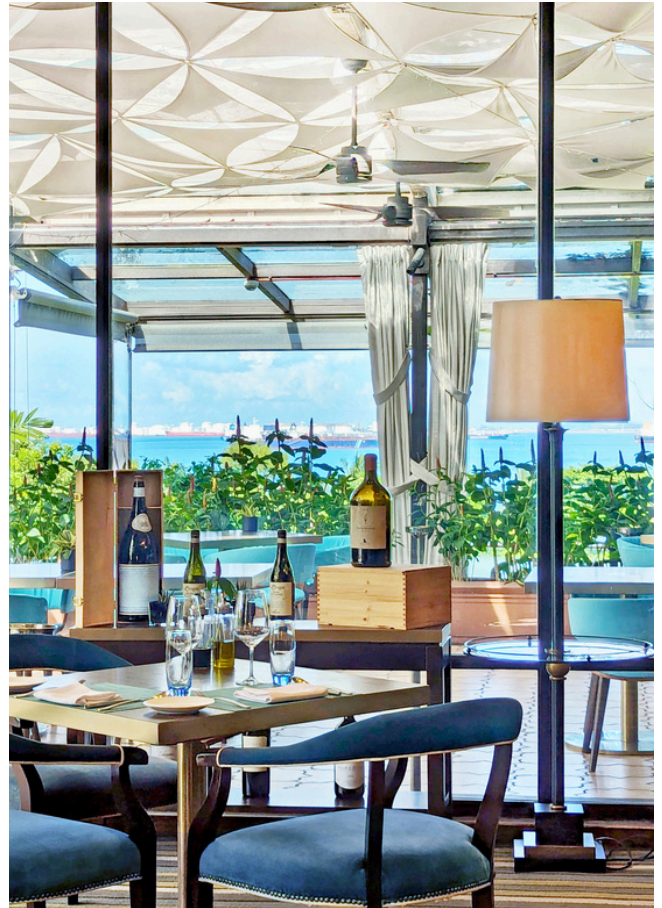
Set Dinner

Three courses: \$88++ per person
Four courses: \$128++ per person

For dining reservations at Club Matera at The Cliff from 9 October, herewith is the [link](#).

*Prices are subject to 10% service charge and prevailing government tax.
Menus are subject to change due to seasonality and product availability,
without prior notice.*

Please refer to Annex A for the menus.
Images can be downloaded via this [link](#).



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.

Guests are invited 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 tropical resort, the Resort offers 211 well-appointed rooms and suites, four opulent villas, four dining establishments with an al fresco option, and a dedicated Celebrations & Events Centre with 12 meeting rooms including 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.

The Resort prides itself on being sustainable, which guests can experience immediately when they arrive, starting with its open-air lobby. A Green Meeting Package provides planners with eco-conscious solutions. The Resort's sustainable initiatives can be viewed [here](#).

www.sofitel-singapore-sentosa.com

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Club Matera at The Cliff

Lunch Journey

Philosophy of Italian with Chinese and Japanese Influences

Executive Chef: Bjoern Alexander

Tuesday to Sunday & Public Holidays, 12pm to 3pm (last order at 2.30pm)

\$39++ per person for two courses

\$49++ per person for three courses

Starters

- ◇ **CÉVENNES ONION**
Pumpkin, Osmanthus, Tofu
- ◇ **EGGPLANT**
Eggplant Chutney, Tomato, Burrata

Homemade Fresh Pasta

- ◇ **SPAGHETTINI**
Crab, Tomato, Basil
- ◇ **TORTELLONI**
Scallops, Spring Onion, Chicken Jus
- ◇ **CONCHIGLIE**
Red Prawn, Garlic, Chilli
- ◇ **CAMPANELLE**
Carbonara, Egg Yolk, Pecorino

Sweets to End

- ◇ **AFFOGATO**
Vanilla, Caramel, Chocolate

Prices are subject to 10% service charge and prevailing government tax.

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 Sofitel Singapore Sentosa Resort & Spa

Club Matera at The Cliff

Dinner Journey

Philosophy of Italian with Chinese and Japanese Influences

Executive Chef: Bjoern Alexander

Tuesday to Sunday & Public Holidays, 6pm to 10.30pm (last order at 10pm)

\$88++ per person for three courses

\$128++ per person for four courses

Starters

- **CÉVENNES ONION**
Pumpkin, Tofu, Chilli
- **TUNA**
Burrata, Chives, Sorrel

Homemade Fresh Pasta

- **DUMPLING**
Red Prawn, Dried Scallop, XO Sauce
- **SPAGHETTINI**
Crab, Tomato, Caviar
- **RAVIOLI**
Short Rib, Smoked Ricotta, Szechuan Olive
- **CAMPANELLE**
Garlic Leaves, Tomato, Chilli

Mains

- **WAGYU BEEF**
Donabe, Parmesan, Beef Tendon
- **COD FISH**
Donabe, Bell Pepper, Dried Scallop

Sweets to End

- **AFFOGATO**
Vanilla, Caramel, Chocolate
- **MELON**
Tofu, Limoncello, Mint

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 Sofitel Singapore Sentosa Resort & Spa

Club Matera at The Cliff

À la Carte

Philosophy of Italian with Chinese and Japanese Influences

Executive Chef: Bjoern Alexander

Tuesday to Sunday & Public Holidays,

12pm to 3pm (last order at 2.30pm) | 6pm to 10.30pm (last order at 10pm)

◇ TUNA	\$38
Burrata, Chives, Sorrel	
◇ CÉVENNES ONION	\$26
Pumpkin, Tofu, Chilli	
◇ DUMPLING	\$36
Red Prawn, XO Sauce, Dried Scallop	
◇ SPAGHETTINI	\$42
Crab, Tomato, Caviar	
◇ RAVIOLI	\$34
Short Rib, Smoked Ricotta, Szechuan Olive	
◇ CAMPANELLE	\$28
Garlic Leaves, Tomato, Chilli	
◇ WHOLE RED PRAWN	\$88
Binchotan, XO Sauce, Prawn Toast	
◇ COD FISH	\$48
Bell Pepper, Donabe, Dried Scallops	
◇ WAGYU BEEF BONE IN RIBEYE (2-Person)	\$168
Beef Tendon, Donabe, Parmesan	
◇ MELON	\$22
Limoncello, Tofu, Mint	
◇ AFFOGATO	\$20
Vanilla, Coffee, Caramel	

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 Sofitel Singapore Sentosa Resort & Spa

The Cliff - À la Carte

Lunch Daily | 12pm to 3pm (last order at 2.30pm)

Sunset Aperitivo | 5pm to 7pm

Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Antipasto

- **ENDIVE & FRISEE SALAD** \$26
Gorgonzola Dolce, Candied Pecans, Pomegranate, Cherry Vinaigrette
Gluten-free, Vegetarian | Contains: Dairy, Nuts

- **GRILLED OCTOPUS** \$36
Chargrilled Octopus Leg, Cauliflower Purée, Iberico Chorizo
Contains: Seafood, Dairy, Gluten, Pork

- **HOKKAIDO SCALLOP CARPACCIO** \$38
Blood Orange, Calabrian Chilli, Fennel Pollen, Pistachio
Dairy-free, Gluten-free | Contains: Raw Seafood, Nuts

- **PROSCIUTTO & GRAPES** \$35
Smoked Burrata, Hazelnut Crumble, Rosemary
Contains: Dairy, Nuts, Pork, Gluten (Grissini)

- **BURRATA** \$36
Roasted Cherry Tomato, Basil Pesto, 24-month Aged Parma Ham
Aged Balsamic Vinegar
Contains: Dairy, Gluten, Pork

- **STEAK TARTARE** \$38
Traditional Beef Tartare, Caviar, Sourdough
Contains: Raw Beef, Gluten, Egg, Seafood

- **EGGPLANT PARMIGIANA** \$28
Baked Eggplant "Lasagna", Tomato Basil Sauce, Parmesan Cheese
Vegetarian | Contains: Dairy, Gluten

- **CALAMARI FRITTI** \$30
Fried Squid, Spicy Arrabbiata Sauce, Garlic Aioli Sauce
Contains: Seafood, Eggs, Gluten

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The Cliff - À la Carte

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Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Antipasto


- **FOREST MUSHROOM SOUP** \$22
Mixed Forest Mushroom Veloute, Truffle Essence
Vegetarian | Contains: Dairy, Gluten, Mushroom
- **CHARCUTERIE PLATTER** \$46
Beef Bresaola, Coppa, Parma Ham, Sainte Maure, Camembert,
Matured Cheddar, Marmalade, Dried Fruits, Nuts
Contains: Pork, Dairy, Gluten, Nuts

Pasta

- **SPAGHETTI ALLA PUTTANESCA** \$28
Sun-dried Tomatoes, Olives, Capers, Pine Nut, Light Tomato Sauce
Vegetarian, Vegan | Contains: Gluten, Nuts
- **BUCATINI CARBONARA** \$32
Guanciale, Pecorino, Egg Yolk
Contains: Gluten, Pork, Egg, Dairy
- **LINGUINE & CLAMS** \$36
Mild Chilli, Garlic, White Wine, Japanese Seaweed, Bottarga
Contains: Gluten, Seafood-shellfish, Egg, Wine, Dairy
- **PACCHERI DI GRAGNANO** \$42
Braised Beef Ragout, Smoked Scamorza Cheese,
Lemon Rosemary Gremolata
Contains: Dairy, Gluten
- **CRAB MEAT** \$48
Squid Ink Tonnarelli Pasta, Bottarga, Bell Pepper, Cherry Tomato
Contains: Gluten, Egg, Seafood, Dairy
- **RISOTTO AI FUNGHI PORCINI** \$38
Creamy Saffron Risotto, Porcini Mushroom, Parmesan Shavings
Gluten-free, Vegetarian | Contains: Dairy, Mushroom

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 Sofitel Singapore Sentosa Resort & Spa

The Cliff - À la Carte

Lunch Daily | 12pm to 3pm (last order at 2.30pm)

Sunset Aperitivo | 5pm to 7pm

Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Main

- **SEA BASS** \$48
Pan-seared Sustainably Farmed Barramundi Fillet,
Modern Ratatouille, Lemon Caper Sauce
Gluten-free | Contains: Dairy, Seafood-fish

- **COD FISH** \$58
Cod wrapped in Parma Ham, Lobster Bisque,
Garlic-Butter Sautéed Spinach
Gluten-free | Contains: Seafood, Pork, Dairy

- **PORK PLUMA** \$58
Braised Cannellini Beans, Lardo, Onion Agrodolce,
Smoked Chilli, Cider Syrup
Gluten-free | Contains: Pork, Dairy


- **BEEF CHEEK** \$56
24-hour Braised Beef Cheek, Mashed Japanese Purple Potato, Kale
Gluten-free | Contains: Dairy, Wine

- **LAMB CHOP** \$89
Grilled Lamb Chop, Herb Crust, Eggplant Caponata,
Rosemary Jus Reduction
Contains: Nuts, Gluten, Dairy, Wine

- **SANCHOKU WAGYU BEEF** \$98
Grilled Wagyu Ribeye (MBS 4-5), Roasted Potato, Smoked Salt, Mustard
Contains: Gluten, Dairy, Seeds

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The Cliff - À la Carte

Lunch Daily | 12pm to 3pm (last order at 2.30pm)

Sunset Aperitivo | 5pm to 7pm

Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Pizza

- **PIZZA BIANCA** \$32
4 Italian Cheeses: Gorgonzola, Taleggio, Parmesan, Mozzarella
Vegetarian | Contains: Gluten, Dairy

- **MARGHERITA** \$32
Fior di Latte, Pomodoro Passata, Fresh Basil
Vegetarian | Contains: Gluten, Dairy

- **MEAT LOVER'S** \$42
Mozzarella, Fennel Sausage, Spicy Salami, Bacon, Guanciale
Contains: Gluten, Dairy, Pork, Seeds

- **TRUFFLE PIZZA** \$44
Truffle Cream, Truffle Cheese, Mozzarella
Vegetarian | Contains: Gluten, Dairy, Mushroom

- **MUSHROOM & CAMELISED ONION** \$36
Mozzarella, Taleggio Cheese, Forest Mushroom, Caramelised Onion
Vegetarian | Contains: Gluten, Dairy, Mushroom

- **EGG & BACON** \$38
Mozzarella, Taleggio Cheese, Spring Onion, Baby Potato,
Sunny Side Up Egg
Contains: Gluten, Dairy, Egg, Pork

ENHANCE YOUR PIZZA - TOPPINGS (A choice of the following)

- | | |
|--|------|
| Gorgonzola, Parmesan, Mozzarella, Broccoli,
Zucchini, Mushroom, Tomato, Onion | \$6 |
| Spicy Salami, Fennel Sausage, Sliced Chicken | \$10 |
| Burrata, Guanciale, Parma Ham | \$13 |

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The Cliff - À la Carte

Lunch Daily | 12pm to 3pm (last order at 2.30pm)

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Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Sides

- **FRIED CONFIT POTATO** \$18
Pecorino Cheese, Rosemary
Vegetarian | Contains: Gluten, Dairy

- **MASHED POTATO** \$16
Butter Potato Mousseline, Chive, Pecorino Cheese
Vegetarian | Contains: Dairy


- **MIXED GREEN SALAD** \$15
Bell Pepper, Cherry Tomato, Shaved Carrot, Lemon Dressing,
Aged Balsamic Vinegar
Vegetarian, Vegan, Gluten-free, Dairy-free

- **BROCCOLINI** \$20
Sautéed Broccolini, Hazelnuts
Vegetarian | Contains: Dairy, Nuts

- **SPINACH** \$18
Sautéed Spinach, Butter, Garlic
Vegetarian | Contains: Dairy

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The Cliff - À la Carte

Lunch Daily | 12pm to 3pm (last order at 2.30pm)

Sunset Aperitivo | 5pm to 7pm

Dinner Daily | 6pm to 10.30pm (last order at 10pm)

Dessert

- **MANGO & COCONUT TART** \$20
Mango Tart, Coconut Gelato
Vegetarian | Contains: Gluten, Dairy, Nuts, Egg

- **THE CLIFF TIRAMISU** \$20
Light Mascarpone Cheese Cream, Kahlua,
Espresso Lady Fingers Biscotti
Vegetarian | Contains: Gluten, Dairy, Alcohol

- **DARK CHOCOLATE LAVA CAKE & SMOKED SALT** \$22
Melting Heart Valrhona Chocolate Cake, Bourbon Vanilla Gelato,
Smoked Salt
Vegetarian | Contains: Gluten, Dairy, Egg


- **ALFERO GELATO** \$15
Choice of Vanilla, Strawberry, Green Tea,
Pabana (Mango, Passionfruit, Banana)
Vegetarian, Gluten-free | Contains: Dairy

75% Chocolate
Vegetarian, Gluten-free | Contains: Dairy, Nuts

Mango Sorbet & Lemon Sorbet
Vegan, Gluten-free, Dairy-free

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