

FOR IMMEDIATE RELEASE

SAVOUR SEAFOOD DELIGHTS AT QUAYSIDE ISLE

Singapore, 14 March 2014 – Indulge your seafood cravings with scores of delectable seafood options against a picturesque view of the marina at Quayside Isle, one of the most exclusive and scenic locations in Singapore. From 10 to 13 April 2014, visit Quayside Isle for a visual treat of luxurious yachts, as the annual Singapore Yacht Show returns to Sentosa Cove.

The latest exciting addition to Quayside Isle is fusion restaurant **Oyster Bar & Grill Wharf (#01-12)**, offering an ideal East-meets-West arrangement – featuring a wide array of mouth-watering Japanese and Western dishes, grills, tapas and seafood, accompanied with the restaurant’s signature fresh oysters handpicked from all around the world. Savour your oysters grilled, steamed, fried, cooked with garlic olive oil a la *Oyster Ajillo* or simply have them fresh with a refreshing squeeze of lemon. Enjoy the best of both worlds with Japanese dishes such as *Lightly Seared Maguro Sashimi*, *Japan Spiced Oyster Soba* and *Unagi Kaba-yaki* (grilled eel) paired with succulent Western options such as *Grilled Pork Sausages* as well as *Scallop and Mushroom Ajillo*. Complete your dining experience with the restaurant’s 100 different types of mojitos and an international collection of 100 varieties of wine for a memorable night.



Above: Assorted grilled dishes from Oyster Bar & Grill Wharf

Relax and unwind with tasty treats from **Quayside Fish Bar & Bistro (#01-11)**, with fresh fish and seafood imported from around the world. The establishment proudly presents new and improved menus with more than thirty new items spanning their a la carte, brunch, drinks, late night and wine

menus. Some interesting additions to the a la carte selection include *Hokkaido Scallops Tartare with Vanilla Risotto* and a tantalising *Boston Lobster Thermidor with Sweet Potato Mash, Broccolini, Hollandaise and Crispy Seafood Cake*, while the drinks menu features new creations with intriguing names such as *Kick in the Crotch*, *Pinocchio's Pink* and *Moon Dog Love Tap Lager*. For adventure seekers, choose from more exotic and unusual species such as lingfish, wolf fish, monkfish, and the like, from the restaurant's luxurious two-metre open seafood counter display and three-metre live oyster and lobster showcase.



From left to right: Quayside Fish Bar & Bistro's *Baked Barramundi*, and *Boston Lobster Thermidor with Sweet Potato Mash, Broccolini, Hollandaise and Crispy Seafood Cake*

The revamped weekend brunch menu (available on Saturdays and Sundays, from noon to 5.30pm) boasts enticing new creations such as *Double-boiled Mousseline Lobster Bisque* and all-time favourite *Baked Barramundi*. Couples or groups wishing to get a taste of an assortment of dishes will be happy to hear that the new brunch sets are available in portions of 2 or 4.

Experience the best of Spanish seafood delights at **Sabio by the Sea, Tapas Bar & Grill (#01-02)** with *El Pulpo*, a grilled octopus leg with 'Viola' potatoes and paprika sauce, *La Langosta*, a grilled Maine half-lobster with delicious Spanish rice and aioli sauce, as well as *Paella de Pescado*, which features warm, fluffy Spanish rice accompanied by squid, sea bass, mussels, clams and shrimp. Pamper yourself with mouth-watering *Navajas*, made up of razor clams with chorizo and garlic sauce, and *El Robalo*, a whole grilled sea bass from Brittany, served with chachouka (Spanish style stewed tomato and peppers sauce). All aforementioned dishes are prepared with the restaurant's unique Jospier Charcoal Grill Oven, specially imported from Spain, for a lip-smacking meal guaranteed to satisfy.



From left to right: Sabio by the Sea, Tapas Bar & Grill's *El Pulpo* and *Navajas*

For a more oriental take on seafood, **Blue Lotus – Chinese Eating House (#01-13)** is your restaurant of choice, for its signature *Chilli Pomelo Crab*, a much lauded crowd favourite. Another note-worthy dish is the restaurant's *King Prawn Truffle Wonton with Superior Consommé*, a burst of flavour encapsulated in a succulent prawn wonton, lightly scented with the tantalising aroma of truffle.



From left to right: Blue Lotus – Chinese Eating House's *Chilli Pomelo Crab* and *King Prawn Truffle Wonton with Superior Consommé*

Feast to your hearts' content at the *Mussel Festival*, held at **Brussels Sprouts – Belgian Beer & Mussels (#01-01)** from noon to 3pm every Saturday and Sunday. Indulge in an extensive range of all-you-can-eat mussels prepared in different methods – from *Friture de Moules* (mussel fritters with coriander and citrus mayonnaise served with a free flow of Belgian fries), *Salade de Moules* (mussel salad with mesclun mix, edamame, Belgian endive, chervil and gomadare dressing, drizzled with white truffle oil) to Belgian classic *Moules Frites* (mussels and fries) and the like. Complement your meal with other scrumptious dishes such as *Soupe A L'Oignon* (onion soup gratinated with Belgian cheese) and *Pates A L'ail* (pasta with mussels, olive oil, chilli, garlic and chopped olives).



For a modern French fine dining experience, head to **Saint Pierre (#01-15)** for its signature *Dos De Cabillaud*, which features a heavenly combination of oven-baked black cod with white miso, roasted Japanese eggplant salad, shiraz dressing and micro cress, while Italian lovers will simply love the *Penne alla Vodka e Salmone* from **Solepomodoro Trattoria-Pizzeria (#01-14)**. A perfect marriage of Gragnano penne pasta in a juicy cream-based sauce, Norwegian salmon and a dash of vodka, pair this sumptuous dish with an aromatic glass of chilled *Pinot Grigio*.

SINGAPORE YACHT SHOW 2014 EXCLUSIVES

Indulge in seafood delights and admire the luxury yachts from all over the world as the annual Singapore Yacht Show returns to Sentosa Cove from 10 to 13 April. For a limited time only, exhibitors stand to receive 10% off[^] their total bill at **Quayside Fish Bar & Bistro** upon presentation of their exhibitor pass, while visitors to the restaurant will enjoy a complimentary mocktail[#] to be served upon presentation of their guest pass, with a minimum spend of \$60 per table. Step out in style while yacht hopping with 15% off^{*} all pampering hair, nail and makeup services from **Hera Beauty Salon (#01-20)**.

FREE WEEKDAY LUNCH TIME PARKING

For a quick lunch time getaway, Quayside Isle is the choice location for re-energising lunches with your colleagues. In addition to the breath-taking marina views and diverse culinary concepts to choose from, be rewarded with free weekday lunch time parking from noon to 2.30pm when you dine at Quayside Isle.

Terms and Conditions:

- Valid from Monday to Friday (excluding Public Holidays), from noon to 2.30pm.
- No minimum spending required. Only original same-day receipt(s) with time of spend between noon and 2.30pm clearly stated are accepted for redemptions.
- For redemption, proceed to Management Office at Basement 1 (next to Lift Lobby).
- Limited to 1 carpark coupon redemption per shopper/diner per receipt per day, regardless of total spending.
- The promotion is open to all, except employees of Cityview Place Holdings Pte Ltd, City Developments Limited and Quayside Isle tenants.

With an appetising array of seafood treats and exciting promotions, Quayside Isle will be your destination of choice for a great time out with loved ones.

[^] Not valid with any other promotion. Not to be combined with Visitor promotion.

[#] Visitors are entitled to one mocktail serving per pass only. Not valid with any other promotion. Not to be combined with Exhibitor promotion.

^{*} Valid only upon presentation of Singapore Yacht Show 2014 exhibitor or guest pass.



GETTING TO QUAYSIDE ISLE

Quayside Isle is easily accessible by cars and taxis, and parking spaces are available at the basement car park in Quayside Isle. Admission to Sentosa is just \$2 during lunch (noon to 2pm) and dinner (after 5pm) on weekdays. Passengers can alight at the Fountain Plaza drop-off point that faces The Residences at W Singapore – Sentosa Cove.

A free shuttle service is also available for the public within Sentosa. Just hop onto bus number 3, available between 8am and 10.30pm daily with 30-minute intervals, from Beach Station Bus Interchange and alight at Sentosa Cove Village, which is a 5 minutes' walk to Quayside Isle.

To make frequent visits to Quayside Isle even more affordable, simply apply for Sentosa's Islander Pass and enjoy a year's unlimited island admission and privileges. It costs just \$25 for Individual and \$50 for Family memberships.

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Quayside Isle (圣景湾), Sentosa Cove

It's a different world across the water

Quayside Isle (圣景湾) is the only integrated retail development within the renowned Sentosa Cove estate – one of the world's most exclusive marina residential communities. Strategically located next to the hip and happening W Singapore – Sentosa Cove hotel and the luxurious The Residences at W Singapore – Sentosa Cove, it offers a myriad of waterfront international dining concepts and specialty retail stores. With breath-taking views of the marina, Quayside Isle is the ultimate lifestyle and dining destination for trendsetters, well-heeled residents and tourists alike, on Singapore's idyllic Sentosa Island.

Quayside Isle is owned and managed by leading property developer – City Developments Limited.

For media queries, please contact:

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QUAYSIDE ISLE AT A GLANCE

FOOD & BEVERAGE

BLUE LOTUS – CHINESE EATING HOUSE •
BRUSSELS SPROUTS – BELGIAN BEER & MUSSELS • COVE STADIUM •
EARL OF HINDH • KITH • MISKA CAFÉ (*FORMERLY KNOWN AS KEBAB HOUSE*) •
MUSEO • MYKONOS ON THE BAY • NOTE DI SICILIA • OYSTER BAR & GRILL WHARF •
PARADISO RESTAURANT & BAR • PICOTIN EXPRESS •
QUAYSIDE FISH BAR & BISTRO • SABIO BY THE SEA, TAPAS BAR & GRILL •
SAINT PIERRE • SOLEPOMODORO TRATTORIA-PIZZERIA

SPECIALTY STORES & SERVICES

HERA BEAUTY SALON • JASONS THE GOURMET GROCER • LITTLE PROVENCE •
NIKEI FINE ART • PETPAWRONI • QUAYSIDE ISLE PREPARATORY SCHOOL •
THE STRAITS WINE COMPANY