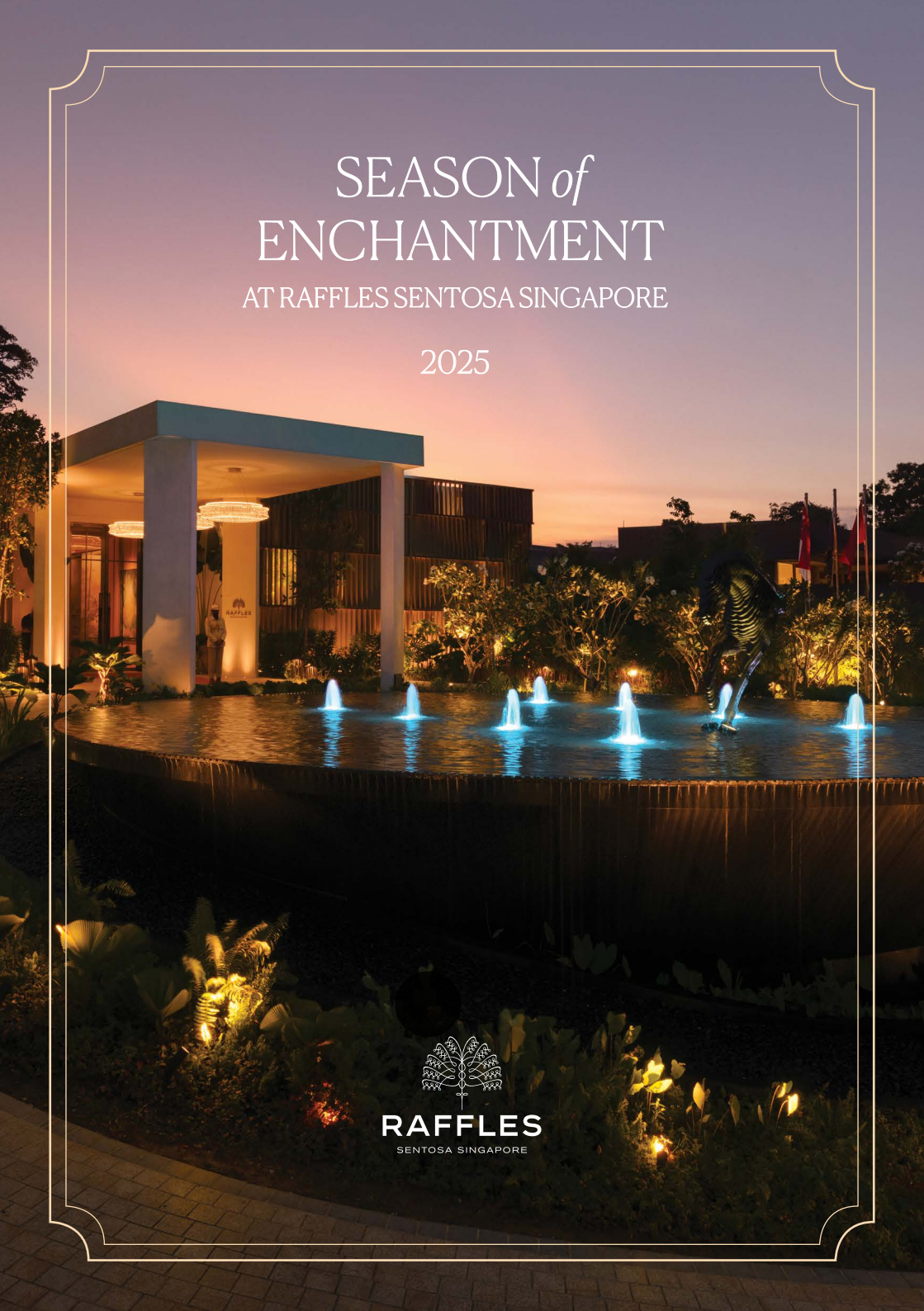
SEASON *of* ENCHANTMENT

AT RAFFLES SENTOSA SINGAPORE

2025



RAFFLES
SENTOSA SINGAPORE

SEASON'S GREETINGS!

At Raffles Sentosa Singapore, we invite you to celebrate this magical festive season surrounded by the tranquillity of nature and the timeless elegance of our hilltop sanctuary.

Savour thoughtfully curated dining experiences across our signature restaurants, from refined Cantonese cuisine at Royal China to Tuscan wood-fire fare at Empire Grill, each menu a tribute to the season, crafted with care by our talented culinary team.

Whether enjoying a leisurely festive lunch or an indulgent New Year's Eve dinner, every gathering is elevated by warm hospitality and serene surroundings.

Continue the celebration in the privacy of your own villa. As Singapore's first and only all-villa resort, each of our 62 villas offers a secluded escape with a private pool and terrace, ideal for creating cherished moments with your loved ones.

You may also bring the joy of Raffles home with our exquisite festive takeaways, including our signature roasted turkey and barbecue ham, perfect for sharing seasonal cheer.

On behalf of the entire team at Raffles Sentosa Singapore, I wish you a wonderful Christmas filled with peace, warmth and connection, and a New Year blessed with good health, joy and renewed inspiration.

Warmest regards,

Cavaliere Giovanni Viterale
Cluster General Manager

EMPIRE GRILL

Celebrate the festive season at Empire Grill, Raffles Sentosa's modern Italian signature restaurant led by Chef Bjoern Alexander. With experience from Michelin-starred kitchens worldwide, Chef Bjoern brings a modern twist to classic Tuscan cuisine, using seasonal produce expertly cooked on our Josper Grill.

Enjoy the Christmas menus featuring smoky sweet onion broth, red prawn ravioli, and your choice of charcoal-grilled duck breast or grilled lobster, finished with a rich chocolate ganache dessert. On New Year's Eve, indulge in a refined feast showcasing Japanese tuna with caviar, truffle pumpkin custard, Murray cod, dry-aged duck ravioli, and baked panettone ice cream.

Set against the backdrop of tranquil pools and tropical gardens, Empire Grill offers a warm and elegant atmosphere, with theatrical tableside preparation enhancing the intimate dining experience.

Chef Bjoern and his team also design bespoke menus in private dining rooms, tailored to your celebration's unique needs.

CHARCOAL-GRILLED
DUCK BREAST

DINE-IN CELEBRATIONS

EMPIRE GRILL

CHRISTMAS LUNCH & DINNER

24 – 26 December 2025

4-Course Lunch Menu

S$208++ *per guest*

5-Course Dinner Menu

S$268++ *per guest*

NEW YEAR'S EVE DINNER

31 December 2025

6-Course Dinner Menu

S$288++ *per guest*

All prices are subject to 10 percent service charge and prevailing government tax.

ROYAL CHINA

Celebrate the season with Royal China's festive menus, showcasing refined Cantonese cuisine crafted for memorable gatherings. For Christmas, Executive Chinese Chef Ling Heng Yao and his team have curated a selection of East-meets-West festive delights including roasted suckling pig, traditional duck, pan-fried turkey "Guo Tie," and exquisite creations like A5 Miyazaki wagyu with foie gras. On New Year's Eve, elevate your celebration with a sophisticated feast comprising braised bird's nest soup with crab meat, pan-fried scallop and foie gras, lobster noodles, and more.

CHRISTMAS MENU

24 December (Dinner)
25 December (Lunch & Dinner)

S$188++
per guest (min. 2 guests)

NEW YEAR'S EVE MENU

31 December (Dinner)

S$198++
per guest (min. 2 guests)

All prices are subject to 10 percent service charge and prevailing government tax.

FESTIVE TIPPLES

CHAIRMAN'S ROOM

Step into the intimate charm of the Chairman's Room this festive season, where classic elegance meets the art of mixology. Our skilled mixologists invite you to experience 'Twas the Night of Negronis, featuring a curated selection of artisanal Negroni twists, crafted exclusively for the holidays.

EVERGREEN WHISPER

A fragrant tribute to winter's embrace, with pine needle honey and fir tip syrup evoking the crisp serenity of a forest walk.

Hendrick's Gin | Campari | Sweet Vermouth | Pine Needle Honey

CRIMSON BERRY

A vibrant expression of festive cheer, bursting with tart cranberries and a touch of warming spice.

Hendrick's Gin | Campari | Sweet Vermouth | Cranberry-Ginger Liqueur | Clove Bitter

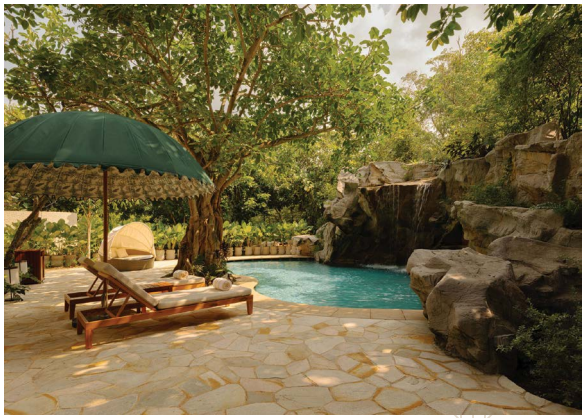
NOËL NOIR

A rich and indulgent blend inspired by traditional Christmas pudding, layered with notes of spiced plum and warmth.

Hendrick's Gin | Campari | Sweet Vermouth | Plum & Spice Elixir

S$25++ *per Cocktail*

All prices are subject to 10 percent service charge and prevailing government tax.



FESTIVE GIFT IDEAS

This festive season, escape to Raffles Sentosa Spa, a serene wellness sanctuary nestled within Singapore's only all-villa resort. Surrounded by 100,000 square metres of lush tropical greenery, this restored heritage haven invites you to slow down, reconnect, and rediscover balance in body, mind, and spirit.

Treat yourself or your loved ones to our Holistic Healing Treatment (60 minutes), a deeply restorative ritual inspired by nature and heritage. The treatment includes an exclusive Wellness Pouch, allowing you to continue your journey of wellbeing beyond your spa experience.

HOLISTIC HEALING TREATMENT (60 MINUTES) + WELLNESS POUCH GIFT

S$295++ *per person*

All prices are subject to 10 percent service charge and prevailing government tax.

FESTIVE TAKEAWAYS

Celebrate the season of giving with an exquisite selection of festive takeaways, thoughtfully curated to bring the warmth of Raffles into your home.

Savour the centrepiece of your festive table, our Raffles Turkey, prepared to golden perfection for a truly memorable seasonal feast. For a contemporary twist on tradition, indulge in the Barbecue Ham with Special Curry Leaves Grill Sauce, a harmonious blend of smoky, savoury and aromatic flavours, perfect for joyous gatherings and gifting.

All prices are inclusive of 10 percent service charge and prevailing government tax.

BARBECUE HAM WITH SPECIAL CURRY LEAVES GRILL SAUCE

Complete your celebration on a sweet note with our artisanal Panettone, available in two delightful flavours: Limoncello Cream & Lemon Peel, and Pear & Chocolate, each a decadent finale to your festive feast.

Bring home the spirit of Raffles this holiday season, and create cherished moments with those who matter most.

For more information or enquiries,

T +65 6032 4668 **E** HB5Q2-FB1@raffles.com

All prices are inclusive of 10 percent service charge and prevailing government tax.

ORDER FORM

RAFFLES SENTOSA SINGAPORE FESTIVE COLLECTION

FESTIVE GOODIES	RETAIL PRICE	QUANTITY	TOTAL
Raffles Turkey	S$208.00 NETT		
Barbecue Ham with Special Curry Leaves Grill Sauce	S$198.00 NETT		
Panettone Limoncello Cream & Lemon Peel Pear & Chocolate	S$118.00 NETT EACH		
GRAND TOTAL			

TERMS AND CONDITIONS

8001

Prices quoted are in Singapore Dollars, and are inclusive of prevailing government tax. • Please allow three working days for all orders to be processed. • Credit card details are required to secure your orders. • We regret that there will be no refunds for cancellations.

PERSONAL & DELIVERY DETAILS

PERSONAL PARTICULARS

Name: _____ Mobile: _____

Email: _____

SELF-COLLECTION OR DELIVERY

☐ **Self-Collection**

1 to 31 December 2025 – Empire Grill, Raffles Sentosa Singapore

Collection Date: _____ Time (12pm to 3pm or 6pm to 10pm): _____

☐ **Delivery**

1 to 31 December 2025 – Island wide delivery

Delivery fee: S$25nett per location

Delivery Date:: _____ Time (Between 10am and 6pm): _____

Delivery Address: _____

FOR MORE INFORMATION AND ENQUIRIES

+65 6032 4668
HB5Q2-FB1@raffles.com
www.raffles.com/sentosa

RAFFLES
SENTOSA SINGAPORE

Raffles_Sentosa

RAFFLES SENTOSA SINGAPORE
4 Bukit Manis Road, Sentosa
Singapore 099947

www.raffles.com/sentosa

RAFFLES
SENTOSA SINGAPORE