

[FOR IMMEDIATE RELEASE]

CHEF PAOLO BENEDET LEADS THE CLIFF WITH A NEW MENU AND COMMITMENT TO SUSTAINABILITY



SINGAPORE, 14 July 2023 - The Cliff at Sofitel Singapore Sentosa Resort & Spa welcomes a new Chef de Cuisine, Paolo Benedet to its fold. With Chef Paolo at the helm, the new menu features authentic and sustainably sourced Southern Italian fare overlooking the South China Sea, complete with family recipes.

Chef Paolo, a native of Pordenone, Italy and now based in Singapore for over 10 years, brings his culinary expertise to The Cliff. 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. He 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.



Chef Paolo is the heart and soul of our Southern Italian culinary journey at The Cliff as he brings the essence of the Mediterranean to each dish. Indulge in Spaghetti alla Puttanesca, comprising Sun-dried Tomatoes, Olives, Capers, Pine Nuts & Light Tomato Sauce, or savour the Paccheri di Gragnano, accompanied by Braised Beef Ragout, Smoked Scamorza Cheese & Lemon Rosemary Gremolata.

These dishes are seldom served in Singapore, making The Cliff a destination dining establishment for truly authentic fare. To end the gastronomic experience, Chef Paolo has also reinvented our signature The Cliff Tiramisu by using his family's recipe - adding a personal touch to an unforgettable dining experience.



The affable chef also works closely with our purchasing team to source local produce and sustainable ingredients for his kitchen. His menu reflects this dedication, with dishes such as the Herb-roasted Sustainably Farmed Sea Bass & Vegetable Ratatouille and the OnlyEg Parmigiana, which feature locally sourced and plant-based ingredients respectively. Additionally, many of his dishes include ingredients that are harvested in-house, such as lemons from our resort's Lemon Trees Garden and herbs from Garden by the Sea, which features over 36 varieties of local produce. In particular, Chef Paolo incorporates basil for Burrata and rosemary throughout the menu.

In support of the Singapore Green Plan 2023, our resort has been awarded the prestigious Singapore Food Agency Farm-To-Table Recognition (Highest Tier), where we source at least 15 percent of local produce across multiple categories, promoting a resilient and eco-friendly food supply chain. With every meal, diners can rest assured they are contributing to a more sustainable future.



At The Cliff, diners can enjoy an a la carte menu, as well as two- and three-course set lunches and three- and four-course set dinners. At the outdoor deck every evening from 5pm to 7pm, diners can partake in the Sunset Aperitivo, replete with free-flowing house wine, beer, Prosecco and canapés as the sun sets. Find Chef Paolo chatting with his guests, sharing the stories behind each dish. His love for traditional recipes and attention to detail can be seen in every dish he creates, making The Cliff ideal for any food lover with an appreciation for authentic, sustainable Southern Italian cuisine.



The Cliff

Lunch | 12pm to 3pm daily

Sunset Aperitivo | 5pm to 7pm daily

Dinner | 6pm to 10pm daily

Book now at: <https://www.sofitel-singapore-sentosa.com/gastronomy/the-cliff/>

Weekday Set Lunch

Monday to Friday, 12pm to 3pm

Two courses: \$39++ per diner

Three courses: \$49++ per diner

Top up \$12++ for a glass of house pour wine or beer

Set Dinner

Daily, 6pm to 10pm

Three courses: \$88++ per diner

Four courses: \$128++ per diner

Top up \$12++ for a glass of house pour wine or beer

All prices are in SGD and subject to 10% service charge and prevailing GST.

Images of Chef Paolo and his new menu at Sofitel Singapore Sentosa Resort & Spa can be found [here](#).

###

ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located in the southernmost tip of the island, amidst 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa. Retreat to a sanctuary of palatial outdoor spaces surrounded by lush greenery and enjoy the refreshing breeze, gently wafting 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 alfresco 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 is pet-friendly and FurKids are welcomed at the dining outlets' alfresco areas.

Live the French way

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

For further information, please contact:

Sim Mei-Ann

Marketing Communications Executive

Sofitel Singapore Sentosa Resort & Spa

Meiann.sim@sofitel.com

Suan Chiang Tay

Assistant Director of Marketing Communications

Sofitel Singapore Sentosa Resort & Spa



Suanchiang.tay@sofitel.com

+65 9695 4320

Michelle Denise Wan

Cluster Director of Corporate Communications

Raffles Sentosa Resort & Spa Singapore | Sofitel Singapore Sentosa Resort & Spa

Michelle.wan@sofitel.com

+65 8139 7293

