



S O F I T E L
SINGAPORE SENTOSA RESORT & SPA



SOFITEL'S 60TH ANNIVERSARY: A YEAR OF CELEBRATIONS

Where life lives with a *French Zest*

Wednesday, 23 October 2024 – For the past 60 years, Sofitel has been embodying French art de vivre all over the world. 2024 marks the brand's diamond jubilee celebrated through a series of exclusive events in Sofitel hotels: Rendez-vous at Sofitel Singapore Sentosa Resort & Spa as we invite you to join us at our 60 Years of Sofitel Gala Dinner and a sumptuous Italian brunch on 16 and 17 November 2024, respectively.



2024, AN ANNIVERSARY NOT TO BE MISSED

For 60 years (already), Sofitel has been promoting French art de vivre all over the world. A diamond jubilee marked by a series of 120 celebrations that will take place throughout the year, designed for the brand's guests across the globe.

At Sofitel Singapore Sentosa Resort & Spa, we invite you to indulge in an enchanting evening of culinary mastery, featuring a collaborative six-hand menu by celebrated chefs on Saturday, 16 November. The menu is perfectly paired with fine champagne and wines. On Sunday, 17 November, the celebrations continue with a sumptuous Italian brunch at Club Matera at The Cliff, where a lavish spread of dishes awaits.

In tandem with these celebrations, a series of activities involving our Heartists and the community – including an employee appreciation night, a photography workshop and a visit to the Lee Ah Mooi Old Age Home – will be held within November.

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





FOR THE HEARTISTS

To show appreciation for their passion and dedication, our Heartists will be treated to a barbecue dinner on 11 November. On this special evening, the best of the best will receive these awards: Above & Beyond, Team Player and Ray of Sunshine.

Additionally, there will be a photography workshop focusing on Sentosa's flora and fauna. Photos taken by the participants will be used to form a collage in the shape of Sofitel's Cultural Link.

FOR THE GUESTS

Chef de Cuisine Paolo Benedet, one Michelin-starred Club Matera at The Cliff Chef Bjoern Alexander, and Geoffrey Daurelle of Bistro Gaston come together on 16 November to present you with an extraordinary evening of culinary excellence. Featuring a collaborative six-hand menu, this refined six-course dining experience will be elevated by a selection of fine champagnes and wines, thoughtfully chosen to complement every dish.

The festivities continue the next day with an Italian brunch at Club Matera at The Cliff. Guests will enjoy a spread featuring cold cuts, cheeses, oysters, Angus ribeye, a Sanchoku Wagyu live station, and more, such as *Roasted Sustainable Barramundi*, *Ratatouille* and *Tiramisu* – a true culinary journey.



60 Years of Sofitel Gala Dinner

Saturday, 16 November 2024 | 7pm | Saffron Ballroom
\$198++ per person; Accor Plus members enjoy 15% off

60 Years of Sofitel Sunday Brunch

Sunday, 17 November 2024 | 12pm to 3pm |
Club Matera at The Cliff
\$98++ per person, \$178++ for two persons (food only); Accor Plus members enjoy 15% off



FOR THE COMMUNITY

As part of our commitment to social responsibility, we extend our celebrations beyond the Resort with a visit to the Lee Ah Mooi Old Age Home on 5 November. An art and craft session will not only encourage participation among the residents, but also provide entertainment for them through the medium of art and culture, which aligns with Sofitel's brand pillar of Committed Luxury in making art and culture experiences accessible to everyone.



A DIAMOND JUBILEE CELEBRATED IN STYLE

And the brand goes even further: many surprises have been unveiled throughout the year to celebrate its 60th anniversary with style. Starting with two major announcements at the beginning of this year: a new brand film and a collaboration that sparkles. The objective: to reaffirm the brand's pillars, from French Zest and committed luxury to a Heartfelt service culture and the deployment of the emblematic Cultural Link.

New ambassadors and a new brand film

In April 2024, Sofitel unveiled a brand-new campaign headlined by two new brand ambassadors: actors Gillian Anderson and Dali Benssalah. The campaign features a short film titled *The Encounter*, which takes place in the flagship hotel Sofitel Mexico City Reforma, the epitome of a brand platform that is constantly evolving.

A collaboration with Courbet, sustainable jeweller

At the same time, Sofitel unveiled its new collaboration with the first sustainable jeweller on Place Vendôme in Paris: Courbet, which has designed an exclusive jewellery line that sumptuously expresses the shared values of the two Maisons, symbolising Sofitel's diamond anniversary. The collection comprises 18 original creations that each embody the Sofitel Cultural Link. There are diamond pavé earrings, cord bracelets available in different colours, pendant necklaces, and rings adorned with ethically sourced diamonds.





60 years of history, 60 years of passion, 60 years of authenticity

A pioneer of the French luxury hospitality, Sofitel has been spreading the French art de vivre around the world for 60 years. On 26 June 1964, Sofitel opened its first hotel in Strasbourg, Alsace. A region that epitomises all that France has to offer – gourmet cuisine, picturesque architecture and singular landscapes.

Ten years later, the brand embarked on an international expansion trajectory, with one objective in mind: to deploy its know-how on every continent, highlighting what makes each destination different. Sofitel has been the first French luxury hotel brand operating on every continent – Europe, North and South America, Oceania, Africa and Asia.

As we celebrate Sofitel's Diamond Jubilee, we reflect on 60 years of French elegance and art de vivre that have shaped our brand globally. This milestone is not just about looking back; it's also about continuing to create exceptional guest experiences and strengthening our community connections. We are proud to mark this occasion with meaningful events for our guests, the community and our Ambassadors, staying true to Sofitel's values of timeless luxury.

Cavaliere Giovanni Viterale
CLUSTER GENERAL MANAGER

Raffles Sentosa Singapore | Sofitel Singapore Sentosa Resort & Spa

Sofitel Singapore Sentosa Resort & Spa, inaugurated in 2015, is nestled on picturesque Sentosa Island. Our Resort offers a unique blend of luxury and tranquillity, featuring stunning sea views, lush tropical surroundings, elegant accommodations and world-class dining. Committed to the French art de vivre, we ensure your stay is a truly unforgettable experience.

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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60
years

*Celebrating 60 years
of heartfelt hospitality
with French zest*



60 Years of Sofitel
6-course Champagne & Wine Pairing Gala Dinner
Saturday, 16 November 2024 | 7pm | Saffron Ballroom
\$198++ per person; Accor Plus members enjoy 15% off

Burgundy-inspired Canapés
by Geoffrey Daurelle - Bistro Gaston

Experience a delightful culinary journey with Burgundy-inspired canapés of Escargots and Gougères (mini cheese puff). Each exquisite bite embodies Sofitel's rich heritage and the elegance of French cuisine, setting the stage for the flavours to come.

Tuna, Daikon, Burrata, Caviar
by Chef Bjoern Alexander

A tribute to culinary artistry, this dish features fresh tuna, delicate daikon and creamy burrata, elegantly crowned with luxurious caviar - symbolising the opulence of six decades of hospitality.

Foie Gras, Pomegranate, Sour Papaya,
Elderflower
by Chef Bjoern Alexander

Indulge in the richness of foie gras, complemented by the vibrant sweetness of pomegranate and the refreshing tartness of sour papaya, with a touch of elderflower - reflecting the fusion of flavours that defines Sofitel's culinary philosophy.

Chilled Truffle Noir Pasta
by Chef Paolo Benedet

Celebrate the essence of French cuisine with this elegant dish of chilled angel hair pasta, enveloped in a luxurious truffle dressing and adorned with shaved white truffle - a nod to the timeless elegance of Sofitel.



Ravioli, Scallops

by Chef Bjoern Alexander

Delight in house-made ravioli filled with tender dried scallops, served in a rich chicken jus that honours the French tradition of exceptional craftsmanship and flavour.

*Boeuf Entrecôte Moderne (Australian Wagyu
Beef, Forest Mushroom Ragout)*

by Chef Paolo Benedet

Savour the sophistication of grilled Australian Wagyu beef, paired with a hearty forest mushroom ragout, Dijon mustard and a classic Bordelaise sauce - celebrating 60 years of culinary excellence at Sofitel.

*Caramelised Citron Tart, Dulce de Leche,
Yoghurt Gelato*

A zesty lemon tart with a caramelised finish, served with silky dulce de leche and creamy yoghurt gelato, garnished with fresh rosemary - an aromatic and refreshing conclusion to this memorable celebration.

Champagne & Wines

Champagne Delamotte

Château de Chamirey, Mercurey White 2021

Edouard Delaunay Septembre Pinot Noir 2021

Domaine Comte Senard Chorey-lès-Beaune 2019



60
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*Celebrating 60 years
of heartfelt hospitality
with French zest*



60 Years of Sofitel Sunday Brunch

Sunday, 17 November 2024 | 12pm to 3pm | Club Matera at The Cliff
\$98++ per person, \$178++ for two persons (food only); Accor Plus members enjoy 15% off
Add \$75++ for free-flowing wines, beers and Prosecco, and access to the D.I.Y. Stations
(Gin & Tonic, Bloody Mary, Negroni & Spritz)

Cheese Station

by Chef Paolo Benedet

Aged Parmesan, Gorgonzola Dolce, Taleggio, Aged Cheddar,
Pecorino Romano, Camembert, Sainte-Maure
Crackers, Grissini Breadsticks, Fruit Jam, Honey and Nuts

Cold Cut Station

by Chef Paolo Benedet

Crackers, Grissini Breadsticks, Fruit Jam, Honey and Nuts
Pistachio Nuts, Iberico Chorizo

Oyster Station

by Chef Paolo Benedet

French Oysters
Tabasco, Lemon and Lime Wedges, Tetsuya's Vinaigrette

Salads

by Chef Paolo Benedet

Endive Frisée Salad
Buffalo Mozzarella Caprese
Italian Octopus Salad / Potatoes and Celery
Roasted Chicken Salad

Eggs

by Chef Bjoern Alexander

Poached Egg, Pepper Hollandaise, Guanciale
Egg Omelette, Gruyère Cheese, Spring Onion
Scrambled Egg, Black Truffle, Burrata + \$6 per dish
Select one egg dish per guest



Pastas

by Chef Bjoern Alexander

*Spaghetti Cacio e Pepe, Life Station
Campanelle Arrabbiata, Garlic, Chilli
Fiori, Clams, Coriander, Chilli
Conchiglie, Red Prawn, Basil, Garlic + \$8 per dish*

Select one pasta per guest

Live Station

by Chef Bjoern Alexander

*Lamb Chop
Angus Ribeye
Tiger Prawns
Chicken Skewer, Sesame, Spring Onion
Add-on: Whole Carabinero + \$28
Add-on: Sanchoku Wagyu 100g + \$28
Japanese Eggplant
Corn Rips, Chilli, Butter
Pardon Peppers, Garlic, Chilli*

Mains

by Chef Paolo Benedet

*Roasted Sustainable Barramundi, Ratatouille, Lemon Caper Sauce
Slow-braised Beef Cheek, Butter Mashed Potato
Chicken Stew alla Cacciatora, Tomato Passata, Bell Peppers, Olives
Truffle Potato Gratin*

Select one main per guest

Desserts

by Chef Paolo Benedet

*Tiramisu
Chocolate Torta Mousse
New York Cheese Cake
Chocolate Brownie
Mini Cannoli Siciliani
Zeppole / Cream Puffs
Assorted Macarons*