

FOR IMMEDIATE RELEASE

What's New at Shutters



Singapore, 10 March 2014 – Shutters unveiled new dishes today that promise to make a lasting impact. The new dishes make a visual feast with mélange of colors, textures and flavors that carry through in look, finish and taste.

Among all, one dish particularly stands out. Dubbed the 'Signature Claypot Waxed Meat Rice', this dish used to be available only for large scale wedding banquets and bespoke events and has since captured a large following with their absolute approval and unwavering support. Served with Ginseng Chicken Soup, the Claypot Waxed Meat Rice is simmered and cooked to perfection with Sweet Waxed Meat, Preserved Sausages, Diced Chicken and Baby Kalia Vegetables as the main ingredients. The rice is then stirred and mixed with a Specially Concocted Sweet Sauce to complete the dish.

Another notable highlight is the "Cornfed Coquelet", a small young poussin known for its delicate and tender meat as well as its special taste due to its 100% vegetarian diet. Roasted to a golden brown, the poussin is stuffed and served with Sautéed Mushroom, Potato Dauphinoise & Pear Compote.

For steak lovers, Shutters strives to please with its latest On-The-Grill Menu featuring "400 Days Grain-fed Wagyu Beef Rump MS 6". This beef was grain fed for 400 days and had a marbling score of 6, is known for its juicy and tender texture. The new menu also includes "Australia Grain-fed Angus Ribeye" and "Australia Lamb T-Bone". All steaks come with Mash Potatoes or Fries, Sautéed Butter Vegetables, Caramelized Onions & choice of Bordelaise or Green Pepper Corn Sauce.

For those partial to traditional French cuisine, Shutters introduces the "Duck Confit", a Crispy ST Margaret Duck Leg served with Butternut Puree, Sautéed Mushrooms, Baby Vegetables & Port Wine Jus. Recommended too is the "Foie Gras", full of velvety rich flavor with a crispy surface that contrast seductively with the decadent silky inner texture, is served with Toasted Brioche, Poached Packham Pear & Morello Cherries.

For seafood lovers, sumptuous options include pump and juicy “Hokkaido Scallops”, pan-seared to perfection and served with Yellow Frisee, Chuka Wakame and Trout Caviar. One must also try our “Boston Lobster Bisque”, a soup so rich and flambéed with aged Cognac, tender Crab Meat & Crème Fraiche. The new “Miso Cod”, baked to a golden brown, is equally gratifying with its artful condiments arrangement of glazed Baby Vegetables, Mashed Potatoes & Bonito Sauce.

New savory like “Chendol Panna Cotta”, a local dessert infused with Italian Custard and “Green Tea Tiramisu” of Green Tea Essence, Mascarpone & Lady Finger Biscuit finish off the dining experience very nicely.

Be it a romantic dinner for two or a holiday meal with family and friends, Shutters welcomes you with its new array of dishes, with an aim to please.

- The End -

Note to Editor: High resolution of New Dishes Images (Food Shots) Available.

About Shutters

Shutters is a chic all-day dining restaurant at Amara Sanctuary Resort Sentosa, boasting a romantic outdoor terrace area with a breathtaking view of a skylight feature and an open-concept kitchen where diners can watch the chefs work their magic.

About Amara Sanctuary Resort Sentosa

Amara Sanctuary Resort is nestled beautifully on a hillside, surrounded by 3.8 hectares of gardens and natural tropical rainforest, which is home to peacocks and parrots as well as other native fauna and flora. Amara Sanctuary’s unique character derives from an exotic blend of colonial architecture and modern design concepts, as well as comprehensive hotel facilities that come together to shape an ideal resort experience. The lush tropical gardens are stocked with many unusual tropical plants and help to create the atmosphere of an exotic island retreat with a sense of peace, tranquility and true luxury.

For more information, please contact

Kim Quek (Ms)

Marketing & Communications Manager

Amara Sanctuary Resort Sentosa

DID: 6825 3833 | E: kim.quek@amarasanctuary.com

For reservations, please contact

Shutters

1 Larkhill Road, Sentosa, Singapore 099394

T: 6825 3866 | E: shutters.asrs@amarasanctuary.com