



PRESS RELEASE

FOR IMMEDIATE RELEASE



INTRODUCING THE ALL-NEW DUSK RESTAURANT & BAR

(Re) Discover an All-Time High Hilltop Dining Experience at Faber Peak Singapore, 100-Metres above Sea Level

Singapore, 8 December 2017 – For the best sunset on a hilltop, European tapas and specially curated wines and cocktails, visit Dusk Restaurant & Bar, the latest dining concept by One Faber Group, when it opens for business from 7 December.

Located 100-metres above sea level at Faber Peak Singapore and surrounded by lush rainforest, guests can experience splendid sunsets at the hilltop restaurant, while savouring European tapas created by Executive Chef Kenny Yeo, who possesses over 30 years of French culinary skills.

Guests get to chill at a place like no other in Dusk Restaurant & Bar, where its alfresco setting provides an atmosphere perfect for conviviality. This quality is enhanced through various touch points in the restaurant, from the tastefully appointed interior to the tantalising menu and wine list, all tailored for communal dining.

"Dusk Restaurant and Bar caters to the PMEB (Professionals, Managers, Executives and Businessmen) segment who seeks new experiences that can be shared with friends and loved ones. We are confident that our unique location, coupled with a menu and wine list, will put Faber Peak on the map as a one-of-its-kind, must-visit dining destination in Singapore," said Jessie Tan, Director, Business Operations, One Faber Group.

"One Faber Group's brand tagline 'One Escapade, Countless Experiences' is further reinforced with Dusk joining our suite of offerings. It brings a new option for the local community to reconnect with Mount Faber, a familiar place where they can (re)create new memories and experiences."

Mount Faber Leisure Group Pte Ltd

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ABOUT THE DESIGN

Perched on top of Faber Peak, Dusk Restaurant & Bar offers patrons a vantage point for panoramic views of Harbourfront and Sentosa Island. As night falls, patrons can look forward to the sunset in its breath-taking hues of vermillion and violet against nature's lush green rainforest.

The restaurant is divided into an alfresco-dining garden section, which seats 40 persons, while the sheltered section seats 80. A 9.6 metre bar near the entrance overlooks the entire restaurant, where a gallery of custom-made dining tables, plush sofa seats and intimate spaces beckon with the anticipation of cosy comfort.

Design accents include a generous use of wood surfaces that blend the restaurant with its natural environs, while neon art pieces and an embellished floor art punctuate the monochromatic palette to add visual variety and contrast.

Just a 15-minute drive from the city centre, Dusk Restaurant & Bar is a spacious 400 square metre area where urbanites can escape into nature for a wine and dine experience, and end their evening on an all-time high.

ABOUT THE MENU

The menu has been created entirely by Executive Chef Kenny Yeo, a master chef who is trained in French culinary skills for over 30 years. There are 36 items on the menu which distinguishes itself with European tapas featuring all-time favourites from Spain, Italy, France and Germany. Having honed his skills at Le Centenaire, a Michelin 3-Star Hotel in France, as well as the French kitchen of JQ Concepts Pte Ltd in Taipei, Chef Kenny Yeo gets to wield his culinary repertoire in different forms of European cuisines and serve them all under one roof at Dusk.

Like an artist putting final touches to his work, Chef Kenny has added twists to some of his creations.

"Communal dining is about creating shared experiences and memories through food that people can relate to and enjoy. While most of my dishes are European in origin, I have incorporated Asian ingredients into some of my creations to offer something unexpected, yet familiar, to pique the palate of our local audience," said Executive Chef Kenny Yeo.

These Asian-inspired dishes include the Tiger Prawn Capellini tossed in lobster infused oil and Japanese seaweed, and Premium Sea Scallops with Ikura.

The menu is designed for sharing, so patrons are encouraged to explore and order a variety of dishes. The menu selection comprises 12 Tapas, 9 entrees, 4 snacks, 3 sharing platters and 3 desserts; there is also a Sunday brunch menu Mount Fabritle 3 choices for doubts and 2 for children. Prices start at \$10 for tapas and \$19

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HIGHLY RECOMMENDED DISHES BY CHEF KENNY YEO



TIGER PRAWN CAPELLINI (\$\$28++)

Chef Kenny tosses the angel hair pasta in aromatic lobster-infused oil and Japanese seaweed to heighten the seafood flavours. Served with juicy giant tiger prawns sautéed Italian-style.



FOIE GRAS AU GRATIN (\$\$20++)

Marinated overnight in sweet desert wine, the duck Foie Gras is then flame-seared and served on crunchy baguette slices, topped with truffle balsamic pearls.



FOREST MUSHROOMS WITH SHERRY (S\$14++)

Sautéed to perfection under controlled fire and precise timing, the rich Sherry wine cream sauce leaves a sweet aftertaste that brings a pleasant surprise for a mushroom dish.

This simple yet flavoursome dish is a testament to Chef Kenny's years of experience and mastery in making basic dishes taste divine.



CITRUS FREMANTLE OCTOPUS (\$\$25++)

Chef Kenny cooks fresh octopus sous-vide style to 80% done in order to retain its succulence and flavour. Served drizzled with citrus oil with vine baby Pomodoro tomatoes and arugula. The octopuses are sourced from Western Australia's famous Fremantle markets.

A hallmark of fine French cooking, Sous-vide is a laborious, time-consuming cooking process that produces meats with exceptional flavour.



CÔTE DE BOEUF (\$\$98++), serves two

Mount Faber L A dedication to the true beef lovers, Chef Kenny uses only the best 700g Prime Rib (bone-in) 109 Mount Falt cooked to perfection using sous-vide method, followed by grilling just before serving to Faber Peak Sir enhance the flavour and presentation. Served with roasted marble potatoes, buttered Tel: (65) 6771 $5\,$ garden vegetables and red wine sauce.

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ABOUT THE BAR

Dusk Restaurant & Bar offers a variety of wines selected based on three criteria: exclusivity, quality and affordability. Whether an aficionado or a novice, adventurous wine lovers can look forward to Dusk as a new hangout in Singapore.

Request for the sommelier to recommend suitable wines to pair with your dishes, or pick from the wine list designed to complement the menu; Dusk wants to make wine drinking more accessible by helping patrons navigate a world of wines effortlessly.

Wines by the glass are priced \$13 to \$18 for red; \$13 to \$18 for white; and \$12 to \$22 for sparkling wines. Also available by bottles from \$69 for red; \$69 for white; and \$78 for sparkling wines.

The cocktail menu features the *Nitro-frosting* technique that is becoming a trend in leading bars in Singapore and around the world. It injects nitrogen into the cocktail through an aerator, and causes the concoction to stay chilled for longer periods of time compared to conventional methods of preparation.

This technique is applied purely for the benefit of the customers, as it ensures that they enjoy the cocktails in the best serving conditions despite the ambient heat.

Dusk Restaurant & Bar offers 12 cocktail concoctions for \$15 to \$16 each.



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HIGHLY RECOMMENDED COCKTAILS



DUSK TILL DAWN (S\$16++)

A signature Dusk cocktail for all occasions.

Gin, Vodka, Rum, Tequila, Blue Caracao, Lemon juice, Peach syrup topped with Cranberry juice



NITRO-FROST CAVIAR MARTINI (SS\$16++)

A toast for romantic rendezvous.

Original / Cosmopolitan / Lychee / Passionfruit Martini dry, Vodka, Fruit Caviar



SMOKING NITRO MARGARITA (\$\$16++)

Something for the ladies.

Lychee / Pineapple / Strawberry / Watermelon Tequila, Triple Sec Curacao, Sour Mix



SUNSET SPRITZER (S\$16++)

A must-have for get-togethers.

Sparkling bubbles, Orange liqueur, Passion fruit mix and mango sorbet



MR. 42 FEIJOA (S\$16++)

A quintessential gentleman's drink.

Below 42 Feijoa Vodka, Triple Sec, Cucumber Monin, Fresh Lime

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For press visuals, please go to: https://tinyurl.com/DUSKSG

Find Dusk Restaurant and Bar on social and online media

Website: www.onefabergroup.com/dusk

Official Hashtags: #DuskSG, #FaberPeakSG, #OneFaberGroup

About One Faber Group

One Faber Group operates a suite of leisure and lifestyle services including attractions, guided tour experiences, the management of event venues, souvenirs and lifestyle merchandise as well as F&B operations. The company's portfolio of products and services include the Singapore Cable Car, Wings of Time, Sentosa Merlion, Faber Peak Singapore, Spuds & Aprons, Dusk Restaurant & Bar, Good Old Days, Show Bites and FUN Shops.

Spanning across the hilltop at Mount Faber and Sentosa Island, One Faber Group's products are linked by the Singapore Cable Car Sky Network of six stations on two main lines – the Mount Faber Line that connects mainland Singapore to the resort island of Sentosa, and the Sentosa Line that connects to the island's western end at the Siloso Point.

The Group offers a memorable experience for its guests, offering a delightful escape that spans from green hilltop to blue sea and sandy beach, with sunshine and happiness radiating through the warm service of its friendly staff. Its legal name remains as Mount Faber Leisure Group Pte Ltd, which is a whollyowned subsidiary of Sentosa Development Corporation and operates as an autonomous commercial arm. Visit www.onefabergroup.com for more information.

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