

PRESS RELEASE

For Immediate Release



**DUSK RESTAURANT & BAR LAUNCHES LIMITED-TIME WINE PAIRING DINNER MENU
IN COLLABORATION WITH DANISH WINERY FREDERIKSDAL**

Available from 1 October to 2 December, toast to Denmark's most acclaimed cherry wines and imbibe on the new Mount Faber Singapore Sling, a uniquely Danish spin on the Singapore Sling

Singapore, 12 September 2022 – In collaboration with award-winning Danish winery, Frederiksdal, [Dusk Restaurant & Bar](#) will soon introduce a limited-time wine pairing set dinner menu (**\$148++ per person**) exclusively available from **1 October to 2 December 2022** at Mount Faber Peak. Oenophiles can look forward to a specially curated four-course menu at one of the most scenic hilltop dining destinations in town, paired with an exquisite selection of the winery's critically acclaimed cherry wines specially curated by Frederiksdal's Master of Wine Jonas Tofferup.

Since 2006, Frederiksdal has remained true to its heritage of cherry biodiversity and discovery. Their plethora of critically acclaimed Frederiksdal cherry wines speak of an exacting endeavour of winemaking that draws notice and inspiration of the principles involved in centuries of grape wine production. Frederiksdal's winemaker Jonas is also Denmark's only Master of Wine ever, and worldwide, less than 500 people have been able to achieve that title.

A NEW SPIN ON AN ICONIC COCKTAIL

The menu starts with a welcome *Mount Faber Singapore Sling*, a unique take on a Singaporean classic that stands apart from other variations of this iconic drink. Created by Frederiksdal exclusively for Mount Faber Leisure Group and launched at ProWine Singapore, one of the largest regional wines and spirits events in Southeast Asia, diners can now enjoy this cocktail, which will be a permanent addition to Dusk Restaurant & Bar and Arbora Hilltop Garden & Bistro at Mount Faber Peak, for \$18++ from 1 October.



"The Mount Faber Singapore Sling is a cultural meeting of both Denmark and Singapore," H.E. Sandra Jensen Landi, Ambassador of Denmark to Singapore and Brunei shared, during the official launch of the cocktail at ProWine Singapore on 5 September 2022. "When this iconic drink is stirred to life and made with the irreplaceable Danish cherry liqueur from the historical Frederiksdal estate in southern Denmark, it represents traditions in cultures and winemaking ideals that meet to mark a new zenith in our gastronomic experience."

Made with *Frederiksdal Likør*, which lends an intense sweetness from Danish Stevns Cherries (dubbed the "Grape of the North") matured in cognac casks for at least six months, the Mount Faber Singapore Sling is the only version of the Singapore Sling that uses this cherry wine of the highest quality in place of the traditional cherry liquor component. As the proverbial cherry on top, the cocktail is served with a one-of-a-kind cable car wine ring attached to the stem of the cocktail glass – a nod to the iconic Singapore Cable Car located upon the very hilltop that Dusk Restaurant & Bar sits.

THE BEST OF DENMARK

Dinner commences with the *Cappuccino of Morel & Italian Summer Truffle*, paired with the full-bodied *Frederiksdal Rancio* that enhances the mushroom flavours of the first course. Served next is an appetiser of *Laksa Tiger Prawn Capellini*, featuring a succulent giant tiger prawn and sautéed angel hair pasta tossed in aromatic laksa infused oil. The dish is paired with *Frederiksdal Sur Lie*, a richer and deeper tasting wine aged in French oak barrels that encapsulates the spicy kick of the laksa flavour.

For mains, diners choose between the *Pan-Seared Red Snapper* served with tangy mango salsa and a side of crushed potatoes and garden vegetables, or the *French-Cut Rack of Lamb* accompanied by sarladaise potatoes and seasonal vegetables, soaked in a red wine reduction. Both choices are thoughtfully paired with the *Frederiksdal Reserve*. An amalgamation of several vintages matured in small French oak barrels for up to 30 months, the exquisite wine offers subtle coffee and chocolate notes, and pairs well with the red snapper. Diners who opt for the lamb will be treated to some cherry umami flavours. Diners who opt for the lamb will be treated to some cherry umami flavours.

To round up the night, the rich decadence of *Guinness Chocolate Cake with Irish Cream* served with air-flown Danish cherry compote gladdens the palate when paired with the *Frederiksdal RØD*, a sparkling wine that goes well with chocolate and is fermented on cherries and pear – all grown locally in the island of Lolland.



Come end of the year, guests can look forward to another Danish collaboration at Dusk Restaurant & Bar, featuring an award-winning guest chef based in Copenhagen. More details will be revealed nearer to the festive season.

OPERATING HOURS

Sun-Thu & PH: 4:00pm-11:00pm (Last Order Food: 10:00pm, Last Order Beverage: 10:30pm)
Fri-Sat & Eve of PH: 4:00pm – 2:00am (Last Order: 1:00am)

RESERVATIONS

Guests are encouraged to make a reservation in advance via Dusk Restaurant & Bar's [website](#) or call 6361 0088.

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Please visit www.mountfaberleisure.com or follow MFLG on [Facebook](#) and [Instagram](#) for more information.

PRESS IMAGES

For press images, please click [here](#).

OFFICIAL HASHTAGS

#MountFaberLeisure | #DuskSG

ABOUT MOUNT FABER LEISURE GROUP

Mount Faber Leisure Group (MFLG) is one of Singapore's leading operators of a suite of leisure and lifestyle services, including attractions, guided tours, event venues, souvenir and lifestyle outlets as well as F&B operations. The company's portfolio of products and services include the Singapore





Cable Car, SkyHelix Sentosa, Sentosa Island Bus Tour, Mount Faber Heritage Tour, Mount Faber Peak, Arbora Hilltop Garden & Bistro, Dusk Restaurant & Bar, Arbora Café, Cable Car Gift Shop and Faber Licence. With the opening of the forthcoming Central Beach Bazaar, the company will also operate Sentosa SkyJet, Sentosa Musical Fountain and International Food Street, in addition to the existing Wings of Time, Good Old Days Food Court & Western Grill and FUN Shop @ Beach Plaza.

Spanning across the hilltop at Mount Faber and Sentosa Island, MFLG'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.

Its legal name remains as Mount Faber Leisure Group Pte Ltd, which is a wholly owned subsidiary of Sentosa Development Corporation and operates as an autonomous commercial arm.

MFLG is also one of the 17 founding members of Singapore's first carbon neutrality-driven business alliance, the Sentosa Carbon Neutral Network (SCNN), which was established in September 2021. The SCNN is a collective public-private effort to achieve Sentosa's sustainability goals, including carbon neutrality by 2030. MFLG is also a member of the Carbon Pricing Leadership Coalition (CPLC) Singapore and a recipient of the LowCarbonSG Logo, awarded to companies that successfully measure and monitor their carbon footprints.

Visit www.mountfaberleisure.com for more information.

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