

PRESS RELEASE

FOR IMMEDIATE RELEASE

**A ROMANTIC AND SUMPTUOUS ESCAPE TO THE SCENIC HILLTOP
OF MOUNT FABER**

Celebrate a memorable Valentine's Day with delectable dining experiences and splendid sunset views on the hilltop

Singapore, 1 February 2023 – This Valentine's Day, couples and new romantics can look forward to a memorable celebration of their love amidst the lush greenery and spectacular hilltop views from Mount Faber Peak. Exclusively on 14 February 2023, lovebirds can feast on a series of specially curated epicurean offerings whilst enjoying the panorama of the glistening Greater Southern Waterfront from **Arbora Hilltop Garden & Bistro**, the signature **Cable Car Sky Dining** experience onboard the Singapore Cable Car, and **Dusk Restaurant & Bar**.

Picturesque and serene, Mount Faber Peak offers the perfect setting for couples to begin or conclude their date night with a scenic stroll. Head over to the Arbora Garden and ring Poland's Bells of Happiness, a symbolic act that brings double happiness and everlasting bliss. At the Arbora Garden, couples can also contribute to the sea of wishing bells hanging in the garden overlooking the waterfront. As thousands of starry-eyed couples have done before, lovebirds can profess their love for each other by penning heartfelt messages on wishing bells that they will receive when they dine on Valentine's Day. The pair of wishing bells symbolise two hearts coming together as one, a commemoration of the couple's unbreakable bond as they leave a lasting piece of their cherished memory on the hilltop.

Feast to the Heart's Content at Arbora Hilltop Garden & Bistro

What is love if not indulging with your partner in an abundance of good five-course eats? Arbora Hilltop Garden & Bistro is offering an exclusive Valentine's Day menu featuring unlimited mains straight from the carving station, including *Black Angus Beef Ribeye with Red Wine Jus*, *Salmon*

Wellington with Dill and Hollandaise Sauce, and Tarragon Butter Roasted Chicken with Roasted Garlic Cream Sauce. Accompanying these delectable meats are a refreshing and fruity welcome cocktail, Love Potion 99, made with a blend of Vox vodka, Campari, wild berries syrup, cranberry and orange juices, and an assortment of tasty sides sure to spoil any couple for choice, such as Truffle Mash, Tomato Rice, Braised Daikon, and Roasted Beetroot.



At Arbora Hilltop Garden & Bistro, feast on a five-course Valentine's Day dinner menu with unlimited mains

The menu also offers a plethora of cold seafood appetisers like *Fine de Claire Oysters in Sake*, *Cold Water Crayfish*, and a *Sashimi Platter* with velvety slices of Salmon, Swordfish, Octopus and Tuna. Diners preferring to warm their tummies with a little savoury can sip on an *Oven Roasted Tomato & Leek Potato* soup with a crispy *Manchego Cheese Fritter* on the side.

Rounding off the meal is the *Duet of Valentine's Desserts for Two*, a decadent pair of sweets for the lovely couple to satiate and satisfy. A special live band will be performing love songs to amp up the mood for love.

Arbora Hilltop Garden & Bistro: Five-Course Dinner Menu with Unlimited Main Course

- 14 February 2023 | Dinner: 6pm to 10.30pm
- \$128++ per person | Early bird reservations made with the promo code <FOREVERMINE> before 5th February enjoy 15% off total bill
- Inclusive of welcome drink, pair of wishing bells, box of pralines with a stalk of rose, and complimentary photo print
- Liquid Buffet (House Pour Wines & Spirits, Draft Beers): \$39++ per person

Take Love to New Heights with Cable Car Sky Dining



Koldrøget laks

Lovebirds looking for something a little more special for their romantic evening can board the Singapore Cable Car and enjoy a **Cable Car Sky Dining** five-course menu specially curated by Chef Henrik. Promising an unforgettable dining experience unlike any other, Cable Car Sky Dining gives couples the experience of dining in the complete privacy of their own cable car cabin, admiring the surrounding panoramic views at 100m above sea level.

Enjoy a unique blend of flavours that taste new and exciting, yet strangely familiar. The experience begins with a reception outside The Ballroom at Mount Faber Peak, where diners will be served a welcome glass of champagne, and a trio of distinct yet harmonious amuse bouches consisting of *Æbleskive* – a pan-fried Danish takoyaki-like dish stuffed with a rich, sticky filling of apple, onion, bacon, chutney and black truffle emulsion; *Croustade*, a mishmash of creamy, smoked cheese spiced with wasabi, and accompanied by the tenderness of raw shrimp; and the briny freshness of an *Oyster*, paired with the sweet acidity of Danish cherries and Japanese sake.

Guests will then be ushered onto the cable car, where they will begin a 90-minute adventure, equivalent to three rounds on the Mount Faber Line. The first dish to be served is an appetiser of *Danske Rejer* – Danish shrimps served atop warm brioche bread and a light serving of crème Fraiche and aromatic herbs. This is followed by *Koldrøget laks* – layers of artisanal smoked salmon slices, served atop horseradish and butter toasted rye-bread, and velvety twigs of dill leaves.

The main course presents guests with *Økologisk Short Rib*. Braised for 18 hours, this tender, juicy beef short rib is drizzled in its braising liquid, accompanied by a medley of sour umeboshi, caramelised onion purée and Oscietra Caviar. Guests can also opt for the other main course *Hummer*, a lobster served with caramelised onion puree, Japanese umeboshi and Oscietra Caviar.

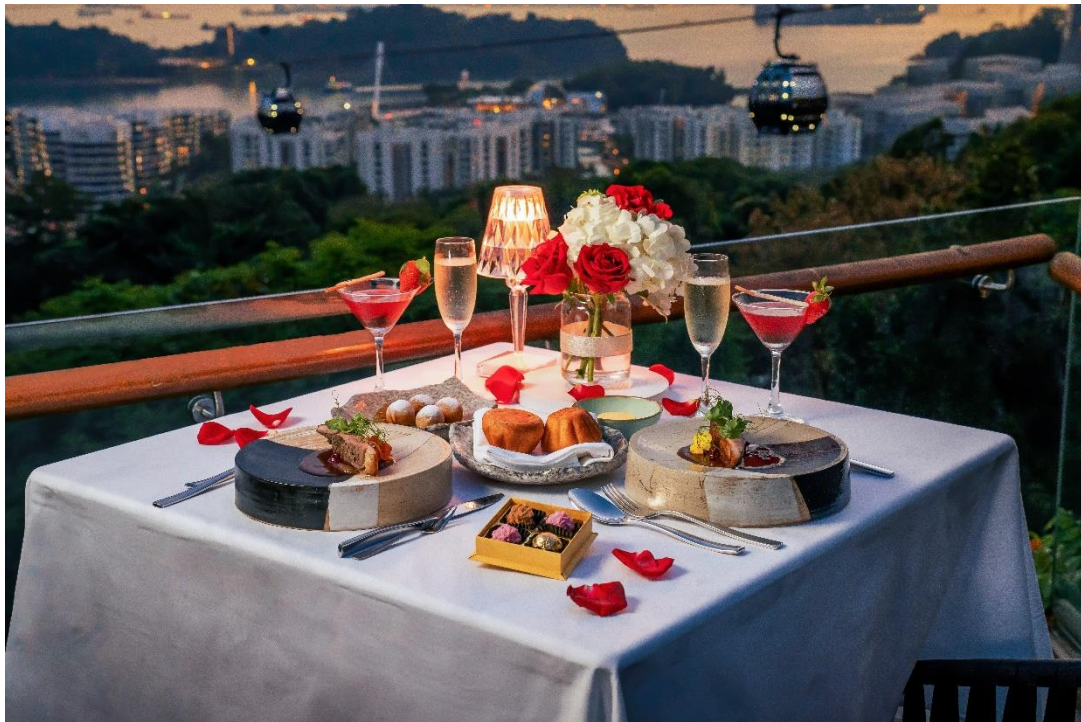
The *Ris Almande* follows – a saccharine rice pudding with a handful of crunchy almonds juxtaposed by sweet and tart Danish cherries. Guests are also served tea buns and savoury salted Danish butter for their meals.

Cable Car Sky Dining: Five-Course Dinner Menu

- 14 February 2023 | 5.30pm onwards (Last boarding at 6.30pm)
- \$328++ per couple (food only) or \$424++ per couple (with wine pairing)
- Inclusive of welcome drink, pair of wishing bells, box of pralines with a stalk of rose, and complimentary photo print

From Denmark, With Love

At Dusk Restaurant & Bar, couples can indulge in an exquisite five-course Valentine's Day menu specially curated by two-time guest judge on MasterChef Denmark, Chef Henrik Jyrk, a prominent figure in Copenhagen's culinary scene who has worked in world-renowned restaurants such as The Paul in Copenhagen, and three-Michelin-starred Atelier Crenn, where he was Chef de Cuisine when the restaurant attained its first Michelin star in 2011.



An exquisite five-course menu accompanied by one of the city's best sunset views at Dusk Restaurant & Bar

As couples soak in the spectacular views of the sunset, they will start the evening with an exclusive Valentine's Day cocktail *Love Potion 69*, a refreshing concoction of gin, grenadine syrup, lemon juice, egg white, and angostura bitters, before tucking into the first course – a trio of distinct yet harmonious amuse bouche consisting of *Æbleskive* – a pan-fried Danish takoyaki-like dish stuffed with a rich, sticky filling of apple, onion, bacon, chutney and black truffle emulsion; *Croustade*, a mishmash of creamy, smoked cheese spiced with wasabi, and accompanied by the tenderness of raw shrimp; and the briny freshness of an Oyster, paired with the sweet acidity of Danish cherries and Japanese sake.

Then, tuck into *Makrel*, a tender fish soaked in the deep savouriness of clam dashi, with a tang of gooseberries and a hint of wasabi and aromatic herbs. Diners are treated next to the main course, *Økologisk Short Rib*, a tender, juicy beef short rib accompanied by a medley of sour umeboshi, caramelised onion purée and Oscietra Caviar, or *Hummer*, a lobster served with caramelised onion puree, Japanese umeboshi and Oscietra Caviar.

Break up the savoury with a little sweetness with *Rødgrød Med Fløde*, a berry compote dessert served with crisp, chewy meringue and smooth, creamy vanilla ice cream. The meal concludes with a sweet version of the *Æbleskive* – a pan-fried Danish takoyaki-like dish filled with a tart, yet

sweet vanilla & apple compote. The experience is complemented by Brød, a simple pairing of tea buns and savoury salted Danish butter, and a live band that will be serenading diners.

Dusk Restaurant & Bar: Five-Course Dinner Menu

- 14 February 2023 | Dinner: 4pm to 11pm
- Inclusive of pair of wishing bells, box of pralines with a stalk of rose, and complimentary photo print

RESERVATIONS

For Arbora Hilltop Garden & Bistro and Cable Car Sky Dining, guests are encouraged to make a reservation in advance via www.mountfaberleisure.com/restaurant/wine-dine-forever-mine or call [6361 0088](tel:63610088). Limited reservations are available for Dusk Restaurant & Bar.

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For more information, follow MFLG on [Facebook](#), [Instagram](#), [TikTok](#) and [YouTube](#).

Visual Assets:

High-res images can be found [here](#).

Official Hashtags:

#MountFaberLeisure | #ArboraSG | #DuskSG | #SingaporeCableCar | #MtFaberPeak

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. The company also operates Central Beach Bazaar, which comprises the 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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