

media alert

Celebrity Chef Ian Kittichai unveils exclusive *Songkran* menu and four-hands at Resorts World Sentosa's Soi Social

Award-winning Chef Ian Kittichai and renowned Chef Wilailuck Wutthikongsombat unite regional Thai culinary treasures in an exquisite four-hands menu celebrating Thailand's most significant festival



PHOTO CREDIT: Resorts World Sentosa

SINGAPORE, 16 April 2025 – Resorts World Sentosa (RWS, 圣淘沙名胜世界) invites guests to experience the spirit of *Songkran* at **Soi Social**, where the acclaimed Thai restaurant transforms into a culinary festival ground celebrating Thailand's most exhilarating cultural event. From **11 to 27 April 2025**, diners can embark on a flavour-packed journey through a special ***Songkran* menu** showcasing traditional festive treasures. The celebration reaches its highlight from **24 to 26 April 2025** with an exclusive ***Songkran*-inspired four hands menu**, featuring renowned celebrity Thai Chef Ian Kittichai with Soi Social's brilliant new Chef de Cuisine, Chef Wilailuck Wutthikongsombat (Ao).

Exclusive *Songkran*-inspired Four Hands Menu

Chef Ian has drawn from his journey through Thailand's culinary landscape to curate a *Songkran*-inspired four-hands menu that celebrates dishes from Thailand's four distinct culinary regions – the North, the Northeast (*Isaan*), the Central Plains and the South.



PHOTO CREDIT: Resorts World Sentosa

In this dynamic culinary collaboration, Chef Ian joins forces with the talented Chef Ao, who brings a wealth of experience from Michelin-starred establishments, having worked in prestigious kitchens across Bangkok, Dubai, and New York. Chef Ao's remarkable culinary journey includes celebrated stints at DuangDy by Bo.Lan in Dubai, Michelin-starred nahm in Bangkok, and the innovative The Picnic restaurant in Shanghai. This exceptional four-hands partnership is one to look forward to, with Chef Ao's innovative techniques complementing Chef Ian's award-winning modern approach to traditional Thai flavours.

"*Songkran* is a time of renewal and celebration, and there's no better way to honour this than through food that speaks to our heritage," says Chef Ian Kittichai. "Working alongside Chef Ao has been an inspiring journey of rediscovering traditional flavours while creating something truly unique for our guests at Soi Social."

This exclusive four-hands dinner, available from 24 to 26 April 2025 at S\$138++ per person, offers a choice set menu featuring regional Thai delicacies crafted with precision and passion. Guests will begin their culinary journey with a choice between two spectacular starters. The **Yum Thawaai**, a refreshing salad of shredded organic chicken with Chiang Rai roots, draws from early *Rattanakosin* era cuisine which features mild yet diverse flavour profiles that will captivate your senses. Meanwhile, the **Larb Bpet Rom Khwan**, featuring house-smoked duck breast enveloped in fragrant clouds of aromatic saw tooth and coriander, is a showcase of northeastern Thailand's legendary Isaan cuisine that will transport you instantly to the vibrant streets of Thailand.

As the multi-course experience unfolds, diners will discover standout signature dishes which includes the beloved staple of Northern Thai cuisine, **Khao Soi Neua Wagyu**, a rich curry with crispy egg noodles showcasing charcoal-grilled Wagyu striploin. Another extraordinary highlight is the regal **Saeng Waa Goong Yang**, featuring succulent grilled prawns delicately marinated with lemongrass, shallots, and fragrant kaffir lime leaves. This distinguished dish from the *Ayutthaya* period was once reserved

exclusively for Thai royalty and stays true to ancient traditions by minimising liquid seasonings in favour of aromatic herbs that create its distinctive spicy and tangy profile.

End your extraordinary gastronomic journey with the heavenly **Sampannee** – an exquisite coconut and tapioca cookie. This legendary Thai dessert, born in the kitchens of ancient palaces, showcases the breathtaking artistry that once captivated the country's royalty and remains a cherished part of festive and cultural celebrations.

"We specially crafted this menu to bring the authentic essence of *Songkran* to Singapore," explains Chef Ao. "Food is central to Thai celebrations, and these dishes represent both tradition and innovation. Each plate tells a story of our heritage while showcasing the vibrant flavours that make this New Year celebration so special. We invite guests to experience Thailand's most important cultural festival through a culinary journey that honours both classic techniques and contemporary inspiration."

Songkran Lunch and Dinner Seasonal Menu

Additionally, from 11 to 27 April 2025, Soi Social will enhance their regular menu with special *Songkran* lunch and dinner offerings that celebrate Thailand's New Year. This limited-time seasonal offering features the **Yam Pla Fu**, a spectacular crispy fish floss salad bursting with fresh Thai mango and aromatic shallots in a spicy dressing (S\$28++) – a dish born from ingenious culinary tradition of using leftover fish. The visually stunning Southern Thai rainbow rice salad, **Khao Yum Pak Tai**, can also be found on the menu, serving as a nod to Thailand's emphasis on a balance of bold flavours and fresh ingredients (S\$24++).

Ignite your tastebuds with the sensational **Khao Soi Gai**, a Northern Thai treasure featuring decadent curry with crispy and silky egg noodles topped with smoky charcoal-grilled chicken, perfectly complemented with tangy pickled mustard greens (S\$32++), showcasing the influence of Burmese and Chinese culinary traditions. For the ultimate indulgence, the show-stopping **Hor Mok Goong Korn Kab** will captivate guests with its lavish combination of red curry-pasted lobster and delicate white fish served with fragrant jasmine rice and a luxurious coconut sauce (S\$68++).

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the premier Resorts World Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2023.

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after being named "Best Integrated Resort" for 10 consecutive years at the TTG Travel Awards, which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

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EDITORS' NOTES

1. Menus and accompanying visuals are available for download [here](#)
2. Images to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

ANNEX A – BOOKING DETAILS

Soi Social is located at Festive Walk, Resorts World Sentosa at 8 Sentosa Gateway, Singapore 098269. Reservations are highly recommended and can be made via www.rwsentosa.com/soi-social or by calling +65 6577 6688.