



FOR IMMEDIATE RELEASE

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## BINTAN LAGOON RESORT INTRODUCES NEW 'DESTINATION DINING' CONCEPT

For a new novel dining experience, Bintan Lagoon Resort presents 'Destination Dining' in addition to the current offerings of the hotel's 12 restaurants, cafes and bars.

The unique 'Destination Dining' concept allows guests to choose from a variety of themed experiences at specific locations within the resort's ground. Covering over 300 hectares of lush scenic landscape including the beaches, the Resort offers guests ample choices for dining al fresco. With the Jungle Dining theme, guests are led deep into a forested area to the rousing beat of drums where tables and chairs are beautifully set up with crisp linen and candlelight.

At the Water's Edge is another theme where guests can dine under the stars on the pristine white sand beach, watching waves gently rippling to the shore. Again, white linen tables are set up and fully laid out against a dramatic backdrop of flaming torches for an awe-inspiring experience. By the Lagoon is an equally unforgettable experience as guests relax in settings perched on glistening boulders in the moonlight. On a clear night, boats can be seen on the horizon. Destination Dining offers a memorable dinner in magical surrounds.

With each of these themes, a wide range of gourmet menus are available.

The Chef's Grill features your own personal chef cooking the freshest local and imported seafood grilled, Asian style appetizers and salads. Not just for couples (although the setting is incredibly romantic), the Chef's Grill is very popular with groups of 10 and above. For these groups, we recommend our buffet showcase that tempts diners to delectables such as baked mussels with gorgonzola, kaffir lime leaf prawn salad, Thai mango salad, with interesting dressings and dips, lentil and crab broth. The highlight is naturally the wide assortment of fresh seafood and meat cooked on the char-grill, however, the sweet finale includes mouthwatering desserts such as apple cinnamon tart, chocolate marquise, toffee pears and more. Buffet prices start from S\$58++ per person.

### BINTAN LAGOON RESORT

c/o BLR Management Pte Ltd  
50 Raffles Place  
#10-03A Singapore Land Tower  
Singapore 048623

Tel: (65) 6750 2285

Fax: (65) 6225 2117

Email: [media@bintanlagoon.com](mailto:media@bintanlagoon.com)

Web: [www.bintanlagoon.com](http://www.bintanlagoon.com)





For those craving for something different, the Pacific Rim Cuisine offers a choice of Asian influenced dishes prepared in western cooking styles. The presentation of this menu is spectacular – lobster medallions on a hot volcanic rock paired with dressed salad on a chilled rock.. a definite must for any foodie!

Gourmet menus are also available for vegetarians.

Advance booking is required through Catering & Convention Department via tel: 62233223 x 3. 'Destination Dining' is available for two to 50 guests.

#### Bintan Lagoon Resort

Sprawled over 300 hectares of beachfront gardens in the tropical paradise of Bintan, a 55-minute ferry ride from Singapore, Bintan Lagoon Resort is positioned as the premier tropical lifestyle destination for leisure, golf and MICE activities. The Resort boasts 416 contemporary rooms and suites, and 57 villas complemented by an impressive range of 12 dining options and seven function rooms. It is world renowned for its two 18-hole golf courses designed by Jack Nicklaus and Ian Baker-Finch, as well as wide-ranging sea sports and land activities including a spa centre.

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Media Enquiries:

Selena Oh, Senior Marketing Manager

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