



**PRESS RELEASE**  
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## **ONE FABER GROUP UNVEILS ARBORA, A NEW HILLTOP GARDEN DINING CONCEPT IN SINGAPORE**

(Re)create new memories with loved ones atop the lush greenery of Mount Faber Park and majestic views of the rainforest hillside, Harbourfront and Sentosa Island

Singapore, 12 October 2018 – Arbora is poised to captivate guests with a natural setting of tranquillity and photo-perfect skyline backdrop, and deliver an exceptional experience in atmosphere, appetising food and aperitifs. Friends and families looking for an escape from the city will certainly delight in this hilltop sanctuary located 100m above sea level at Faber Peak Singapore, where they can relax over Western fare, cocktails and curated beverages.

The restaurant name "Arbora" is an eponym for Latin word "Arbor", which refers to trees. The inspiration for this name is found in its distinguished location: Arbora is surrounded by Mount Faber Park - one of Singapore's earliest parks - which sprawls over 40 hectares of verdant treetops and home to a variety of flora and fauna.

Guests can look forward to a (re)treat at Arbora, which offers an all-day dining menu with 35 selections that includes delectable starters, entrees and desserts created by Executive Chef Kenny Yeo. A local master chef with over three decades of culinary experience from stints at Le Centenaire, a Michelin 3-Star Hotel in France, and the French kitchen of JQ Concepts Pte Ltd in Taipei, Chef Kenny is also the one who inspired the European tapas menu at the successful Dusk Restaurant & Bar, a sister restaurant located on Faber Peak.

"The launch of Arbora marks a new milestone for One Faber Group with a new and differentiated garden dining experience, which complements the offering at the popular Dusk Restaurant & Bar. Our brand-new dining concept also serves to draw the locals' interest to (re)discover Mount Faber Park and relive nostalgic memories, while offering overseas visitors a truly memorable time worth returning for," said Ms Jessie Tan, Director, Business Operations.

### **Mount Faber Leisure Group Pte Ltd**

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Co. Reg. No.: 197000546C



## ABOUT THE DESIGN

Staying true to its garden dining concept, Arbora's interior decor is designed to allow the natural surroundings to take centre stage. By the koi pond, a 13 by 3-metre lush foliage feature wall provides a visual anchor to the restaurant that doubles as a *gram-able* photo backdrop.

Arbora can seat up to a total of 160 guests: 40 indoors and 120 alfresco, and is open for private bookings. The alfresco space adjacent to the sheltered dining area is flanked by a heart-shaped tree and a Bell of Happiness, which makes it especially appealing as a wedding venue.

Located at Faber Peak, Arbora is a 15-minute drive from the city centre. Guests may also get there by taking a ride on the Singapore Cable Car from Harbourfront Tower.

## ABOUT THE FOOD

Arbora's menu caters to all-day casual dining with a selection of Western favourites. Guests can expect some twists in Chef Kenny's creations: the Rack of Lamb (\$\$36++) is served with homemade prune sauce instead of mint jelly, and the Fisherman's Stew (\$\$42++), a tomato-based seafood broth, includes slow-cooked tender baby abalones that whet the appetite of Asian palates.

The food menu consists of 40 items in total, comprising 10 snacks, 4 salads, 17 mains, 5 desserts and 4 kids' options. Prices start at S\$8.50 for snacks and S\$18 for mains. Arbora is also a great choice for communal dining as the menu includes value sets for 2, 4 and 6 guests: S\$75 for 2 persons for 1 snack, 2 mains and 1 dessert; S\$140 for 4 persons comprising 2 snacks, 4 mains and 2 desserts; and S\$200 for 6 persons that includes 3 snacks, 6 mains and 3 desserts.

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## HIGHLY RECOMMENDED DISHES BY CHEF KENNY YEO



### WILD MUSHROOM SALAD (\$\$14++)

*A gateaux of fricasseed assorted forest mushrooms, garden salad leaves and balsamic reduction*

Mushroom lovers will certainly relish this dish which features four varieties sautéed to perfection: porcini, black, button and succulent thick cut portobello.



### BRAISED BEEF CHEEK (\$\$36++)

*Slow-braised beef cheek au jus, roasted root vegetables and mousseline Idaho potato*

The meat is marinated for at least eight hours with port wine to yield a sweet flavour, then braised with red and port wine before serving.



### RACK OF LAMB (\$\$36++)

*Char-grilled lamb chops, prune sauce, seasonal vegetables and mashed potato*

Instead of mint jelly, Chef Kenny uses prune juice mixed with bell pepper and lemon to create a special sauce for the lamb chops. Black prunes are soaked overnight in red wine and flattened with a spoon for a chunky finish. Sweet, sour and fruity, the sauce enhances the intense flavour of the Australia-sourced lamb.



### SMOKED DUCK MUSHROOM RAGOUT (\$\$22++)

*Pan-seared smoked duck, mushrooms and spinach leaves spaghetti in cream sauce*

A fan of duck meat, pan-searing is Chef Kenny's favourite style as it gives a savoury and robust flavour to the meat, which balances nicely with the cream sauce.



### FISHERMAN'S STEW (\$\$42++)

*Lobster, abalone, scallops and squid in tomato pronto gravy, served with garlic bread*

This stew is a simmering pot of seafood cooked in tomato and shell fish stock. Chef Kenny adds baby abalones, which had been slow cooked for a more tender bite, while the mussels are sourced from Australia and is one of the best in the world.



## ABOUT THE DRINKS

Arbora offers a variety of refreshing drinks that will surely spoil the guests with choices. From fresh-pressed juices, craft beers to botanical-inspired cocktails, Arbora is an ideal place to hang out for the health-conscious, as well as craft beer lovers and cocktail connoisseurs.

The made-to-order fresh-pressed juices are available in three variations, all made with locally sourced ingredients. The Tropi-Kale (\$\$12++) features the superfood kale blended with a delicious mix of pineapple sweetness and green apple tartness, while Sun-kissed Quencher (\$\$12++) is served with fresh-cut watermelon cubes to bring a different mouthfeel to the thirst-quenching fruit. The Anti-Oxidant (\$\$12++) highlights beetroot's multi-nutritional contents, complemented by a refreshing hint of orange zest to balance the earthy flavours.

For craft beer lovers, Arbora offers small batches of lager, summer ale and American pale ale (all \$\$12++) that are produced locally with no preservatives. Unlike mass produced versions, the craft lager is less carbonated and is less bitter, which makes it an instant crowd pleaser throughout the day. The summer ale is malty with a hint of floral aroma, while the American pale ale possesses more body brought by its roasted malt flavour and a tinge of spice. Arbora plans to introduce new variations of craft beers in the future.

Concocted by a practiced hand in mixology, the botanical inspirations in all five curated Arbora cocktails (\$\$14-\$\$19) are expressed in the thoughtful use of fruits, spices and condiment with spirits. The Botanic Zest (\$\$15++) features juniper berries and fresh young julienned ginger infused with honey mixed in Roku Gin, while the Honey & Spice (\$\$15++) combines Pernod and triple sec with wild honey, star anise and kaffir lime.

## OPENING PROMOTIONS

To celebrate the opening of Arbora, the restaurant is offering a complimentary snack or salad to diners who order any two mains from the menu. On top of that, diners can also take this opportunity to try the signature Arbora craft beers at a promotional price of \$\$30++ for 3 bottles (U.P. \$\$36++). Visit [www.onefabergroup.com/arbora](http://www.onefabergroup.com/arbora) to find out more details on the promotions.

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**SIGNATURE ARBORA DRINKS**



**BOTANIC ZEST**  
(\$\$15++)

*Roku Gin, honey, fresh young ginger, juniper berry with tonic chaser*



**HONEY & SPICE**  
(\$\$15++)

*Pernod, Triple Sec with fresh lime and honey spiced up with star anise and kaffir lime leaves*



**ARBORA CRAFT BEERS**  
(\$\$12++ each)

*Lager, Summer Ale and American Pale Ale. Locally produced with no preservatives*



**ANTI-OXIDANT**  
(\$\$12++)

*Beetroot, garden greens, orange and strawberry*



**TROPI-KALE**  
(\$\$12++)

*Skinned off fresh pineapple, kale leaves and green apple*



**SUN-KISSED QUENCHER**  
(\$\$12++)

*Freshly squeezed watermelon and fresh lime*

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For pictures of Arbora, please go to: <https://tinyurl.com/1FGArbora>.

Find One Faber Group on social and online media

Website: [www.onefabergroup.com](http://www.onefabergroup.com)

Official Facebook: [www.facebook.com/OneFaberGroupSG](https://www.facebook.com/OneFaberGroupSG)

Official Instagram: @OneFaberGroup

Official Hashtag: #ArboraSG, #OneFaberGroup, #FaberPeakSG

## ABOUT ONE FABER GROUP

One Faber Group is one of Singapore's leading operators of 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, Wings of Time, Sentosa Merlion, Faber Peak Singapore, Arbora, Dusk Restaurant & Bar, Good Old Days, Show Bites and FUN Shop, Cable Car Gift Shop and Faber Licence.

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 wholly-owned subsidiary of Sentosa Development Corporation and operates as an autonomous commercial arm. Visit [www.onefabergroup.com](http://www.onefabergroup.com) for more information.

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