

press release

Resorts World Sentosa collected a total of Seven Michelin Stars across Four Celebrity Chef Restaurants in the Inaugural Michelin Guide Singapore

Joël Robuchon Restaurant is the only restaurant in Singapore awarded Three Michelin Stars,

L'Atelier de Joël Robuchon awarded Two Michelin Stars, Forest 森 and

Osia Steak and Seafood Grill each awarded One Michelin Star

Singapore, 22 July 2016 – Four celebrity chef restaurants at Resorts World Sentosa (RWS) have been listed in the much-anticipated inaugural edition of Michelin Guide Singapore that was unveiled at Resorts World Ballroom yesterday evening. French fine dining restaurant, Joël Robuchon Restaurant took top honours as the only restaurant in Singapore awarded the highest accolade of Three Michelin stars by the guide, while upmarket modern French restaurant L'Atelier de Joël Robuchon clinched Two Michelin Stars, and contemporary Chinese restaurant, Forest 森 and Osia Steak and Seafood Grill both received One Michelin Star.

“I am extremely proud of my team at Joël Robuchon Restaurant and L'Atelier de Joël Robuchon at RWS. The chefs, restaurant managers, sommeliers and service professionals here are exceptional and well-deserving of the stars. I thank Michelin for bestowing us the honours as Singapore's first and only Three Michelin-Star restaurant in the Michelin Guide Singapore 2016,” said French Chef Joël Robuchon who is the world's most Michelin-decorated chef. The newly awarded Michelin star ratings for the two restaurants add to the roster of local and international accolades they have achieved since opening in 2011. Joël Robuchon Restaurant is recently named a Five-Star Restaurant in the Forbes Travel Guide 2016, while L'Atelier de Joël Robuchon is a two-time winner in the Best Dining Experience category at the Singapore Experience Awards (2012 and 2013) organised by the Singapore Tourism Board.

On Forest 森's One Michelin Star rating, local celebrity chef Sam Leong who helms the restaurant said, “My dream has finally come true, I have been waiting for this moment for 25 years of my culinary career and I am very honoured to receive this award. This is the greatest achievement for me, my family and of course the team at Forest 森. The Michelin star would not have been possible without them and their support.” Chef Leong is one of Singapore's most recognisable chefs who has significantly influenced the development of the local Chinese cuisine dining scene for two decades. Under his culinary direction, Forest 森 restaurant also won the Best Dining Experience category at the latest Singapore Experience Awards 2015 organised by the Singapore Tourism Board.

At Osia Steak and Seafood Grill, celebrity chef Scott Webster teams up with Chef de Cuisine Douglas Tay to present sophisticated, modern Australian dining. “It is an invaluable recognition to be ranked in the first edition of Michelin Guide Singapore. The award would not have been possible without the strong commitment and passion of the entire team at Osia. This is a tremendous validation and we are very excited to deliver even more outstanding dining experiences to our guests,” said Chef Tay who has led the restaurant's culinary team since the pre-opening period.

The prestigious recognition from Michelin Guide Singapore is a great encouragement to the dedicated team of chefs and culinary professionals at RWS. As the premium lifestyle integrated resort in Asia, RWS is committed to staying ahead of Singapore's vibrant and diverse dining landscape and build Singapore's standing as a true international culinary destination.

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RESTAURANT PROFILES

About Joël Robuchon Restaurant (3 Michelin Stars)

Joël Robuchon 餐厅

Level 1, Hotel Michael



Joël Robuchon Restaurant at Resorts World Sentosa is a French fine dining restaurant where service, ambience, ingredients, presentation, and above all, flavours, combine to create a sublime and truly exceptional dining experience. World-renowned French Celebrity Chef Joël Robuchon and Executive Chef Michael Michaelidis ingeniously present a repertoire of inventive French classics with unparalleled culinary precision at the restaurant. Gourmands can enjoy the signature 16-course degustation menu which many food critics have described as pure ‘magic’. Guests will also be awed by Robuchon’s famous bread, cheese, dessert, ice cream and tea trolleys. In addition, an extensive wine list with more than 1,200 wine labels await the connoisseur.

About L’Atelier de Joël Robuchon (2 Michelin Stars)

L’Atelier de Joël Robuchon 餐厅

Level 1, Hotel Michael



L’Atelier de Joël Robuchon was a concept developed by Chef Joël Robuchon in 2003. Drawing inspiration from the simplicity in Japanese cuisine and the vibrant atmosphere in Spanish tapas bars, the Atelier (meaning workshop) was born. It features a convivial atmosphere, where chef Robuchon wanted to stage the chefs in a central kitchen in full view of the guests. The guests, seated at the counter, can see their food being transformed ‘under the spotlight’. The adjoining bar to the restaurant allows guests to have an aperitif before their meal.

About Forest 森 (1 Michelin Star)

Level 1, Equarius Hotel



Forest 森 is famous local celebrity chef Sam Leong’s first ever restaurant opened in partnership with RWS. Together with Chef de Cuisine Mike Tan, they break out of traditions and take bold steps to reinvent contemporary Chinese cuisine. Unique to a Chinese restaurant, Chef Leong takes a western approach towards the service and presentation of his dishes. An exquisite dining experience not to be missed, Forest 森 truly redefines the art of Chinese fine dining.

About Osia Steak and Seafood Grill (1 Michelin Star)

澳西亚牛扒海鲜烧烤

Festive Walk, RWS



Osia Steak and Seafood Grill is all about sharing a hearty meal with your loved ones. Australian Celebrity Chef Scott Webster and Chef de Cuisine Douglas Tay's Sharing Plates Menu feature sensational roasted meats and grilled seafood designed for communal dining. The premium meats and selected seafood are specially sourced and air flown from Australia, including the renowned Byron Bay Berkshire Pork, as well as the highly sought-after Matsusaka Full Blood Wagyu Beef. Combining Asian influences and Western culinary techniques with finesse, signature dishes include *Freshly Baked Stone Hearth Flatbreads*, *Grainge Grain-Fed Black Angus Beef Tenderloin*, *Byron Bay Berkshire Pork Rack* and *Valrhona Hot Chocolate Soup*.

Chinese translations

Joël Robuchon	若埃尔·罗比雄
Sam Leong	梁兆基
Scott Webster	斯科特·韦伯斯特
Douglas Tay	郑吉辉
Joël Robuchon Restaurant	Joël Robuchon 餐厅
L'Atelier de Joël Robuchon	L'Atelier de Joël Robuchon 餐厅
Forest 森	Forest 森
Osia Steak and Seafood Grill	澳西亚牛扒海鲜烧烤

About Resorts World Sentosa (圣淘沙名胜世界)

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to key attractions including the region's first-and-only Universal Studios theme park, S.E.A. Aquarium (one of the world's largest aquariums), Adventure Cove Waterpark and Dolphin Island. Other attractions include a Maritime Experiential Museum, an award-winning destination spa, a casino, six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, and specialty retail outlets. The resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for five 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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Editor's Note

Please use the following photo captions for visuals. High resolution photos can be downloaded from link: <https://app.box.com/v/RWSMichelinRestaurants2016>



Mr. Tan Hee Teck (陈启德), CEO of Resorts World Sentosa (middle in black tie) with the RWS culinary team. Four restaurants at RWS won a total of seven Michelin Stars in the inaugural edition of Michelin Guide Singapore.



RWS Chefs with their Michelin Star Plaques, from left to right: Antonio Benites (Pastry Chef, Joël Robuchon Restaurant and L'Atelier de Joël Robuchon), Lorenz Hoja (Chef de Cuisine, L'Atelier de Joël Robuchon), French Celebrity Chef Joël Robuchon, Michael Michaelidis (Executive Chef, Joël Robuchon Restaurant and L'Atelier de Joël Robuchon), Chef de Cuisine Douglas Tay of Osia Steak and Seafood Grill, and Local Celebrity Chef Sam Leong of Forest 森



French Celebrity Chef Joël Robuchon (right) and Chef Michael Michaelidis (Left, Executive Chef of Joël Robuchon Restaurant and L'Atelier de Joël Robuchon at Resorts World Sentosa) receiving the only 3 Michelin Star Award in Singapore from Mr. Michael Ellis (middle), International Director of Michelin Guides