

press release

Resorts World Sentosa announces Spanish Chef from Two Michelin-starred restaurant for fourth edition of 'Art at Curate' dining series

One of Spain's most innovative chefs, Chef Ramón Freixa of his eponymous Ramón Freixa Madrid restaurant will headline Art at Curate in November

Singapore, 28 September 2016 – Resorts World Sentosa (RWS) is pleased to announce celebrated **Spanish Chef Ramón Freixa** of his eponymous fine-dining establishment, **Ramón Freixa Madrid**, as the guest chef for the fourth and final edition of the **Art at Curate dining series** for 2016. Capping off three successful editions held earlier in the year and with more exciting Michelin chefs lined up for 2017, this fourth **Art at Curate** dining event will stage from **4 to 11 November 2016** at **CURATE**, Asia's first restaurant to be helmed by visiting Michelin chefs from around the world, located at RWS.

Situated in Madrid's most upscale district of Salamanca, Ramón Freixa Madrid is often tipped as one of the best and most glamorous restaurants in the city. Chef Ramón, a Catalan from Barcelona whose grandparents owned a bakery, and whose parents opened the One Michelin-starred El Racó d'en Freixa (which Chef Ramón transformed into Freixa Tradició in 2009), was introduced to the culinary world at a young age. He grew up surrounded by stoves and the aroma of freshly baked bread, and on one of his family's gastronomic trips, he had his first taste of a Three Michelin-starred restaurant at the age of seven. After studying hotel management, Chef Ramón cultivated his craft in the kitchens of several great dining establishments in Belgium and France. This was when he had the opportunity to train under the famous French Chef Michel Bras. He later returned to Barcelona to helm his family restaurant and in 2009, established his restaurant, Ramón Freixa Madrid in Hotel Unico, a luxury boutique hotel converted from a 19th century mansion.

With a culinary career spanning more than 20 years today, the 45-year-old chef is acclaimed for his culinary approach that blends tradition, sophistication and innovation. Describing his cuisine as being based on the three elements of "product, technique and feeling", Chef Ramón's passion for Mediterranean produce and flavours, cutting-edge techniques and daring and playful ideas, have earned Ramón Freixa Madrid One Michelin Star in 2009, followed by Two Michelin Stars in 2010 which he continues to maintain today.

The Michelin Guide Spain and Portugal 2016 lauded Chef Ramón for his "impressively consistent cuisine, which is superbly presented and prepared using high quality ingredients".

In partnership with



Robert Parker
WINE ADVOCATE

“I draw on tradition and I experiment to create new recipes to surprise and, above all, to be liked, because cuisine is all about taste. The reason behind why I cook is because it’s a way to make people happy,” said Chef Ramón Freixa. “I would like my guests to indulge in gastronomic joyfulness and enjoy a tasty piece of Spain in their hearts when they experience my cuisine.”

The innovative chef, who has cooked several times for Spanish King Felipe VI and Queen Letizia at the Royal Palace of Madrid in state ceremonies, will be bringing his signature style of “Mediterranean flavours in traditional cooking with a touch of avant garde” to the upcoming fourth edition of the *Art at Curate* dining series.

Chef Ramón’s extraordinary talent in executing inventive and visually stunning creations will be showcased in the menus that he has specially developed for *Art at Curate*. Dishes to look forward to include *Under a black garlic veil: mushrooms, iberian ham and lobster, free range egg yolk with Sherry wine; John Dory roasted with green beans stock, romesco onions and fallen leaves; Surf and turf: royale beef cheek with squid noodles; Liquid foie omelette, caviar and white asparagus;* and *King Crab with saffron bouillabaisse with roes, liquid transparency*. The lunch and dinner menus will also start with his signature canapés such as the whimsical *Mimetic manchego cheese stones* and the luxurious *Golden foie ferrero* that is coated with caramelized almond grain and gold dust. The dining experience will be further enhanced by the pairing of highly rated wines handpicked by wine authority Robert Parker Wine Advocate’s team of global wine critics.

RWS is the Title Partner of Michelin Guide Singapore, and is presenting *Art at Curate* in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate.

The four editions of the **Art at Curate** series this year have provided a first-ever platform in Asia for celebrated overseas Michelin guest chefs to showcase their diverse award-winning cuisines in Singapore; as well as presented new and exciting dining experiences by the top names in the international culinary world for epicureans here to enjoy throughout the year. **Art at Curate** will return in 2017 with more exciting culinary creations by renowned Michelin chefs.

- Ends -

Booking details:

The fourth edition of **Art at Curate** will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **4 to 11 November 2016**. Prices range from **S\$230++** for a **four-course lunch** with wine pairing to **S\$420++** for an **eight-course dinner** with wine and Champagne pairing. For reservations, please visit <http://guide.michelin.sg>. **Public early-bird booking** is available from **10 October** till **23 October 2016** where **gourmands can book at the special prices of S\$200+** for the **four-course lunch** with wine pairing and **S\$380++** for the **eight-course dinner** with wine and Champagne pairing. Reservations are strictly required.

Diners can continue to savour Chef Ramón’s signature dishes from **15 November 2016** in a special menu co-created with a resident chef. For reservations, please call **6577 7288** or email curate@rwsentosa.com. Public who wish to receive latest updates on upcoming **Art at Curate** events can register at www.rwsentosa.com/curate.

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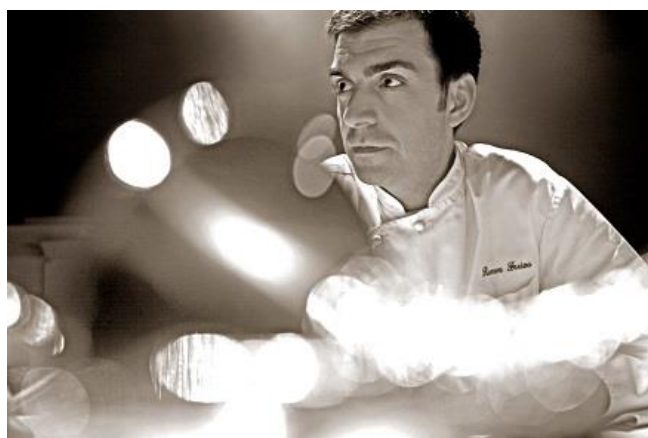
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Profile of Ramón Freixa

Chef of Ramón Freixa Madrid



After studying three years at the Higher School of Hotel, Catering and Tourism of Sant Pol de Mar (Barcelona), Ramón packed his bags and set off to learn some of the secrets of creative cuisine at the great establishments of Belgium and France. The year 1994 saw his return to the family restaurant in Barcelona, 'El Racó d'en Freixa', where he worked his way through all the different stations until in 1998 he succeeded his father as the head of the establishment, maintaining its prestige and the Michelin star

awarded ten years earlier. That same year he published his first recipe book, 'El pa, l'oli i el vi', which evidences a clear Mediterranean essence, a fundamental concept for Ramón, as it is linked to his DNA, his gustatory memory, and allows him to evolve from things local to global thinking.

In 2004, Ramón published his second book, "Mano de cocinero". The planning and preparation for the book involved a process of deep reflection on his gastronomic philosophy based on three principles that were already firmly established in his cuisine: product, technique and feeling. Awards and distinctions came soon after, a nod to his capability, dedication and attention to detail. Ramón, on a roll and in full creative swing, then agreed to head the kitchen of the Ávalon restaurant at Barcelona's Grand Hotel Central. Almost at the end of the first decade of the new millennium came a watershed year in his career, and that was 2009.

That was the year of change – a shift in culinary direction at the family restaurant, which went back to its traditional roots, ceasing to be 'El Racó d'en Freixa' to become 'Freixa Tradició' – and of the creation of a new establishment, 'Ramón Freixa Madrid', at Madrid's Hotel Único, which allowed him to develop, free from any spatial or formal constraints, his most avant garde cuisine. Only a few months after opening the restaurant, he won his first Michelin Star, which was followed by a second one in 2010, which he still maintains. In 2012, he also embarked on an adventure on the other side of the Atlantic, which led to the opening of 'Erre' in Cartagena de Indias (Colombia).

In 2014, Ramón Freixa published his third work, 'Secuencias', where he unveiled some of his creations and described the philosophy of his cuisine over 400 pages. This book, with a very visual conception, is almost a work of art, accompanied by a superb collection of photographs accompanying each text and the more than one hundred recipes.

Later that same year Ramón Freixa Catering took over the reins at the 'Teatro Real of Madrid' (Royal Theatre) to serve his gourmet delicacies to theatre goers. Creativity, quality, excellence and the pursuit of customer satisfaction in creating unique experiences are the hallmarks that define the philosophy of this project.

In early 2015, he opened his third restaurant in Madrid, 'Ático' on the sixth floor of The Principal Madrid Hotel (located in the heart of the capital at the beginning of the Gran Vía), with the most exceptional views of the city and offering vanguard gastronomy in "prêt-à-porter" style and classic cocktails in perfect harmony in a multi-functional and versatile space.

The same year, in October, saw the opening of his second restaurant in Colombia, 'FROM', located in the luxurious boutique hotel B.O.G. in the swanky area of the capital Bogota; while he prepares for the opening of another new project in Panama in late 2016.

In 2016, Ramón received the recognition of the Community of Madrid where he was awarded Prize of Culture in the form of Gastronomy – the first chef to obtain this distinction "intended to distinguish the work of personalities whose work contributed to the enrichment and cultural development of the Community of Madrid".

ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated 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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ABOUT CURATE

CURATE, the latest addition to the Resorts World Sentosa (RWS) culinary experience, provides a perennial stage exclusively for visiting Michelin chefs from around the world to showcase their finest culinary creations. It is Asia's first restaurant, located at RWS, dedicated to showcasing the Michelin star experience. Organised in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate, the *Art at Curate* dining series features four participating chefs from overseas Michelin-starred restaurants in 2016. The gastronomic experience at CURATE is further complemented by an extraordinary wine cellar that houses a prized collection of 365 highly rated labels. For more information, please visit www.rwsentosa.com/curate.

Editor's Note

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



Breaded oyster, apple with burnt and golden touch (above): *An elaboration of the traditional Spanish croqueta, an oyster is wrapped with béchamel and diced oyster, and coated with a delicate layer of panko.*



Under a black garlic veil: mushrooms, Iberian ham and lobster, free range egg yolk with Sherry wine (above): *Under a black garlic veil and pumpkin sheets is a surf and turf stew made of lobster, Iberian ham and sautéed mushrooms. A free range egg yolk infused with sherry wine is served on the side which captures the essence of Southern Spain.*



King crab with saffron bouillabaisse with roes, liquid transparence (above): *A traditional stew of Mediterranean heritage revised to create a subtle and elegant dish with the purest flavour. The essences of the sea is concentrated in a delicate bouillabaisse that accompanies and enhances the king crab.*



Tinned sturgeon with vegetable roes (above): *This delightful appetizer plays on the concept of "trampantojo" which means food that tricks the eye. Featuring a pesto gelee base, the fumet infused basil seeds are made to look like caviar.*



Mimetic cheese stone (above):
Chef Ramón's "stone" appetizer is filled with creamy Spanish Manchego cheese and coated with a shell made of solid squid ink and cacao butter.



CURATE, which debuted in April 2016, complements the diversity of cuisines offered by the four Michelin-starred restaurants housed in RWS.