

press release

Dutch Chef Richard van Oostenbrugge from Two Michelin-starred Bord'Eau will anchor Resorts World Sentosa's upcoming edition of *Art at Curate* in May

The second edition of the 2017 Art at Curate dining series, taking place from 5 to 13 May, will transport one of the Netherlands' finest chefs to Singapore

Singapore, 27 March 2017 – Resorts World Sentosa (RWS) is pleased to announce acclaimed Dutch **Chef Richard van Oostenbrugge** who heads Two Michelin-starred restaurant Bord'Eau in Amsterdam, as the guest chef for the second edition of the 2017 **Art at Curate dining series** from **5 to 13 May**. After several successful and delicious editions of this premium series which debuted April 2016 and had featured exciting Michelin-starred cuisine from Italy, France, Norway, Spain and Japan, *Art at Curate* now brings you fine-dining signatures from the land of windmills, creamy cheeses and blooming tulips.

Chef van Oostenbrugge started his career in Gstaad, Switzerland where he worked alongside several top chefs mastering culinary skills on the highest level. Praised for his command of exacting French cooking techniques, he embarked on an exciting new chapter in his career when he joined the luxurious Hotel De L'Europe in Amsterdam as its Executive Chef in 2010. Within two years of opening Bord'Eau – the main dining destination of Hotel De L'Europe – the restaurant received its first Michelin star in 2013 under his culinary direction, followed by Two Michelin Stars in 2014. The restaurant is regarded as one of the Netherlands' best fine-dining establishments ever since. In fact, Bord'Eau's signature *Green Apple* dessert is one of the most photographed and Instagrammed desserts in Amsterdam.

Chef van Oostenbrugge's gastronomic "French fare with Dutch flair" creations showcase the core natural flavours of every ingredient by using the best produce. With his exceptional skills and precise culinary execution, he has been named the Netherlands' Chef of the Year and has most recently collaborated with renowned French Chef Pierre Gagnaire in 2016.

The Michelin Guide Netherlands 2017 describes Bord'Eau as "Delicious and sophisticated, or deliciously sophisticated, is the best way of summing up this beautiful restaurant. The chef makes every effort to please his clientele with his distinguished, original style of cooking and his use of well-sourced produce. The way he really brings out the flavours is fantastic!"

Gourmands can look forward to savouring Chef van Oostenbrugge's masterpieces such as *Potato 'os a moelle' lozere veal tartare with Kaluga caviar; Langoustine poached in duck fat with 'katsubushi Albufeira' and coffee; Sea bass with coconut-lime sauce and vegetable salad; Duck liver steamed on seaweed broth with umeboshi;* and of course his signature *Green Apple* dessert.

In partnership with



More unique gastronomic experiences are in store at RWS over the course of the year with two more installments of *Art at Curate* taking place in August and October. From **16 to 23 August 2017**, *Art at Curate* will welcome **Chef Kang Mingoo** from Michelin-starred Mingles in Seoul, Korea. The fourth and final edition of *Art at Curate* in 2017 will take place from **5 to 12 October 2017** featuring **Chef Alexandre Dionisio** from the stunning Two Michelin-starred La Villa in the Sky in Brussels, Belgium.

Experience *Art at Curate* at CURATE restaurant, located on level 1 of The Forum at Resorts World Sentosa. For reservations, please call **(65) 6577 7288**, email curate@rwsentosa.com or visit www.rwsentosa.com/curate.

Booking details:

The second edition of *Art at Curate 2017* featuring **Two Michelin-starred Chef Richard van Oostenbrugge** will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **5 to 13 May 2017**. Prices range from **S\$200++** for a **four-course lunch** with wine pairing to **S\$400++** for an **eight-course dinner** with wine pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. **Public early-bird booking** is available till **16 April 2017** where **gourmands can book at the special prices of S\$160++** for the **four-course lunch** with wine pairing and **S\$360++** for the **eight-course dinner** with wine pairing. Reservations are strictly required.

Profile of Chef Richard van Oostenbrugge
Executive Chef of De L'Europe Hotel, Amsterdam, The Netherlands



Executive Chef Richard van Oostenbrugge leads De L'Europe's teams of chefs to serve the finest cuisine in the city in the hotel's award-winning restaurants, lounges and bars, including Two Michelin-starred Bord'Eau. Bord'Eau offers a culinary adventure where exceptional ingredients are blended to create symphonies of flavour, complemented by the finest wines from around the globe.

Chef van Oostenbrugge is acclaimed for his command of exacting French cooking techniques and exquisite sensibility of his beautifully plated, delicious creations, using only the best seasonal ingredients. His extensive resume traces his career back to Gstaad, Switzerland. His most recent stint prior to joining De L'Europe was at Restaurant Envy on the Prinsengracht in Amsterdam.

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 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 six 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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 www.rwsentosablog.com

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 since 2016, the *Art at Curate* 2017 dining series will feature four guest chefs from Michelin-starred restaurants in Asia and Europe. 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.

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EDITORS' NOTE

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

Culinary Highlights by Chef Richard van Oostenbrugge:



Green Apple (above)



Langoustine (above)



Red Mullet (above)



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