

press release

Celebrated Japanese Chef Masayasu Yonemura Unveils Brand New Teppanyaki Concept at RWS this December *Famous for his Michelin-starred restaurant in Kyoto, “TEPPAN by Chef Yonemura” at Resorts World Sentosa will be his first outpost outside of Japan*



Michelin-starred chef Masayasu Yonemura unveils TEPPAN by Chef Yonemura, a brand new three-in-one theatrical dining concept at Resorts World Sentosa. Photo Credits: Resorts World Sentosa

SINGAPORE, 11 December 2017 – Widely recognized as a pioneer of innovative French-Japanese cuisine, Kyoto-born Michelin-starred Chef Masayasu Yonemura turns the page to a new chapter of his stellar 30-year culinary career as he unveils **TEPPAN by Chef Yonemura** at Resorts World Sentosa (RWS) this December.

The restaurant is not only Chef Yonemura’s very first outpost beyond the shores of Japan, it is also his first establishment in the world featuring a **brand new three-in-one theatrical dining concept that combines the artistry and showmanship of teppanyaki, cocktail mixology and flambé desserts.**

Borne out of Chef Yonemura’s fascination in the simplicity yet complexity of the teppan grill and his ingenuity in fusing east and west dining, he conceptualized TEPPAN by Chef Yonemura after formulating for some years on giving the art of Japanese cooking on a hotplate grill a modern edge.

The restaurant’s cuisine blends chef Yonemura’s forte in innovative French-Japanese fare with the skills and traditions behind the teppan grill to create an entirely new and unique teppan experience.

This is where the artistry of teppanyaki meets nouvelle Japanese kaiseki. TEPPAN by Chef Yonemura exclusively presents multi-course kaiseki menus which showcase the finest ingredients air-flown from Japan and exquisite dishes that are expertly executed using the teppan grill as well as a combination of contemporary and classic cooking techniques. With a background in French culinary training, Chef Yonemura's well-honed ability to marry elegant Japanese accents with the bold flavours of French cooking has earned his cuisine a fine repute among epicureans as 'Yonemura-style'.

The dining experience begins with an attention-grabbing flaming cocktail followed by a series of elegantly presented amuse bouche and appetizers which bear the hallmark of Chef Yonemura's Michelin-acclaimed signatures, paving the way for the main teppan action. Seasonal meat or seafood and grains will be masterfully prepared on the iron griddle in front of guests *a la minute* which will tantalize the senses with sizzling sounds and irresistible aromas. The meal concludes with delightful desserts.

Highlights on the menu include exquisite creations like *Mushroom Croquette with Beef Stew Sauce; Steamed Crab Meat with Rice; Live Prawn & Abalone Stuffed Tomato;* and the *Oyster and Lobster Bouillabaisse*. Seared to perfection on the teppan grill is the luscious *Japanese Wagyu Beef Fillet Steak with Turnip, Zucchini, Onion and Fried Shallots*. The beef is served with Chef Yonemura's original recipe of peanut butter garlic sauce; ponzu sauce and grated radish; and rock salt. Also prepared on the teppan grill is the flavourful Kyoto-style *okonomiyaki* inspired *Garlic Rice and Pasta*. For desserts, the chefs make use of the Japanese teppan creatively to flambé the French classic *Crêpes Suzette* in Grand Marnier before serving it with housemade vanilla ice cream.

A fine selection of magnificent French-Japanese desserts are also available in an adjoining desserts room. Made fresh daily with premium Japanese fruits and ingredients, the creations are delicate and deliciously light – such as the *Crêpes Suzette "A la Teppan" served with fresh oranges, pineapple juice, Grand Marnier and vanilla ice cream; Soy Milk Blancmange Okinawan brown sugar syrup and Vanilla Anglaise;* and *Japanese Crispy Choux, a delicate almond Craquelin served with Diplomat cream and fresh fruit*. Guests who would just like to experience the sweet treats can head straight to the restaurant's desserts room to enjoy the creations.

Chef Yonemura said: "After running my restaurants in Japan for 25 years, I dreamt of creating a new restaurant concept that combines the liveliness of teppanyaki with my signature French-Japanese cuisine. My new restaurant at RWS will offer the best of both worlds."

Chef Yonemura's affinity with Singapore in fact began more than 10 years ago. He has visited the Lion City on several occasions to showcase his culinary prowess at gourmet events here. He was most recently invited to be the guest chef of RWS' signature *Art at Curate* dining series in January 2017 and The Great Food Festival in September 2017 which ignited his fire to collaborate with RWS to open a restaurant in Singapore. TEPPAN by Chef Yonemura, a culmination of his talents, expertise and culinary ideas since he opened his first Kyoto restaurant in 1993 and his second establishment in Tokyo in 2004, is set to shine on Singapore's dining scene.

With a team of experienced chefs who have trained with Chef Yonemura in both Japan and Singapore, TEPPAN by Chef Yonemura promises an unforgettable theatrical and delicious dining

experience. The restaurant comprises three dining rooms which accommodate 21 guests in total. The exclusive space ensures personalized service so that every guest will be able to enjoy watching the chefs in action and interacting with them in an upscale yet relaxed and lively setting.

TEPPAN by Chef Yonemura is located on Level 1, The Forum at RWS. It is open from Tuesdays to Saturdays for lunch (12.00pm to 2.30pm offering 4-course and 5-course menus) and dinner (6.00pm to 10.30pm offering 6-course and 9-course menus). It is closed on Sundays and Mondays except public holidays. Sake pairings with the menus are also available. Advance reservations are required. Please call **(65) 6577 6688** or email dining@RWSentosa.com.

TEPPAN by Chef Yonemura is the latest addition to the stable of Michelin-starred restaurants and celebrity chef restaurants at RWS, bringing gourmands yet another exciting offering in this premium lifestyle and dining destination.

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Profile of Chef Masayasu Yonemura
Chef-owner of Yonemura, Kyoto, Japan (One Michelin Star)



Born in Kyoto, Japan, Chef Yonemura is renowned for his innovative Japanese-French fusion cuisine which he terms “Yonemura-style”.

While he did not attend culinary school, he began working at Okumura, an upscale French restaurant in Kyoto in 1983 at the age of 20. This was where he received his culinary training and became exposed to global culinary trends and ideas over the course of ten years. In 1993, Chef Yonemura ventured out to open his namesake restaurant, “Yonemura”, in Kyoto at the age of 30 and developed his signature “Yonemura-style”. With the success of his first restaurant, he opened a second outlet in Tokyo in 2004.

Chef Yonemura masterfully blends Japanese and Western ingredients and techniques to create exquisite and refined contemporary dishes. His unique cuisine style, exacting standards and non-compromising approach to using only ingredients of the highest quality subsequently earned his two restaurants recognition in the Michelin Guide Tokyo and Michelin Guide Kyoto; “Yonemura” in Kyoto is consistently honoured in the Michelin Guide Kyoto year after year since it was first published in 2010 and “Yonemura” in Tokyo continues to be regarded as one of the city’s most esteemed restaurants.

In 2010, Chef Yonemura’s culinary talents took to the skies when he collaborated with All Nippon Airways to develop the menu for business class passengers. He remains as the airline’s “Connoisseur” partner to date.

Chef Yonemura also frequently travels around the world to present his ideas and to showcase his cuisine at international gourmet events. These include the Culinary Institute of America’s Worlds of Flavor International Conference & Festival in 2010 and 2013; the St. Moritz Gourmet Festival: ‘Yosoko Japan’ in 2016; and the fifth instalment of Resorts World Sentosa’s *Art at Curate* dining series in January 2017. He was most recently among the many international celebrity chefs who presented at The Great Food Festival (TGFF) at RWS in September 2017.

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 seven 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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EDITORS' NOTES

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <https://app.box.com/v/RWSTeppan>
3. All photos are to be attributed to: *Resorts World Sentosa*



Japanese Wagyu Beef Fillet Steak with Turnip, Zucchini, Onion and Fried Shallots



Live Prawn & Abalone Stuffed Tomato



Crepe Suzette "A La Teppan" served with fresh oranges, pineapple juice, Grand Marnier and vanilla ice cream

