

press release

Refresh Your Senses at Tangerine with Farm-To-Table Goodness and Thai Flavours

Created by ‘The Golden Boy’ of Thai gastronomy – Chef Ian Kittichai – the new menu features responsibly sourced and ecologically friendly ingredients with the exquisite flavours of Thailand



Singapore’s first celebrity chef helmed farm-to-table dining concept Tangerine presents a new menu of Thai-infused dishes created by chef Ian Kittichai that includes, Octopus Salad (top left); “Hunglay” Iberico Pork (top right); Diver Scallops (bottom left); and Bangkok Market Sustainable Seafood Rice (bottom right).

Photo credits: Resorts World Sentosa

SINGAPORE, 16 AUGUST 2019 – Sustainable seafood, healthy cuts of meat, aromatic herbs and the freshest greens emboldened with Thai flavours get lots of new surprises and updates in the refreshed menu of celebrity chef Ian Kittichai as he returns to Tangerine at Resorts World Sentosa (RWS) this August.

Dubbed the ‘Golden Boy’ by The Bangkok Post in 2001, Chef Kittichai is an award-winning chef, author and television personality most well-known for his influences on Thai cuisine and his unique approach to classic flavours and ingredients with varied cooking techniques. As consulting chef for Tangerine, Chef Kittichai is also founding partner of Issaya Siamese Club, his flagship restaurant in Bangkok.

Diners at Tangerine, a beautiful 48-seater restaurant nestled within the lush surroundings and tranquillity of ESPA at RWS, can enjoy its latest menu of Thai-infused dishes featuring sustainably sourced ingredients. True to its farm-to-table concept with touches of Thai influences, the new dishes re-introduce perennial Thai flavours presented in a contemporary style that is both light and modern.

“I am continuously inspired by the flavours, texture and tastes of my childhood and the memories of my mother’s curry cart with her curries freshly prepared daily. This new menu is a representation of familiar flavours accented with the use of herbs picked fresh from the garden, wholesome goodness of lean cuts of meat and sustainably sourced seafood, and a wide variety of vegetables. The use of healthy cooking such as light searing, steaming and slow cooking allows us to impart amazing natural flavours with minimal use of cooking oil, sea salt and sugar,” says Chef Kittichai.

With a focus on obtaining ingredients sustainably, and wherever possible locally, the menu includes new appetisers such as ecologically friendly **Diver Scallops** that are seared and served with herbs from Tangerine’s adjoining garden and a cashew nut milk-chilli dressing; a delicate **Octopus Salad** of grilled octopus and an organic herb salad served with a refreshing seafood dipping sauce; and **Southern Thai Sea Bass Soup** that envelopes local sustainable sea bass and aromatic herbs in a turmeric, coconut milk and galangal broth.

Diners can also look forward to other new additions such as “**Choo Chee**” **King Salmon**, a dish poached and served with vegetables and coconut milk “choo chee” curry sauce, a traditional base for seafood used in Thai cooking that includes aromatic herbs like galangal, lemongrass, kaffir lime leaves and coriander root; “**Hunglay**” **Iberico Pork**, a Chiang Mai-style curry of tender Iberico pork cheeks with tamarind and ginger; and a perk-me-up **Thai Tea-ramisu** of Thai tea sponge cake, light cream and Thai milk tea sauce.

Other signatures not to be missed include **Pork Manaow** a dish of pork loin, kale, flowers and herbs from Tangerine’s herb garden and a chilli lime dressing; **Hor Mok**, Thai-style white fish otah with galangal and coconut milk; and **Chicken Khao Soi**, a hearty noodle dish with red onions, pickled vegetables, chilli jam and yellow curry.

Tangerine is located in ESPA, Level 1 at Resorts World Sentosa. It is open from Wednesday to Sunday, for lunch from 12pm to 2.30pm; and for dinner from 6pm to 10pm. Lunch sets are available at \$48++ (3-course) and \$58++ (4-course) and dinner, at \$68++ (4-course) and \$88++ (5-course). Reservations are strictly required and can be made via (65) 6577 6336 or tangerine@rwsentosa.com. For more information, visit www.rwsentosa.com/tangerine.

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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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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

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2. High resolution photographs can be downloaded [here](#)
3. All photographs are to be attributed to: *Resorts World Sentosa (圣淘沙名胜世界)*



Thailand's first celebrity chef Ian Kittichai presents at Tangerine, a new menu of Thai-infused dishes featuring sustainably sourced ingredients.



New signatures include ***Octopus Salad*** – a dish of grilled octopus served with organic herb salad and seafood dipping sauce.



Diners can also look forward to ending their meal with a perk-me-up ***Thai Tea-ramisu*** of Thai tea sponge cake, light cream and Thai milk tea sauce.

