



Joël Robuchon
RESTAURANT



p r e s s r e l e a s e

Chef of the Century Arrives in Singapore Joël Robuchon opens at Resorts World Sentosa in early 2011

SINGAPORE, 9 October 2010 — His food has been described as “exhilarating”, “bliss”, and “the best of French cooking”. And now, Singapore will get not one, but three establishments from the widely-touted Chef of the Century, Joël Robuchon,

Partnering Resorts World Sentosa, the world’s most decorated chef with 26 stars in the 2010 *Michelin Guide* is bringing his three widely successful concepts to Singapore in early 2011: Joël Robuchon Restaurant, L’Atelier de Joël Robuchon, The Pastry Shop and Lounge.

With 21 restaurants spanning 10 countries globally, Joël Robuchon, 65, is renowned for revolutionising the global culinary scene in the 1980s by shining the spotlight back on French haute cuisine when nouvelle cuisine was taking centre stage. Taking the world by storm with extremely precise and sophisticated cooking techniques during his early years, Mr. Robuchon has in recent times won further acclaim in his restrained presentation of simple dishes with simply the best ingredients available.

First recognised for his culinary brilliance at age 28 when he received the prestigious Meilleur Ouvrier de France (Outstanding French Craftsman) award, Mr. Robuchon is deeply revered for his acute eye for detail, tremendous aplomb, charismatic aura and remarkable vision.

Mr. Robuchon said: “Joël Robuchon Restaurant will be a fine dining restaurant with the quality of service of a three Michelin-star dining establishment as it currently exists in Tokyo, Las Vegas and Paris, while L’Atelier de Joël Robuchon is a different innovative concept. It features a ‘convivial’ atmosphere, where I wanted to stage the chefs in a central kitchen in full view of the guest, without any manager. The guest, seated at the counter, can see his product being transformed, everything is transparent, and he can even follow the cooking of his meat on the teppanyaki or on the spit of the rotisserie.

Mr. Robuchon also announced today his stellar team of chefs, maître d and stewards that have been handpicked from his dining establishments to spearhead the three outlets. The dining experience at the RWS’, Robuchon establishments will be parallel to that of his other restaurants worldwide.

“Nine crème de la crème of my current staff from around the world will move to Singapore to head my three restaurants. As they have been with me for a long time, I have absolute trust and faith in their abilities to deliver the Joël Robuchon dining experience,” said Mr. Robuchon.

As part of Mr. Robuchon’s coterie of notable chefs, Tomonori Danzaki who has more than a decade’s experience working in Mr. Robuchon’s restaurants in Paris and Tokyo will be the executive chef at Joël Robuchon Restaurant. With him at the helm, nothing will be left to chance.

Mr. Roger Lienhard, Senior Vice-President of F&B and Rooms at Resorts World Sentosa said: “Joël Robuchon is the biggest star chef of this century. We are extremely excited that he is coming, and no doubt legions of his fans in this region will be waiting for his restaurants at Resorts World to open. We put out advertisements for Singaporeans to have a chance to work in these restaurants, and the interest was overwhelming.”

Famous French interior designer Pierre-Yves Rochon who designed the first ever Atelier in Paris in 2003 will be designing the L’Atelier in Resorts World in the mode—rosewood counter that envelops the show kitchen which is black and in polished stainless steel with only one color stain, the red teppanyaki—its signature dramatic sleek outlook. As for Joël Robuchon Restaurant, the spacious main dining room characterised by red, prune, black and celadon green tones opens up to a garden terrace to create a most harmonious atmosphere.

Mr. Rochon said: “Inspired by the black and red colour scheme in many local restaurants when Joël Robuchon visited Japan, that was how the L’Atelier concept was born. While the Joël Robuchon Restaurant and adjoining bar reflect a more timeless and fashionable feel—reminiscent of the 1930s era which marked the transition of styles from classical to modern.

World-renowned for high-profile projects including the Four Seasons Hotel George V in Paris, Sofitel Chicago Water Tower and Peninsular Shanghai, Mr. Rochon has time and again translated Mr. Robuchon’s desires to integrate function and aesthetics in his designs, which is paramount in achieving unity between the Ateliers around the world.

Joël Robuchon Restaurant and L’Atelier de Joël Robuchon will be opening at Hotel Michael, Resorts World Sentosa in early 2011. The opening of The Pastry Shop and Lounge will be announced at a later date.

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About Resorts World Sentosa

Resorts World Sentosa, one of the world's most extensive and expensive integrated resorts at S\$6.59 billion, was built in a record time of under three years. Resorts World Sentosa has soft opened its four hotels on 20 January 2010, its shopping and dining strip, FestiveWalk on 30 January 2010, Singapore's first casino on 14 February 2010, together with the Resorts World Convention Centre, which includes its Compass Ballroom, 26 function rooms and 1,600-seat Festive Grand theatre and Southeast Asia's first and only Universal Studios Singapore on 18 March 2010. Supporting the attractions are a 3,500-lot carpark facility, restaurants, retail stores, entertainment and public attractions that include Emmy-award winner Jeremy Railton's Lake of Dreams and Chamber of Treasures.

Resorts World Sentosa will open the world's largest Marine Life Park, its Maritime Xperiential Museum, a destination spa and two remaining hotels with a total of 500 rooms in phase two development.

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Presenting Joël Robuchon—‘Chef of the Century’ by the 1990 *Gault Millau*



“My decision to set up the three concepts in Resorts World Sentosa is because of the professionalism and cohesiveness of its food and beverage team. The synergy and trust to work in partnership with Resorts World is based on the background history and personal links with key team members whom I personally know here.”

I am confident that the cuisine, style and concept of the Joël Robuchon restaurants will maintain their true authenticity and will not be compromised in Resorts World.”

The first and only chef to be titled ‘Chef of the Century’ by the *Gault Millau* guide in 1990, Joël Robuchon is legendary in the culinary world. He currently lays claim to 20 dining establishments in Hong Kong, Las Vegas, Macao, Monaco, New York, Paris and Tokyo, garnering 26 Michelin-stars between them. In a time when nouvelle cuisine took centre stage in the 1980s, Chef Robuchon revolutionised the global culinary scene with his almost bourgeois French haute cuisine where he pursued absolute perfection and focused on using only the best cooking equipment to flesh out the original flavours of the freshest, highest quality produce.

Chef Robuchon was first recognised for his culinary brilliance at age 28 when he received the prestigious Meilleur Ouvrier de France (Outstanding French Craftsman) award (he was bestowed the same award three years later) and like they say, the rest is history. He was inundated with international tributes ever since, including being the youngest chef ever to own a three-Michelin-starred restaurant, Jamin, in 1984; *Bon Appétit* magazine naming him ‘Chef of the Year’ (2006); permanently sitting on the panel of Académie Culinaire de France; receiving The Laurent Perrier 2009 Lifetime Achievement Award at The S.Pellegrino World's 50 Best Restaurants; chairing the committee of the current edition of *Le Grand Larousse Gastronomique* (the French authoritative encyclopedia of gastronomy) and the list runs on. He started his own cooking show, called *Bon Appétit, Bien Sûr* (2000-2009) which had more than 400 top chefs gracing the programme and the first ever cooking cable channel called Gourmet TV with producer and friend Guy Job in 1996.

Joël Robuchon's achievements in a glance

- Chef/Owner of 21 restaurants around the world under the Joël Robuchon name; bestowed 26 Michelin-stars between them
- Received The Laurent Perrier 2009 Lifetime Achievement Award at The S.Pellegrino World's 50 Best Restaurants
- In 2008, Joël Robuchon at MGM Grand was the only recipient to receive three Michelin-stars in the city of Las Vegas.
- Jamin was awarded Best Restaurant in the World by International Herald Tribune (1994)
- Titled 'Chef of the Century' by the Gault Millau guide (1990)
- Youngest chef ever to be awarded three-Michelin-stars for Jamin (1984)
- Received the highest honour of Meilleur Ouvrier de France (Outstanding French Craftsman) in cuisine (1976)
- Published several cookbooks and chairing the committee of the current edition of *Le Grand Larousse Gastronomique* (the authoritative encyclopedia of gastronomy)
- Started his own cooking show, called *Bon Appétit, Bien Sûr* (2000-2009) and the first ever cooking cable channel called Gourmet TV with producer Guy Job (1996)

List of restaurants worldwide

- **PARIS** — L'Atelier de Joël Robuchon (**), La Table de Joël Robuchon (**)
- **LONDON** — L'Atelier de Joël Robuchon (**), La Cuisine de Joël Robuchon, Le Bar de Joël Robuchon
- **MONACO** — Joël Robuchon Restaurant (**), Yoshi (*)
- **NEW YORK** — L'Atelier de Joël Robuchon (*)
- **LAS VEGAS** — L'Atelier de Joël Robuchon (*), Joël Robuchon Restaurant (***)
- **TOKYO** — L'Atelier de Joël Robuchon (**), La Table de Joël Robuchon (**), Le Chateau de Joël Robuchon (***), La Boutique de Joël Robuchon, Rouge Bar de Joël Robuchon, Le Cafe de Joël Robuchon
- **NAGOYA** — La Table de Joël Robuchon, La Boutique de Joël Robuchon
- **MACAU** — Robuchon a Galera (***)
- **HONG KONG** — L'Atelier de Joël Robuchon (**), Le Jardin de Joël Robuchon, Salon de Thé de Joël Robuchon
- **TAIPEI** — L'Atelier de Joël Robuchon, Salon de Thé de Joël Robuchon
- **SINGAPORE** — Joël Robuchon Restaurant, L'Atelier de Joël Robuchon (early 2011)