

press release

Chef Sam Leong joins Resorts World Sentosa®'s cast of celebrity chefs

He partners RWS to open *Forest* 森 on 16 February 2012

SINGAPORE, 15 January 2012 – Making a comeback to the culinary scene, local celebrity chef Sam Leong has partnered Resorts World Sentosa to launch the highly awaited *Forest* 森. Showcasing many of his new inspirations and creations, chef Leong is set to return to wow foodies with his innovative contemporary Chinese cuisine.

“After a two year break from the culinary scene, it was a dream for me to be given this opportunity to partner Resorts World Sentosa to open *Forest* 森. This is the first time that I was involved every step of the way—designing the kitchen, putting together a team, creating the menus and managing the restaurant in collaboration with RWS. This is the first time I’ve done that, all by myself,” said chef Leong.

“I have only one restaurant, *Forest* 森, to focus my efforts on. This means I have more time and freedom to create, design and innovate the menus. I started off by considering how I could make the restaurant different from what RWS currently offers, and from what I have done previously. This is how the idea of having a discovery menu came about. Instead of the usual banquet-style service and presentation typical of a Chinese restaurant, I would encourage guests to go for the 8-course or 10-course Discovery Menu which is more tailored and challenges the senses for a multi-sensory dining experience.”

A precursor of contemporary Chinese cuisine, chef Leong rose to fame with his Japanese-inspired wasabi prawns and coffee pork ribs creations, spawning many similar dishes in local restaurants. Harnessing his decades of experience with Chinese food, chef Leong will be combining familiar flavours with novel ingredients and modern presentation at *Forest* 森. Drawing further inspiration from his wife, who is Thai and incidentally also named Forest, he will inject Thai-influences into his cuisine with Thai herbs and spices.

“Sam Leong’s refined, contemporary Chinese cuisine is in perfect synergy with the way *Forest* 森 and Equarius Hotel are designed. They’re fresh, modern and cutting-edge. Sam’s avant-garde style of cuisine fusing popular Chinese classics like smoked duck breast with the decadent foie gras in crispy tofu is ingenious. He has a knack for evoking memories and a comforting sense of familiarity in his food which is also exotic at the same time.” said Mr. Roger Lienhard, Senior Vice President, Hospitality Development and Projects, RWS.

“Sam Leong is a great addition and complement to our line-up of celebrity chefs and I believe *Forest 森* will be the next hottest dining venue in town. Sam will be at the restaurant every other night to mingle and interact with guests, so you can see the chef in action.”

Nestled amidst lush green foliage, *Forest 森* blends seamlessly with its surroundings. The brainchild of Australian-based Diana Simpson Design firm, the interior of *Forest 森* is inspired by the rainforest trees that form the landscape of Singapore. Kitted out in colours derived from Mother Nature, the main centerpiece is the canopy of intertwined branches and leaves supported by four magnificent ‘tree columns’ made of light-coloured wood. The use of other materials like mother of pearl for the entrance doors, grainy marble for the counter and an entire cross-sectional block of tree roots to support the chef’s glass table play up the intricate design of the restaurant.

Almost unheard of, *Forest 森* boasts of an open-concept Chinese-style kitchen with not a single glass panel to segregate the usually noisy kitchen typical of a Chinese restaurant from the main dining room. Guests can watch the chefs prepare their food or sit at the counters to get even closer to the action. Another of chef Leong’s pride and joy is the dedicated chef’s table with a built-in show kitchen for him and his wife to conduct intimate culinary masterclasses.

Forest 森 is open daily for dinner from 6pm-10.30pm and seats 176 guests (indoor and alfresco). Dishes from the A La Carte menu start from \$15. The 8-course Discovery menu is \$180++ and 10-course Discovery menu is \$250++.

Enquiries and reservations can be made at +65 6577 7788 or reservations@rwsentosa.com

About Resorts World Sentosa

Resorts World Sentosa (RWS), Singapore’s first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort has welcomed over 15 million visitors in 2010 since it opened in January of that year. RWS is home to the region’s first-and-only Universal Studios theme park, a Maritime Experiential Museum and Aquarium, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, Malaysian Food Street as well as specialty retail outlets. The resort also offers entertainment ranging from its resident theatrical circus spectacular - Voyage de la Vie, to public attractions such as the Crane Dance and the Lake of Dreams. Still to come are a destination spa and the world’s largest oceanarium, the Marine Life Park. 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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	<p>Bringing the outdoors indoor, <i>Forest</i> 森 is kitted out in an earthy colour palette evoking the motifs found in Mother Nature.</p>
	<p>The brainchild of Australian-based Diana Simpson Design firm, the interior of <i>Forest</i> 森 is inspired by the rainforest trees that form the landscape of Singapore.</p>
	<p>Celebrity Chef Sam Leong in <i>Forest</i> 森.</p>



The open-concept kitchen plays a big role in the dining experience at *Forest* 森, where guests can watch the chefs in action.



Pan-seared Foie Gras with Smoked Duck Breast on Home-made Crispy Beancurd skin
S\$26++



Thai yellow pumpkin filled with California rice and sautéed foie gras
S\$28++



Chef Sam Leong's Special Recipe of Milky Chicken Broth with Canadian Morel Mushroom and Wild Bamboo Piths
S\$28++