

press release



Ian Kittichai Rejuvenates Tangerine's Healthy Spa Cuisine Menu from January 2015

Celebrity chef, Ian Kittichai, introduces new and healthy offerings that feature modern techniques and an abundance of flavour

SINGAPORE, [26 January 2015] – Resorts World Sentosa (RWS) has joined forces with notable Thai chef, Ian Kittichai, in a partnership where he takes the reigns as Tangerine's Consulting Chef starting this month. Bringing with him a wealth of culinary knowledge, Chef Kittichai has refreshed the spa restaurant's menu while retaining Tangerine's philosophy of light, healthy and wholesome food.

On welcoming Chef Kittichai into the big F&B family at Resorts World Sentosa, "My team and I are happy that Chef Kittichai has chosen to make Tangerine at ESPA his latest Singaporean venture. We are certain that Chef Kittichai's loyal fans worldwide will enjoy his new take on spa cuisine, as well as garnering new foodies along the way," says Resorts World Sentosa's Vice President of F&B Jagdish Kumar.

"It was a natural decision coming on board RWS as the new consultant chef at Tangerine, as personally, I am a strong advocate for healthy living. Spa cuisine is often known for being light and healthy, and I look forward to the challenge of bringing my style and knowledge to the menu. It also brings me great pleasure to be able to look out for my diners' well-being through the food that I serve," says Chef Kittichai.

Chef Kittichai started his food journey from humble beginnings by first helping his mother sell her Thai curries in the streets of Bangkok. By a twist of fate, he ended up attending culinary school in London and Sydney, and then went on to hone his skills at many well-known restaurants such as Georges V in Paris and El Bulli in Spain. Through the years, he has opened numerous award-winning international restaurants, though his heart clearly lies in his homeland. Six of his eleven restaurants and his Issaya Cooking Studio are located in Bangkok, including his flagship Thai restaurant and lounge, Issaya Siamese Club. Never one to rest on his laurels, Chef Kittichai is currently in the midst of adding an Issaya pastry and dessert cookbook to his existing recipe books, on top of his latest tenure as Tangerine at ESPA's Consulting Chef.

At Tangerine at ESPA, Chef Kittichai is putting his own spin on spa cuisine where simplicity, flavour, and nutrition lead the menu. Signature dishes include the lightly spiced **Thai-Inspired Sous Vide Pork** and **Asian Style Sea Bass and Salsa**. The former features Australian pork loin sous vide at 65°C to retain the maximum amount of nutrients and flavours, complemented with fresh garden greens,

young broccoli leaves and micro cress which are high in antioxidants and beta carotene. The comforting fish dish on the other hand, features a lightly pan fried Sea Bass atop a bed of sautéed Napa cabbage, and is served with an Asian style salsa and lime chili sauce for a tangy, spicy surprise.

Diners can look out for the light, juicy and nourishing **Tangerine Chicken Roulade**, which consists of a sous vide free-range chicken breast accompanied with sautéed bell pepper, fibre-rich lily bulb and white onion in an invigorating Thai Mandarin sauce. For those who believe healthy eating means abstaining from sweets high in sugar, Chef Kittichai's **Guilt-Free Chocolate Mousse** will disprove the notion. The gluten-free dessert is a deconstructed interpretation of a Black Forest cake, which uses a 70 percent dark chocolate mousse concoction and melt-in-your-mouth silky bean curd. Dressed in a cherry sauce with blueberries rich in antioxidants, this dish will please all healthy food lovers without compromising on flavour.

Nestled amidst tropical landscaping and a lush reflection pool in the tranquil spa environment of ESPA at RWS, Tangerine seats 60 people and boasts a bright and airy dining space. The décor is bathed in soothing earthy hues and dotted with bold splashes of citrus colours, evoking a relaxing and calming atmosphere by bringing the outside serene natural garden indoors.

Located within ESPA at RWS, Tangerine is part of the facility's mission to introduce an all-rounded concept of wellness in nutrition and health. Designed for total relaxation and rejuvenation, the spa grounds are spread across 10,000 square metres of manicured landscaped gardens, pools and ponds to create an oasis away from hectic life in the city. ESPA at RWS also offers customised day retreats that feature wellness, fitness, spa and beauty programmes designed by highly skilled wellness experts to create award-winning treatments for guests. Hence, spa-goers at ESPA at RWS will be treated to a completely immersive experience to revitalise their mind, body and soul.

Tangerine at ESPA is open daily for lunch and dinner from 10.00am to 10.00pm (last order at 9.30pm).

For reservations and enquiries, please call 6577 6688.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, the resort opened in January 2010. RWS is home to two mega attractions - the region's first-and-only Universal Studios theme park and the Marine Life Park, which comprises the S.E.A. Aquarium (one of the world's largest aquariums) and Adventure Cove Waterpark. Other attractions include a Maritime Experiential Museum, an award-winning destination spa, a casino, six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, and specialty retail outlets. The 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 four 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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DINING AT RESORTS WORLD SENTOSA

Within the span of four years, many of RWS restaurants have garnered multiple awards and climbed the ranks of notable restaurant guides. These include:

Best Dining Experience Award, Singapore Experience Awards 2014 - Joël Robuchon Restaurant
G Restaurant Award of Excellence 2014 - Joël Robuchon Restaurant and L'Atelier de Joël Robuchon
Bocuse d'Or Asia Pacific Competition 2014 (Second place) - Chef Yew Eng Tong, Ocean Restaurant by Cat Cora

Asiaone People's Choice Award 2013, Top 3 Hawkers - Malaysian Food Street Ah Mei Hokkien Prawn Mee

Asia's 50 Best Restaurants 2013 - L'Atelier de Joël Robuchon

MEDIA CONTACTS

Resorts World Sentosa

Lavinia Cheng / Danny Cham

Tel: + 65 6577 9725 / +65 6577 9758

Mobile: +65 9238 2962 / +65 9696 9128

lavinia.cheng@RWSentosa.com /

danny.cham@RWSentosa.com

ATE Integrated Communications (for Resorts World Sentosa)

Cheryl Ho / Charmaine Fong

Tel: +65 6592 0549 / +65 6592 0548

+65 9626 4989 / +65 8117 5016

cheryl.ho@ate.bz / charmaine@ate.bz

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The comforting **Asian Style Sea Bass and Salsa** dish features a lightly pan fried Sea Bass atop a bed of sautéed Napa cabbage, and is served with an Asian style salsa and lime chili sauce for a tangy, spicy surprise



Chef Kittichai's **Guilt-Free Chocolate Mousse** uses a 70 percent dark chocolate mousse concoction and melt-in-your-mouth silky bean curd, which is then dressed in a cherry sauce with blueberries rich in antioxidants. This gluten-free dessert is surprisingly low in sugar without compromising on flavour.

