

## press release

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### Resorts World Sentosa announces French Chef from Michelin-starred restaurant for second edition of 'Art at Curate' dining series

*French culinary heavyweight Chef Guy Martin, who helms the legendary Le Grand Véfour in Paris, will take diners on a Parisian rendezvous when he headlines CURATE in July*

**Singapore, 31 May 2016** – Hot on the heels of *Art at Curate's* debut installation in April, Resorts World Sentosa (RWS) is pleased to announce multi-award winning **French Chef, Guy Martin**, as the guest chef for the second edition of the dining series. The upcoming **Art at Curate** dining event will stage from **8 to 15 July 2016** at **CURATE**, Asia's first restaurant to be helmed by visiting Michelin chefs from around the world, located at RWS.

Born in 1957, Guy Martin is one of the most famous and prolific chefs in Paris today. Besides being the chef-owner of *Le Grand Véfour*, the oldest restaurant in Paris founded in 1784, he heads four other distinguished restaurants including *Le 68 Guy Martin* housed in the flagship Guerlain boutique on the Champs-Élysées, *Les Mutinés* at the luxurious The Brando resort in French Polynesia and a newly opened restaurant and Champagne bar, *I Love Paris*, situated in Paris' Charles de Gaulle Airport. He also orchestrates the cuisine at the renowned *Cristal Room* restaurant in the opulent Baccarat boutique and museum.

Most well-known for helming *Le Grand Véfour*, the acclaimed chef celebrates his 25th anniversary at the restaurant this year. Perfectly placed in the heart of Paris overlooking the lovely Palais Royal Gardens, *Le Grand Véfour* holds a special standing in the Parisian dining scene. Seen as a historic institution of French gastronomy, it has been frequented by the who's who of Parisian arts, literary and political society for more than two centuries, including Napoléon and Josephine Bonaparte, Victor Hugo, Colette and present day royalty. The French continues to hold the iconic restaurant in high regard today owing to the consummate talents of Chef Martin, who counts many French Presidents, Hollywood celebrities and legendary musicians as his guests.

Chef Martin sees himself as an artist at *Le Grand Véfour*. A self-taught chef who is as passionate about culinary art as fine art and music, his cooking is infused with poetry and creativity. Art plays such a significant role in his life that several of his dishes are inspired by regular visits to the Louvre. With more than 30 years of experience, his classic recipes are inventive with tasteful combinations and delicate flavours. Each meal at *Le Grand Véfour*, in which classical French cuisine is masterfully updated with a contemporary touch, evokes a sense of harmony between food and art.

*In partnership with*



*Robert Parker*  
WINE ADVOCATE

“Cooking knows no borders. I am looking forward to sharing my cuisine and passion for food with gourmands in Singapore. The menu that I will be presenting at *Art at Curate* will showcase my culinary philosophy of freshness, flavours, textures and authenticity,” said Chef Guy Martin.

Gourmands can look forward to savouring Chef Martin’s signature creations from *Le Grand Véfour* such as *Duck liver raviolis with truffles emulsion cream; Truffles parmentier of shredded oxtail; Veal filet rubbed with paprika, zucchinis cooked with capers and pine kernel, citronella tomato juice;* and his famous sweet *Artichoke “crème brûlée” topped with candied vegetables and bitter almonds sherbet.* He will also be presenting special creations for the season including *Lobster served warm, melting rhubarb, tomato with ginger; Turbot lacquered with poultry juice, poiré, cucumber and mango, cucumber emulsion juice;* and *Bresse chicken with truffles, crispy polenta, asparagus and chanterelles.*

RWS is the Title Partner of Michelin Guide Singapore, and is presenting *Art at Curate* in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate.

Two more editions of ***Art at Curate*** will be held from **16 to 25 September** and **4 to 11 November** this year, featuring Scandinavian and Spanish cuisines respectively by two soon-to-be-announced outstanding chefs from Michelin-starred restaurants. The visiting chefs will curate exclusive lunch and dinner menus at the restaurant. During each edition, the chefs will also collaborate with a RWS resident chef to create a signature menu that will be served at the restaurant before the next event. With wine authority Robert Parker Wine Advocate, whose team of wine reviewers will personally hand-pick the wine pairings for the meals, the event will exclusively import limited edition and top-rated wines from the most sought-after producers around the world.

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#### **Booking details:**

The second ***Art at Curate*** event will be held at ***CURATE*** located at Resorts World Sentosa (The Forum, Level 2) from **8 to 15 July 2016**. Prices range from **S\$240++** for a **four-course lunch** with wine pairing to **S\$400++** for an **eight-course dinner** with wine and Champagne pairing. For reservations, please visit <http://guide.michelin.sg>. **Early-bird booking** starts from **Monday, 13 June 2016** where **gourmands can book at the special prices of S\$220++** for the **four-course lunch** with wine pairing and **S\$360++** for the **eight-course dinner** with wine and Champagne pairing. **Public booking commences Monday, 20 June 2016**. Reservations are strictly required.

Diners can continue to savour Chef Martin’s signature dishes from **19 July 2016** in a special menu co-created with a resident chef. For reservations, please call **6577 7288** or email [curate@rwsentosa.com](mailto:curate@rwsentosa.com). Public who wish to receive latest updates on upcoming ***Art at Curate*** events can register at [www.rwsentosa.com/curate](http://www.rwsentosa.com/curate).

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## About Chef Guy Martin: “Cuisine inspired by fine art”



Born in 1957 in Bourg Saint Maurice, Guy Martin grew up in a family of epicureans. Educated, but with a sense of resistance towards the established order, Guy Martin chose to make cooking his profession and began his journey at a local pizzeria in 1976 when he was 19 years old. By chance, he bought the French classic cookbook “Gastronomie Pratique” authored by Ali-Bab. It was a revelation for the young man then, who would try out the 500 recipes in the book every night on his own. The talented self-taught chef joined *Relais & Châteaux* in 1981.

He worked for 3 years as the Chef de Cuisine at the *Château de Coudrée* on Lake Léman, before moving to the *Château de Divonne* where he became its executive chef at the age of 26 years old. That was where he attained his first Michelin star in 1985, and his second Michelin star in 1989.

In 1991, Chef Martin arrived at the historic *Le Grand Véfour*, property of the famous Chef Raymond Oliver from 1948 till 1983, followed by the Taittinger family and then an American investment group. Helming the kitchen of *Le Grand Véfour*, he obtained his third Michelin star in 2008, and cooked for many illustrious guests including former French Presidents, Sir Paul McCartney and Sharon Stone. He acquired the restaurant in 2011.

After more than 30 years of culinary inventiveness, Chef Martin’s cuisine is defined as modern, sensuous and bold with an emphasis on high quality fresh produce from various regions of France. A cuisine which associates pleasure and well-being, awakens the senses and creates emotions. As an art and music aficionado, he cites Jacques Offenbach, Mozart and Glenn Gould as sources of inspiration, who influence him to explore culinary boundaries as well as conceive new colours, flavours and presentations for his culinary creations.

The acclaimed chef has authored more than 20 cookbooks throughout his career, sharing hundreds of recipes in these tomes. Among his long list of cookbooks are the 636-page *L’Art de Guy Martin (2009)* and *Le Grand Véfour (2016)*, which features 56 signature recipes, the history of the restaurant and the Palais Royal. Having built a reputation as one of the best French chefs in the world, Chef Martin also hosted a TV programme, *Épicerie fine* which offers an in-depth look at how some of France’s best farmers produce their food, for two seasons of 35 episodes (2011). The programme was aired on TV5 Monde which reaches 144 million homes in Europe.

Chef Martin was decorated as an “Officer” of the Ordre de La Légion d’Honneur (National Order of the Legion of Honour by the French Government) in 2012 for his achievements.

## 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, RWS is home to key attractions including the region's first-and-only Universal Studios theme park, S.E.A. Aquarium (one of the world's largest aquariums), Adventure Cove Waterpark and Dolphin Island. 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 five 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](http://www.rwsentosa.com).

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## Editor's Note

Please use the following photo captions for visuals. High resolution photos can be downloaded from link: <https://app.box.com/s/po15m70dsfjiu710x45oxlkoosgi9yp8>



**CURATE** (above) is the latest addition to the RWS culinary experience that hosts visiting chefs from renowned Michelin-starred restaurants around the world to showcase their finest culinary creations. More photos available in the link provided.



**Le Grand Véfour signature dish:**  
**Ravioles de foie gras** (above)  
Duck liver raviolis, truffles emulsion cream



**Le Grand Véfour signature dish:**  
**Parmentier** (above)  
Truffles parmentier of shredded oxtail



**Chef Guy Martin's creation** (above):  
Lobster served warm, melting rhubarb, tomato with ginger