

press release

Resorts World Sentosa announces an Exciting Line-Up of Four Guest Chefs from overseas Michelin-starred restaurants for the Art at Curate 2017 dining series

Celebrated Chefs from Japan, Korea and Europe will star at CURATE, Asia's first Michelin showcase restaurant, throughout the year starting from February 2017

Singapore, 12 January 2017 – Resorts World Sentosa's (RWS) star-studded *Art at Curate* dining series will return in 2017 following its debut last year, with an exciting line-up of four celebrated chefs from Michelin-starred establishments abroad. Against a backdrop of increasing interest in Michelin dining in Singapore, *Art at Curate* aims to add vibrancy and diversity to Singapore's dining scene by bringing these dynamic culinary stars – who have been handpicked for their culinary creativity – to our shores in the New Year. **In 2017, *Art at Curate* will present guest chefs from Japan, Korea and Europe, over four editions in February, April, August and October.** Besides showcasing their own unique award-winning cuisine, each Michelin guest chef will also impress connoisseurs with new creations that are not available in their home restaurants for their menus at *Art at Curate*.

Art at Curate 2017 will be marked by a few firsts which make the dining series one that epicureans should not miss. The first edition will feature a **Sake Pairing menu** comprising highly coveted sakes that received 90 points and above in the first ever **Sake Ratings Guide** by the influential Robert Parker Wine Advocate. Recently released in August 2016, the guide had sparked skyrocketing demand for these top-rated sake labels which now can be savoured during the first edition of *Art at Curate 2017*. In addition, the upcoming third edition of *Art at Curate* in August 2017 will welcome the **very first Korean Michelin chef** in Singapore following the debut of the Michelin Guide Seoul in November 2016.

From **4 to 11 February 2017**, **Chef Masayasu Yonemura** of his own namesake restaurant, Michelin-starred Yonemura in Kyoto, Japan will kick-start the dining series. Described by a fellow Michelin Japanese chef as a “genius when it comes to combining ingredients from east and west”, he will be designing an inspired menu for *Art at Curate* that is characteristic of his innovative Japanese-French cuisine. **Chef Yonemura’s menu will also be specially paired with sakes handpicked by wine critic Mr. Hao Liwen himself who penned Robert Parker Wine Advocate’s Sake report.** Please see the culinary highlights of Chef Yonemura at [Annex](#).

Chef Yonemura opened his first eponymous restaurant at the age of 30 in 1993 after working in one of Kyoto's leading French restaurants for 10 years. Restaurant Yonemura became famous not long after it opened, and its success led Chef Yonemura to open a Tokyo branch in 2004. When the Michelin Guide Tokyo and Michelin Guide Kyoto launched in 2008 and 2010 respectively, Yonemura in both cities were honoured with One Michelin Star each and they continued to be recognised in both guides each year ever since.

In partnership with



The second edition of *Art at Curate* in 2017 will be helmed by an acclaimed international guest chef who will be announced in due course. The third installment of *Art at Curate* from **16 to 23 August 2017** will be headlined by **Chef Kang Min Goo** from Mingles in Seoul who recently received a Michelin Star in the inaugural Michelin Guide Seoul, Korea just in November 2016. The young chef who is only in his early 30s, is already well-known for his unique contemporary fine-dining Korean cuisine that pay homage to Korea's culinary heritage.

The fourth edition of *Art at Curate* in 2017 will bring one of the hottest chefs in Belgium to Singapore. From **5 to 12 October 2017**, **Chef Alexandre Dionisio** from the stunning Two Michelin-starred La Villa in the Sky in Brussels will be showcasing his contemporary European cuisine here. His expertly crafted dishes are refined and inspired, revealing influences from his Spanish origins.

The pioneering *Art at Curate* series at RWS has provided a first-ever dedicated platform in Asia for celebrated overseas Michelin guest chefs to showcase their diverse award-winning cuisines in Singapore, as well as for epicureans to enjoy new and exciting dining experiences by the top names in the international culinary world throughout the year. The quarterly series are held at **CURATE**, Asia's first restaurant to be helmed by visiting Michelin chefs from around the world, located at RWS.

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. The brand new line-up of guest chefs in 2017 promises to transport new gastronomic experiences to Singapore.

For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. Public who wish to receive latest updates on upcoming *Art at Curate* events can register at www.rwsentosa.com/curate.

- Ends -

Booking details:

The first edition of *Art at Curate 2017* featuring One Michelin-starred Chef Masayasu Yonemura will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **4 to 11 February 2017**. Prices range from **S\$180++** for a **five-course lunch** with sake pairing to **S\$380++** for a **nine-course dinner** with sake pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. Public **early-bird booking** is available till **20 January 2017** where gourmands can book at the special prices of **S\$160++** for the **five-course lunch** with sake pairing and **S\$360++** for the **nine-course dinner** with sake pairing. Reservations are strictly required.

Profile of Chef Masayasu Yonemura

Chef-owner of Yonemura, Kyoto, Japan (One Michelin Star)



Born in Kyoto, Japan, Chef Yonemura is known for his innovative Japanese-French fusion cuisine which he terms “Yonemura-style”.

While he did not attend culinary school, he began working at Okumura, an upscale French restaurant in Kyoto in 1983 at the age of 20. This was where he received his culinary training and became exposed to global culinary trends and ideas over the course of ten years. In 1993, Chef Yonemura ventured out to open his namesake restaurant, “Yonemura”, in Kyoto at the age of 30 and developed his signature “Yonemura-style”. With the success of his first restaurant, he opened a second outlet in Tokyo in 2004.

Chef Yonemura masterfully blends Japanese and Western ingredients and techniques to create exquisite and refined contemporary dishes. His unique cuisine style, exacting standards and non-compromising approach to using only ingredients of the highest quality subsequently earned his two restaurants recognition in the Michelin Guide Tokyo and Michelin Guide Kyoto; both restaurants have been consistently honoured with One Michelin Star since the guides were first published in 2008 and 2010 respectively.

In 2010, Chef Yonemura’s culinary talents took to the skies when he collaborated with All Nippon Airways to develop the menu for business class passengers. He remains as the airline’s “Connoisseur” partner to date.

Chef Yonemura also frequently travels around the world to present his ideas and to showcase his cuisine at international gourmet events. These include the Culinary Institute of America’s Worlds of Flavor International Conference & Festival in 2010 and 2013 and the St. Moritz Gourmet Festival: ‘Yosoko Japan’ in 2016.

Profile of Hao Liwen

Sake Reviewer for Robert Parker Wine Advocate



Born in Xi'An and raised in Shanghai, China, Liwen started his career as a marketer in multinational companies. His first wine job was working for ASC, the biggest wine importer in China, from 2004. During his eight-year period with the company, Liwen's role ranged from marketing officer to a wine educator and writer. From 2009, Liwen has starred in the Chinese wine education video "Wine Connoisseur", to bring the wine knowledge to audiences in a fun way. Today the series of his videos has more than one million viewers and is posted on China's most popular video websites. In 2012, he worked as the Editor-in-Chief for WinePress magazine, one of the most influential wine magazines in China. In 2014, Liwen founded his own wine education school, and assumed the role of Brand Ambassador for Decanter Shanghai Fine Wine Encounter. In 2010, together with Chantal Chi, he wrote his first book, "Whys in Wine", sharing the answers for the most common questions Chinese wine drinkers have. At the beginning of 2014, his second book, "The Footprints in the Vineyards", was launched in China.

ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated 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.



ABOUT CURATE

CURATE, the latest addition to the Resorts World Sentosa (RWS) culinary experience, provides a perennial stage exclusively for visiting Michelin chefs from around the world to showcase their finest culinary creations. It is Asia's first restaurant, located at RWS, dedicated to showcasing the Michelin star experience. Organised in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate since 2016, the *Art at Curate* 2017 dining series will feature four guest chefs from Michelin-starred restaurants in Asia and Europe. The gastronomic experience at CURATE is further complemented by an extraordinary wine cellar that houses a prized collection of 365 highly rated labels. For more information, please visit www.rwsentosa.com/curate.

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EDITORS' NOTE

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

Culinary Highlights by Chef Masayasu Yonemura:

Beef Stew with Croquette (above)



Lobster Bouillabaisse (above)



Tilefish Meunière, Roast Pork and Grilled Turnip with Red Wine, Yuzu Pepper and White Sauce
(above)



Wagyu Tenderloin with Japanese 'Natto' Sauce
(above)



Champagne Strawberry Sorbet (above)



CURATE, which debuted in April 2016, complements the diversity of cuisines offered by the four Michelin-starred restaurants housed in RWS.