

press release

CURATE at Resorts World Sentosa Welcomes Chef de Cuisine Benjamin Halat

A new entrant to the Singapore culinary scene, Halat helms CURATE's kitchen and presents new inventive dinner menus at the restaurant reflective of his culinary prowess



Chef Benjamin Halat announces his arrival in Singapore with innovative creations at CURATE (left), *Soufflated Farm Egg with Truffle Caviar and Spinach* (centre), and *Brin D'Amour Cheese with Tomato Jam, Pickled Vegetables and Morel Soil* are some of the representative dishes of his culinary finesse.

Singapore, 23 March 2017 – CURATE at Resorts World Sentosa is pleased to announce the appointment of Benjamin Halat as its Chef de Cuisine. German-born Chef Halat, who has just newly arrived in Singapore, is armed with considerable experience from working in Michelin-starred restaurants and luxury hotels in Germany, Switzerland and Malaysia. He heads the kitchen at CURATE, introducing an exciting new culinary direction that is bold, adventurous and cutting-edge as contemporary classics are given fresh, imaginative and unexpected interpretations, bound to win over many epicureans here and in the region.

The 31-year-old chef immersed himself in the culinary world from the young age of 17 when he embarked on a professional apprenticeship with Hotel Königshof Munich which is home to a Michelin-starred restaurant. With a combination of diligence and talent, he quickly rose through the ranks in the kitchens of several other distinguished fine-dining establishments. These include Arabella Sheraton Grand Hotel; Two Michelin-starred Restaurant Dallmayr in Munich; Grand Hotel Bellevue in Gstaad, Switzerland with a Michelin-starred restaurant, Leonard's; Mandarin Oriental Munich as Sous Chef; and most recently Mandarin Oriental Kuala Lumpur as its Chef de Cuisine.

Chef Halat, who has trained intensively with and collaborated with many celebrated chefs for over a decade, has developed a high level of mastery of both traditional and contemporary European cuisines.

He was personally mentored by Two-Michelin Star Chef Diethard Urbansky while working at Restaurant Dallmayr in Munich where he developed his strong foundations and honed his culinary finesse. His background has shaped in him a strong passion for his craft, an unwavering dedication to the highest standards of culinary excellence, as well as the innovative spirit to challenge culinary boundaries and devise new dishes. He relishes the creative process of experimenting with eastern and western ingredients, combining various flavours and textures to come up with unique, modern gastronomic delights.

The new menus that he has created for CURATE are a culmination of his strong grasp of classic and avant garde culinary techniques as well as his experiences in Europe and Asia. His creations are contemporary, freely mixing influences and ingredients from East and West, and unbridled by the need to deliver a certain cuisine style. Each of his dish is composed of a complex mix of different elements which comes together to form an enchanting piece of culinary art that delivers endless surprises to the taste buds. His cuisine also reflects his deep fascination in achieving an unforgettable umami flavour in his dishes by deploying Japanese ingredients such as miso, nori, nuka and mirin to bring forth this intriguing fifth taste. Chef Halat has also developed his own in-house technique of dry-aging beef using kombu seaweed, instead of conventional air ventilation, which has produced impeccable tenderness and excellent depth of flavour in his *Wagyu Tenderloin*, one of his standout main courses.

His new 5-course and 8-course dinner menus are inventive collections of deliciously sophisticated dishes. They both start with an exciting succession of six amuse bouches that are bound to be conversation starters. Each of the hors d'oeuvres is an exquisite surprise that will pique your senses and awaken your palate, such as the sweet pink-hued *Champagne Ama Ebi with Wasabi*; the crispy sweet-smoky petit *Chorizo Madeleine with Salted Lemon*; and the Japanese-inspired *Tuna-Nori Stone* that looks deceptively like a pebble as it sits camouflaged amidst a bed of stones in a picture of zen.

Highlights in the **5-course dinner menu (S\$158++ per person)** include fascinating creations like the ***Foie Gras Gâteau with Red Port Wine Jelly and Szechuan Pepper Brioche*** where the foie gras terrine is shaped like a slice of cake complete with 'frosting'. The ***Boston Lobster in a Tomato, Ginger, and Coconut Broth***, rich with Asian influences, is deeply aromatic and enjoyable with its distinct Thai notes. The ***Wagyu Tenderloin with Potato Churros and Bergamot Jus*** is Chef Halat's take on the traditional steak and frites where the tender, juicy beef is dry-aged in-house with Japanese kombu which lends exceptional flavours to a classic dish. The beef is further lifted by the light, citrusy flavours of bergamot and accompanied by the crisp pastry snack dusted in tasty garlic powder.

His **8-course dinner menu (S\$198++ per person)** comprises an entirely different repertoire of culinary surprises including ***Langoustine on Sea Salt with Broccoli, Ginger and Miso Hollandaise***. Baked on sea salt, the succulent langoustine is infused with the salt's minerality and accentuated by the delightfully creamy sauce. The ***Soufflated Farm Egg with Truffle Caviar and Spinach*** is a perfectly poached egg swathed in fluffy soufflé-like egg white and finished with a light parmesan foam. Other highlights include the ***Pan-Seared Hokkaido Scallop with Gula Melaka, Pork Crunch and Celery***; and ***Imperial Pigeon Breast encrusted with Hazelnuts, with Beetroot and Mandarin Orange on the side***. A noteworthy penultimate dish before dessert arrives is the ***Brin D'Amour Cheese with Tomato Jam, Pickled Vegetables and Morel Soil***, a deconstructed cheese course with the assertive umami of tomato reduction that is delightfully assembled to look like a garden from one's childhood fairy tale. Dessert is ***Coconut Espuma with Passion***

Fruit Sherbet and Sago Puff, a light and heavenly finishing touch reminiscent of swaying palm trees on a day out at the beach.

Both dinner menus feature the irresistible ***Snickers 2017*** – Chef Halat’s interpretation of the popular American chocolate bar – that magically combines melt-in-your-mouth hazelnut gianduja milk chocolate with lots of crunchy roasted peanuts, guaranteed to send chocolate lovers to cloud nine. Just as you think dinner is completed, the kitchen takes you on another crescendo with equally exciting petits fours such as the attention-grabbing *Dark Chocolate Cigar* infused in Cuban cigar smoke; and *Granny Smith Apple Ice Cream Pralines*.

The new CURATE menus crafted by Chef Halat promise inventive creations which challenge, tease and cajole your senses – executed from a foundation of deep knowledge, inspired by a boundless curiosity about the world. Benjamin Halat curates the best of the culinary arts and nature to bring you a truly unforgettable dining experience.

At CURATE, which is dedicated to showcasing the Michelin Star experience, Chef Halat will also be cooking alongside visiting overseas guest chefs from Michelin-starred restaurants in the popular quarterly editions of the *Art at Curate* dining series.

CURATE is located on Level 1 of The Forum at Resorts World Sentosa. The restaurant is open for dinner from Tuesday to Saturday, 6.30pm to 10.30pm. For reservations, please call **+65 6577 7288** or email curate@RWSentosa.com.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium 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 six 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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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

Note to Editors

1. High resolution photos can be downloaded from link: <https://app.box.com/v/CURATE-BenjaminHalat>
2. All photos are to be attributed to: *Resorts World Sentosa*