

press release



Popular local twin starlets, Jayley and Hayley Woo, starring in **CHEF: Bibimbap vs Chilli Crab**, a brand-new original production of RWS

- ***CHEF: Bibimbap vs Chilli Crab* marks the first ever collaboration between RWS and one of South Korea's most prolific creative talents Choi Chul Ki**
- ***New genre of language-agnostic comedy theatre will engage all five senses where non-verbal cues and effects come together in powerful way to tell the story of the wonders and joy of cooking***
- ***RWS creates special pastry snack – Chilli Crab Tart – for audiences to enjoy during performance***

SINGAPORE, 13 April 2017 – Korean pop culture fever will sweep into Resorts World Theatre this June, sizzling up the stage with Resorts World Sentosa's (RWS) brand new original mid-year blockbuster theatrical production, **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹). In the siblings' first ever stage collaboration, celebrity twin sisters – **Jayley** (胡佳琪) and **Hayley Woo** (胡佳懿) – rising starlets dubbed the next big thing in Singapore's entertainment scene will be performing in the same project together. Joining them in this exciting Singapore-South Korea collaboration are the talents of the who's who in the South Korean performing arts circle. Given a refreshing Singapore spin, this language-agnostic comedic live show also heralds RWS's first collaboration with Persona Inc., a leading South Korean production company helmed by **Choi Chul Ki** (崔喆基), an acclaimed director and one of the leading creative talents in South Korea. Chul Ki is also the executive director for **CHEF: Bibimbap vs Chilli Crab**.

CHEF: Bibimbap vs Chilli Crab is a new adaptation of action-comedy musical **CHEF** which has taken the world by storm with its string of sold-out shows globally. Directed by Chul Ki in his latest theatrical foray, **CHEF: Bibimbap vs Chilli Crab** is a non-verbal live theatrical performance that deliciously blends drama, action and music with a celebration of food as its centrepiece. With energetic beat-boxing and rousing acappella, the outrageous kitchen drama will provide audiences a fully immersive theatrical experience that engages all five senses, complete with madcap humour, animated music, b-boying, acrobatics and martial arts.

Having the stage creatively transformed into a kitchen, **CHEF: Bibimbap vs Chilli Crab** pits two teams of chefs against each other as they dish up cuisines of different countries, culminating in a final

showdown between the rival head chefs who will compete in a cook-off to unveil the pride of their respective signature dishes: *Chilli Crab* and *Bibimbap*!

“*Hallyu* or the Korean cultural wave has gained much popularity and following globally including Singapore and around Southeast Asia. Besides, Singapore is well-known for its diverse food culture and world-renowned delicacies. By combining these two powerful ingredients in this world-class production, we have a very compelling and unprecedented theatrical showcase that will be part of the audience’s memorable experience at Asia’s premium lifestyle destination resort.

“Introducing top quality, world-class and new-to-market show concepts in Singapore has always been our entertainment strategy. RWS will once again transform a box-office hit into a brand-new comedic theatrical production with a distinct Singaporean flavour that will bring much laughter to everyone in the family. Being a unique non-verbal performance free of any language barrier, this will be a most extraordinary production that can appeal to all audiences from anywhere. We invite everyone to join us for this theatrical experience that promises to surprise, tease and titillate all senses, and make them very hungry at the same time,” said Mr Khoo Shao Tze, Vice President for Entertainment, RWS (圣淘沙名胜世界娱乐统筹副总裁, 邱韶智).

Mr Choi Chul Ki, the pioneer of “eat-ertainment”

Hailed as the pioneer of “eat-ertainment” and language-agnostic live show concepts, Chul Ki is the original creator of the first non-verbal top-rated musical, **NANTA**, from South Korea. Always at the forefront of cutting-edge and experimental theatrical styles, Chul-Ki has gone on to craft and produce other critically acclaimed show extravaganzas including **BEAT**, **JUMP** and **CHEF**. With **CHEF**, apart from incorporating the indigenous Korean food culture into a live show, Chul Ki also aims to demonstrate the spirit of mixing and harmony in *Bibimbap*, the national Korean dish, through “eat-ertainment”.

Since its first show in 2009, **CHEF**, regarded as the most delicious performance in the world, has played to audiences across the world including Indonesia, South Korea and Scotland. **The Evening News**, UK, described the live show as “A blend of anarchic comedy and visual delight!” while **Metro**, UK, raved, “A delicious confection!”

Audiences invited on stage to interact with the talented cast

Not only will the audience have the chance to go on-stage to interact with the amazing cast and be part of the unfolding story, they will also be actively engaged in deciding the winner between the *Red Chef* and the *Green Chef* in their final culinary battle, adding more spice and spontaneity to the live theatrics.

Jayley and her twin celebrity starlet sister, Hayley Woo, will take turns to perform the role of the adorable and effervescent **Cutie Chef** – a soprano with multiple characters, during the show run. “It’s really an honour to be able to work with top notch performers as well as a director from South Korea. I’m psyched to begin training with them and to absorb everything I can within the upcoming month! I can’t wait to share what I’ve learnt and I know I’ll definitely enjoy every moment of it”, said Jayley, a popular Mediacorp performing artist, on her involvement in **CHEF: Bibimbap vs Chilli Crab**.

Sharing the excitement of her sister and soon-to-be co-star, Hayley stated: “It’s really a dream come true for us sisters, to be able to be part of a theatrical production like this. We have been dreaming about wanting to train in Korea even before the KPOP wave hit Singapore. Knowing how high the

standards are for one to make it in the Korean entertainment industry, I'm really looking forward to the training there. This is such an amazing chance for the both of us, I'm truly honoured and blessed."

Joining the colourful cast are other equally outrageous, hyperbolic and madcap chef personalities such as the pugilistic **Green Chef** played by Woo Young Wook (禹泳旭), the curvaceous **Sexy Chef** played by Ko Eun Hee (高恩熙), and hunky **Iron Chef** played by Lee Sung Min (李聖敏).

CHEF: Bibimbap vs Chilli Crab is set to bowl Singapore over, only at Resorts World Theatre (名胜世界剧场) from Saturday, 10 June 2017 to Saturday, 22 July 2017 for a total of 32 shows. Tickets are now on sale.

Savour chilli crab tarts during the performance!

Lifting the concept of eat-ertainment to a new high, award-winning RWS Executive Pastry Chef Kenny Kong (圣淘沙名胜世界行政糕点主厨江定佳), who is also the President of the Singapore Pastry Alliance (新加坡烘焙联盟主席), has specially created a new pastry snack for the global premiere of **CHEF: Bibimbap vs Chilli Crab**. In a divine stroke of genius, Chef Kong has created the distinctive *Chilli Crab Tart* – a heavenly delectable tart topped with a succulent Singapore chilli crab filling that will tickle audiences' taste buds further. This mouth-watering pastry can be purchased at Resorts World Theatre's food and beverage counter during the weekends. Guests who purchase the weekend VIP category S\$118 tickets and Category One S\$98 tickets will each receive a complimentary *Chilli Crab Tart* and a can of *Coke*.

- WHAT:** **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹)
(<http://www.rwsentosa.com/chef>)
- WHEN:** **Global premiere on 10 June 2017 (Saturday) and running till 22 July 2017 on selected nights at 8pm and selected weekends' matinees at 2pm**
- DURATION:** 75 minutes (no intermission)
- WHERE:** Resorts World Theatre, Resorts World Sentosa
- TICKETS:** Tickets are priced at S\$38, S\$48, S\$78 and S\$98. Prices exclude SISTIC booking fees and handling charges. Tickets can be purchased via: (65) 6348 5555 | www.sistic.com.sg | Resorts World Theatre Box Office

- Ends -

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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EDITORS' NOTES

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <https://app.box.com/v/ChefSG>.
3. All photos, unless indicated, are to be attributed to: *Resorts World Sentosa*
4. A video of the performance highlight by the principal cast performed at the media conference can be downloaded from link: <https://app.box.com/s/uhrantf9w6ylmhejohwokil39nhf6pah> for your publication.



CHEF: Bibimbap vs Chilli Crab (厨神: 韩国拌饭决战辣椒螃蟹), a Resorts World Sentosa's original and innovative non-verbal theatrical production, will make its global debut at Resorts World Theatre in Singapore on 10 June 2017, Saturday, and run till 22 July 2017, Saturday.



Pioneer of “eat-ertainment”, the talented Mr Choi Chul Ki (崔喆基), is the executive director of ***CHEF: Bibimbap vs Chilli Crab*** (厨神: 韩国拌饭决战辣椒螃蟹), a Resorts World Sentosa's original and innovative non-verbal theatrical production that will make its global debut at Resorts World Theatre in Singapore on 10 June 2017, Saturday, and run till 22 July 2017, Saturday. Photo credit: Persona Inc.



Jayley Woo (胡佳琪), a popular Mediacorp performing artist, plays the *Cutie Chef* in **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹), a comedic non-verbal live theatrical performance that will make its global premiere at Resorts World Sentosa's Resorts World Theatre in Singapore on 10 June 2017, Saturday, and run till 22 July 2017, Saturday.



Hayley Woo (胡佳嬿), a well-followed local Singaporean performing artist, plays the *Cutie Chef* in **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹), a comedic non-verbal live theatrical performance that will make its global premiere at Resorts World Sentosa's Resorts World Theatre in Singapore on 10 June 2017, Saturday, and run till 22 July 2017, Saturday.



From left: *Green Chef* played by Woo Young Wook (禹泳旭), *Cutie Chef* played by Jayley Woo (胡佳琪), executive director Mr Choi Chul Ki (崔喆基), *Cutie Chef* played by Hayley Woo (胡佳嬿), and *Sexy Chef* played by Ko Yea Ju (高恩熙), fronted the media conference of **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹), a Resorts World Sentosa's original and innovative non-verbal theatrical production that will make its global debut at Resorts World Theatre in Singapore on 10 June 2017, Saturday, and run till 22 July 2017, Saturday.



The *Chilli Crab Tart* – offered as a ‘food’ merchandise to celebrate Resorts World Sentosa’s (RWS) latest theatrical production, **CHEF: Bibimbap vs Chilli Crab** (厨神: 韩国拌饭决战辣椒螃蟹) – is a special recipe by RWS Executive Pastry Chef Kenny Kong (圣淘沙名胜世界行政糕点主厨江定佳) using fresh crab meat and an aromatic blend of spices including curry leaves and salted egg yolk.

