

THE *Great* FOOD FESTIVAL



Ben Spalding



Michael Michaelidis



Julián Ángel

‘The GREAT Food Festival’ to Debut in September:

First-time collaboration between Resorts World Sentosa and Savour Events will curate the pinnacle of all food festivals in Singapore

- ***30 celebrity and award-winning chefs and restaurants will present dishes at accessible prices.***
- ***Multi-tiered and variety of experiences will appeal to both local and overseas gourmands.***
- ***Early bird tickets are now on sale till 23 July 2017.***

Singapore, 6 July 2017 – Food lovers from Singapore and around the region now have a great reason to be in the Lion City this September with the launch of the country’s biggest gourmet and lifestyle event to be staged in one integrated venue. Singapore’s inaugural **‘The GREAT Food Festival’** is a collaboration between Asia’s award-winning premium lifestyle destination resort, **Resorts World Sentosa (RWS)** – known for presenting a multitude of outstanding culinary experiences and the single dining destination in Singapore with the most number of Michelin stars – and international gourmet festival curators, **Savour Events** – recognised for their flagship festival brand SAVOUR. This brand new collaboration combines the strengths and expertise of both companies to create Singapore’s most ambitious and wide-ranging food festival to date.

'The GREAT Food Festival' will be held over four days from **21 to 24 September 2017** at **Resorts World Sentosa**. The festival will feature the biggest collection of international culinary stars from around the world with a total of 30 top names, including a team of RWS celebrity chefs coming together for the first time, showcasing their masterpieces at various venues across RWS of over 215,000 square feet, or roughly the equivalent area of the Singapore Padang.

Senior Vice President of Hospitality at RWS, Mr Yim Choong Hing said: "Resorts World Sentosa takes pride in delivering unique dining experiences and events. Our excellent variety of dining choices – from Malaysian Food Street to our exciting collection of celebrity and multi-star Michelin restaurants – have been very popular with food lovers. Complementing our own signature events such as the exclusive Art at Curate dining series and RWS Street Eats, we are bringing something new and noteworthy to the table with 'The GREAT Food Festival'. This will be the biggest gourmet event to be held at RWS and the largest in Singapore, setting a new benchmark for food festivals in Asia."

Collaboration partner, Savour Events, is no stranger to organising large-scale food festivals, having taken its SAVOUR brand to six overseas cities in the last two years. "We are excited for this great opportunity to join hands with Resorts World Sentosa to build the pinnacle of food festivals in Singapore, in terms of size and range of experiences", said Mr Darren Chen, Executive Director of Savour Events. "We share a common vision to curate one-of-a-kind gourmet experiences through 'The GREAT Food Festival' which will reinforce Singapore's reputation as the city of choice for dining in the region."

'The GREAT Food Festival' (TGFF) will present an enticing mix of culinary experiences. Grouped into five segments – 'Star Chef Arena', 'Heritage Lane', 'Rollin' Sweet Times', 'Feast of Kings' and 'Connoisseur Collection', visitors can taste specially created dishes at a gourmet arena by star chefs; discover heritage-inspired bites from more than 10 countries; be awed by the most breath-taking spread of desserts and pastries in Asia; learn cooking techniques from live demo sessions and get hands-on in baking masterclasses; partake in an extravagant and exclusive medieval banquet; and indulge in sensational 4-hands dinners by award-winning chefs.

Star Chef Arena

Take your tastebuds on the ultimate culinary journey! Choose from over 50 dishes carefully curated by your favourite Michelin-starred chefs and award-winning restaurants from around the world. The celebrated chefs converging at TGFF's Star Chef Arena include **Enrico and Roberto Cerea** (Italy) from the Three Michelin-starred Da Vittorio who are the names behind RWS' Fratelli; **Cat Cora** (USA), the first and only female Iron Chef on Food Network's Iron Chef America who fronts RWS' Ocean Restaurant by Cat Cora; **Scott Webster** (Australia) of Michelin-starred Osia Steak and Seafood Grill at RWS; **Hal Yamashita** (Japan) who is known for his nouvelle Japanese creations and headlines RWS' Syun; **Masayasu Yonemura** (Japan), chef-owner of contemporary Japanese-French Michelin-starred Restaurant Yonemura in Kyoto and Tokyo; TV personality **Ian Kittichai** (Thailand) of Iron Chef Thailand fame who helms RWS' Tangerine; Singapore's popular homegrown celebrity chef **Sam Leong** (Singapore) who spearheads RWS' Forest 森; resident chefs **Michael Michaelidis** of famed Joël Robuchon Restaurant at RWS, Singapore's only dining establishment that has been awarded Three Michelin Stars for two consecutive years, and **Lorenz Hoja** of

Two Michelin-starred L'Atelier de Joël Robuchon at RWS; "father of fusion" **Susur Lee** (Canada) of Tung Lok Heen at RWS; **Florian Favario** – Eric Frechon's protégé from Michelin-starred Céleste at The Lanesborough in London (UK); **Ben Spalding** (UK), an alumnus of The Fat Duck and L'Enclume and one of London's most innovative young chefs today; **Emma Bengtsson** (USA) from Two Michelin-starred Aquavit in New York, the first ever Swedish female chef to run a two-star kitchen in the U.S.; and **Kristen Kish** (USA), winner of Bravo's Top Chef Season 10. The Star Chef Arena is for ticket-holders only. Dishes start from just S\$10.

Heritage Lane

From Spain to Thailand, to Mexico to Italy and Indonesia – immerse yourself in the culinary cultures of the world, with a selection of over 50 heritage-inspired dishes by an array of award-winning chefs, using family recipes and cooking methods passed down for generations. The featured chefs are some of the most talented in Singapore, including **Eugenia Ong** of Table@7, **Han Li Guang** of Michelin-starred Labyrinth, **Jordi Noguera** of FOC Sentosa, and **Stephan Zoisl** of Chef's Table by Chef Stephan. The Heritage Lane is available for public access. Dishes start from just S\$6.

Rollin' Sweet Times

Don't let the name deceive you – this is Asia's largest consumer dessert and pastry showcase, with over 300 delectable creations to be tried or taken home. Rub shoulders with the trendiest bakers and dessert chefs from around the world and pick up tricks of the trade at free masterclasses. Join Instagram star bakers **Julián Ángel** and **Clifford Luu** at our specially created garden-inspired studio which will showcase their expertise in making the most vibrant, out of this world and picture-perfect cakes!

Rollin' Sweet Times is for ticket-holders only. Desserts start from just S\$4.

Feast of Kings

Join Michelin-starred chefs and dine like the Kings and Lords of yesteryear, in a one-of-a-kind dining experience like no other. Seats to the Feast of Kings are limited. Register your interest at www.tgff.com.sg.

Connoisseur Collection

Connoisseur Collection is a sensational series of 4-hands dinners taking place on 25 and 26 September where award-winning chefs from the Star Chef Arena meet the accomplished Resident Chefs of RWS in a rare team-up. Savour the extraordinary creations and unique dining experiences produced by the ultimate collaborations between **Ben Spalding X Benjamin Halat at CURATE**; **Kristen Kish X Cat Cora at Ocean Restaurant by Cat Cora** and **Florian Favario X Scott Webster at Osia Steak and Seafood Grill**.

Limited seats are available for these exclusive menus. Tickets will be open for sale at a later date. Register your interest at www.tgff.com.sg.

Ticketing

Book your TGFF tickets from now till 23 July to enjoy the **10% early bird discount**. **RWS Invites members will enjoy 15% off**. The **TGFF Experience Pack** at S\$78 includes S\$35 TGFF credits at Star Chef Arena, S\$10 TGFF credits at Rollin' Sweet Times, a goodie bag worth S\$44.90, **complimentary full-day parking**, plus all-day access to the Celebrity Chef Auditorium for live demo sessions. TGFF credits can be used for food purchase. For more information, visit TGFF's website at www.tgff.com.sg.

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 SAVOUR EVENTS PRIVATE LIMITED

Savour Events (SEPL) is one of the world's premier curator of F&B and lifestyle experiences. SEPL's brands are present in 7 major Asian cities, where we push through boundaries in the culinary world with innovative products that bring value to communities. SEPL's SAVOUR Festivals remains a unique concept in Asia, reaching over 500,000 fans in the past 5 years. SEPL's pop-up restaurant concepts, such as 4XFOUR, and dining programmes, such as \$100Gourmet, continue to set the standard for dining experiences, benefiting some of the world's most prestigious companies and their customers. SEPL continues to expand its presence across Asia and leverages its relationships with leading lights in the F&B industry to bring the culinary world's best and trendiest to its attendees.

For more information, please visit www.savour.online

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EDITORS' NOTE

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from this link: <https://app.box.com/v/TGFF>
3. All photos are to be attributed to: *Resorts World Sentosa*



L'Atelier de Joël Robuchon: Crispy fried langoustine with basil pistou and bitter greens (above)



L'Atelier de Joël Robuchon: Foie gras custard with port wine and parmesan foam (above)



CURATE: Truffle potato foam (above)



Ocean Restaurant by Cat Cora: Korean Galbijjim inspired 24 hours braised short ribs with pommery mashed potato and shiso oil (above)



Osia Steak and Seafood Grill: Fried Irish oyster, lychee martini, sea water foam, salicornia (above)



Tangerine: Torched tiger prawn, puffed rice, green mango, Thai red curry espuma (above)

