

## press release

### Joël Robuchon Restaurant and L'Atelier de Joël Robuchon Singapore Welcome New Head Chefs

*Culinary legend Mr Joël Robuchon introduces his two new Singapore Head Chefs at Resorts World Sentosa*



From left to right: Kim Joinié-Maurin, Mr. Joël Robuchon and Vianney Massot at L'Atelier de Joël Robuchon, Resorts World Sentosa

**SINGAPORE, 9 November 2017** – Master of French gastronomy and the world's most starred chef Joël Robuchon introduces his two new head chefs at Joël Robuchon Restaurant and L'Atelier de Joël Robuchon at Resorts World Sentosa (RWS) today, turning the page to a new and exciting chapter for both Michelin-starred restaurants. Arriving from New York after opening L'Atelier de Joël Robuchon and Le Bar de Joël Robuchon on November 1 in Manhattan, Mr. Robuchon is at RWS for a week to helm the kitchen for dinner events and personally cook for guests.

The newly-appointed head chefs are 35-year-old **Kim Joinié-Maurin** and 26-year-old **Vianney Massot** who will lead the culinary teams at Joël Robuchon Restaurant and L'Atelier de Joël Robuchon in RWS respectively. Both chefs are young, gifted culinary talents who have trained internationally at Mr. Robuchon's restaurants around the globe. Chef Joinié-Maurin joined the Robuchon family in 2006, while Chef Massot joined in 2009. Imbued by Mr. Robuchon's exceptional spirit and artistry,

the two chefs will be offering guests the acclaimed French nouvelle cuisine of Mr. Robuchon at both Michelin-decorated restaurants.

The appointments of Chef Joinié-Maurin and Chef Massot to helm both restaurants also reflect Mr. Robuchon's commitment to nurturing a new generation of chefs and his belief in leadership succession for the Joël Robuchon group.

Kim Joinié-Maurin, Chef de Cuisine of Joël Robuchon Restaurant said: "I have learnt a lot from Mr. Robuchon and my colleagues at the Joël Robuchon restaurants in Las Vegas and Singapore over the past 11 years. Having been in Singapore since 2011, I am excited at taking on the role of Chef de Cuisine in a country that I love and a restaurant that is very close to my heart. I am deeply appreciative of the confidence that management has in me to deliver the outstanding and quintessential Joël Robuchon experience that has amazed diners across the world."

Vianney Massot, Chef de Cuisine of L'Atelier de Joël Robuchon said: "I am looking forward to contributing to the excellent culinary team here in Singapore. As I was here in 2011 to support the opening of the RWS restaurants, it feels wonderful to return to a familiar place. I will endeavor to delight guests with the renowned theatrical dining experience and interactive open-kitchen concept that is signature of L'Atelier de Joël Robuchon."

"I have full confidence in Chef Joinié-Maurin and Chef Massot in taking both restaurants to new and greater culinary heights. Both are among the best and most promising talents in my international team who are more than able to carry on the success and astound diners with our distinguished cuisine which many around the world have fallen in love with," said Mr Joël Robuchon, chef and founder of the Joël Robuchon group of restaurants.

Joël Robuchon Restaurant and L'Atelier de Joël Robuchon are located on Level 1, Hotel Michael in Resorts World Sentosa. For reservations, please call **(65) 6577 7888** or email [Robuchon@RWSentosa.com](mailto:Robuchon@RWSentosa.com).

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### **Profile of Kim Joinié-Maurin**

#### **Chef de Cuisine, Joël Robuchon Restaurant (Three Michelin Stars), Resorts World Sentosa**

Born and raised in Southwest of France, Kim Joinié-Maurin devoted himself to the culinary world of French fine-dining from the age of 18. In his early career, he trained at some of the finest and most iconic restaurants in France. These included Café de Paris in Monaco, the renowned Au Crocodile (One Michelin Star) in Strasbourg, France which was then helmed by acclaimed Chef Emile Jung, and L'Arpège in Paris (Three Michelin Stars) by Chef Alain Passard.

In 2006, he uprooted from Europe when he was presented with the opportunity to be part of the opening team of Mr. Joël Robuchon's first United States restaurant in Las Vegas. After five years with the restaurant which was rated Three Michelin stars, he took up the new challenge of launching Mr. Joël Robuchon's restaurant in Singapore. As the Sous Chef at Resorts World Sentosa's Joël Robuchon Restaurant since 2011, Chef Joinié-Maurin has been an instrumental member of the stellar culinary team. In his new appointment as the restaurant's Chef de Cuisine from November 2017, he will be stepping up to lead the culinary team. Backed with 11 years of experience working at Joël Robuchon Restaurant, his strong culinary expertise and management skills place him in an excellent position to uphold the restaurant's standards.

### **Profile of Vianney Massot**

#### **Chef de Cuisine, L'Atelier de Joël Robuchon (Two Michelin Stars), Resorts World Sentosa**

Vianney Massot's culinary adventure is nothing short of intense and exciting. With a decade of experience, the young and passionate chef has worked with the most esteemed chefs in Michelin-starred establishments throughout this time. He started as an apprentice cook at Le Bristol Paris and the hotel's Restaurant Epicure under the celebrated Chef Eric Frechon from 2007 to 2009, during which the restaurant received Three Michelin stars. Chef Massot then joined the Joël Robuchon family in late 2009 at Two Michelin-starred La Table de Joël Robuchon in Paris. Over the course of the past 8 years, he has been called upon to support the grand openings of new Joël Robuchon restaurants around the world. These included both Joël Robuchon Restaurant and L'Atelier de Joël Robuchon at Resorts World Sentosa, Robuchon au Dôme in Macau and L'Atelier de Joël Robuchon Etoile in Paris in 2011. He also worked alongside other talented chefs from the Joël Robuchon family to cook at high profile events, such as at L'Atelier de Joël Robuchon in Hong Kong and the Veuve Clicquot mansion in Reims.

From 2011 to 2014, he assisted with the research and development of new recipes for the Joël Robuchon restaurants worldwide at Mr. Robuchon's experimental kitchen in Paris. In addition, he was involved in the formulation of recipes for the cookbook "Food & Life" by Mr. Joël Robuchon and Dr. Nadia Wolf which celebrates delicious and healthful cuisine and published by Assouline in 2014. Chef Massot recently moved to Singapore from the Three Michelin-starred Robuchon au Dôme in Macau where he was Second de Cuisine, and after spending two years as Sous Chef at Restaurant Joël Robuchon in Bordeaux.

## 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 seven 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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## MEDIA CONTACTS

### Resorts World Sentosa

Chloe Li

Tel: + 65 6577 9759

Email: [chloe.myli@rwsentosa.com](mailto:chloe.myli@rwsentosa.com)

### Ogilvy Public Relations (for Resorts World Sentosa)

Tarin Teo

Tel: +65 6551 5246

Email: [tarin.teo@ogilvy.com](mailto:tarin.teo@ogilvy.com)

## EDITORS' NOTES

1. High resolution photos can be downloaded from link: <https://app.box.com/v/RobuchonRWS9Nov2017>
2. All photos are to be attributed to: *Resorts World Sentosa*

