

press release

Chef Guillaume Bracaval of two Michelin-starred Cuisine[s] Michel Troisgros in Tokyo brings sensational French-Japanese haute cuisine to Art at CURATE at RWS
Four-hands collaboration with CURATE's Chef Benjamin Halat in January 2019 kicks off a year of guest chefs known for pairing French culinary techniques with Japanese ingredients



Art at CURATE 2019 will pair French-Japanese haute cuisine conceived by Chef Guillaume Bracaval from two Michelin-starred Cuisine[s] Michel Troisgros in Tokyo, with modern German dishes interpreted by Chef de Cuisine Benjamin Halat from CURATE at RWS.

SINGAPORE, 14 December 2018 – The acclaimed Art at CURATE dining series (CURATE 美食艺术品鉴会) at Resorts World Sentosa (RWS, 圣陶沙名胜世界) returns in 2019, this time celebrating world-class international guest culinary maestros from Michelin-starred restaurants known for pairing the finest French culinary traditions with Japanese ingredients and influences. Kicking off Art at CURATE Series 13 in January 2019 is Executive Chef and Director **Guillaume Bracaval** based in Japan helming the upscale two Michelin-starred **Cuisine[s] Michel Troisgros** in Hyatt Regency Tokyo.

Opened in 2006 as the Japanese outpost of three Michelin-starred Troisgros in France by celebrated Chef Michel Troisgros, Cuisine[s] Michel Troisgros has enjoyed the illustrious accolade of two Michelin stars for 12 years since 2006. Under the talented hand of Chef Bracaval, the restaurant in Tokyo has become well-known among diners for its exceptional and inventive French haute cuisine using seasonal Japanese produce.

In partnership with



Collaborating with Chef de Cuisine Benjamin Halat of CURATE (创意品鉴餐厅) at RWS, Chef Bracaval will showcase his gastronomic artistry in a four-hands dining experience available for lunch and dinner from **18 to 24 January 2019**.

A maestro in selecting the freshest Japanese ingredients and drawing out their full-bodied flavours while staying true to French cooking techniques, Chef Bracaval is characteristically adept in cleverly employing citrus notes, vinegar, olive oil, herbs and spices to accentuate and elevate his dishes, drawn from years of travelling experiences around Japan and his rigorous professional training in France.

Gourmands here and in the region can embrace reinvented classical French gastronomy during Art at CURATE Series 13 at RWS where Chef Bracaval specially flies over to Singapore to present his signature dishes. These include the eclectically-flavoured *Jerusalem Artichoke*, an intriguing appetiser comprising fresh egg with black truffles; as well as the iconic main course *Beef Entrecôte* which tops artfully diced succulent beef cubes with generous potato and parmesan shavings.

Born in 1981 near Lille in northern France, Chef Bracaval was fascinated by cooking since young. He embarked on his culinary journey at the tender age of 15 by enrolling in French cooking schools. Dedicated to honing the craft, he spent his next four years training at restaurants of notable hotels. After accumulating valuable experience through stints in famous three Michelin-starred dining establishments in Paris, including L'Arpège (Chef Alain Passard), Ledoyen (Chef Christian Le Squer) and L'Ambroisie (Chef Bernard Pacaud), he was appointed chef at one Michelin-starred L'Agapé.

After spending one year at French restaurants in Tokyo in 2011, Chef Bracaval returned to France and joined Troisgros, famed for its commendable feat of maintaining three Michelin stars for five decades. In August 2012, he was handpicked by Chef Michel Troisgros, third-generation owner-chef of Troisgros, to be Executive Chef of Cuisine[s] Michel Troisgros.

“The priority for me first is to think about the season, then find the best ingredients and the way to create the best balance that appeal to all senses with all these ingredients. I look forward to showcase my interpretations of French-Japanese haute cuisine to discerning gourmands visiting CURATE at RWS, and hopefully create some culinary sparks with Chef Halat since he is also renowned for his signature dishes with Asian influences,” says Chef Bracaval.

CURATE's Chef Benjamin Halat complements Chef Bracaval's luxurious creations by offering diners his creative and modern interpretation of classical German favourites. These include *Black Truffle* – a delicious German bread dumpling made with freshly-baked brioche and served with black truffle sauce and topped with mushrooms; as well as *Senfsosse*, a dish of poached cod fish and mustard on toast, accompanied by strings of salsify spaghetti and salsify baked in brown butter.

The next Art at CURATE Series 14 taking place from 10 to 16 May 2019 will see **Chef Ryuta Iizuka** of two-Michelin starred **Restaurant Ryuzu** in Tokyo, an exquisite French-Japanese establishment, gracing the CURATE restaurant at RWS. Following which, Art at CURATE Series 15 will run from 16 to 22 August 2019, featuring **Chef Daisuke Mori** of one-Michelin starred **Takumi by Daisuke Mori** in Hong Kong known for its elegant marrying of French and Japanese elements.

- Ends -

Booking details:

Art at CURATE Series 13 will be held at CURATE located at RWS (The Forum, Level 1) **from 18 to 24 January 2019**. The **four-course lunch** is available at S\$138++, and the **eight-course dinner** is available at S\$308++. Wine pairings are also available during this event period. Reservations can be made via (65) 6577 7288 or curate@rwsentosa.com. Reservations are strictly required. Refer to Appendix A for menus.

Profile of Guillaume Bracaval
Executive Chef and Director of Cuisine[s] Michel Troisgros, Tokyo, Japan

Born in 1981 near Lille, Northern France, Chef Guillaume Bracaval was interested in cooking since he was a child. He gained admission to local cooking schools from the age of 15. For four years, from 1996 to 2000, he dedicated his training to restaurants in notable hotels all over France.

After gaining experience at famous three Michelin-starred restaurants in Paris, including L'Arpège (by Alain Passard), Ledoyen (by Christian Le Squer) and L'Ambroisie (by Bernard Pacaud), he obtained the post of chef at the one Michelin-starred restaurant L'Agapé.

In 2011, he spent one year working in French restaurants at Tateru Yoshino Ginza, l'Art et la manière etc. in Tokyo. At this time, his appreciation for Japanese cuisine grew.

Upon returning to France, he started at Troisgros and was appointed Executive Chef of Cuisine[s] Michel Troisgros by Michel Troisgros in August, 2012.

He has been influenced by Bernard's work at L'Ambroisie and also Michel Troisgros in his work. He is always thinking on how to create and recreate the culinary experience. Chef Bracaval is passionate about wine and travel too, just like Michel.

Profile of Chef Benjamin Halat
Chef de Cuisine, CURATE, Resorts World Sentosa

CURATE at Resorts World Sentosa welcomed the talented German-born Benjamin Halat as its first resident chef in February 2017. Equipped with considerable experience from working in prestigious Michelin-starred restaurants and luxury hotels throughout his career, Chef Halat's own culinary style on showcase at CURATE is exciting, bold and adventurous.

At the young age of 16, Chef Halat discovered the world of fine-dining at Michelin-starred Gourmet Restaurant Königshof in Munich when he embarked on a three-year professional apprenticeship with the establishment. With a natural flair for cooking, his humble start accelerated in no time and he climbed the ranks in many prominent and reputable fine-dining establishments – from Chef de Partie at Arabella Sheraton Grand Hotel Munich; Demi Chef de Cuisine at Two Michelin-starred Restaurant Dallmayr in Munich; Sous Chef at Grand Hotel Bellevue in Gstaad, Switzerland which is home to Michelin-starred restaurant, Leonard's; Sous Chef at Mandarin Oriental Munich; to Chef de Cuisine at Mandarin Oriental Kuala Lumpur's Mandarin Grill prior to his arrival in Singapore. At Restaurant Dallmayr, he was personally mentored by its Head Chef Diethard Urbansky, and at Grand Hotel Bellevue, he had the opportunity to participate in the world-renowned St. Moritz Gourmet Festival, where he worked intensely with a number of Michelin-starred chefs for a week.

Having trained and collaborated with numerous decorated chefs for more than ten years, the now 33-year-old chef has since developed a high level of mastery of both traditional and contemporary European cuisines. In addition, he enjoys the creative process of experimenting with eastern and western ingredients, combining various flavours and textures to come up with unique, modern gastronomic delights. His culinary prowess has quickly gained CURATE recognition in the Singapore Tatler's Best Restaurant Awards as well as the Restaurant Association of Singapore (RAS) Epicurean Star Award for Best Western Fine Dining in 2017.

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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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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 www.rwsentosablog.com

ABOUT CURATE

CURATE, one of the latest additions 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 dining series feature four guest chefs from Michelin-starred restaurants across the globe every year. Art at CURATE 2019 dining series will feature four visiting chefs from Michelin-starred restaurants known for pairing the finest French culinary traditions with Japanese ingredients and influences. 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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Appendix A: Menus

Art at CURATE Series 13
(18 - 24 January 2019)

FOUR-COURSE LUNCH MENU

AMUSE BOUCHE

HIRAME
RADISH. CAVIAR
GUILLAUME BRACAVAL

BLACK TRUFFLE
BRIOCHE DUMPLING. MUSHROOM
BENJAMIN HALAT

BEEF ENTRECÔTE
POTATO. PARMESAN
GUILLAUME BRACAVAL

GYUHI
RICE PAPER. GRAPE JUICE
MICHELE ABBATEMARCO (CUISINE[S] MICHEL TROISGROS)

PETIT FOURS

Art at CURATE Series 13
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EIGHT-COURSE DINNER MENU

AMUSE BOUCHE

HIRAME

RADISH. CAVIAR
GUILLAUME BRACAVAL

BLACK TRUFFLE

BRIOCHE DUMPLING. MUSHROOM
BENJAMIN HALAT

JERUSALEM ARTICHOKE

EGG. HERBS
GUILLAUME BRACAVAL

CRAB

SORREL. TAMARIND. SMOKED BUTTER
GUILLAUME BRACAVAL

SENFOSSE

POACHED COD FISH. SALSIFY. MUSTARD
BENJAMIN HALAT

BEEF ENTRECÔTE

POTATO. PARMESAN
GUILLAUME BRACAVAL

BAKED APPLE SHERBET

ALMOND
BENJAMIN HALAT

GYUHI

RICE PAPER. GRAPE JUICE
MICHELE ABBATEMARCO (CUISINE[S] MICHEL TROISGROS)

PETIT FOURS

EDITORS' NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://app.box.com/v/ArtatCurateSeries13>.
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

**Creations by Chef Guillaume Bracaval, Cuisine[s]
Michel Troisgros**



*Jerusalem Artichoke
Egg . Herbs*

**Creations by Chef Benjamin Halat, CURATE, Resorts
World Sentosa**



*Black Truffle
Brioche dumpling . Mushroom*



*Beef Entrecôte
Potato . Parmesan*



*Sensosse
Poached cod fish . Salsify . Mustard*

