

press release

Asia's Best Female Chef brings the Elegance and Taste of Long Lost Heirloom Thai cuisine to *Art at Curate*

East meets West with 'Four Hands' menus by Chef Bongkoch 'Bee' Satongun from Paste Bangkok Thai Restaurant and Chef Benjamin Halat of CURATE this November at Resorts World Sentosa



The 'four hands' menus will bring together heirloom Thai signatures of Chef Bee Satongun (left) from One Michelin-starred Paste Bangkok and modern German classics as interpreted by Benjamin Halat (right), CURATE's resident chef

Singapore, 5 October 2018 – Resorts World Sentosa (RWS) rediscovers intriguing long lost Thai recipes this November with the twelfth installation of the *Art at Curate* dining series. With the spotlight still on top female chefs, CURATE at RWS welcomes Best Female Chef in Asia, **Bongkoch 'Bee' Satongun, head chef and co-owner of one Michelin-starred Paste Bangkok Thai Restaurant** for its next collaboration act. Known for her emotive layering of flavours, textures and modern presentation, Chef Bee is deeply grounded in the ingredients, techniques and authentic flavours of heirloom Thai cuisine. An advocate of traditional Thai cuisine, Chef Bee will present the flavours of long-forgotten Thai classics in exclusive 'four hands' lunch and dinner menus with Chef Benjamin Halat of CURATE at RWS from **2 to 8 November 2018**.

Growing up in her family's curry restaurant in central Bangkok, Chef Bee first started helping her mother out at the young age of five, and her formative years were spent in the restaurant preparing curry pastes using a mortar and pestle, and squeezing coconut milk by hand. These experiences in the kitchen ignited her passion and lifelong commitment in rediscovering and elevating historical Thai cuisine with flavours from her childhood memories.

In partnership with



“The smells and tastes of Thai food I grew up with are very different from the Thai flavours of today. I find this taste of my childhood through the use of rare ingredients and going back to the basics of Thai cooking. It is only after knowing what traditional Thai cuisine is like can we innovate it. The dishes I am presenting at Art at Curate 12 are popular dishes at Paste Bangkok that best represent what the restaurant is all about. I am excited to work with Chef Benjamin Halat. It will be an exchange of cultures and knowledge across the different cuisine styles,” says Chef Bee whose heritage hails from neighbouring Laos.

Chef Bee keeps her focus on historical research and scours through old cookbooks to discover ingredients and techniques long forgotten. An example would be *Wild Seabass with turmeric, fennel and ‘lon’ sauce*, mildly seasoned with finely sliced lemongrass, lime leaf and red onions and inspired by the Sai Yaowapa royal palace cook book written in 1935. Served in Thai households for over hundreds of years, ‘lon’ is a coconut based herb infused relish that is typically served with raw vegetables like white turmeric, eggplant and wing beans and is considered the heart of Thai cuisine. Another dish guests can look forward to is *Panang Beef Curry with toasted peanuts and sweet Thai basil*, a well-known Thai curry that exemplifies the rare art of achieving a delicate balance of seasoning and herbs and Chef Bee’s pitch perfect palate for flavour and textural contrast.

Matching the robustness of her creations, Chef Benjamin Halat, CURATE’s Chef de Cuisine, brings to the table his version of modern German gastronomy that has been reinterpreted to complement the elegant flavours of Chef Bee’s heirloom Thai signatures. Highlights by Chef Halat includes *Breton Lobster with Camomile, Buckwheat and Mandarin; Pork Knuckle with Sauerkraut and dark beer; Sanddorn*, a palate cleanser of Seabuckthorn sherbet and German Gin from his hometown in Germany; and *‘Bombe Alaska’* infused with exotic coconut and kaffir lime flavours.

The ‘four hands’ menus are paired with exquisite wines selected by world renowned wine reviewers Stephen Reinhart, William Kelley and Monica Lerner. Each of the handpicked wines is highly rated above 90 points – including 2009 Peay Vineyard Syrah Les Titans, a wine of textural elegance that explodes with generous and radiant red fruit (93 Robert Parker points) and 2010 La Valle Franciacorta Millesimato Naturalis Extra Brut (92 Robert Parker points) that begins citrusy and tart, leading to the flavours of apricot, exotic fruit, toasted nut and fragrant saffron.

Art at Curate 12 will be held at CURATE located at Resorts World Sentosa (The Forum, Level 1) from **2 to 8 November 2018**. The **four-course lunch** is available at \$108++ or \$158++ with wine pairing, and the **eight-course dinner** is available at \$188++ or \$308++ with wine pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. Reservations are strictly required. Refer to [Appendix A](#) for menus.

RWS is the Title Partner of Michelin Guide Singapore, and is presenting *Art at Curate* in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate.

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Profile of Bongkoch ‘Bee’ Santongun
Chef, co-owner of Paste Bangkok Thai Restaurant

Bee Satongun is Thai chef and co-owner of Michelin-starred Paste Bangkok Thai Restaurant. She was recently awarded 2018 Asia’s 50 Best Restaurants – Best Female Chef. She is known for her emotive layering of flavours, textures and modern presentation, while remaining deeply grounded in the ingredients, techniques and authentic flavours of heirloom Thai cuisine.

After 32 years of Thai cooking, Chef Bee has earned a reputation for her accuracy with elevated, refined Thai flavours applicable to native Thais of Bangkok. Her regularly updated menu is focused on a re-examination of common Thai dishes. Chef Bee’s passion is awakening people to the elegance of historical Thai cuisine. Her trademark is a keen ability to coax maximum flavours from a given set of ingredients while ensuring that the flavour and personality of each individual component shines through brightly. Her pitch perfect palate for flavour and textural contrast – and her patience to adjust ingredients incrementally – results in masterful combinations of familiar and historical ingredients.

None of this would be possible without constant, focused historical research, and scouring through beautiful old cookbooks and journals to discover ingredients and techniques long forgotten. The journey includes painstaking travels to meet growers and suppliers and salt refiners across the many provinces of Thailand, where nearly forgotten ingredients are still cultivated and foraged, and traditional techniques still produce incredible subterranean salts. As a result, old flavours are resurrected, and then flow through a process of testing and refinement which both brings back the past, and also reinvents it.

Chef Bee represents a rebellious creative personality dedicated to learning what has created and influenced the amazing landscape of Thai culinary history, from the palaces, to the villages. It is this adventure-some spirit, fascination with fresh, high quality ingredients and respect for the culinary dynasty of the past which gives the dishes at Paste their uniqueness.

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 32-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 and the Restaurant Association of Singapore (RAS) Epicurean Star Award for Best Western Fine Dining in 2017 as well as the prestigious Singapore Tourism Award for Best Dining Experience in 2018.

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 cuisine 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 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.

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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* 2017 dining series featured four visiting chefs from Michelin-starred restaurants in Asia and Europe while the *Art at Curate* 2018 dining series will feature four female guest chefs from Michelin-starred restaurants across the globe. 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 12
(02 - 08 November 2018)**

4-Course Lunch Menu

AMUSE BOUCHE

BRETON LOBSTER

CHAMOMILE. BUCKWHEAT. MANDARIN

BENJAMIN HALAT

NV Diebolt-Vallois • Brut Tradition (RP Points 91)

PEKING DUCK

MANGO. JICAMA. ROASTED SESAME OIL

BEE SATONGUN

WILD SEABASS

TUMERIC. FENNEL. 'LON' SAUCE

BEE SATONGUN

2010 La Valle • Franciacorta Millesimato Naturalis Extra Brut (RP Points 92)

'BOMBE ALASKA'

COCONUT. KAFIR LIME

BENJAMIN HALAT

PETIT FOURS

**Art at Curate Series 12
(02 - 08 November, 2018)**

8-Course Dinner Menu

AMUSE BOUCHE

BRETON LOBSTER

CHAMOMILE. BUCKWHEAT. MANDARIN

BENJAMIN HALAT

NV Diebolt-Vallois • Brut Tradition (RP Points 91)

PEKING DUCK

MANGO. JICAMA. ROASTED SESAME OIL

BEE SATONGUN

2015 Domaine Bachelet-Monnot • Maranges 1Er Cru Clos De La Boutiere (RP Points 91)

PORK KNUCKLE

SAUERKRAUT. DARK BEER

BENJAMIN HALAT

CARABINEROS PRAWN

POMELO. GAPI KHOEI. CHILLI JAM

BEE SATONGUN

WILD SEABASS

TUMERIC. FENNEL. 'LON' SAUCE

BEE SATONGUN

2010 La Valle • Franciacorta Millesimato Naturalis Extra Brut (RP Points 92)

PANANG BEEF CURRY

TOASTED PEANUTS. THAI SWEET BASIL

BEE SATONGUN

2009 Peay Vineyards • Syrah Les Titans (RP Points 93)

SANDDORN

SEABUCKTHORN SHERBET. GERMAN GIN

BENJAMIN HALAT

'BOMBE ALASKA'




COCONUT. KAFIR LIME

BENJAMIN HALAT

PETIT FOURS

EDITORS' NOTES

1. Please use the following photo captions for visuals.
2. Please note that photos are for illustrative purposes only.
3. High resolution photos can be downloaded from link: <https://app.box.com/v/ArtatCurateChefBeeSatongun>

Creations by Chef Bee Satongun, Paste Bangkok	Creations by Chef Benjamin Halat, CURATE, Resorts World Sentosa
 <p data-bbox="252 954 798 985"><i>Carabineros Prawn, Pomelo, Gapi Khoei, Chilli Jam</i></p>	 <p data-bbox="970 954 1356 1012"><i>Sanddorn Seabuckthorn Sherbet, German Gin</i></p>
 <p data-bbox="236 1424 813 1514"><i>Smoky southern yellow curry of Gulf of Thailand red spanner crab, hummingbird flowers, Thai samphire & turmeric</i></p>	

