

press release

Tangerine's Contemporary Cuisine Lets You Rediscover the Natural Ingredients of Southeast Asia

Thai celebrity chef Ian Kittichai and Chef Aisha Ibrahim will present 'Four Hands' menus from 3 to 6 April 2018



Thai Celebrity Chef Ian Kittichai and Chef Aisha Ibrahim collaborate to create a special menu featuring dishes from each chef's repertoire. Taro crisp, lemongrass essence, passion fruit, kaffir lime leaf (centre) and Onion consommé, yam, squid (right).

SINGAPORE, 26 March 2018 – The fresh produce and natural harvests of Southeast Asia become the new focal point of Tangerine at Resorts World Sentosa this year as the restaurant celebrates the bounty of nature and pays homage to its delectable gifts. Kicking off this new theme is a special collaborative 'four hands' menu by Thai celebrity chef **Ian Kittichai** and Chef **Aisha Ibrahim** featuring **contemporary culinary techniques with a nod to regional ingredients**. The menu's most outstanding highlight is its **creative use of familiar Southeast Asian ingredients to delightful effect**.

From 3 to 6 April 2018, Chef Ian of "Iron Chef Thailand" fame **and Chef Aisha**, formerly of Aziamendi in Thailand, who also has years of experience in Three Michelin-starred restaurants in Tokyo, California and Spain, **will jointly present a five and seven-course menu available for lunch and dinner**. With each chef having backgrounds in modern innovative cuisine and a shared appreciation for a sustainable approach to cooking, they want guests to discover the unique gifts of nature from Singapore and the neighbouring region, as well as showcase the ingredients' versatility as they are transformed with modern culinary techniques in the restaurant's dishes.

Upon arrival at the idyllic restaurant located in ESPA, guests are invited to explore Tangerine's adjoining on-site herb garden. Some of the plants grown here include kaffir lime, lemongrass, cat's whiskers, sweet potato, ground ginseng, moringa, and king's salad (ulam raja) which guests can taste and smell. The experience brings the beauty of nature closer to guests and this is encapsulated in

Chef Aisha's amuse bouche of *Taro Crisp with Lemongrass Essence*, paired with a refreshing blend of *Passion Fruit Soda with Kaffir Lime Leaf* which uses ingredients freshly harvested from the garden.

Highlights from Chef Ian include *Lobster Flan with Flying Fish Roe, Crustacean-Lemongrass Jus; Chicken Roasted with Heritage Spice and Baby Spinach*; and *Deconstructed Cheesecake with Passion Fruit, Kiwi Berries and Walnut Soil*.

The first course from Chef Aisha is an equally unique *Onion Consommé, Yam, and Squid* served with housemade *Steamed Sourdough and Thai Rambutan Honey*. Local yam and squid are used and the sourdough, presented as a steamed bun, is made with coconut water from Vietnam.

A standout dish by Chef Aisha is the *Smoked Barramundi, Roots, Bacalao*. It uses barramundi sustainably aquacultured in Singapore by local fish farm Kuhlbarra. During the preparation process, she salt cures the barramundi belly to make a rich and tasty base for the "bacalao sauce" for the dish.

Other noteworthy creations by Chef Aisha are the *Pork Rack, Aubergine Paste, Miso*; and *Calamansi, Wild Pepper*. Her creations reflect her commitment to deploying the freshest ingredients from Southeast Asia as much as possible, working with their seasonality and formulating her recipes based on the available produce.

The **'four hands' 5-course lunch menu** is available at S\$88++ per person, S\$118++ with tea pairing or S\$138++ with wine pairing. For the full experience, the **'four hands' 7-course dinner menu** is available at S\$138++ or S\$236++ per person with wine pairing **from 3 to 6 April 2018**. Guests will also have the opportunity to meet and interact with the passionate chefs.

Tangerine is located on Level 1 of ESPA at Resorts World Sentosa, and is open from Tuesdays to Sundays from 12.00pm to 3.00pm for lunch and 6.00pm to 9.15pm for dinner. It is closed on Mondays except Public Holidays.

For reservations, please call +65 6577 6336 / 6577 6688, email tangerine@rwsentosa.com or visit www.rwsentosa.com/tangerine.

- Ends -

Profile of Ian Kittichai
Celebrity Chef, Tangerine
Resorts World Sentosa

Celebrity chef Ian Kittichai is one of the foremost Thai chefs in the world. Starting from very humble beginnings, his hard work led him to a sponsored culinary education in London and he became the first Thai national to become Executive Chef of a five-star hotel in Bangkok. His early career included stints at world-famous establishments such as the iconic French restaurant Claude's in Sydney, George V in Paris, The French Laundry in Napa Valley, and El Bulli in Spain. He went on to star as one of the Iron Chefs on the TV show 'Iron Chef Thailand' and has his own cooking show, 'Chef Mue Thong' (The Golden Hand Chef). Today, he heads 12 restaurants all over the world – from Bangkok, Singapore, Barcelona to New York.

Profile of Aisha Ibrahim
Chef de Cuisine, Tangerine
Resorts World Sentosa

First-generation Filipino-American chef Aisha Ibrahim received her formal culinary degree from the California Culinary Academy in San Francisco. She spent the early years of her career working at renowned establishments in the San Francisco Bay Area such as Aqua and Betelnut before rising to become Chef de Cuisine of the Spanish-inspired Ramblas at the young age of 24.

After her stint in Ramblas, she found her way back to fine-dining at Manresa before Asia beckoned, resulting in another exciting chapter at Three-Michelin starred Nihonryori RyuGin in Tokyo under Chef Seiji Yamamoto in early 2011. While in Tokyo, Aisha also honed her craft under the tutelage of illustrious chefs including Hideki Ishikawa of Kagurazaka Ishikawa. Returning from Japan, she spent a year with Chef James Syhabout at Commis in Oakland before rejoining Three-Michelin starred Manresa, working her way up to Sous Chef under David Kinch.

She next trained with Eneko Atxa of Three Michelin-starred Azurmendi in Spain before heading the team as Chef de Cuisine at Aziamendi in Phuket, Thailand from 2015 to 2016 where the restaurant was one of nine restaurants (and the only one outside Bangkok) to receive the best rating of Five Mangoes, as well as the top accolade of Thailand's best restaurant in the 2016 edition of Thailand Tatler's Best Restaurants guide. Under her culinary leadership, Aziamendi was further named one of six up and coming restaurants in Australasia and Southeast Asia in the 2015 Diners Club® 50 Best Discovery Series – as voted for by The World's 50 Best Restaurants Academy. In 2016, she led a brigade of 20 chefs as co-Chef de Cuisine, to stage a hugely successful four-and-a-half month pop-up restaurant Aziamendi88 at the Mandarin Oriental in Kuala Lumpur.

Aisha was guest speaker at many international conventions including the Watermark Conference for Women and MAD5, Rene Redzepi's highly acclaimed international food symposium held in Copenhagen in 2016. She brings with her a myriad of experience ranging from team management to sustainable food sourcing and in-depth understanding of developing seasonally-driven menu and recipe development.

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. 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.

 /ResortsWorldatSentosa   @rwsentosa @rwsdiningartisans  www.rwsentosablog.com

MEDIA CONTACTS

Resorts World Sentosa

Chloe Li

Tel: +65 6577 9759

Email: chloe.myli@rwsentosa.com

Ogilvy Public Relations (for Resorts World Sentosa)

Tarin Teo

Tel: +65 6551 5246

Email: tarin.teo@ogilvy.com

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/RWS-Tangerine-2018>
3. All photos are to be attributed to: *Resorts World Sentosa*



The 'four hands' menus by Tangerine's Celebrity Chef Ian Kittichai & Resident Chef Aisha Ibrahim from 3 to 6 April celebrates Southeast Asia's natural ingredients.

