

media alert

A Family's Craft: Chef Joe Leong Joins Forces with Father, Singapore's Very Own Celebrity Chef Sam Leong at Forest 森



Click [here](#) to view a self-introduction by Chef Joe Leong of Forest 森

SINGAPORE, 23 January 2018 – Chef Joe Leong, local Celebrity Chef Sam Leong's 25-year-old son, has newly joined Forest 森 at Resorts World Sentosa (RWS) as a Junior Sous Chef in January 2018. Having worked in a number of Western pastry kitchens for the past seven years, this marks Joe's first foray into the professional Chinese kitchen. This also sets the stage for him to work together with his parents – Chef Sam Leong and Chef Forest Leong, in the same restaurant.

Under Chef Sam Leong's culinary direction, the family will take the award-winning Forest 森, which redefines contemporary Chinese cuisine with both Western and Southeast Asian influences in an elegant tropical rainforest-inspired décor, to a new level. In addition to specialising in pastries and desserts, Joe will also be assisting at various cooking stations in the kitchen and interacting with guests at Forest 森.

As a third-generation Singaporean chef, Joe grew up witnessing his parents' dedication in the kitchen. His admiration for his parents' craft along with his curiosity and passion for the culinary arts was so strong that he knew he wanted to pursue his goal of becoming a chef after graduating from secondary school in 2010. His desire to learn from the best coupled with his willingness to embrace new challenges presented him with opportunities in some of Singapore's most prestigious hotels and restaurants.

At the age of 16, he joined 2am: Dessert Bar as a trainee under the guidance of Chef Janice Wong and her Sous Chef Derrick Wong, learning molecular gastronomy and modern techniques. In 2011, Joe joined the main pastry kitchen of RWS and gained experience in making basic pastries such as entremets and verrines. During this time, the guidance by RWS Executive Pastry Chef Kenny Kong and Pastry Chef Nicole

Wong gave him a good foundation on classic techniques. While he was enlisted to Singapore's National Service for the next two years, he continued to work towards his goal – learning and working at Laurent Bernard Chocolatier whenever he had time. After his National Service, Joe went on to Swissotel the Stamford and Fairmont Singapore where he further improved his classic techniques as well as the art of chocolate sculpting. His talents next brought him to Intercontinental Singapore where he created pastries for functions and events and supervised a team of trainees and cooks.

In 2016, Joe joined Tippling Club, a restaurant and bar well-known for its experimental and ultra-progressive cuisine. He was in charge of the Pastry section and conceptualised modern and original desserts and petit fours for the restaurant.

Explaining what he hopes to achieve in this new chapter of his culinary career, Joe said: “At Forest 森, I would like to bring a modern twist to Asian desserts in terms of textures and presentation. At the same time, I am eager to learn more about the beautiful traditional flavours of Chinese cuisine from my other colleagues and bring this new knowledge and skills into my desserts. In time to come, I want to see myself grow and contribute to the talented culinary team at Forest 森, delighting guests with even more excellent cuisine from this fine-dining restaurant.”

During his free time, Joe loves to watch movies in cinemas, going to bars where there are live bands and music, and playing tennis.

Forest 森 is located on the lobby level of Equarius Hotel in Resorts World Sentosa. For reservations, please call (65) 6577 7788/ 6688, email forest@rwsentosa.com or visit www.rwsentosa.com/forest.

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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.

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EDITORS' NOTES

1. High resolution photos can be downloaded from link: <https://app.box.com/v/JoeLeongForest>

