

press release

Parisian Michelin-starred Female Chef and 'Top Chef France' Winner Brings French Haute Cuisine to *Art at Curate* *Savour gastronomic 'Four Hands' menus by Chef Stéphanie Le Quellec from Paris and Chef Benjamin Halat from CURATE this August*



The 'four hands' menus will bring together haute French seasonal creations of Chef Stéphanie Le Quellec (left) and modern German dishes by CURATE's Resident Chef Benjamin Halat (right).

Singapore, 28 June 2018 – Newly clinching the Singapore Tourism Award for Best Dining Experience in May 2018, CURATE at Resorts World Sentosa (RWS) will be dishing up more special experiences this August. It will welcome young rising female chef **Stéphanie Le Quellec from the Michelin-starred La Scène in Paris, France** for the eleventh instalment of the *Art at Curate* dining series. One of the most prominent names in the Parisian culinary circle at the moment, she will be in Singapore to present exclusive 'four hands' lunch and dinner menus with host Chef Benjamin Halat of CURATE restaurant from **3 to 9 August 2018**.

Setting her mind to become a chef at just 14 years old, her dream has taken her on an exciting journey. After five years of culinary school, she trained under Philippe Legendre at the Three Michelin-starred restaurant Le Cinq in the Four Seasons Hotel George V Paris and then Philippe Jourdin at Terre Blanche resort in Provence which is home to a Michelin-starred restaurant. She swiftly rose up the ranks and came into her own when she was appointed the Executive Chef of Terre Blanche resort in Provence at the young age of 28. Chef Le Quellec soon found herself in the national spotlight when she beat stiff competition from 14 contestants to emerge as the winner in the second season of France's 'Top Chef' in 2011. She next took the helm of La Scène at the luxurious Le Prince de Galles in Paris which launched in 2013 and her talents quickly earned the restaurant a Michelin star in 2014; achieving her very own Michelin star at just 32 years old. Today, the 36-year-old Parisian is among the handful of female Michelin chefs in France.

In partnership with



Having worked in South of France for eight years, Chef Le Quellec's culinary style is influenced by the flavoursome simplicity of Southern French cuisine. Her cuisine seeks to evoke surprise and emotion through the elegant combination of flavours drawn from exceptional produce. She composes her dishes with measured, precise and sophisticated simplicity.

"I am a classical French chef who enjoys infusing a touch of modernity into my creations. I want to demystify luxury gastronomy, make it friendly, welcoming and less intimidating without reducing any of the magic, charm or elegance. The best seasonal produce forms the heart of my cuisine, and I strive to cook them perfectly with a modern twist. I will be cooking fresh seasonal seafood, which I personally love, for *Art at Curate* this August," says Chef Le Quellec.

The Michelin Guide France 2018's review of the restaurant affirms her culinary prowess: "Within the elegant Prince de Galles Hotel, La Scène shines the spotlight on the kitchens, which are separated from the dining area by just a white marble counter. They are the realm of Stéphanie Le Quellec, no stranger to the limelight since winning France's 'Top Chef' TV show in 2011. Imaginative, harmonious and precise dishes."

Gourmands can look forward to savouring Chef Le Quellec's haute French seasonal creations accentuated by her mastery in concocting delicious sauces at *Art at Curate* such as the *Salmon with Celeraic, Buckwheat and Vanilla; Raw Marinated Tuna with Smoked Eggplant Veloute and Fresh Herb Sherbet; Lobster Ravioli with Lime and Coconut; and Farmer's Duck with Timut Pepper and Mango.*

"As Chef Le Quellec's food reflects today's modern haute French cuisine, I am passionate about having the opportunity to collaborate with her," says Chef Benjamin Halat, CURATE's Chef de Cuisine. "I will be creating modern German dishes with luxurious touches to pair with her cooking for our 'four hands' menus." Highlights by Chef Halat include his signature *Soufflated Farm Egg with Oscietra Caviar and Champagne Foam; Foie Gras 'Berlin Style' with Onion and Apple; Glazed Pork Cheek Goulash Style with Pickles and Banana Split with Chocolate and Pecan Nuts* which is an inspired take on the popular classic childhood dessert.

The 'four hands' menus are paired with equally exquisite wines selected by renowned wine critic Robert Parker Jr. and seasoned wine reviewer and writer William Kelley. Each of the handpicked wines is highly rated at 90 points and above – including the 2008 Ojai Solomon Hills Chardonnay (92 Robert Parker points) which shows gorgeous textural richness and the 2012 Bouchard Finlayson Galpin Peak Pinot Noir Walker Bay (90 Robert Parker points) which is medium-bodied with soft tannins matched by crisp acidity.

Art at Curate 11 will be held at CURATE located at Resorts World Sentosa (The Forum, Level 1) from **3 to 9 August 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 Stéphanie Le Quellec

Executive Chef of Prince de Galles, home to La Scène, Paris, France (One Michelin Star)

The gifted chef and mother of two grew up in the kitchen, baking crepes and biscuits with her grandmother after school. Stéphanie Le Quellec, who received top grades during her hotel and restaurant management course, served back-to-back apprenticeships with three of France's most accomplished craftsmen (Meilleurs Ouvriers de France). She gained extensive experience in the early days of her career in Paris, where she worked alongside Michelin-starred chefs, Philippe Legendre and Philippe Jourdin for three and four years respectively at their highly regarded restaurants. Following which, she was the Executive Chef at a five-star hotel in Terre Blanche, Provence.

In 2014, for the first time in its history, Prince de Galles (first opened in 1929 and completely restored for a reopening in May 2013) sees its restaurant, La Scène, awarded with one Michelin star. At the head of its gastronomic rebirth is Stéphanie Le Quellec, whose sensational career (from George V to the Four Seasons Terre Blanche) shows her immense energy, dedication and enthusiasm and she has led a motivated team through this formidable challenge. Her team work together each day with devotion, intense commitment and passion to present an exceptional menu for La Scène. The Michelin star is testament to their perseverance in creating gastronomic excellence.

As the Executive Chef of the hotel, Chef Le Quellec has conceived many culinary experiences that bring every moment of the day to life; from breakfast to the *a la carte* menu of the gastronomic restaurant La Scène, as well as the menu of the bar, Les Heures, and the in-room dining menu. Her cuisine is meticulous yet accessible, focused on the quality and seasonality of the produce.

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. 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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 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 11
(03 - 09 August, 2018)**

4-Course Lunch Menu

AMUSE BOUCHE

SALMON

CELERIAC. BUCKWHEAT. VANILLA

STÉPHANIE LE QUELLEC

NV Pierre Paillard • Bouzy Grand Cru Brut (RP Points 90)

SOUFFLATED FARM EGG

OSCIETRA CAVIAR. CHAMPAGNE FOAM

BENJAMIN HALAT

FARMER'S DUCK

TIMUT PEPPER. MANGO

STÉPHANIE LE QUELLEC

2012 Bouchard Finlayson • Galpin Peak Pinot Noir Walker Bay (RP Points 90)

BANANA SPLIT

CHOCOLATE. PECAN NUTS

BENJAMIN HALAT

PETIT FOURS

Art at Curate Series 11 (03 - 09 August, 2018)

8-Course Dinner Menu

AMUSE BOUCHE

RAW MARINATED TUNA
SMOKED EGGPLANT VELOUTE. FRESH HERB SHERBET
STÉPHANIE LE QUELLEC
NV Pierre Paillard • Bouzy Grand Cru Brut (RP Points 90)

SOUFFLATED FARM EGG
OSCIETRA CAVIAR. CHAMPAGNE FOAM
BENJAMIN HALAT

LOBSTER RAVIOLI
LIME. COCONUT
STÉPHANIE LE QUELLEC
2008 Ojai • Chardonnay Solomon Hills (RP Points 92)

FOIE GRAS 'BERLIN STYLE'
ONION. APPLE
BENJAMIN HALAT

FARMER'S DUCK
TIMUT PEPPER. MANGO
STÉPHANIE LE QUELLEC
2012 Bouchard Finlayson • Galpin Peak Pinot Noir Walker Bay (RP Points 90)

GLAZED PORK CHEEK
GOULASH STYLE. PICKLES
BENJAMIN HALAT




RASPBERRY
SHERBET. PAVLOVA MERINGUE
STÉPHANIE LE QUELLEC
2015 Weingut Louis Guntrum • Oppenheim Herrenberg Riesling Auslese (RP Points 91)

BANANA SPLIT
CHOCOLATE. PECAN NUTS
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/ArtatCurateStephanieLeQuellec>

Creations by Chef Stéphanie Le Quellec, La Scène (Paris, France)	Creations by Chef Benjamin Halat, CURATE, Resorts World Sentosa
 <p data-bbox="226 936 807 974"><i>Langoustine, Matcha, Tagette, Ravioles des Pinces</i></p>	 <p data-bbox="849 936 1425 974"><i>Soufflated Farm Egg</i></p>
 <p data-bbox="226 1574 807 1637"><i>Saint-pierre cuit au plat, White Asparagus, Orange Blossom Water</i></p>	

