

THE GREAT FOOD FESTIVAL 2018

FESTIVAL 2018



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THE GREAT FOOD FESTIVAL ADDS MORE CULINARY HEAVYWEIGHTS TO THE STAR-STUDED LINEUP



Dylan Jones



Matt Adlard (Topless Baker)

Singapore, 14 August 2018 – The GREAT Food Festival, also known as TGFF, adds seven more international culinary stars to its acclaimed line-up of celebrity and veteran chefs in its second edition.

Adding to the star allure for TGFF 2018 are **Dylan Jones** of Michelin-starred **Bo.lan** and his team of top chefs handpicked from northern and southern Thailand, **Chef Num** from Samuay & Sons as well as **Chef Khanaporn Janjirdsak** from Trang Ko; top promising young Italian chefs – **Oliver Piras** of Michelin-starred **Aga Restaurant** and **Francesco Brutto** of Michelin starred **Undicesimo Vinera**; famed Australian chef-restaurantier **Neil Perry**; and the latest sensation in the global dessert scene, **Matt Adlard** (popularly known as the “**Topless Baker**”) with a following of over half a million fans.

They join other illustrious chefs such as innovative Dutch Chef Richard van Oostenbrugge, award-winning Pâtissier Philip Khoury, renowned female Iron Chef Cat Cora, celebrity chef brothers Enrico and Roberto Cerea of Fratelli Trattoria, Japanese Chef Masayasu Yonemura of TEPPAN, all coming to Singapore to showcase their culinary mastery at TGFF 2018, happening from **27 to 30 September 2018** at **Resorts World Sentosa (RWS)**.

HIGHLIGHTS

- **Bo.lan's Dylan Jones** to helm the first-ever 6-hands collaboration in Tastes of Siam at Star Chef Arena
- Italy's most coveted young chefs – **Oliver Piras** and **Francesco Brutto** to add star power to TGFF in Festa Italiana
- Fastest-rising social media star **Matt Adlard (aka Topless Baker)** to conduct baking masterclass here for the first time. Ticket sales launch on 31 August 2018
- Other TGFF exclusives include Diageo World Class Drinks and Magnum Ocean Fantasy



Cat Cora



Roberto and Enrico Cerea



Scott Webster



Sam Leong

Cementing its position as the pinnacle of all food festivals in Asia, the festival elevates into a platform for star chefs' unprecedented collaborations as TGFF 2018 sees the debut of 2 pop-up concept kitchens - **Tastes of Siam** and **Festa Italiana** at the Star Chef Arena.

In addition to the gastronomical delights at Star Chef Arena, attendees of TGFF 2018 can check out Rollin' Sweet Times, the largest consumer dessert and pastry showcase in Asia created for the most discerning sweet-toothed gourmands, from exclusive-to-TGFF zones **Magnum Ocean Fantasy** and **Tanqueray Gin Garden** to hands-on masterclasses by some of the world's trendiest bakers and maestros such as Matt Adlard, Neil Perry and Philip Khoury.

Wine connoisseurs of the most sophisticated palates will not want to miss the wine appreciation masterclasses at **The Cellar**, the newly-introduced thematic zone at TGFF 2018. One may taste the fine tasting notes of six fine and premium wines including RW CLOS DE TART MOMMESIN 2005, and learn the art of wine appreciation with Jeannie Cho Lee, a renowned Master of Wine and an award-winning author, wine critic and judge.

Bringing together the latest culinary trends and gastronomical adventures created by legends and rising stars in the culinary scene here and around the world, TGFF is set to be a premier holistic culinary event designed for everyone.

The immensely popular seated dining event - Feast of Kings is currently sold out. The Ultimate Fan Pass at S\$298, a new premium ticket tier to TGFF 2018, is selling fast with limited tickets left. In addition, RWS Invites Members and Mastercard holders may log onto www.tgff.com.sg to enjoy special promotions and privileges.

For latest ticketing and programming updates on TGFF 2018, visit www.tgff.com.sg.



Ian Kittichai



Hal Yamashita



Benjamin Halat



Susur Lee

NEW TO THE 2018 STAR CHEF ARENA

TGFF 2018 also sees the debut of the “concept-kitchen” with **Tastes of Siam** and **Festa Italiana**, where acclaimed chefs come together in their first-ever collaboration to present a gastronomical discovery like never before.

TASTES OF SIAM



Num



Dylan Jones



Khanaporn Janjirdsak

Dylan Jones, from the renowned Michelin-starred **Bo.lan**, takes the lead in this 6-hands collaboration with chefs, **Chef Num** from Samuay & Sons as well as **Chef Khanaporn Janjirdsak** from Trang Ko, where they present a unique medley of Thai and Southeast Asian flavours.

FESTA ITALIANA



Oliver Piras



Francesco Brutto

Featuring the two most-watched young talents of the Italian culinary world, **Oliver Piras** of Michelin-starred **Aga Restaurant** and **Francesco Brutto** of Michelin-starred **Undicesimo Vinera** who are in their early 30s, Festa Italiana brings forth a refined celebration menu centered on the most popular staple of Italian cuisine – pasta.



Richard van Oostenbrugge

STAR CHEF ARENA HIGHLIGHTS

Attendees will not only have over 40 innovative new dishes and signature best-sellers by award-winning and Michelin-starred restaurants to choose from, but also the highly sought-after experience of meeting their favourite chefs in person.

Joining the acclaimed chef line-up for the first time this year are **Richard van Oostenbrugge** and veteran Japanese **Chef Masayasu Yonemura** of TEPPAN. To mark their first appearances at TGFF, Richard van Oostenbrugge will be presenting innovative creations such as 'Foie Gras Seaweed Broth Umeboshi' and 'Scallop with Black Truffle and Fermented Oxtail Jus' while Chef Masayasu Yonemura presents the attendees the opportunity to be the first in the world to sample his proprietary shabu shabu concept featuring his exciting 'Wagyu Sirloin Shabu Shabu' dish.



Foie Gras Seaweed Broth Umeboshi



Scallop with Black Truffle and Fermented Oxtail Jus

NEW DISHES AT STAR CHEF ARENA



Capellini topped with Mentaiko and Nori



Chilli Crab with Sakura Ebi Spring Onion Pancake



Tonno Tataki, Bagna Cauda, Crumble di Pistacchio

Exciting new dishes making their debut include 'Capellini topped with Mentaiko and Nori' (by Osia Steak and Seafood Grill), 'Chilli Crab with Sakura Ebi Spring Onion Pancake' (by Tung Lok Heen) and 'Tonno Tataki, Bagna Cauda, Crumble di Pistacchio' (by Fratelli Trattoria).

STAR CHEF ARENA CHEFS

- **Ocean Restaurant** - Cat Cora is the first female Iron Chef on Food Network's Iron Chef America and the first female inducted into the American Academy of Chefs Culinary Hall of Fame
- **Fratelli Trattoria** - Celebrity chef brothers Enrico and Roberto Cerea famed for Italian heritage cuisine from the Three Michelin-starred Da Vittorio in Lombardy, Italy
- **Osia Steak and Seafood Grill** - Scott Webster and Douglas Tay, masters behind perfectly grilled premium meats
- **Forest森** - Sam Leong, one of Singapore's pioneering culinary stars
- **Tangerine** - Ian Kittichai, Thai cuisine pioneer and judge on MasterChef Thailand
- **Syun** - Hal Yamashita, award-winning chef who is one of Kobe's most famous exports
- **CURATE** - Benjamin Halat, Chef de Cuisine at CURATE, Winner of Best Dining Experience at the Singapore Tourism Awards 2018
- **Tung Lok Heen** - Susur Lee, Canadian celebrity chef and TV personality



DIAGEO WORLD CLASS DRINKS

The action at Star Chef Arena goes beyond the gourmet delights. Located at the Bull Ring tentage of Star Chef Arena, the Diageo World Class Bar, another TGFF 2018 exclusive, features 6 specially hand-picked World Class drinks concocted by Diageo World Class Bartenders.



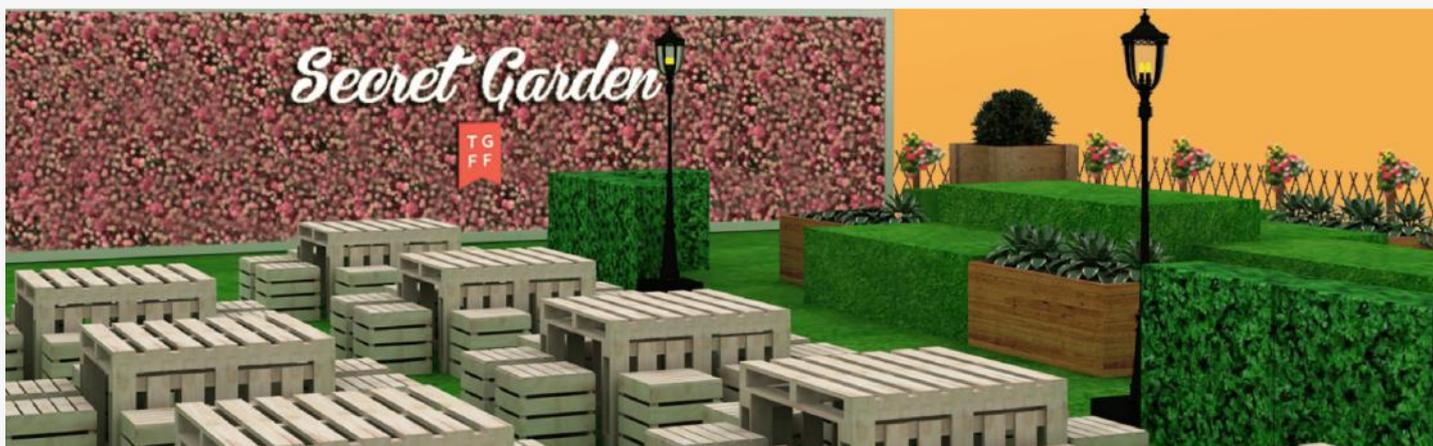
NEW TO ROLLIN' SWEET TIMES

Rollin' Sweet Times gets even more saccharine with the highly anticipated appearance of social media star Matt Adlard - also known as 'Topless Baker' - who attracts over half a million fan following across his social media platforms with his online video tutorials. He will be in Singapore for the first time joining Australian famed dessert maestros such as Philip Koury, Neil Perry and Andres Fatso here at TGFF 2018.



Matt Adlard (Topless Baker)

SECRET GARDEN



Chef Joe Leong

Featuring the first-in-Asia thematic Tanqueray Gin Garden and Whisky Passage conceptualised by Diageo World Class Bars, gin aficionados may sample Gin & Tonic flights at the Tanqueray Gin Garden while whisky drinkers can opt for unique whisky & chocolate pairing experiences.

Up and coming pastry star Joe Leong from Forest 森 will present his eclectic take on Chinese traditional-meets-contemporary desserts such as the 'Reconstructed Egg Tart' and 'Summer Exotic', while Executive Pastry Chef of RWS Kenny Kong will bring back his signature 'Sparkling Frozen Yoghurt and Chocolate Melt'.

SWEET OCEAN

Philip Khoury

Renowned Australian Pâtissier Philip Khoury, who led the R&D at Adriano Zumbo, will present his award-winning tart creation here for the first time in Singapore. Baking enthusiasts can learn trade secrets and the magic of baking from the maestro of desserts, who recently won against 30 pastry chefs from all over the world with his tart creation at the Savour Patisserie of the Year 2018.

Baked by Andres

A popular favourite at the debut edition of TGFF, Chef Andres Fatso returns this year with up-to-date and latest trending dessert décor styling tips and expertise.

Magnum Ocean Fantasy

New to TGFF, Magnum makes a debut with Magnum Ocean Fantasy, one-of-a-kind Marbled Magnum creation, exclusive to TGFF. Made with Magnum's signature white chocolate and premium toppings inspired by the ocean's beauty, including edible pearls, silver glitter, and a magical mermaid tail.



SPINNING GALAXY



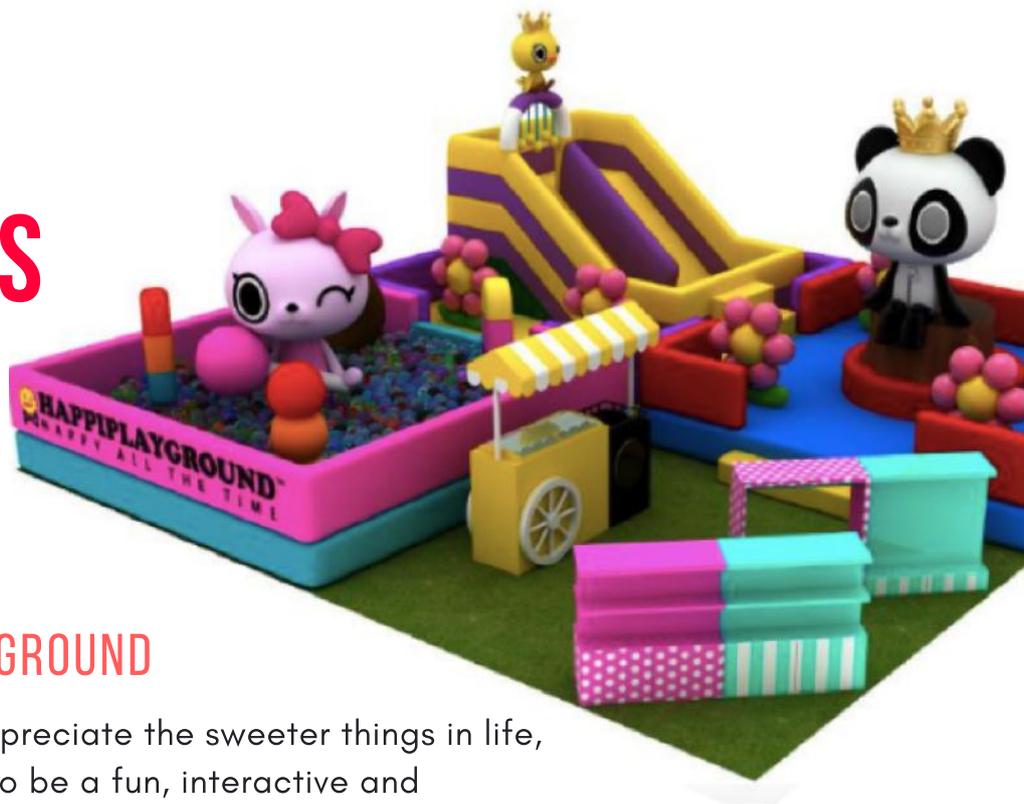
RAINBOW CITY



Decked in cheerful rainbow colors, the VIP Seating Area is transformed into a rainbow city, a private zone exclusively created for Ultimate Fan Pass holders.

Featuring N2 Extreme Gelato, a trendy nitrogen collective from Sydney, dessert lovers can tune into their creative streak and transform customisable desserts and drinks into various nitrogen-themed creations here. Gelato lovers can indulge in the creamiest gelato, a signature by popular Australian N2 Gelato.

OTHER HIGHLIGHTS



HAPPITEA & HAPPIPLAYGROUND

For the young and old who appreciate the sweeter things in life, Rollin' Sweet Times is poised to be a fun, interactive and Instagram-worthy playground with a wide range of activities such as HAPPIPLAYGROUND, an inflatable fun zone with cute eco-friendly characters from Hong Kong, for guests to unwind and let their hair down.

MASTERCLASSES AT THE ATELIER BY BOSCH



Philip Khoury



Andres Fastso



Matt Adlard (Topless Baker)



Neil Perry

Featuring masterclasses by celebrity bakers such as Philip Khoury, Andres Fatso and "Topless Baker" Matt Adlard, home bakers and dessert enthusiasts can learn the art of baking at The Atelier, a pop-up baking studio fully equipped with the technology and professional equipment by Bosch. Ticketing to masterclasses by Philip Khoury, Andres Fatso and Matt Adlard will launch from 31 August.

Presented by Qantas, limited and exclusive ticket giveaways to Neil Perry's demo session will launch on 31 August. For more information, visit the [TGFF Facebook event page](#) or www.tgff.com.sg.

THE CELLAR HIGHLIGHTS



In collaboration with Octopus Distribution Network and curated by RWS Wine Ambassador, Jeannie Cho Lee, The Cellar features unique wines pairings with the finest cut of meats and cheese from around the world. Learn the art of meat and cheese pairings with fine wines at various masterclasses to be conducted by wine masters. Limited tickets to the wine masterclasses will go on sale on 31 August.

For images and more information on participating chefs, kindly refer to link [HERE](#).

Official Hashtag:

#TGFF2018

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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. 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.