

press release

Chef Shinya Otsuchihashi from Michelin-starred CRAFTALE in Tokyo brings French-Japanese haute cuisine to Singapore

Be enthralled by youthful artistry and vivid storytelling through his culinary creations at the 16th edition of the Art at CURATE dining series from 1 to 7 November 2019



Chef Shinya Otsuchihashi (left), 35, of One Michelin-starred CRAFTALE in Tokyo will take diners on a gastronomic journey traversing the seasons with his inventive creations inspired by his homeland, Japan and France, the land of his coming of age

SINGAPORE, 10 October 2019 – From **1 to 7 November 2019**, Resorts World Sentosa's CURATE restaurant will set the stage for one of Japan's youngest culinary stars, **Shinya Otsuchihashi** from the cutting edge **One Michelin-starred CRAFTALE**. Chef Otsuchihashi brings to Singapore a unique blend of avant-garde techniques borne out of classical French culinary training and a deep understanding of ingredients from his homeland of Japan. The 16th instalment of the successful quarterly *Art at CURATE* dining series concludes the year-round showcase of French-Japanese cuisine by Michelin-starred guest chefs.

Born in Kagoshima prefecture in January 1984, Chef Otsuchihashi's interest in food was a result of a childhood allergies to chemical food additives. A gourmand at heart, he felt that the best way to express his love for food was to prepare it himself through his culinary creativity and hence decided at a young age to pursue the culinary arts as a lifelong vocation and craft. Chef Otsuchihashi attended

Tsuji Culinary Institute in Osaka after graduating from high school and furthered his culinary education in gastronomic centre of Lyon, France at the age of 19. He honed his skills in haute cuisine at the three Michelin-starred Le Chateau de Joël Robuchon in Ebisu, Restaurant Anis in Tokyo's Hatsudai neighbourhood, and Saturne in Paris. Chef Otsuchihashi opened CRAFTALE in 2015 at the young age of 31, in the trendy neighbourhood of Nakameguro along the Megurogawa River. The restaurant was awarded its first star in the MICHELIN Guide Tokyo 2017, retaining the accolade in 2018 and 2019. Almost every ingredient aspect – including breads and seasonings – at CRAFTALE is painstakingly handcrafted by small producers with minimal waste. He hopes to convey the essence of each artisan producer's philosophy and passion through the use of quality Japanese ingredients.

Dishes at CRAFTALE – a mash up of the words “craft” and “tale” alluding to story-telling through fine artistry – take guests on a gastronomic journey as Chef Otsuchihashi creates exquisite art that draws upon his childhood in Japan and his coming of age in France. Each dish features a pop of colour with flavours that are at once refreshing and delicate. Chef Otsuchihashi's dishes at *Art at CURATE* will take diners on a gastronomic journey through the four seasons on the plate fronted by the best Japanese ingredients executed with finesse.

Diners can look forward to Chef Otsuchihashi's vivid and visceral storytelling as they traverse the seasons with iconic dishes from CRAFTALE such as ***Amuse Bouche*** made with fresh scallops from Hokkaido, Japanese root vegetables, walnuts and truffle presented on a wooden plate, signifying the transition from autumn to winter. The visually conjuring ***Snow Field***, an inventive dish of foie gras pate, grated Japanese daikon and Yuzu juice in a glass globe, topped with meringue that looks like freshly fallen snow in the frozen wilderness is complete with animal foot prints. Chef Otsuchihashi's traditional ***Kamo Nanban*** brings together Japan and France in a dish – a light soba served with duck and poireau leeks. End the meal by stepping into ***Japanese Garden***, an elegant dessert made out of sesame seeds, Japanese matcha and black soy beans which is a treat for the palate and the eyes.

Booking details:

Art at CURATE Series 16 will be held at CURATE located at RWS (The Forum, Level 1) **from 1 to 7 November 2019**. The **four-course lunch** is available at S\$138++ per person, and **eight-course dinner** at S\$308++ per person.

Wine pairing menus with wines selected by RWS sommelier, Takayoshi Aoki is also available at S\$198++ per person for lunch and S\$428++ per person for dinner.

Reservations are strictly required and can be made via (65) 6577 7288 or curate@rwsentosa.com. Please refer to Appendix A for menus.

- Ends -

Chef Shinya Otsuchihashi

Chef-owner, CRAFTALE (One Michelin Star), Tokyo

A native of Kagoshima Prefecture, Chef Otsuchihashi's interest in food started from a young age. He attended Osaka's famed Tsuji Culinary Institute after completing high school and at the age of 19, travelled to France to study in the gastronomic centre of Lyon. He has since then worked both in haute cuisine – first at the Michelin-rated The Georgian Club in Tokyo and Three Michelin-starred Le Chateau de Joël Robuchon in Ebisu – and in smaller rarefied locations such as Saturne in Paris and Restaurant Anis in Tokyo's Hatsudai neighbourhood.

Chef Otsuchihashi opened CRAFTALE in 2015 and within two years, was awarded a Michelin star in 2017. He describes CRAFTALE as a mashup of the words “craft” and “tale” as well as an anagram of the French word *fractale*.

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 cuisines 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 nine 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.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

 /ResortsWorldatSentosa  @rwsentosa #ComeForFood  www.rwsentosablog.com

MEDIA CONTACTS

Resorts World Sentosa

Felicia Boey

Tel: + 65 6577 9755

Email: felicia.boey@rwsentosa.com

Ogilvy (for Resorts World Sentosa)

Stephanie Chailert

Tel: +65 6213 7969

Email: stephanie.chailert@ogilvy.com

EDITORS' NOTES

1. High resolution photographs can be downloaded from link: <https://app.box.com/s/xsz239kzt38xgw9hr7chsejufk64uqxz>
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
3. Social tags: @rwsdiningartisans @rwsentosa #ComeForFood #ArtatCurate





CURATE

Art at CURATE Series 16
(1 – 7 November 2019)
4-course Lunch

Amuse Bouche
Scallop. Walnut. Truffle
CRAFTALE, Chef Shinya Otsuchihashi

Foie Gras Pate
Sancho Pepper. Seabuckthorn
CURATE
2016 Yves Cuilleron Condrieu La Petite Côte

Soufflated Egg
Salsa Verde. Caviar
CURATE

Kamo Nanban
Duck. Soba. Poireau
CRAFTALE, Chef Shinya Otsuchihashi
2014 Domaine d'Eugénie, Vosne-Romanée

Japanese Garden
Sesame. Green Tea. Black Soy Bean
CRAFTALE, Chef Shinya Otsuchihashi

Petit Four



CURATE

Art at CURATE Series 16 (1 – 7 November 2019) 8-course Dinner

Amuse Bouche

Scallop. Walnut. Truffle

CRAFTALE, Chef Shinya Otsuchihashi

Emilio Lustau East India Solera Sherry

Snow Field

Foie Gras. Yuzu. Daikon

CRAFTALE, Chef Shinya Otsuchihashi

2016 Yves Cuilleron Condrieu La Petite Côte

Soufflated Egg

Salsa Verde. Caviar

CURATE

Autumn

Abalone. Potato. Mushroom

CRAFTALE, Chef Shinya Otsuchihashi

2015 Louis Jadot Chablis 1er Cru Fourchaume

Scallop

Fermented White Cabbage Consommé. Parsley

CURATE

Pike Perch

Smoked Beurre Blanc. Le Puy Lentils

CURATE

Kamo Nanban

Duck. Soba. Poireau

CRAFTALE, Chef Shinya Otsuchihashi

2014 Domaine d'Eugénie, Vosne-Romanée

Cucumber Sherbet

Elderflower Cream & Pine Needle Chip

CURATE

Japanese Garden

Sesame. Green Tea. Black Soy Bean

CRAFTALE, Chef Shinya Otsuchihashi

Petit Four