

press release

Chef Daisuke Mori of Michelin-starred Restaurant Takumi in Hong Kong presents French-Japanese haute cuisine at Art at CURATE

An inspiring collaboration between two exciting young culinary talents, Chef Daisuke Mori and Chef Benjamin Halat, at CURATE, RWS from 16 to 22 August 2019



Art at CURATE Series 15 will feature Michelin-starred French-Japanese cuisine by Chef Daisuke Mori (left) and contemporary German creations with Japanese elements by Resident Chef Benjamin Halat (middle) of CURATE at RWS. A standout dish by Chef Mori at Takumi by Daisuke Mori is the Snow Crab and Hokkaido Uni Raviolis (bottom right). His visually stunning Épeautre Risotto with Japanese Calmar (top right) will star at Art at CURATE from 16 to 22 August 2019.

SINGAPORE, 5 July 2019 – Resorts World Sentosa (RWS) welcomes 37-year-old **Chef Daisuke Mori of Michelin-starred Takumi by Daisuke Mori in Hong Kong** who will collaborate with CURATE restaurant's Resident Chef Benjamin Halat in presenting exciting four hands lunch and dinner menus from **16 to 22 August 2019** featuring French haute cuisine employing exquisite Japanese ingredients. This is the 15th instalment of the successful quarterly *Art at CURATE* dining series which continue its year-round showcase of Michelin-starred French-Japanese cuisine.

Chef Daisuke Mori's cuisine offers much to look forward to. His French training was honed at Three Michelin-starred Chateau Restaurant Joel Robuchon in Tokyo; the world-renowned Two Michelin-starred Restaurant Taillevent in Paris; and One Michelin star Restaurant Signature at the Mandarin Oriental Tokyo. At Takumi by Daisuke Mori, he fuses classical French techniques with an understanding of seasonality and quality inherent in Japanese gastronomy. Since he took over the

helm of the restaurant in 2016, his talents have won over the region's most strident restaurant critics. South China Morning Post wrote that "Takumi by Daisuke Mori provides a masterclass in subtlety and restraint" and "it was fascinating to watch...Chef Daisuke Mori and his assistants as they work... given that every stage of each dish required clinical attention to detail".

Chef Daisuke Mori said, "I have worked in many places across the world and that really opened my eyes, making me willing to experiment with different ingredients and cooking styles. At Takumi, we are solely focused on fusing Japanese simplicity with French aplomb, while using only the finest produce both countries have to offer. Most importantly, I cook food that I like to eat, I think this is the best way to reflect my culinary philosophy."

Chef Mori will be presenting a selection of his unique seasonal creations at Art at CURATE. Dishes including *Hokkaido Sea Urchin and Botan Ebi with Lily Root*; *Kinmedai in Shiitake Consommé*; and *Blue Lobster with Topinambour, Barigoule and Jus Citronnelle* will be delivered with his signature flair. He will also be dishing up his visually stunning *Épeautre Risotto with Japanese Calmar* – a recent creation from his collaboration with a Polish artist. The black risotto with Japanese squid belies its complexity and dramatic flavour.

Complementing Chef Mori's French-Japanese cuisine, Chef Benjamin Halat will be crafting inspired dishes with an intriguing mix of German and Japanese elements such as the *Sauerkraut Consommé with Black Forest Miso*.

Booking details:

Art at CURATE Series 15 will be held at CURATE located at RWS (The Forum, Level 1) **from 16 to 22 August 2019**. The **four-course lunch** is available at S\$138++ per person, and the **eight-course dinner** at S\$308++ per person.

Wine pairing menus with wines selected by RWS sommelier, Takayoshi Aoki, are also available during this event period at S\$198++ for lunch and S\$428++ for dinner.

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

Gourmands can look forward to the concluding edition of Art at CURATE 2019 from 1 to 7 November 2019 featuring inventive young **chef-owner Shinya Otsuchihashi** of one-Michelin-starred **CRAFTALE** in Tokyo. The name "CRAFTALE" is the combination of "Craft" (technique) and "Tale" (story) which aptly describes his originality and delicate dishes that each tell a story.

- Ends -

Profile of Chef Daisuke Mori
Executive Chef, Takumi by Daisuke Mori (1 Michelin Star), Hong Kong

Daisuke Mori, Executive Chef at Takumi by Daisuke Mori, has a unique international culinary background that has inspired his passion for fusing ingredients and traditions from around the globe. The eponymously-named Takumi by Daisuke Mori blends the finest French culinary traditions with seasonal Japanese ingredients and finesse to create a unique culinary encounter. Seating just 12 diners in an elegant open kitchen dining room, the setting allows diners to become part of a gastronomic journey navigated by the acclaimed Chef Mori. After completing an intensive vocational training course at Osaka's famed Tsuji Culinary Institute, Chef Mori forged his career in kitchens in the likes of three Michelin-starred Chateau Restaurant Joel Robuchon in Tokyo; two-starred Restaurant Taillevent in Paris; and one-starred Restaurant Signature at the Mandarin Oriental Tokyo. From 2010 to 2014, Chef Mori spent time in Poznan, Poland, where he led fine dining kitchens at Restaurant Jadalnia and five-star boutique hotel Blow Up Hall 50/50. In Hong Kong, he now capitalises on his extensive experience to marry the finest Japanese ingredients with timeless French technique.

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 33-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, the Restaurant Association of Singapore (RAS) Epicurean Star Award for Best Western Fine Dining in 2017, as well as at the Singapore Tourism Awards 2018 for the Best Dining Experience.

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 eight 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 since 2016, the Art at CURATE dining series features four guest chefs from Michelin-starred restaurants across the globe every year. The Art at CURATE 2019 dining series will feature four visiting chefs from Michelin-starred restaurants known for pairing the finest French culinary traditions with Japanese ingredients and influences. 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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EDITORS' NOTES

1. High resolution photographs can be downloaded from link: <https://app.box.com/s/xu6f5oh7ly0jyuau8z78wwh2ymojrdaq>
2. All photographs of Chef Daisuke Mori and dishes featured are to be attributed to: Takumi by Daisuke Mori. These images are for illustrative purposes only.



Appendix A: Menus



CURATE

Art at CURATE Series 15
(16 – 22 August 2019)
4-course Lunch

Amuse Bouche

Hokkaido Sea Urchin & Botan Ebi
Lily Root
Chef Daisuke Mori
Duval-Leroy Fleur de Champagne Le Cru

Épeautre Risotto Japanese Calmar
Silver Point
Chef Daisuke Mori

Bateaux de Canard
Seasonal fruits
Chef Daisuke Mori
2011 Chateau Belgrave 5th Growth

Snickers 2019
Peanut Butter. Chocolate
Chef Benjamin Halat

Petit Fours



CURATE

Art at CURATE Series 15 (16 – 22 August 2019) 8-course Dinner

Amuse Bouche

Hokkaido Sea Urchin & Botan Ebi

Lily Root

Chef Daisuke Mori

Duval-Leroy Fleur de Champagne Le Cru

Épeautre Risotto Japanese Calmar

Silver Point

Chef Daisuke Mori

Kinmedai

Shiitake Consommé

Chef Daisuke Mori

2018 Clarendelle Blanc by Haut Brion

Blue Lobster

Topinambour. Barigoule. Jus Citronnelle

Chef Daisuke Mori

Bateaux de Canard

Seasonal fruits

Chef Daisuke Mori

2011 Chateau Belgrave 5th Growth

Sauerkraut Consommé

Black Forest Miso

Chef Benjamin Halat

Almdudler

38 Herbs, Flowers and Roots from the Alps

Chef Benjamin Halat

2003 Chateau Rieussec Ler Cru Classé

Snickers 2019

Peanut Butter. Chocolate

Chef Benjamin Halat

Petit Fours