

## press release

### Resorts World Sentosa debuts ‘fine-casual’ dining with the opening of its latest celebrity chef restaurant, table65

*Guests take front row seats around the Chef’s Table at table65 which pares back formalities of fine dining and focuses on flavours of quality ingredients and produce, with a playful touch of visual projection*



*Enjoy Chef Richard van Oostenbrugge’s signatures like ‘Os À Moelle’, Smoked Herring Bone, Veal Tartare with Bone Marrow, Cockles and Beluga Caviar (left) and his iconic dessert Apple (right) at table65 at RWS.*

*Photo credits: Resorts World Sentosa*

**SINGAPORE, 10 January 2019** – Fewer rules, more adventure and lots of unbridled fun will be the ethos of **table65**, the newest dining concept by Resorts World Sentosa (RWS), which espouses a new ‘fine-casual’ experience where diners occupy front row seats at the Chef’s Table to enjoy extraordinary modern European cuisine and astound at the culinary theatrics of table top animation.

Helmed by renowned Dutch chef Richard van Oostenbrugge, table65 – a fitting reference to Singapore’s country code – pares away the traditional formalities of fine-dining and places focus on the core flavours of quality ingredients. Set in a homely and buzzy atmosphere, Chef van Oostenbrugge presents his critically acclaimed contemporary European dishes with eclectic, international influences including Japanese, French and Dutch that are at once intriguing and inventive.

Together with his business partner and friend Thomas Groot, Chef van Oostenbrugge opened their dream Restaurant 212 in Amsterdam in January 2018 that celebrates high quality cuisine eschewing all avoidable etiquettes. Recently crowned One Michelin Star in the 2019 MICHELIN Guide Netherlands, 212 features one big chef’s table where chefs cook, interact and entertain guests like in a home kitchen. Taking inspiration from 212 which has already been heralded as one of the more outstanding restaurants in Amsterdam’s exciting dining scene, table65 will be a refreshing addition to RWS’ stable of celebrity chef restaurants.

A nod to tropical Singapore, table65’s interiors feature lush greens and warm hardwoods that compliment cool hues of the sleek stainless steel kitchen, the focal point of the restaurant. Designed with the chefs’ passionate desire to upend formalities of traditional fine-dining, table65 is luxurious as it is inviting and warm with an uninhibited view of the chefs at work. Guests are seated around a U-

shaped Chef's Table wrapping the perimeter of the workspace that allows them to get close to the action in the kitchen. With a talented culinary team specially handpicked by Chef van Oostenbrugge and brought over from 212, the same exacting standards and original techniques are delivered at table65. Chefs will cook, plate, serve and explain each course, complete with visual tableside action and finishing touches to the dish such as layering of caviar and artichoke smashing.

Chef van Oostenbrugge says, "When you want to make guests happy, you should really try to trigger all the senses and give them a totally different experience. What I hope to convey at table65 is that excellent food and good wine can be enjoyed in a relaxed atmosphere where there can be spontaneous and free flowing conversations between chefs and diners. In the next few months, guests can also expect collaborative menus with exciting guest chefs. I am very excited to debut table65 at RWS and I am confident it will create a new wave of culinary experience in Singapore."

Guests help themselves to a convenient toolbox drawer built into the table to retrieve essential cutlery while sommeliers are on hand to recommend wine pairings. The dinner-service only restaurant offers 32 seats around the Chef's Table and for those who prefer more personalised and intimate service – a private dining room for 12.

Showcasing modern European creations, table65 presents a menu of expertly-prepared dishes showing off robust and punchy flavours that truly represents Chef van Oostenbrugge's culinary imagination and ingenuity. Menus are refreshed regularly throughout the year and guests have a choice of **8-Course Experiential Menu** (S\$218++), **5-Course Discovery Menu** (S\$148++) or pick their favourites from the **A La Carte Menu**. The dining experience is further elevated by video mapping technology with whimsical visual projections on dining plates for that added multi-sensory touch.

Signatures that highlight Chef van Oostenbrugge's brilliant expertise in marrying traditional European flavours with influences and flavours from around the world include **Cold Smoked Horse Mackerel and Passion Fruit Ceviche, Coconut and Combava, Dill and Calamansi Emulsion**, a standout appetiser – part of a trio of amuse bouche of fish done three ways – where tropical coconut and kaffir lime cross paths with the fresh grassy Nordic scent of dill and tart notes of passion fruit.

A top signature of chef is the indulgent starter of **'Os À Moelle', Smoked Herring Bone, Veal Tartare with Bone Marrow, Cockles and Beluga Caviar** which conceals luxurious veal tartare in a faux bone marrow-like jelly actually made from concentrated stock of smoked herring bone, drenched in a flavourful reduction of clam juices, tossed with crunchy croutons and richly topped with Beluga caviar from Iran.

Served with a smashing table side action is the seafood appetizer of **Jerusalem Artichoke with Marinated Hokkaido Scallop, Grilled Leek Vinaigrette and Belper Knolle** where crisp browned skins of artichoke yields fresh Hokkaido scallop tartare on a bed of delicious artichoke puree with generous shavings of Belper Knolle, a type of hard Swiss cheese. **Turbot with Choucroute, Smoked Eel and Black Truffle, Smokey Oxidised Wine and Eel Broth** arrives with freshly poached flatfish in an umami-laden broth of smoked eel, chicken thigh and oxidised wine rendered at 95-degrees Celsius and served with seasonal sauerkraut and a blanket of cold Kohlrabi, a type of German turnip.

Chef van Oostenbrugge's commitment to using fresh farm produce and local ingredients from Singapore suppliers is evident in **Binchotan Roasted Duck A L'Orange with Cumin and Tomatillo Mole, Salad of Potatoes and Turnip**, his interpretation of the classic French duck dish of barbeque duck breast sourced locally from Toh Thye San Farm glazed in burnt orange and accompanied with a traditional Mexican cumin mole sauce, and sauce royale reduced from different parts of the bird, finished off with a side of Dutch potatoes filled with parmesan cheese.

More surprises unfold in **'Ravioli' of Belon Oyster with Briny Veal Shank and Shellfish Velouté, Hazelnut and BBQ Salted Lemon**, where guests get a taste of chef's more eclectic leaning in teasing the palate. Dining at table65 is complemented with a cellar of old world vintages and includes the famed First Growth Bordeaux wines.

With rising interests in vegetable-centric dining, Chef van Oostenbrugge will also present a 5 and 8-course vegetarian menu with a focus on fresh greens, fruit, tubers and grains presented in a myriad of interesting and nutritious ways. Guests can expect to be surprised by dishes such as **Salt-Baked Crapaudine Beetroot with Raspberry and Moutarde De Meaux Ice Cream**; and **Millefeuille of Aubergine with Sesame, Kelp and Smoked Vinegar**.

Ending the meal on a sweet note is Chef van Oostenbrugge's iconic and show-stopping **Apple** – this time with the ginger-poached Granny Smith served with salted caramel, puff pastry and walnut crumble just for the Singapore edition. Other outstanding desserts include **Birch**, a combination of woody notes of birch leaf cream, toasted wood infused gel and birch water sauce and **Balloon**, a dramatic confection of praline and coffee encased in chocolate.

table65 is opened Thursdays through Mondays from 6:00pm to 10:30pm at RWS, with last orders ending at 10.15pm. Reservations are strictly required by calling +65 65777939 or email: [table65@rwsentosa.com](mailto:table65@rwsentosa.com)

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### About Chef Richard van Oostenbrugge



Chef van Oostenbrugge started his career in Switzerland, where he worked alongside top chefs and mastered culinary skills of the highest level.

He returned to Amsterdam from Gstaad in the Swiss Alps in 2008 to join restaurant Envy and subsequently embarked on a new chapter in his career when he joined Hotel De L'Europe as Executive Chef in 2010. Under his culinary direction, Bord'Eau – the hotel's main dining destination – earned its first Michelin star rating in 2013 and attained the coveted two-star rating in the following year.

During his seven-year stint there, his exceptional skills and precise culinary execution also won him awards like the prestigious Gault & Millau Chef of the Year (2014) and a near-perfect Gault & Millau score of 19 (2017). He gained a reputation for his command of exacting European cooking techniques and exquisite sensibility in marrying traditional European flavours with influences and ingredients from around the world – including Japanese produce for their clean and light flavours.

Now as the co-owner of 212, Amsterdam's first no-table-restaurant which was awarded One Michelin Star in the 2019 MICHELIN Guide Netherlands, Chef van Oostenbrugge's remarkable skills are the focus as he strips high-end dining of the unnecessary to create a gastronomic spectacle – concocting outstanding dishes that are full of flavour with delightfully surprising combinations.

## 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 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](http://www.rwsentosa.com).

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## EDITORS' NOTES

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <https://app.box.com/v/table65>
3. All photos are to be attributed to: *Resorts World Sentosa*
4. Hashtag #comeforfood



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Guests can look forward to outstanding starters like ***“Os À Moelle”, Smoked Herring Bone, Veal Tartare with Bone Marrow, Cockles and Beluga Caviar.***



With a rising interest in vegetable-centric dining, guests can expect to be surprised by dishes such as ***Salt Baked Crapaudine Beetroot served with Raspberry and Moutarde de Meaux Ice Cream.***



The iconic **Apple** which takes inspiration from Dutch apple pies is not to be missed.



Other noteworthy desserts include **Kumquat**, a consommé of tangerine and honey topped with iced rosemary foam.

