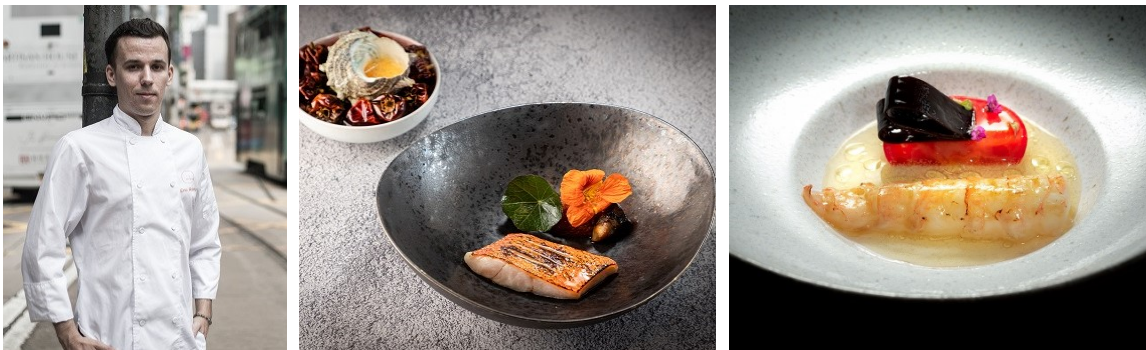


press release

Art at CURATE Unveils Exclusive Line-Up of Dining Events in 2020 at Resorts World Sentosa

The pop-up dining series kicks off in February at CURATE restaurant, featuring four guest chefs from Asia's most coveted Michelin-starred restaurants throughout the year



The upcoming Art at CURATE Series 17 will bring one of Hong Kong's hottest young culinary talents, 30-year-old Eric Rätty to our shores. The culinary powerhouse clinched Two Michelin Stars for Arbor in Hong Kong within two years of opening. Experience his brilliance through seasonal creations such as Kinmedai (centre) and signatures like Langoustine (right) and Soy Milk at RWS's CURATE restaurant from 25 to 29 February 2020.

SINGAPORE, 10 January 2020 – The acclaimed [Art at CURATE dining series](#) (CURATE 美食艺术品鉴会) at Resorts World Sentosa (RWS, 圣陶沙名胜世界) looks to Asia in 2020 by shining the spotlight on celebrated chefs helming some of the most vaunted Michelin-starred restaurants in the region today. It will see the arrival of four chefs from across Asia who are at the top of their game – renowned for their own distinctive brand of contemporary gastronomy with Asian influences – at RWS's CURATE restaurant throughout the year. The line-up starts on a high note with Art at CURATE Series 17 from **25 to 29 February 2020**, featuring [Chef Eric Rätty from Arbor in Hong Kong](#), one of the city's hottest restaurants right now which has just been promoted to **Two Michelin Stars** in the **Michelin Guide Hong Kong Macau 2020**.

Hailing from a pristine small town in Finland, discovering new ingredients, flavours and aromas in the forests make up most of Chef Eric Rätty's childhood memories. He began his formal culinary training at Perho Culinary School in Helsinki and with fervent passion, grit and talent, he quickly rose up the ranks at the two-Michelin-starred Restaurant Chez Dominique in Helsinki and the three-Michelin-starred Restaurant Aqua in The Ritz-Carlton Wolfsburg, Germany. In 2014, he moved to Hong Kong to understudy Chef Gray Kunz at Café Gray Deluxe in The Upper House. He soon came into his own when he debuted as Chef de Cuisine at the brand new Arbor in April 2018, earning his first Michelin star merely months after its opening. His innovative symphony of French techniques, Asian ingredients and flavours, and refined Nordic sensibilities, not only catapulted Arbor into the stratosphere of Hong Kong's culinary scene, but also won over Hong Kong's discerning critics and diners. Besides spectacularly clinching Two Michelin Stars within Arbor's second year of opening in the Michelin Guide Hong Kong Macau 2020 which was announced in December 2019, this rising star

was also recognized as one of Hong Kong's most exceptional young individuals in Hong Kong Prestige magazine's 40 under 40 2019 list.

Raising the curtains for Art at CURATE in the new year, Chef Eric Rätty will be showcasing a mix of his signature and seasonal creations in February. This is the chef's first guest appearance in Singapore. "I want to always focus on the taste and feature seasonal produce, and to find ways of creating layers of flavours to highlight the main ingredient of each dish," said Chef Eric Rätty. This philosophy is evident in his ever-evolving *Langoustine* which highlights the sweetness of the shellfish with Japanese fruit tomatoes, candied kombu and tomato consommé jelly, as well as his seasonal *White Asparagus*, gratinated with Shirako béchamel and served with zesty lemon coulis and buttery white miso hollandaise to lend subtly bright and savoury flavours to the delicate taste of white asparagus.

"I also like playing with contrast. I might start with a dish with a touch of spice, then some dishes with strong umami after having something really acidic," he added. Illustrating this is his *Kinmedai* dish made with fresh homemade kimchi that will be on the Art at CURATE dinner menu. Guests can also look forward to his signature *Soy Milk* dessert, the first dish he created for Arbor which reflects his tremendous creativity. The dessert is a unique yet balanced combination of sweet, rich soy milk, black soy beans candied with Okinawa dark sugar, the toasty flavour of roasted white chocolate, crispy, delicate sheets of yuba, and the final kick of salted duck egg yolks.

Booking details:

Art at CURATE Series 17 will be held at CURATE located at RWS (The Forum, Level 1) **from 25 to 29 February 2020**. The **four-course lunch** is available at S\$108++ per person, or S\$168++ with wine pairing and the **eight-course dinner** is available at S\$198++ per person, or S\$308++ with wine pairing. **Reserve by 31 January 2020 to enjoy 15% off lunch**. Or sign up as a **RWS Invites member** at www.rwsentosa.com/rwsinvites to enjoy **exclusive members' rates** of S\$88++ or S\$142++ for the lunch menus, and \$178++ or S\$282++ for the dinner menus.

Reservations can be made via **(65) 6577 7288**, curate@rwsentosa.com or www.rwsentosa.com/art-at-curate. Reservations are strictly required. Please refer to Appendix A for menus.

Upcoming installations of Art at CURATE in 2020:

Art at CURATE Series 18 will present Bangkok's current leading force in the Thai fine-dining scene from **12 to 16 May** – **Chef de Cuisine and Owner Sujira 'Aom' Pongmorn** and **Chef Pâtissier Arisara "Paper" Chongphanitkul** from the Michelin-starred **Saawan**. Celebrated for modernizing traditional Thai street food and desserts, Chef Aom is one of Bangkok's youngest chefs to be awarded a Michelin star while Chef Paper has been crowned Bangkok's best pastry chef. This time, diners will be pampered by a team of five that include both chefs, who will be personally whipping up their inspired style of contemporary Thai cuisine at CURATE restaurant.

Headlining the **Art at CURATE Series 19** from **18 to 22 August** is Frenchman **Chef Arnaud Dunand Sauthier**, Chef de Cuisine of the famous **two-Michelin-starred Le Normandie** at Mandarin Oriental Bangkok – widely considered as one of the city's best restaurants since it opened in 1958. His contemporary French cuisine promises stunning dishes with pure, precise flavours.

The final Art at CURATE of the year will be equally exciting as it will welcome **Stefan Stiller, Chef-Owner** of the **two-Michelin-starred Tai'an Table in Shanghai**. On top of being one of the most recognised and respected chefs in Shanghai after working there for 15 years, he is also the President of Bocuse d'Or Asia. His haute French cuisine with a local Chinese twist will be on showcase at Art at CURATE Series 20 from **27 to 31 October**.

- Ends -

Profile of Chef Eric Rätty
Chef de Cuisine, Arbor (2 Michelin stars), Hong Kong

“Innovation is an endless process, and challenges make us stronger. I am always inspired by my surrounding environment; it is what drives me to push my limits and create something that is everlasting.”

Hailing from the pristine natural environment of Finland, Chef Eric Rätty represents refined simplicity, purity of craft and vibrant innovation that matches perfectly with Arbor’s enchanting, nature-rich concept.

A rising star in Hong Kong’s fine dining scene, Eric’s gastronomic journey officially began in 2005 at Perho Culinary School in Helsinki, Finland. Displaying genuine passion for his craft, he balanced his daytime lectures with demanding nights as a kitchen assistant at Restaurant Chez Dominique (2 Michelin stars). Receiving a world-class fine dining education from acclaimed chef Hans Välimäki and his star-studded team, Eric honed his skills and eventually joined as a full-time Commis Cook after graduation, working his way up from the bottom of the team. After four years at Chez Dominique, which Eric credits as the most influential years of his career, he departed as the restaurant’s Chef de Partie in 2010 and accepted a Pastry Cook position at the 3 Michelin-starred Restaurant Aqua in Ritz Carlton Wolfsburg, Germany.

During a spectacular two-and-a-half years, Eric earned the title of Pastry Chef at Restaurant Aqua before accepting a golden opportunity to return to Chez Dominique as the restaurant’s Head Chef. Craving new challenges, he then went on to create and lead the exciting new pop-up restaurant Sandlådán, before embarking on an adventure to Asia in 2014, where he became an understudy to Chef Gray Kunz at Café Gray Deluxe in The Upper House, Hong Kong and has been eagerly incorporating Asian sensations, ingredients and flavours into his culinary craft ever since. As Chef de Cuisine at Arbor, Eric brings measured skills, seasonal flair, sharp refinement and tasteful creativity to Hong Kong’s spectacular dining scene. He earned his first Michelin star in the Michelin Guide Hong Kong Macau 2019, and was recently honoured with 2 Michelin stars in the guide’s 2020 edition. In addition, Arbor is on 50 Best Discovery as voted by experts in The World’s 50 Best Restaurants Academy.

Arbor is located on the 25th floor of H Queen’s in Central, Hong Kong. Visit www.arbor-hk.com for more information.

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.

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 www.rwsentosablog.com

ABOUT CURATE

CURATE, part of Resorts World Sentosa's outstanding repertoire of award-winning dining establishments, 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 visiting guest chefs from Michelin-starred restaurants across the globe every year. The Art at CURATE 2020 dining series will feature a stellar line-up of Michelin-starred chefs renowned for their own distinctive brand of contemporary gastronomy with Asian influences. The gastronomic experience at CURATE is further complemented by an extraordinary wine cellar that houses a prized collection of 365 highly rated labels. CURATE restaurant is the winner of the Best Western Restaurant Fine Dining title at the RAS Epicurean Star Award 2019, as well as the Best Dining Experience category at the prestigious Singapore Tourism Awards in 2018. 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/f6rforey2kmpjuka8nw18kbau15pi3r2>
2. All photographs of Chef Eric Rätty and dishes featured are to be attributed to: Arbor, Hong Kong. These images are for illustrative purposes only.



Appendix A: Menus



CURATE

Art at CURATE Series 17
(25 – 29 February 2020)
4-course Lunch

AMUSE BOUCHE
CHEF ERIC RÄTY

LANGOUSTINE
CHEF ERIC RÄTY

WHITE ASPARAGUS
CHEF ERIC RÄTY

BEEF TENDERLOIN
CURATE

SEA BUCKTHORN
GIN, BUTTERMILK, SANDDORN
CURATE

PETIT FOURS



CURATE

Art at CURATE Series 17 (25 – 29 February 2020) 8-course Dinner

AMUSE BOUCHE

CHEF ERIC RÄTY

OYSTER

CURATE

LANGOUSTINE

CHEF ERIC RÄTY

WHITE ASPARAGUS

CHEF ERIC RÄTY

KINMEDAI

CHEF ERIC RÄTY

BEEF TENDERLOIN

CURATE

SEA BUCKTHORN

CURATE

SOY MILK

CHEF ERIC RÄTY

PETIT FOURS