

## press release

### **Ocean Restaurant, Singapore's only underwater fine dining destination, reopens with two Michelin-starred chef**

*The iconic destination dining restaurant unveils sleek new interiors and welcomes a new Chef Patron who continues to combine culinary excellence with sustainable standards*



*French Chef Olivier Bellin, Chef-Owner of Two Michelin-starred L'Auberge des Glazicks in Brittany, headlines Ocean Restaurant at Resorts World Sentosa – his only international outpost.*

**SINGAPORE, 23 June 2022** – Ocean Restaurant, the iconic underwater dining destination at Resorts World Sentosa (RWS, 圣淘沙名胜世界), has reopened with a completely refreshed new look, a new Celebrity Chef at its helm and a new menu that reflects both the restaurant's and RWS' commitment to sustainability. The elegant restaurant overlooks the enthralling marine world of S.E.A. Aquarium's Open Ocean Habitat which is home to more than 40,000 marine animals.

#### **Helmed by Chef Olivier Bellin, Chef-Owner of Two Michelin-starred L'Auberge des Glazicks**

Ocean Restaurant welcomes Olivier Bellin, chef-owner of two Michelin-starred L'Auberge des Glazicks in Brittany, France, as its new Chef Patron. Born and trained in France, Chef Bellin began his culinary career as an apprentice in Lycée Le Paraclet, Quimper. He would go on to work with master chefs Joël Robuchon, Jacques Thorel, Jean Coussau and Guy Guilloux. The talented and hands-on chef eventually returned to his parent's inn and transformed it into the renowned L'Auberge des Glazicks which has been awarded Two Michelin Stars since 2010.

As a third-generation chef whose family has owned L’Auberge des Glazicks for over a century, Chef Bellin is a passionate advocate for combining Michelin-starred culinary excellence with sustainable standards. At L’Auberge des Glazicks, he sources his ingredients entirely from Brittany’s local fisheries and terroir, grows herbs and vegetables in his own garden, and is fervent about reducing packaging and plastics in his kitchen.

Chef Bellin’s culinary philosophy is resonant with Ocean Restaurant’s longstanding commitment to uphold S.E.A. Aquarium’s sustainability ethos which includes biodiversity conservation, advancing research and environmental education and advocacy.

### **Modern-European menu with sustainability at the heart of it**

Chef Bellin’s new menus at Ocean Restaurant demonstrate a commitment to sustainable gastronomy and are seafood-focused. Offering a collection of new creations he specially conceived for Ocean Restaurant, the menus feature responsibly sourced seafood, local produce and house-grown herbs. Taking inspiration from the restaurant’s location in S.E.A. Aquarium, his creations emphasize the fresh natural and healthy flavours of the sea. This complements the awe-inspiring view of the marine world that Ocean Restaurant offers and immerses guests in the underwater destination dining experience.

“I am excited to be part of the newly-revamped Ocean Restaurant which is such an incredibly unique and iconic dining destination in Singapore. I also connect with S.E.A. Aquarium’s beliefs towards marine conservation as well as RWS’s commitment to sustainable practices on a personal level. Together with Ocean Restaurant’s culinary team, we want to create an immersive dining experience that conveys the beauty of the ocean and the need to protect the environment, and imprint a strong, emotional impression on our guests,” said Chef Bellin.

“Ocean Restaurant stands by its ethos of using ingredients from environmentally responsible sources. On the whole, over 90 per cent of the restaurant’s seafood are sourced from certified fisheries with responsible and efficient management of marine resources, and with minimal environmental impact. Beyond responsible seafood, we also prioritise working with fruits, vegetables, wine, coffee, tea and other suppliers who share the same sustainability values,” adds Chef Bellin.

Anthony Hannan, Assistant Vice President of Food & Beverage, Resorts World Sentosa, said, “We are excited to reopen and welcome our guests back to Ocean Restaurant. Sustainability remains at the heart of Ocean Restaurant, and we are looking forward to working closely with Chef Olivier Bellin to produce dishes that are delicious and responsible. Furthermore, in our RWS 2030 Sustainability Master Plan, we are targeting to achieve a 50 per cent reduction in waste to landfill by 2030. To help achieve that, Chef Bellin and Ocean Restaurant’s culinary team are striving for zero-waste cooking in the kitchen. In addition, as a founding member of the Sentosa Carbon Neutral Network, we are exploring a precinct-level waste-to-energy solution to facilitate a circular economy.”

### **French-inspired cocktails and award-winning wine labels**

In the newly redesigned Ocean Restaurant, the bar is the first space guests step into when they walk through the entrance where they are greeted with the calming colour palette of blue and stone, with textured glass bricks that mimic the rippling of water. Guests can enjoy a range of bespoke French-inspired cocktails at the bar pre-dinner, or at their dining table.

The restaurant also features a brand-new wine cellar with over 400 wine labels ranging from award-winning wineries to boutique outfits – including a choice selection of sustainable wines.

## **Reimagined interior design featuring oceanic colours and textures using sustainable materials**

Ocean Restaurant's new interiors is inspired by the majestic and highly threatened manta ray. The marine environment is drawn into the dining room through graceful architectural lines reminiscent of the manta ray's streamlined movement, a deep sea colour palette and minimalist silver pendant lights.

Sustainable and ethically sourced materials are used as much as possible in its refurbishment. A certified environmentally friendly premium alternative to timber is used for the ceiling and wall finishes, and the stone tiles in the restaurant comprises up to 40 per cent recycled material. The plush carpet is certified for low emissions according to the CRI Green Label Plus while the dining chairs are made with a post-consumer recycled polyester yarn containing marine plastics, and the banquette seats are enveloped in deep aquamarine fabrics that are certified Made in Green by OEKO-TEX, a traceable product label that has been manufactured in environmentally friendly facilities under safe and socially responsible working conditions.

The 50-seater restaurant also offers a private dining room for six persons which is encased with one-way glass mirror-like panels that allow guests privacy as they gaze at the breathtaking sight of giant manta rays, schooling fish and a host of diverse marine life swimming just a few feet away.

Ocean Restaurant is open for lunch from 11.30am to 3.00pm at S\$148++ per person and dinner from 6.00pm to 10.30pm at S\$248++ per person. Ocean Restaurant is located at Equarius Hotel, B1M West Carpark in Resorts World Sentosa.

Reservations are highly recommended at the restaurant. Please visit [www.rwsentosa.com/oceanrestaurant](http://www.rwsentosa.com/oceanrestaurant), call +65 6577 6869/6688 or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com).

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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, 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 and a casino. 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 concerts to public shows. 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](http://www.rwsentosa.com).

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## EDITORS' NOTES

1. Please use the photograph captions for visuals.
2. High resolution photographs can be downloaded [here](#).
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)



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