

press release

Thai Celebrity Chef Ian Kittichai Launches New Restaurant, Soi Social, at Resorts World Sentosa

The newly opened Soi Social dishes up delectable contemporary versions of popular classics from across Thailand's regions



Celebrity chef Ian Kittichai – one of the foremost Thai chefs in the world – launches contemporary Thai restaurant, Soi Social, at Resorts World Sentosa which celebrates Thai street gastronomy.

SINGAPORE, 3 November 2022 – Resorts World Sentosa (RWS, 圣淘沙名胜世界) has launched a brand-new restaurant in its latest collaboration with Thai Celebrity Chef Ian Kittichai. Housed in a newly refurbished dining space at RWS' Festive Walk, Soi Social opened its doors today and will dish up delectable contemporary versions of popular classics from across Thailand's four distinct culinary regions – the North, the Northeast (Isaan), the Central Plains and the South.

With a storybook career that took him from street food to fine-dining and a relentless lifelong passion for Thai cuisine, Chef Ian Kittichai creates genuine Thai flavours with premium ingredients at Soi Social. The award-winning chef, cookbook author and television personality has specially curated a menu that celebrates the dishes popularly enjoyed by Thais in the different regions in Thailand, some of which are lesser-known outside of Thailand. He is supported by a team of Thai chefs at Soi Social who ensures that every dish that is served presents the best robust flavours through housemade spice pastes and skilled cooking techniques. The team also harvests fruits and herbs like

kaffir lime, bilimbi, basil leaf and mint leaf from RWS' own garden every morning that are used in the dishes.

Ian Kittichai says, "The name 'Soi Social' reflects the concept RWS and I want to create for this new restaurant. 'Soi', which means street in Thai, represents the comfort food that is loved by Thai people in each unique Thai region which I want to share with guests. Our adaptations of these dishes are prepared and cooked with some of my favourite produce from Thailand, such as sweet water prawns from Ayutthaya, single origin organic chocolate and riceberry from Northern Thailand. As for 'Social', it evokes the Thai culture of sharing meals. I take great pride in introducing Soi Social – a laidback, social spot for friends and families to gather over delicious Thai food and cocktails and linger on till late."

Dish highlights include *Chiang Mai duck sausage with wild betel leaf, ginger, peanuts and chili*; *Seared scallop in "Nam-Tok" E-sarn style with dried chili and saw leaf coriander dressing*; *Duck leg confit served with papaya salad and sticky rice*; and *Roasted special marinated duck served with Thai red curry sauce*.

The menu also offers a selection of tantalizing dishes that are freshly grilled on binchotan or in a wood-fired oven, such as the *BBQ Southern-style marinated toothfish served with yellow curry sauce*, and *Charcoal-grilled striploin with nam jim jaew dressing* (Thai chili dipping sauce).

A range of unique cocktails handcrafted with Thai ingredients and traditional Thai spirits is available to enjoy along with the hearty dishes. The *Siam Sour*, for instance, is a tart and refreshing concoction of rich and smooth Phraya rum, fresh lemon juice, a dash of egg white and hom mali rice and lemongrass syrup.

Upon arrival at Soi Social, guests will be welcomed by lush greenery at the charming alfresco deck where it is perfect to enjoy a tittle on balmy evenings. Indoors, the bistro-style restaurant features a glass-enclosed show kitchen and is kitted out in green and earthy tones with rattan chairs, mint green banquettes, mosaic floor tiles and a wallpaper of swaying palm trees. The tropical chic setting creates the vibrant atmosphere of a busy food street, accentuated by the sight of chefs at work as well as burning charcoal and enticing aromas from the restaurant's barbecue grill. Soi Social also has two private dining rooms, which can each accommodate up to six people.

Soi Social is open Wednesdays to Fridays, from 4.00pm till midnight, and on Saturdays and Sundays from 12.00pm till midnight. For reservations, please visit www.rwsentosa.com/soisocial, call 6577 6688 or email dining@rwsentosa.com.

Soi Social is located at Festive Walk, Resorts World Sentosa at 8 Sentosa Gateway, Singapore 098269.

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Profile of Chef Ian Kittichai

Chef Ian Kittichai has a storybook career - from street food to fine dining. As a child in Bangkok, he pushed a cart through his working-class neighborhood to sell food he made with his mother. Later, on a scholarship, he was trained in haute cuisine in England and Australia, followed by significant professional experiences in France, Spain, the US and Japan. At only 30 years old, he became the first Thai national to be appointed the Executive Chef of a five-star hotel. Today he is an award-winning chef, restaurateur, cookbook author and television personality.

Chef Kittichai is well known for his unique approach to classic flavors and ingredients with varied cooking techniques. "Kittichai combines authentic culinary roots with a unique global insight into contemporary hospitality." (Monocle Entrepreneurs Guide)

He has founded and partnered in diverse restaurants and concepts around the world, including the ground-breaking Kittichai restaurant and multiple Spot Dessert Bars in New York; Issaya Siamese Club in Bangkok; Plaa in Hong Kong and Coast in Taipei.

In addition to his growing stable of award-winning restaurants he has an international food and beverage management, consulting and production firm, Cuisine Concept Co. Ltd., an R&D kitchen, private dining atelier and a number of high-profile television shows, including the Emmy-nominated MasterChef Thailand. He also collaborates with Qatar Airways on signature first and business class menus.

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 the 10th year in a row 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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EDITORS' NOTES

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



“Gang Phed Ped Yang”
Roasted special marinated duck served with Thai red curry sauce



“Sai Aou Ped”
Chiang Mai duck sausage with wild betel leaf, ginger, peanuts and chili



Thaan BBQ Beef
Charcoal grilled striploin, vegetables, nam jim jaew dressing



Siam Sour
Phraya rum, lemon, lemongrass rice wash syrup, bitters, egg white



Butterfly G & T
Butterfly pea gin, lemongrass, lemon, tonic



O-Liang-Tini
Chalong Bay lemongrass rum, orange, pineapple

