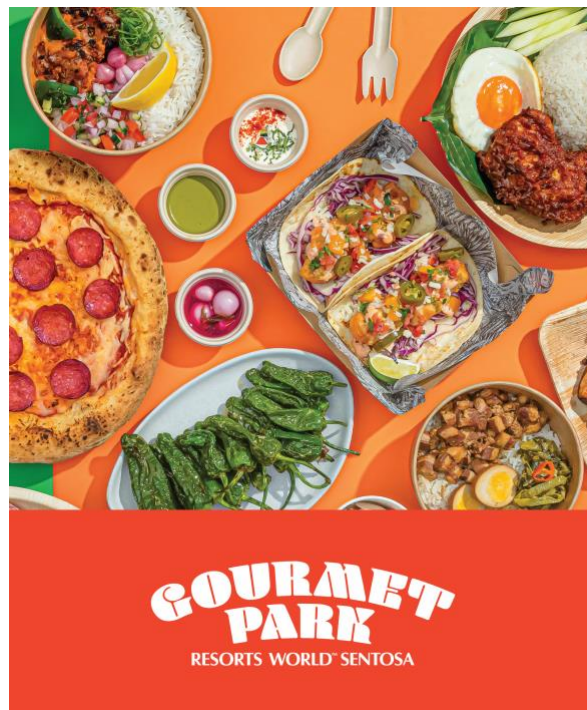


## media release

### **Resorts World Sentosa and Food Truck Nation launch Gourmet Park, a landmark gourmet food truck and container park**

*Offering a gastronomic escapade with cool vibes, Gourmet Park is part of the Forum's extensive transformation into a vibrant cluster at the premium lifestyle destination resort.*



Gourmet Park, an experiential festival-like dining destination, at Resorts World Sentosa features fresh and exciting concepts with a specially curated array of thematic eats and a mix of cuisines from around the world.

**SINGAPORE, 20 July 2023** – From today, get set for an extraordinary gastronomic treat at **Gourmet Park** (美食广场) within the Bull Ring, Level One of Resorts World Sentosa (RWS, 圣淘沙名胜世界). Gourmet Park is a new landmark gourmet food truck and container park at the premium lifestyle destination resort that brings together renowned local and international culinary heroes. Gourmet Park will delight visitors with their curated signature eats from Michelin and award-winning chefs and the hottest concepts from the Singapore's culinary scene at wallet-friendly prices with food truck vibes.

Visitors can look forward to dishes by noteworthy celebrated culinary heavyweights such as Michelin-starred Chef Rishi Naleendra of Kotuwa, award-winning Chef Alain Devahive of Olivia Restaurant & Lounge, and Chef Ivan Yeo of the famed Blue Smoke in Singapore; alongside local heroes such as The Goodburger and two local offerings from RWS' Taste Tank. Admission to Gourmet Park is free.

Chang Chee Pey, Senior Vice President and Chief Experience Officer, RWS, (田子沛, 高级副总裁与首席体验官, 圣淘沙名胜世界) shares: "The Forum at RWS is now undergoing an extensive

rejuvenation as part of our vision for RWS 2.0. Gourmet Park sets the stage for the remarkable transformation that awaits guests. We strive to create a vibrant and sophisticated central lifestyle connector and cluster which also serves as the integrated resort's first port of call for visitors. Rain or shine, visitors to the Gourmet Park can discover and explore a wide array of delectable thematic eats, specially curated from exciting, award-winning F&B brands; comprising celebrity Michelin-starred chefs and new rising gastronomy stars of Singapore. We look forward to delighting guests with these fine dining dishes, elevated street food, and foodie fan favourites."

### **Indulge in a spread of signature favourites and award-winning dining creations**

Foodies are in for a treat as Gourmet Park will be a hotspot that unites all by food. An incredible range of cuisines is available for guests to savour the tantalising flavours of Singaporean, Asian, American, Indian, Mexican, Middle-Eastern, Sri Lankan and Spanish delicacies.

Make a beeline to **Kotuwa**, a Sri Lankan food truck helmed by the renowned Michelin-starred Chef Rishi Naleendra. Opened in 2020, Kotuwa has been listed the Michelin Bib Gourmand list three years in a row, and is one of Chef Rishi's successful food ventures in Singapore. Guests at RWS can look forward to a menu that serves up an elevated take on Sri Lanka's most famous street food from the capital city of Colombo. Also headlining Gourmet Park is **Blue Smoke**, helmed by World Gourmet Awards' Asian Cuisine Chef 2020 winner, Ivan Yeo. Guests can look forward to dishes showcasing flavours from all around Asia created by this award-winning contemporary Asian Smokehouse.

Fans of Spanish cuisine can head to the **QUEIC & Olivia Market** food truck. It offers delectable tapas and small market dishes specially curated by multi-award-winning chef and co-founder, Alain Devahive, of the popular Barcelona eatery in Singapore - Olivia Restaurant & Lounge, as well as Singapore's most famous cheesecake from Queic. In addition, Chef Vikramjit Roy's innovative and moreish take on Indian comfort food - street food inspired, robustly flavoured wraps, rolls and bowls, is available at **The Kathi Roll Co.**

For delectable contemporary Asia fare, indulge in the signature sell-out sensation Malaysian style Nasi Lemak operated by cult-favourite takeaway joint, **Dickson Nasi Lemak**. Guests can also opt for good hearty food available at multi-award winning restaurant **Blue Lotus**, synonymous with one of the nation's leading pioneers in innovative modern Chinese cuisine and their critically-acclaimed signature Chilli Pomelo Crab.

Another crowd pleaser will surely be **Lavi**, a rustic-chic taqueria that offers a distinctive perspective on traditional Mexican flavours with a contemporary twist renowned for their authentic and flavorful Mexican street tacos. Guests will be transported to the vibrant streets of Mexico with their enticing creations from classic dishes to plant-based options. Diners looking for sustainable, traceable seafood can visit **Luke's Lobster** for their signature Maine Lobster Rolls which are voted New York's Number One lobster rolls. Foodies will also, enjoy gourmet fish and chips, delicious fresh oysters, seafood platters and ocean offerings at the **Seafood Bar by Bleu**.

Lighter eaters or guests who prefer to satisfy their tastebuds at a more unhurried pace, can also look forward to Asian and continental snacks as well as sides at the other food trucks. These include **Quattro Pizza** offering artisanal pizza, made fresh daily using traditional fermenting process with premium Italian flours and shaped individually by master pizzaiolos, as well as Insta-famous **Spank my dough!**, an online bakery popular with food influencers that serves handmade artisanal Bombolinis with delectable fillings made from scratch.

Guests can also delight in refreshing drinks and desserts offered by specialty brands at other trucks including **Coolhaus**, a Coachella Music Festival hit and all-inclusive lifestyle brand that offers animal free, lactose free and vegan friendly ice-cream in premium creative flavours; and wellness influencers since 1990 - **JAMBA**, a California fave and pioneer of all-natural juice craze renowned for its fruit juices and plant-based smoothies.

### **Supporting sustainable consumption and local brands**

RWS has always been committed to supporting the local community and environment. It is also well positioned to cater for the emerging wave of visitors passionate on conscious consumption. As part of the innovative RWS' Taste Tank initiative, Gourmet Park will showcase two local offerings that champion local entrepreneurs and food brands with a social enterprise component. **Chun Noodle Bar** takes the classic Cantonese dish of wonton noodles to new heights, infusing it with savoury gourmet ingredients for an elevated dining experience. **Mad Roaster**, a social enterprise, not only serves delicious brioche and specialty coffee but also creates opportunities for refugees. Every Mad Roaster product features a distinctive logo adorned with miniature refugee artwork, hand-coloured by refugees in Asia.

Lastly, as part of RWS' commitment to sustainability, **The Goodburger food truck**, a festival favourite and champion of sustainability renowned for their delicious plant-based Impossible burgers, will be the sustainable headline concept at Gourmet Park. The founding team of The Goodburger is also behind Food Truck Nation, the creator and operator of Gourmet Park.

The Gourmet Park is open from 11am till 8pm on weekdays and 9pm on weekends. Visit <https://www.rwsentosa.com/gourmetpark> for more information.

RWS' compelling leisure proposition, anchored by a wide spectrum of award-winning attractions, luxurious accommodations, mesmerising entertainment, world-class MICE facilities, as well as sumptuous food and beverage offerings, has positioned the lifestyle integrated resort as Asia's premium lifestyle destination for all audiences. Visitors can look forward to a pipeline of specially curated thematic offerings that are second to none. Its upcoming offerings such as the **Halloween Horror Nights 2023** embody the integrated resort's focus on curating exclusive premium experiences that its guests desire.

- Ends -

### **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 10<sup>th</sup> 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](http://www.rwsentosa.com).

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## ABOUT FOOD TRUCK NATION

Food Truck Nation is the creator, curator and operator of Gourmet Park at Resorts World Sentosa. Backed by the same team behind food truck innovators and sustainability champions The Goodburger, Food Truck Nation aims to bring the local food truck scene to the next level by partnering with some of the hottest concepts in town taking elevated street food to the hottest events, parties and venues all over the island.

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## EDITORS' NOTES

1. Hashtags: #GourmetParkRWS #UnitedByFood #RWSmoments #rwsentosa #RWS
2. Image credits: "Resorts World Sentosa (圣淘沙名胜世界)"



**Appendix: Details of the vendors with various thematic offerings**

<b>No.</b>	<b>Name</b>	<b>Details</b>
1	Blue Lotus	<p>Blue Lotus is a multi-award winning restaurant that has been synonymous with one of the island’s leading pioneers in innovative modern Chinese cuisine. Their signature Chilli Pomelo Crab has earned critical acclaim, such as being proclaimed as “King of Chilli Crab” by The Straits Times.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Signature Chilli Pomelo Crab Meat Rice Bowl (S\$19)</li> <li>• Szechuan Mapo Kurobuta Minced Pork Tofu Rice Bowl (S\$15)</li> </ul>
2	Blue Smoke	<p>Blue Smoke is an award winning contemporary Asian Grill and Smokehouse known for their mastery of fire techniques to bring out Asian flavours. Guests at Resorts World Sentosa can look forward to savoury dishes created by World Gourmet Awards’ Asian Cuisine Chef 2020 winner, Ivan Yeo, who also helms the kitchen at Blue Smoke. Blue Smoke promises to deliver a memorable gastronomic journey, where savoury delights and culinary excellence converge to create a harmonious symphony of flavours.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Signature lemongrass fried chicken set (S\$16.20)</li> <li>• Crispy Roast Pork Set (S\$16.20)</li> </ul>
3	Chun Noodle Bar	<p>Chun Noodle Bar takes wonton noodles to new heights by infusing them with delectable gourmet ingredients, creating a symphony of flavours that will tantalise taste buds. Drawing inspiration from Japanese cuisine, their char siu noodles have gained popularity among discerning foodies. Diners can savour the exquisite flavours of premium ingredients such as ikura and wonton tonkotsu soup, elevating the dish to a whole new level. For those seeking an extra touch of luxury, they can opt for the truffle topping.</p> <p>Select items available at the Taste Tank include:</p> <ul style="list-style-type: none"> <li>• Signature Char Siu Noodle (S\$10.80)</li> <li>• Truffle Wagyu Noodle (S\$16.20)</li> </ul>
4	Coolhaus	<p>A Coachella cult classic, Coolhaus is now well-known as an all-inclusive lifestyle brand that offers vegan ice-cream in creative flavours. It launched the first animal-free dairy ice cream in Singapore and guests at Resorts World Sentosa can look forward to guilt-free flavours such as hojicha and chocolate chip cookie dough.</p> <p>Select items available at the food truck include:</p>

		<ul style="list-style-type: none"> <li>• One scoop and one free topping (S\$8.70)</li> <li>• Sammies (S\$9.80)</li> </ul>
5	Dickson Nasi Lemak	<p>Indulge in the signature sell-out sensation Malaysian style Nasi Lemak available at the food truck operated by cult favourite famed takeaway joint, Dickson Nasi Lemak. Based on a recipe from a famed restaurant rated best Nasi Lemak in Kuala Lumpur, Malaysia, the Nasi Lemak features their carefully curated 18-ingredient sambal and coconut rice produced from their home-made coconut milk.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Sambal sotong nasi lemak (S\$14.50)</li> <li>• Ayam Goreng Berempah: chicken leg nasi lemak (S\$15)</li> </ul>
6	JAMBA	<p>For nearly 30 years, JAMBA has brought the right and delicious ingredients to create whirl'd famous flavours and fuel good food from plant-based smoothies, delicious bowls with fresh fruit toppings, refreshing beverages to protein-packed food and on-the-go snacks. A California fave, it is now renowned as the pioneer of all-natural juice craze.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• mango-a-go-go (S\$7.90)</li> <li>• strawberries wild (S\$7.90)</li> </ul>
7	Kotuwa	<p>Opened in 2020, Kotuwa is the third of Chef Rishi Naleendra's successful food ventures in Singapore that pays homage to his Sri Lankan roots and heritage. Embodying Sri Lanka's vibrant dining culture, this Bib Gourmand dining establishment serves up quintessential and elevated traditional Sri Lankan cuisine. Guests at Resorts World Sentosa can look forward to a menu that focuses on Sri Lanka's most famous street food from the capital city of Colombo.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Chicken kottu (S\$16)</li> <li>• Crab cutlet (two pieces) (S\$8)</li> </ul>
8	Lavi	<p>Experience the vibrant flavours of Mexico with a contemporary twist at Lavi, a rustic-chic taqueria that offers a distinctive perspective on traditional Mexican flavours. With a menu that caters to all palates, Lavi takes pride in providing a wide range of options, including classic dishes and plant-based alternatives.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Chicken Tacos (three pieces) (S\$18)</li> <li>• Pulled Mushroom Taco (three pieces) (S\$20)</li> </ul>

9	Luke's Lobster	<p>Luke's Lobster first opened its doors in the East Village in 2009 and is repeatedly named “Best Lobster Roll” by the most influential publications — TimeOut, Thrillist, NewYork.com, Zagat, NY Daily News, and CBS. Luke's Lobster serves traceable, sustainable seafood straight from the source, prepared pure and simple, without the filler, paired with chowders, bisques, and Maine-style sides.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Signature lobster roll - Luke's Trio (S\$27.60)</li> <li>• Clam Chowder (S\$12.90)</li> </ul>
10	Mad Roaster	<p>At Mad Roaster, a daily cup of coffee sold sustains the livelihoods of refugees in Asia. The social enterprise was started as a vehicle to support friends in the refugee community whilst offering quality coffee and tasty brioche too. Mad Roaster helps create livelihoods for refugees by commissioning tiny works of refugee art for their logos where every Mad Roaster product features a distinctive logo hand-coloured by a refugee in Asia.</p> <p>Select items available at the Taste Tank include:</p> <ul style="list-style-type: none"> <li>• Avocado toast (S\$14)</li> <li>• Mocha (S\$7.50)</li> </ul>
11	Quattro Pizza	<p>Quattro Pizza features artisanal pizza by the slice. Made fresh daily using traditional fermenting process with select Italian white and brown flour, baked at 500°C and shaped individually by master pizzaiolos, the base is crispy, airy and scioglievole or melt-in-your-mouth all at once.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Margherita pizza by the slice (S\$8.50)</li> <li>• Garlic prawn: pizza by the slice (S\$12.90)</li> </ul>
12	QUEIC & Olivia Market	<p>Savour Spanish delights at the QUEIC &amp; Olivia Market food truck that presents delectable tapas from Barcelona and the most popular cheesecakes in Singapore specially curated by multi-award-winning chef and co-founder, Alain Devahive. Chef Alain has over a decade of experience in Michelin starred restaurants including the unrivalled elBulli Restaurant, and held coveted roles as Executive Chef for Catalunya Hong Kong and Singapore.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Bikini Barcelona (S\$15.20)</li> <li>• Olivia's Signature Cheesecake (S\$15.20)</li> </ul>
13	Seafood Bar by Bleu	<p>Dedicated to delivering quality seafood and with a focus on its signature fish and chips, calamari and seafood platter, Bleu aims to provide an extraordinary seafood journey that</p>

		<p>celebrates the wonders of the sea.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Beer Battered Haddock Fish and Chips (S\$20.30)</li> <li>• Hyogo Oysters with ponzu jelly (S\$5.20 each)</li> </ul>
14	Spank my dough!	<p>An online bakery popular with food influencers, Spank my dough! features Insta-famous Bombolinis and irresistibly fluffy artisanal doughnuts handmade in small quantities daily.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Creme Brulee (S\$6.50)</li> <li>• Blueberry, Lavendar and Lemon S\$7.50)</li> </ul>
15	The Goodburger	<p>Trailblazing food truck innovators The Goodburger was launched in 2019 and quickly took the festival scene by storm drawing the some of the longest queues at marquee events like Sentosa Grillfest, Singapore F1 and the Singapore Food Festival. Serving up delicious plant-based burgers, The Goodburger is the leading champion of the movement for a more sustainable and kinder future.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• The Classic (S\$18.30)</li> <li>• The Big Boy (S\$24.80)</li> </ul>
16	The Kathi Roll Co.	<p>Chef Vikramjit Roy's innovative and moreish take on Indian comfort food - street food inspired, robustly flavoured wraps, rolls and bowls - both meat and vegetarian - is available at The Kathi Roll Co.</p> <p>Select items available at the food truck include:</p> <ul style="list-style-type: none"> <li>• Butter Chicken Roll (S\$18.30)</li> <li>• Spinach &amp; Paneer Roll [vegetarian] (S\$18.30)</li> </ul>