

press release

From an Iron Chef menu to exciting global collaborations, explore new food at Resorts World Sentosa in May

Savour the best with three new exclusive menus from 1 to 5 May 2024



PHOTO CREDIT: Resorts World Sentosa

SINGAPORE, 23 April 2024 – Culinary enthusiasts are invited to embark on an unparalleled gastronomic journey this May as Resorts World Sentosa (RWS, 圣淘沙名胜世界) raises the bar with a series of exclusive collaborations with renowned chefs from around the globe, featuring celebrity chef **Ian Kittichai** from Iron Chef Thailand, one-Michelin starred Greek chef, **Pavlos Kiriakis**, and one-Michelin starred Cantonese chef, **Chef Cheng Kam Fu**.

For a limited time only, these acclaimed chefs will helm the kitchens at RWS's Soi Social, Osia Steak and Seafood Grill and Feng Shui Inn, promising an unforgettable dining experience for guests.

Enjoy the authentic Thai experience with Chef Ian Kittichai's Iron Chef Thailand Specials



PHOTO CREDIT: Resorts World Sentosa



Diners can indulge in the rich and vibrant flavours of Thai Cuisine with Celebrity **Chef Ian Kittichai** at RWS' specialty restaurant, **Soi Social**. Chef Ian will be serving exclusive set menus featuring some of the standout dishes that Chef Ian masterfully crafted during his appearances on Iron Chef.

Each menu is designed to give diners a taste of Chef Ian's finest creations. Dishes include Stir-fried Mussels with garlic chives, beansprouts and house-made sriracha sauce, and the tender Hung Lay Iberico pork slow-cooked in northern-style curry. The lunch set menu features a 3-course meal priced at \$38++ per person, while the set dinner menu features a 4-course meal priced at \$78++ per person. For wine lovers, the set dinner menu also offers a wine pairing option for \$28++. For diners who prefer to pick from a wider array of options, an ala carte menu is also available.

Chef Ian's innovative interpretations of traditional Thai dishes promises a delightful authentic culinary experience like no other and will be available for five days only from **1 May to 5 May 2024**.

The four-hands series, RWS Dining Collection, continues with two collaborations happening simultaneously from 2 May to 5 May 2024. This is part of a year-long line-up of dining experiences which offers four-hands menus crafted by RWS's Chef De Cuisines and Michelin-starred chefs from around the world.

Joining forces at Osia Steak and Seafood Grill are **Chef Pavlos Kiriakis**, Executive Chef at The Zillers Hotel in Athens and resident **Chef Scott Webster**. Feng Shui Inn will also be home to **Chef Cheng Kam Fu**, founder of The Demon Celebrity in Hong Kong and resident **Chef Li Kwok Kwong**.

Savour contemporary Greek cuisine by Chef Pavlos Kiriakis and Chef Scott Webster at Osia Steak and Seafood Grill



PHOTO CREDIT: Resorts World Sentosa



With a distinguished background working at internationally acclaimed establishments, **Chef Pavlos** brings a wealth of experience from his tenure at world-famous restaurants abroad, including renowned Michelin-starred establishments such as Pierre Gagnaire in Paris and Benu in San Francisco, among others. His role as Executive Chef at The Zillers Hotel further underscores his culinary expertise and dedication to excellence.

Joining Chef Pavlos is the remarkable **Chef Scott Webster**, who is celebrated for his culinary mastery at Osia Steak and Seafood Grill. Guests will be treated to a contemporary Greek feast as the two chefs showcase their culinary expertise at Osia Steak and Seafood Grill.

Diners can choose between a 4-course lunch tasting menu for \$58 per person featuring dishes like Chef Pavlos' flavourful Beef Tartare and Chef Scott's Bangalow Sweet Pork Jowl, or the 6-course lunch tasting menu for \$138 per person with Chef Pavlos' exquisite Sea Bass and Lemon Verbena to Chef Scott's special Polenta Crumb Duck Liver. An ala carte menu is also available for lunch and dinner.

Taste the finest Cantonese flavours with Chef Cheng Kam Fu and Chef Li Kwok Kwong at Feng Shui Inn



PHOTO CREDIT: Resorts World Sentosa

Feng Shui Inn is excited to invite award-winning celebrity chef, **Chef Cheng Kam Fu** renowned for his acclaimed restaurant, The Demon Celebrity, in Hong Kong. With over four decades of culinary experience, Chef Cheng joins **Chef Li Kwok Kwong**, the Executive Chef at Feng Shui Inn to serve up meticulously handcrafted Cantonese dishes.

Food enthusiasts are in for an extraordinary culinary experience as these two culinary maestros collaborate to offer a delectable 6-course Dim Sum set lunch priced at \$68 per person, and an opulent 8-course gastronomy set priced at \$188 per person. Diners can select from a line-up of Chef Cheng's signature dish recommendations which include Crispy Sea



Cucumber with Jelly Fish Head, Duck Gizzard with Zucchini and Celery, Stuffed Chicken Wing with Bird's Nest and more.

Connoisseurs are encouraged to reserve their tables now to enjoy the exclusive culinary engagements which run for a limited period only.

For more information on Chef Ian Kittchai's Iron Chef Thailand Specials, please visit <https://www.rwsentosa.com/en/restaurants/signature-restaurants/soi-social>.

For more information on the RWS Dining Collection, please visit <https://www.rwsentosa.com/en/events/rws-dining-collection>.

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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 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. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)
2. Menus and high resolution photographs can be downloaded [here](#).



APPENDIX

ANNEX A – CHEF PARTNERS

ABOUT CHEF IAN KITTICHAI

Soi Social, Resorts World Sentosa

Ian's storybook career began with pushing a street food cart through a working-class neighbourhood with his mother in Bangkok. He later earned a scholarship to train in haute cuisine in England and Australia, and perfected his culinary skills with professional placements in France, Spain, the US and Japan. At 30 years old, he became the first Thai national to be appointed as Executive Chef of a five-star hotel. Today he is an award-winning chef, restaurateur, cookbook author and television personality.

ABOUT CHEF PAVLOS KIRIAKIS

The Zillers Hotel, Athens

Pavlos studied cooking in Athens. He worked in the best restaurant in Greece, Spondi (** Michelin) for 6 years, where he had the good fortune to serve next to chefs such as Arnaud Bignon **, Eric Frechon *** and Michel Del Burgo ***. After Spondi he worked in world-famous restaurants abroad, in Europe and America, some of these restaurants were: Pierre Gagnaire 3 * Michelin Paris, Benu 3 * Michelin San Francisco, Azurmendi 3 * Michelin Bilbao, Flocons De Sel 3 * Michelin Megeve, Enoteca Pinchiorri 3 * Michelin Florence. From 2016 to 2019 he worked as Executive Chef at the Andronis group in Santorini and more specifically at the Lycabettus restaurant, which is awarded a golden hat every year by Athinorama and 2 stars by the FNL Guide. From December 2019 until today, he has taken over as Executive chef at The Zillers Hotel in Athens.

ABOUT CHEF SCOTT WEBSTER

Osia Steak and Seafood Grill, Resorts World Sentosa

Chef Scott Webster's gastronomic journey of distinction has taken him throughout the world, and he counts London's legendary Savoy Hotel, the prestigious Bel Air Country Club and the 1988 Winter Olympic Games Athletes Village amongst the distinguished names on his resume.

Always eager to share more of Australia's riches, he goes to great lengths to ensure that his restaurants use only the best. His passion has led him to personally play a part in raising the cattle we use. He also makes trips to the outback to source unique sustainable products.

As a chef, he had the privilege of working at the legendary Savoy Hotel in London, UK, in Leysin, Switzerland at the Grand Hotel, and the prestigious Beverly Hills Country Club on top of his impressive career track throughout Europe, the USA, Canada and Asia.

ABOUT CHEF CHENG KAM FU

Demon Celebrity, Hong Kong

Chef Cheng Kam Fu began his culinary career in 1973. Starting from a humble neighbourhood Chinese restaurant, he later earned the moniker 'celebrity chef' while working across high-end Cantonese restaurants, where he cooked for many wealthy and famous members of the exclusive private club, the Far East Exchange Limited. Chef Fu has been the private chef of, Ronald Li Fook Shiu, the founder of the Far East Exchange Limited in Hong Kong, and the chef at Hong Kong tycoon Lim Por Yen's private club. He made a name for himself in the Cantonese culinary circle with new creations such as roasted supreme beef and bird's nest-stuffed chicken wing, becoming the favourite chef amongst customers from the general public to celebrities and tycoons. Because of Chef Cheng's low profile while working in celebrity clubs over the past 20 years, he received the "Best Reclusive Chef Award" from King of Catering Awards in Hong Kong. He founded Celebrity Cuisine, a premium Cantonese restaurant in 2007, which achieved and retained One Michelin Star since 2010. The restaurant, immediately rose to popularity amongst Hong Kong's celebrity diners, community leaders and epicureans.



ABOUT CHEF LI KWOK KWONG

Feng Shui Inn, Resorts World Sentosa

Chef Li Kwok Kwong gained his initial culinary experience at the tender age of 17 in Miramar Hotel and then Lei Garden in Hong Kong before venturing to Singapore aged 28 to join the prestigious Wah Lok restaurant in Carlton Hotel. The restaurant awards that Wah Lok garnered are testament to Chef Li's culinary excellence during his 21-year tenure.

Motivated to push his culinary skills to greater heights, Chef Li later accepted the role of Chinese Head Chef at Feng Shui Inn at Resorts World Sentosa, where today he upholds the highest standards in preparing authentic fine-dining Cantonese cuisine.

ANNEX B – BOOKING DETAILS

SOI SOCIAL

Soi Social opens from Tuesday to Sunday for lunch from 12pm till 3pm (with last order at 2.30pm) and dinner from 5pm till 11pm (with last order at 1.30pm). For reservations, please visit:

<https://www.rwsentosa.com/restaurants/signature-restaurants/soi-social>, call +65 6577 6448 / 6688 or email soisocial@rwsentosa.com / dining@rwsentosa.com. Soi Social is located at AVE8 in RWS.

OSIA STEAK AND SEAFOOD GRILL

Osia Steak and Seafood Grill opens daily for lunch from 11.30am till 3pm (with last order at 2pm) and dinner from 6pm till 10.30pm (with last order at 9.15pm). For reservations, please visit:

<https://www.rwsentosa.com/restaurants/signature-restaurants/osia-steak-and-seafood-grill>, call +65 6577 6560 / 6688 or email osia@rwsentosa.com / dining@rwsentosa.com. Osia Steak and Seafood Grill is located at AVE8 in RWS.

FENG SHUI INN

Feng Shui Inn opens daily for lunch from 11am till 2.30pm (with last order at 2pm) and dinner from 6pm till 10.30pm (with last order at 10pm). For reservations, please visit:

<https://www.rwsentosa.com/restaurants/signature-restaurants/feng-shui-inn>, call +65 6577 6599 / 6688 or email fengshuiinn@rwsentosa.com / dining@rwsentosa.com. Feng Shui Inn is located at Equarius Hotel's lobby in RWS.