

## media alert

### **Chef Richie Lin from Mume and Chef Ian Kittichai from Iron Chef Thailand collaborate for an unforgettable four-hands at Resorts World Sentosa**

*The dynamic duo behind COAST, Taipei will come together from 12 to 15 September 2024 to unveil an exclusive menu that celebrates their friendship and highlights their distinct culinary styles*



*Photo Credit: Resorts World Sentosa*

**SINGAPORE, 22 AUGUST 2024** - In a highly anticipated collaboration as part of Resorts World Sentosa (RWS; 圣淘沙名胜世界)'s four-hands series, two of the culinary world's most renowned chefs, **Chef Ian Kittichai**, chef-owner of Soi Social at RWS; Issaya Siamese Club, Khum Hom and Akanee in Bangkok; and multiple Spot Dessert Bars in New York, and **Chef Richie Lin**, Founder and Head of Mume Hospitality Group will join forces from **12 to 15 September 2024 at Soi Social**. This exclusive event will offer a one-of-a-kind menu that celebrates the intersection of their unique culinary styles.

Celebrity Chef Ian Kittichai, widely credited for bringing contemporary Thai cuisine to the global stage, and Chef Richie Lin, known for his iconic restaurant Mume, a staple in Asia's 50 Best Restaurants, are bringing their talents to the forefront in the exclusive menu collaboration. Their friendship, built through shared meals and culinary events around Asia, and solidified by their joint creation of the popular casual fine dining restaurant, COAST in Taipei, serves as an inspiration for the menu.

Among the many exceptional dishes on the menu is the *Scallop Larb*, a well-loved dish by patrons of COAST. This dish offers a seafood twist on the traditional larb typically made with pork or beef. The

## RESORTS WORLD™ SENTOSA

modernised dish, made with fresh Hokkaido scallop, is presented European style, while preserving the essence of larb.

Also a popular dish at COAST, the *White Fish Broth with Preserved Cabbage* marries Taiwanese ingredients like preserved cabbage (酸白菜) with Thai fresh herbs and aromatics. This dish beautifully blends the flavours and fragrances of Thai and Taiwanese cuisines.

Other dishes that diners can look forward to include Chef Richie's succulent *Lobster dish* with betel leaf and yellow curry, as well as Chef Ian's perfectly seared *Iberico Pork Jowl* served with maitake mushroom and lemon basil-Esan herb sauce.

With years of experience and a shared passion for culinary innovation, Chef Ian and Chef Richie's collaboration promises to deliver a menu that is both inventive and reflective of their shared journey in the culinary world.

Diners are invited to savour a meticulously curated four-course lunch menu, priced at S\$98++, and a six-course dinner menu at S\$208++. Both menus showcase a melding of Thai and Taiwanese flavours and culinary techniques, exemplifying the mastery of the two acclaimed chefs.

The culinary collaboration is part of RWS's four-hands series, the RWS Dining Collection. The year-long series, a reflection of RWS' dedication to providing outstanding dining experiences, will feature RWS Chefs' joint culinary innovations with Michelin-starred chefs from around the world.

*Soi Social is located at AVE8 in Resorts World Sentosa. To experience this four-hands collaboration, please make a reservation by calling (65) 6577 6448 / 6688, emailing [soisocial@rwsentosa.com](mailto:soisocial@rwsentosa.com) or visiting <https://www.rwsentosa.com/restaurants/signature-restaurants/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 10.30pm).*

-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).

 /ResortsWorldatSentosa    @rwsentosa

# RESORTS WORLD™ SENTOSA

## MEDIA CONTACTS

### Resorts World Sentosa

Elora Indran

Tel: + 65 9328 9373

Email: [elora.indran@rwsentosa.com](mailto:elora.indran@rwsentosa.com)

### Ogilvy (for Resorts World Sentosa)

Ada Tong

Tel: +65 9297 0748

Email: [ada.tong@ogilvy.com](mailto:ada.tong@ogilvy.com)

## EDITORS' NOTES

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

## APPENDIX

### ANNEX A – CHEF PARTNERS

#### ABOUT CHEF IAN KITTICHAJ

Soi Social, Resorts World Sentosa, Singapore

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 RICHIE LIN

Mume, Taiwan

Richie founded Mume Hospitality Group, after the establishment of Le Blanc in 2016, Baan in 2018 and COAST in 2020. He has his roots in Chinese cuisine and thereafter went on to study and work in top restaurants in Australia, Denmark and Hong Kong. He has gone on to open multiple restaurants, including the renowned Mume in Taiwan. Chef Richie is very active in the continued expansion of the hospitality group he founded and continuously travels and cooks globally.