

media alert

French Chef Patron Olivier Bellin of Ocean Restaurant, Singapore's only underwater fine dining destination, joins forces with one-Michelin star Chef Lionel Levy of Alcyone
Savour dynamic four-hands menus featuring French and Mediterranean flavours from 6 to 9 March 2024 at Resorts World Sentosa



The 'four hands' menus will showcase signatures of two Michelin-starred French Chef Patron Olivier Bellin at Ocean Restaurant (left) and one Michelin-starred Chef Lionel Levy (right).

SINGAPORE, 4 March 2024 – Resorts World Sentosa (RWS, 圣淘沙名胜世界) is set to elevate the dining experience with a remarkable collaboration from 6 to 9 March 2024 between French **Chef Patron Olivier Bellin** at **Ocean Restaurant** (海之味水族餐厅), RWS' iconic underwater dining destination; and one-Michelin star **Chef Lionel Levy** of Alcyone in Marseille, France.

Chef Lionel Levy, celebrated for his culinary prowess at the esteemed One-Michelin-Starred restaurant Alcyone, will join forces with Celebrity Chef Olivier Bellin of Ocean Restaurant, bringing an infusion of star power to Singapore's only underwater fine-dining restaurant.

Presenting his dishes to Singapore for the first time, Chef Lionel will showcase his signature dishes that reflects his culinary expertise including *Milkshake of bouillabaisse*, as well as the iconic main course *Duck Fillet, Salmis Sauce* which tops deftly cooked succulent duck fillet with savoury Salmis Sauce.

Chef Bellin complements Chef Levy's luxurious creations by offering diners his creative and modern interpretation of classical French dishes with a Mediterranean twist. These include *Scallop*, a crowd-favourite seafood dish served with squid ink and topped with caviar; as well as *Tochigi Beef*, an exquisite dish featuring savoury beef accompanied by eggplant, mushroom tartlet, octopus, bottarga, parsley and beef jus.

Diners are invited to savour a meticulously crafted four-course lunch menu, priced at S\$148++ with a \$50++ wine pairing, and a six-course dinner menu at S\$248++ with a \$100++ wine pairing. Both menus showcase a melding of French and Mediterranean flavours and culinary techniques, exemplifying the mastery of the two acclaimed chefs.

This culinary collaboration is a testament to RWS' commitment to delivering exceptional dining experiences. Guests are encouraged to secure their seats early to partake in this unique opportunity to indulge in the culinary artistry of Chef Olivier Bellin and Chef Lionel Levy.

Ocean Restaurant is located at Equarius Hotel in Resorts World Sentosa. To experience this four-hands collaboration, please make a reservation by calling (65) 6577 6869 / 6688, emailing ocean@rwsentosa.com or visiting www.rwsentosa.com/ocean. Ocean Restaurant is open daily for lunch at 11.30am to 3pm (last order 2pm), and dinner at 6pm to 10.30pm (last order 9pm).

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ABOUT CHEF LIONEL LEVY

Intercontinental – Marseille / France

Lionel Levy, who learned from the world-renowned great masters, Éric Fréchon and Alain Ducasse, is a true son of Marseille by adoption. Since settling down in the city in 1999, he has continually participated in raising the culinary standards of Marseille, leading to his winning a Michelin star in 2005. His knowledge of regional cuisine is today recognised by all and sundry and can be found in his superb contemporary takes on traditional Marseille specialties.

Lionel Levy, atypical to say the least, is both creative and inquisitive, forever on the lookout for new ideas. His cuisine is focused on the superb quality of local, in-season produce: fish chosen from the best catches in the Vieux Port, vegetables locally grown by farmers involved in ethical production, and meat from farms known for best practices.

ABOUT CHEF PATRON OLIVIER BELIN

Ocean Restaurant, Resorts World Sentosa

Born and trained in France, Chef Olivier Bellin began his culinary career as an apprentice in Lycée Le Paraclet, Quimper. He went on to work with master chefs Joël Robuchon, Jacques Thorel, Jean Coussau and Guy Guilloux. Chef Olivier eventually returned to his parents' inn and transformed it into the famed two Michelin-starred L'Auberge des Glazicks.

A dedicated chef with a great fondness for his hometown, his signature dishes often reflect a hint of his beloved Brittany. He is also a passionate advocate for sustainable dining, with menus revolving around responsibly sourced seafood and locally farmed produce. His zero-waste approach and use of sustainable ingredients echo the S.E.A. Aquarium's dedication to ocean conservation. Chef Olivier strives to create a fully immersive dining experience for his guests as he believes that a good meal should leave a strong, emotional impression from the very first bite.

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 premier Resorts World

Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, 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 star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2023 after being named "Best Integrated Resort" for 10 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.

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EDITORS' NOTES

1. Please find the menu and photographs [here](#).
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

