

press release

Sugarra brings modern Basque & Spanish flavours to Resorts World Sentosa



Singapore, 24 February 2025 – Resorts World Sentosa has a new culinary destination: the all-new **Sugarra**, the first modern Basque and Spanish concept on the resort island.

Conceptualised by **Chef Aitor Jeronimo Orive**, who took to cooking as an expression of his heritage, Sugarra cooks up a menu inspired by the flavours of Chef Aitor’s Spanish heritage and his personal gastronomic journey. Chef Aitor has spent his career crafting vibrant flavours in a plethora of Michelin-starred restaurants worldwide, from the Basque Country to Singapore, including The Fat Duck, Mugaritz and his very own Basque Kitchen by Aitor. Sugarra continues the Basque dining tradition of cooking and serving up cuisine heavily inspired by its seafaring culture and coastal location, shining a prominent spotlight on seafood the likes of cod, sea bream, squid, hake and anchovies. Complementing them is an array of premium beef, cheeses and the peak of the seasonal produce.

Borrowing its name from the Basque word for ‘flame’, Sugarra marries past and present culinary influences to present a repertoire of dishes that celebrates classic Basque and Spanish flavours, reimagined with modern delivery for a new generation of diners. Basque Country boasts the highest concentration per capita of Michelin-starred restaurants, a testament to its deep roots in haute cuisine and wide accessibility to palates across the world.

Chef Proprietor Aitor Jeronimo Orive

Madrid-born and Australian-raised, Chef Aitor has made a mark for himself by combining authentic signature delicacies from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. His cuisine reflects his personal upbringing in Madrid and his vibrant career carved in the Basque Country and across the world. They borrow inspirations from the foods he ate and the recipes he keeps close to heart, particularly that of his grandparents' hearty home-cooked meals. His memories are now immortalised and shared with a produce-driven menu philosophy that pays deep respect to locally and regionally sourced ingredients. To this day, each dish he serves up continues to be a homage to his two grandmothers, who were the greatest inspirations in his life.

Executive Chef Aitor Gonzalez

In the kitchen, Chef Aitor Gonzalez helms the team as executive chef. Chef Gonzalez's culinary journey began in his mother's kitchen, where shared moments sparked a lifelong passion for cooking and a curiosity for new flavours. At 16, he embarked on formal training in pastry at the prestigious Barcelona Pastry Guild. This laid the foundation for a remarkable career that took him across Europe and the Americas. Influential mentors, including Chef Martín Berasategui and Chef Rodrigo de la Calle, played pivotal roles in shaping his skills and culinary perspectives. Under Chef Berasategui's guidance, Chef Aitor delved into the world of three Michelin-starred cuisine, where he refined his craft. Describing his culinary style as modern, Chef Gonzalez's menus are inspired by seasonal offerings, childhood flavours and unique ingredients he encounters during his travels.

A journey through Basque country

Taste the best of Chef Aitor's vision and Chef Gonzalez's expertise with the **Sugarra Experience Tasting Menu**, presented as a 9-course symphony priced at \$288++ per person.

The dining experience begins at the table with a display of **Tapitas**, a medley of eight different tapas inspired from regions around Spain, displayed in a garden of flowers as they traditionally are in the country. Sample the *Cuajada de Apio Nabo* celeriac curd with caviar as well as *Aguila Y Foie* made of foie gras, unagi, apple and onion confit. The *Gilda*, aka Spanish lollipops, is cleverly derived from green olives, smoked sardines and peppers while the *Bravos de Olivas* presents a steamed cake filled with olive cream, finished off with a dusting of anchovy powder. Miss not the *Tartaleta de Espinacas*, a tartlet of spinach, pine nuts and crispy garlic as well as *Basque Sushi*, mouthfuls of paella rice with saffron, blanketed with premium Hokkaido scallops. The *Ostra* is indulgence in a mouthful with vin de claire oysters dressed with cherry wine vinegar, pickled shallots and capsicum while the *Tartare de Vaca Vieja* is silky smooth beef tartare from a 45-day aged Galician cow, hand cut and served with egg yolk confit and served sandwiched between flat bread.



Tapitas

PHOTO CREDIT: Resorts World Sentosa

Ease into the meal with the second course of **Tortilla de Patatas**, a Spanish Omelette reinvented with confit potato, sabayon and light-as-air potato espuma. Each melt-in-your-mouth spoonful lingers enticingly with black truffle to lengthen on the taste and texture.

Whet the appetite further with **Remolacha**, a beetroot tartare that glistens with a deep purple-red colour. Its sweet earthiness is lifted by slivers of green and red apples, enriched with avocado, brightened with a colourful mixed herbs salad and refreshed with a beetroot sorbet that contrasts hot and cold elements beautifully.



Invierno

PHOTO CREDIT: Resorts World Sentosa

Flavours of the sea arrive with the fourth course, **Invierno**. Taking its name from the Spanish word for winter, the dish plays up the best winter catch of the sea with *hake fish kokotcas* baby eel, a delicacy native to the Basque region. Known for their exclusivity and high value, the baby eels are grilled on a

Josper grill, delicately seasoned with garlic to enhance their natural flavours and served with scallops, parsnip, baby turnip and *salsa verde*.

Heartier flavours continue with **Arroz De Rabo De Buey**. Oxtail bomba rice is simmered for hours, resulting in explosive flavours, enhanced by fragrant duxelles mushrooms, creamy quail egg and a crowning of black truffle.

Poached Atlantic cod shines in the **Bacalao Ala Vizcaina** and is served on a bed of cod tripe dressed with Biscayne sauce and *piparras* foam to lend a more intense flavour. A croquette of cod and tripe adds complementing flavours but contrasting textures to the dish.



Tuxuleta

PHOTO CREDIT: Resorts World Sentosa

Bold red meat comes next with the **Tuxuleta**. Vintage beef crossbred between Arizonian and Galician cattle, aged for 45 days, is charcoal grilled over an open Basque grill for smoky perfection before it is served with piquillo gel, beef jus and garlic. Its complement is a baby gem lettuce adorned with edible flowers and topped with zesty ponzu gel, all tied together with *letxuga* sauce, a delicate reduction bringing the flavours of a whole lettuce together.

Next comes the **Cochinillo**, a belly of suckling pig slow cooked for 24 hours at 22°C to create an incomparable juicy meat that is crowned with a crisp crackling. Pork jus intensifies the savouriness while apples prepared three ways – puree, foam and cherry apple – balances out the fattiness with a bright tartness.

The **Yogurt Y Bergamota**, cleanses the palette before dessert. It is a bergamot sorbet made airy with yogurt espuma and additions of freeze-dried yogurt and dustings of kaffir lime powder.

Dessert rounds things off on a sweet end with **Coco**, a beautiful coconut dessert that's wholly dairy-free and vegan-friendly, composed of coconut flesh, coconut water gel, yogurt, sago pearls and coconut sorbet.

Two other shorter menus are available – the **Discovery Tasting Menu** of 4 courses for \$148++ per person and 6 courses for \$198++ per person.

The North of Spain in one seating

Step into a space of refinement laced with Spanish regalness at Sugarra, where green and gold evoke the plentiful nature of the Basque Country while warm lighting and high ceilings reflect the sunshine and welcome of the people of Spain. The 68-seater restaurant, combining stone, wood and metal to evoke rustic charm with modern sophistication, is anchored around an open kitchen that fires up dishes a la minute. Central to the cooking is the Basque grill that beautifully renders meats, seafoods and vegetables to balanced intensity, just as the flavours are appreciated back home.

In the dining room, take your pick from casual high chairs at the bar or plush leather seats in the main dining hall, framed by deep green hues, brass accents and shelves upon shelves of herb-infused olive oil displays. A private room takes things a step more intimate for private parties, business meetings or quieter celebrations. Pair your meals with one of the most comprehensive wine lists in the country, offering more than 750 labels of wine, including rare and special vintages.

- Ends -

ABOUT SUGARRA

Embark on a gastronomic journey through Basque and Spanish cuisine with Michelin-starred Chef Aitor Jeronimo Orive at Sugarra. Conceptualised by Madrid-born and Australian-raised Chef Aitor Jeronimo Orive, who took to cooking as an expression of his heritage, Sugarra cooks up a menu inspired by the flavours of Chef Aitor's Spanish heritage and his personal gastronomic journey. Each dish on his menu celebrates bold, Basque Country flavours, crafted from the finest seasonal produce and showcases Chef Aitor's masterful techniques. Marrying past and present culinary influences, Sugarra presents a repertoire of dishes that celebrates classic Basque and Spanish flavours, reimagined with modern delivery for a new generation of diners by executive chef Aitor Gonzalez. Sugarra continues the Basque dining tradition of cooking and serving up cuisine heavily inspired by its seafaring culture and coastal location, shining a prominent spotlight on seafood and an array premium beef, cheeses and peak of the season produce. Savour the passion and artistry infused in every bite, while immersing yourself in a sophisticated, unforgettable dining experience.

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](#).



ANNEX A - CHEFS

ABOUT CHEF AITOR JERONIMO ORIVE

Madrid-born and Australian-raised, Chef Aitor has made a mark for himself by combining authentic signature delicacies from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. His cuisine reflects his personal upbringing in Madrid and his vibrant career carved in the Basque Country and across the world. They borrow inspirations from the foods he ate and the recipes he keeps close to heart, particularly that of his grandparents' hearty home-cooked meals. His memories are now immortalised and shared with a produce-driven menu philosophy that pays deep respect to locally and regionally sourced ingredients. To this day, each dish he serves up continues to be a homage to his two grandmothers, who were the greatest inspirations in his life.

ABOUT CHEF AITOR GONZALEZ

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ANNEX B – BOOKING DETAILS

SUGARRA

Sugarra opens from Monday to Sunday for Dinner from 6:00pm - 11:00pm (with last order at 10pm). For reservations, please visit: www.rwsentosa.com/sugarra, call +65 6577 6448 / 6688 or email sugarra@rwsentosa.com / dining@rwsentosa.com. Sugarra is located at Ave8 in RWS.