

press release

Resorts World Sentosa Welcomes Two New Celebrity Chefs

Hal Yamashita and Ian Kittichai will join the ranks of other acclaimed international chefs at RWS

2 December 2014, SINGAPORE – Marking the next stage of Resorts World Sentosa’s (RWS) evolution as a leading F&B destination, RWS will be welcoming two new celebrated chefs - Hal Yamashita from Japan and Ian Kittichai from Thailand - to elevate its exciting food and beverage (F&B) offerings.

“We are constantly on the lookout for the best chefs around the world and interesting dining concepts to add on to our current line-up of celebrity chef restaurants. We look forward to our partnership with these two highly regarded chefs. They bring with them a wealth of culinary experience and unique cuisine concepts which we are certain will enhance the variety of our current dining options,” said Jagdesh Kumar, RWS’ Vice President of F&B.

Hal Yamashita (Japan) – *Syun*

Come late December 2014, Japanese chef Hal Yamashita will be opening his first overseas outpost in Singapore named *Syun*. This new restaurant at RWS will feature a timeless blend of modernity and tradition, using premium ingredients and seasonal produce, as well as house-brand sake. Growing up in Kobe, Hal’s exposure to global cuisines helped shape a distinctive “Nouvelle Japanese” style using fusion techniques. He represented Japan twice at the *World Gourmet Series*, winning World Best Chef in 2010, and was appointed special advisor of *The United Nations World Food Programme*. He has nine restaurants in Tokyo and Kobe, a café and a retail concept.

“This will be my first foray outside Japan and I am very excited to share my take on modern Japanese fare with a different audience in this region. Singapore is a melting pot of various cuisines and I have noticed that diners here are well-travelled and have a more adventurous palate. I’m confident that they will embrace what *Syun* has to offer,” said Hal Yamashita.

Ian Kittichai (Thailand) – *Tangerine at ESPA*

An award-winning chef, author and television personality, celebrity chef Ian Kittichai will be heading the kitchen at ESPA at RWS’ healthy spa cuisine restaurant, *Tangerine*, as a consultant chef from January 2015. Ian Kittichai has come a long way from his humble roots pushing a food cart through his Bangkok neighbourhood selling his mum’s homemade curries. He currently commands a variety of restaurants in Bangkok, Mumbai and New York respectively. A recognized face globally, Ian debuted to a 15,000,000 fan following as one of the permanent Iron Chefs on the *Iron Chef Thailand* television show. This year,

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his flagship restaurant and lounge, *Issaya Siamese Club*, was ranked 31 in *Asia's 50 Best Restaurants*, sponsored by *S. Pellegrino* and *Aqua Panna*.

Always striving to create outstanding dining experiences for his guests, he is most well-known for his influence on Thai cuisine and how he reinvents classic dishes effortlessly. Guests of *Tangerine* at ESPA can look forward to Ian Kittichai's classic Thai dishes with a healthy twist. The menu promises to be light, healthy and sumptuous where only fresh premium produce will be used to retain their natural goodness and flavours. *Tangerine's* upcoming re-launch scheduled in early 2015 continues to be in-line with ESPA's holistic approach to fitness and overall well-being alongside satiating taste buds with nutritious and flavourful spa cuisine.

"Thai cuisine has a huge following amongst not just Singaporeans but many around the world too. Many diners have a deep appreciation for the food and understand what it's all about. I'm very happy to be working with a regional leader in the hospitality industry like RWS as it allows me to take my culinary philosophy to greater heights by utilizing my Thai cuisine elements in spa cuisine," said Ian Kittichai. "Since *Tangerine* is housed within award-winning ESPA at RWS, my goal is not just to deliver stellar dishes, but to present dishes that are both sensational and healthy without compromising on flavour."

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About Resorts World Sentosa

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, the resort opened in January 2010 and welcomed over 45 million visitors in its first three years of opening. RWS is home to two mega attractions - the region's first-and-only Universal Studios theme park and the Marine Life Park, which comprises the S.E.A. Aquarium (one of the world's largest aquariums) and Adventure Cove Waterpark. Other attractions include a Maritime Experiential Museum, an award-winning destination spa, a casino, six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, and specialty retail outlets. The resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for four consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

Within the span of four years, many of RWS restaurants have garnered multiple awards and climbed the ranks of notable restaurant guides. These include:

Best Dining Experience Award, Singapore Experience Awards 2014- Joël Robuchon Restaurant
G Restaurant Award of Excellence 2014 - Joël Robuchon Restaurant and L'Atelier de Joël Robuchon
Bocuse d'Or Asia Pacific Competition 2014 (Second place) – Chef Yew Eng Tong, Ocean Restaurant by Cat Cora
Asiaone People's Choice Award 2013, Top 3 Hawkers – Malaysian Food Street Ah Mei Hokkien Prawn Mee
Asia's 50 Best Restaurants 2013 - L'Atelier de Joël Robuchon

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	<p>Japanese chef Hal Yamashita will be opening his first overseas outpost known as 'Syun' at Resorts World Sentosa this coming December.</p>
	<p>Come first quarter of 2015, Thai celebrity chef Ian Kittichai will be helping the kitchen at ESPA's healthy spa cuisine restaurant, Tangerine, as a consultant chef.</p>