

press release



Resorts World Sentosa opens new Japanese celebrity chef restaurant 'Syun'

Renowned Japanese chef Hal Yamashita partners Resorts World Sentosa to launch 'Syun'

SINGAPORE, [26 January 2015] – Resorts World Sentosa (RWS) is proud to announce the opening of 'Syun' helmed by Japanese Chef Hal Yamashita, adding to its existing line-up of outstanding celebrity chef restaurants. Hailing from Kobe, Japan, the award-winning Chef Hal Yamashita is partnering RWS to make his culinary debut in the international food scene with this new Singaporean outpost. Chef Yamashita aptly named his latest venture 'Syun', signifying a season of new beginnings.

His restaurant here will focus on affordable modern Japanese contemporary cuisine, embodying 'Jap-Jap' fusion, a term coined by Chef Yamashita to represent his signature culinary style. This special description is used to express the seamless union of everyday ingredients with premium produce imported from Japan and it also plays on the melding of regional dishes from Japan's various provinces. The dishes, made from only the best ingredients, will also highlight Chef Yamashita's belief that the core of good cooking is simplicity.

On opening his first restaurant in Asia and working with RWS, Chef Yamashita said, "I'm very excited to be collaborating with a renowned hospitality brand like RWS on my first foray outside of my homeland. We have been working very hard over the past few months to launch 'Syun' and I look forward to sharing my take on modern Japanese cuisine with a different and wider audience here in Singapore".

Guests can look forward to a menu featuring several of Chef Yamashita's iconic dishes like the perfectly **Grilled Cod with Saikyo Miso Yuzu Miso Sauce and Dried Mullet Powder** which requires a preparation time of close to a week. The restaurant also specially imports beef from Kobe, Kagoshima as well as the top grade Hida beef from Gifu Prefecture and Omi beef from Shiga Prefecture. A dish highlighting these high quality beef is the **Sea Urchin Rolled by Wagyu-Beef** – where briny sea urchin is wrapped with two slices of Kuroge Wagyu beef then topped with caviar and served in a refreshing citrusy yuzu sauce.

To cater to local taste buds, Chef Yamashita has also cleverly added some local flavours into a few of his dishes. The **Wagyu-Beef Shabu-Shabu with Spicy Ponzu and Yuzu Sesame Sauce** comes with a

homemade ponzu sauce spiked with chili padi, tapping on Singaporeans love for anything fiery. The 'Syun' Specialty **Wagyu-Beef Sukiyaki with Sea Urchin**, on the other hand, is a dish exclusive to Singapore where instead of dipping the beef into the typical raw egg wash, guests are to enjoy the thin slices of wagyu beef with fresh sea urchin.

Located at Festive Walk, 'Syun' is in the vicinity of other celebrity chef restaurants such as Osia and Joël Robuchon Restaurant. The 50-seater restaurant occupies 1,700 square feet, and features a casual dining space with two private dining rooms for seven to eight diners each. The restaurant's interior is inspired by the Japanese Wabi-sabi concept, where the aesthetic is centred on the beauty of the imperfect, impermanent and incomplete, with a strong connection to nature. Translating this into 'Syun' by Hal Yamashita, the design of the space uses elements of nature to create a simple rustic elegance, evoking a modern Zen garden while including Western touches.

Natural wood is also incorporated into the finishing of the sushi bar counter while the floors feature Black Sandalwood and intricate wooden lattice sliding doors separate the two private dining rooms.

"We are confident that Syun by Hal Yamashita will enhance and add to RWS' F&B offerings. His modern Japanese fare is cleverly executed to exude clean and fresh flavours, which will definitely be a draw for our guests. Furthermore, the restaurant's modern Zen interior promises to deliver a unique dining experience," says Resorts World Sentosa's Vice President of F&B Jagdesh Kumar.

'Syun' is open from Tuesday to Sunday for lunch from 12.00pm to 3.00pm (last order at 2.30pm) and dinner will be served from 6.00pm to 11.00pm (last order at 10.30pm).

For reservations and enquiries, please call 6577 6688.

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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. 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.

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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DINING AT RESORTS WORLD SENTOSA

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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Japanese chef Hal Yamashita is pleased to announce the opening of 'Syun' at Resorts World Sentosa, named to signify a season of new beginnings.



Diners at Syun will get to enjoy signature dishes such as the Sea Urchin and Kuroge Wagyu Beef roll topped with Caviar – where briny sea urchin is wrapped with two slices of Kuroge Wagyu beef then topped with caviar and served in a refreshing citrusy yuzu sauce.



Another of Chef Yamashita's iconic dishes, the Grilled Gindara (cod) Saikyo marinated in premium Miso and Dried Mullet Roe with a Yuzu Miso sauce, requires a preparation time of close to a week

