

press release



Resorts World Sentosa debuts 'Art at CURATE' in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate

The inaugural event presents three-star Italian Michelin Chef, Massimiliano Alajmo, at Asia's first Michelin chef showcase restaurant, CURATE

Singapore, 7 March 2016 - As the Title Partner of Michelin Guide Singapore, Resorts World Sentosa (RWS) is proud to debut the first installation of **Art at Curate**, a Michelin star experience in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate. **Art at Curate** will stage from 29 April to 6 May 2016 at Asia's first Michelin chef showcase restaurant, **CURATE**, located at RWS.

CURATE, the latest addition to RWS culinary experience, provides a perennial stage exclusively for visiting Michelin-starred chefs from around the world to showcase their finest culinary creations. The inaugural edition of **Art at Curate** will feature three-star Italian Michelin chef, Massimiliano Alajmo. Chef Alajmo started running his family restaurant, La Calandre, in Northern Italy in 1993 and clinched his three Michelin stars when he was just 28 years old, making him the youngest chef to achieve the highly coveted distinction. Today, the 42-year-old oversees the kitchens of La Calandre and the family's other two restaurants, Ristorante Quadri and La Montecchi, with a total of five Michelin stars amongst them.

Well-known for his multi-sensory approach to cooking and penchant for exploring ingredients in depth to bring out their true essence and flavour, Chef Alajmo has a creative laboratory and culinary research centre within La Calandre. His dishes capture all senses, especially the most evocative sense of smell. According to Chef Alajmo, the ephemeral component of aroma is compensated by its immediacy and ability to create lasting memories, particularly in relation to food. With the selective use of exquisite seasonal ingredients, gourmands can expect distinctive food creations comparable to poetry on a plate. Chef Alajmo is very excited to bring his culinary concept to Singapore. "Singapore is home to one of the world's most dynamic food scenes. I am thrilled to explore it while I am in town and share with the people of this city both classic dishes from Le Calandre, as well as the fruit of our latest research," said Chef Alajmo.

CURATE will present further editions of **Art at Curate** throughout the year, featuring modern European cuisines by a remarkable line-up of Michelin-starred chefs around the world. The visiting chefs will curate exclusive tasting menus at the restaurant throughout different times the year. During each edition, the chefs will also collaborate with a resident chef to create a signature menu to be served at the restaurant before the next event. With wine authority Robert Parker Wine Advocate, whose team

of wine reviewers will personally hand-pick the wine pairings for the meals, the event will exclusively import limited edition and top-rated wines from the most sought-after producers around the world.

“With RWS as the Title Partner of Michelin Guide Singapore, we are very excited to bring this *Michelin star experience* to Singapore ahead of the highly anticipated launch. Through **Art at Curate**, epicureans will soon be able to indulge in Michelin-starred cuisines without having to travel around the world. We promise an exciting dining experience with every installation of **Art at Curate**,” said Mr Tan Hee Teck, Chairman and Chief Executive Officer, RWS. “RWS will continue to innovate and create more unique dining experiences for our visitors, and work alongside Michelin Guide Singapore to showcase Singapore’s vibrant and diverse dining scene to the world,” added Mr Tan.

- Ends -

Booking details:

The first **Art at Curate** event will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 2) from 29 April to 6 May 2016. Prices range from **S\$220++** (no wine pairing)/**S\$280++** (with wine pairing) for four-course lunch to **S\$380++** (no wine pairing)/**S\$480++** (with wine and champagne pairing) for eight-course dinner. Strictly by booking only.

Public who want to receive latest updates on upcoming **Art at Curate** events can register at www.rwsentosa.com/curate. Diners can continue to savour Chef Alajmo’s signature dishes from 7 May 2016 in a special menu co-curated with a resident chef.

For booking, please visit <http://guide.michelin.sg>. Priority booking for American Express cardholders starts from 17 to 24 March 2016. Public booking starts from 25 March 2016.

Media Contacts:

Resorts World Sentosa

Belinda Yew

Tel: +65 577 6463

Email: belinda.yew@rwsentosa.com

Ogilvy Public Relations (for Resorts World Sentosa)

Romona Loh

Tel: +65 6213 7851

Email: romona.loh@ogilvy.com

Resorts World Sentosa

Lavinia Cheng

Tel: +65 577 9725

Email: lavinia.cheng@rwsentosa.com

Ogilvy Public Relations (for Resorts World Sentosa)

Jacqueline Cai

Tel: +65 6213 9974

Email: jacqueline.cai@ogilvy.com



Chef profile:

Born in Padua in 1974, Massimiliano (Max) Alajmo came into the world with an innate passion for food and hospitality. Together with his brother Raffaele (Raf) and sister Laura, he is a part of the third generation of the Alajmo family, who run three fine-dining restaurants with a collective five Michelin stars under their belt, a casual fine-dining restaurant, three bistros and a special events business. In 1993, Max started working at Le Calandre in Sarmeola di Rubano (Padua) together with his mother chef Rita Chimetto, who had earned the restaurant its first Michelin star the previous year. On March 13, 1994, he was appointed executive chef of Le Calandre; and the restaurant was awarded a second star in the Michelin Guide 1997. The restaurant earned its third star in November 2002, in the Michelin Guide 2003, making Max, at 28, the youngest chef ever to obtain the important recognition. Besides authoring two cookbooks together with his brother Raf – “In.gredienti” and “Fluidità”, and starting a line of essential oil sprays, Le Essence, and kitchenwares,

alajmo.design, Max is a member of the board of directors, as well as a lecturer at prestigious Italian cooking school, Master della Cucina Italiana. He oversees the kitchens of the Alajmo family’s other restaurants, Ristorante Quadri in St. Mark’s Square, Venice and La Montecchia in the Paduan countryside; casual fine-dining restaurant Caffè Stern in Paris, and three bistros, Il Calandrino, abc Quadri, and abc Montecchia.

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, RWS is home to key attractions including the region’s first-and-only Universal Studios theme park, S.E.A. Aquarium (one of the world’s largest aquariums), Adventure Cove Waterpark and Dolphin Island. 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 five 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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Editor's Note

Please use the following photo captions for visuals. High resolution photos can be downloaded from link: <https://app.box.com/s/po15m70dsfju710x45oxlkoosgi9yp8>



CURATE, is the latest addition the RWS culinary experience that hosts visiting Michelin-starred chefs from around the world to showcase their finest culinary creations. More photos available in the link provided.



La Calandre signature dish

Apparenza, "cold-cooked" dentex served in two oyster shell halves.



La Calandre signature dish

Pier-Angelini, red shrimp tails served with chickpea purée on top and garnished with capers.