

press release

Resorts World Sentosa announces Scandinavian Chef from Three Michelin-starred restaurant for third edition of 'Art at Curate' dining series

Young rising culinary star Chef Esben Holmboe Bang, creative force behind the ground-breaking restaurant Maaemo in Oslo, will showcase the flavours of Norway when he headlines 'Art at Curate' in September

Singapore, 8 July 2016 – Resorts World Sentosa (RWS) is pleased to announce **Scandinavian Chef Esben Holmboe Bang** from **Maaemo**, the first three Michelin-starred restaurant in Norway, as the guest chef for the third edition of the '**Art at Curate**' dining series. The upcoming **Art at Curate** dining event will stage from **16 to 25 September 2016** at **CURATE**, Asia's first restaurant to be helmed by visiting Michelin chefs from around the world, located at RWS.

'Maaemo' is an old Norse word meaning 'Mother Earth', representing the restaurant's focus on creating a narrative around the clean, bright flavours of Norway. Maaemo builds around its local produce driven cuisine with an emphasis on reflecting the changing seasons and the breathtaking, rugged natural terrain of Norway.

Chef Esben brings this culinary philosophy to life on the plate by using entirely organic, biodynamic, or wild produce. He works with seasonal produce and focuses on retaining the natural flavours, taste and quality of the raw ingredients. After opening its doors in December 2010, Maaemo has swiftly risen to international acclaim over the past 6 years. It was awarded 2 Michelin stars in 2012, just 15 months after opening. Earlier this year, it became the first and only restaurant in Norway to receive Michelin's highest rating of three stars.

The Michelin Nordic Guide 2016 describes Chef Esben's cuisine as "intricate, original and visually stimulating with some sublime flavour combinations". Chef Esben was also listed in Time Magazine's 100 Most Influential Chefs in the World in 2013.

"The food that we cook at Maaemo is rooted in nature, culture and heritage. We cook food that reflects who we are and where we are, with inspirations from the past as well as a sense of innovation. Due to Norway's unique landscape, we have a wonderful quality and diversity of local produce such as stunningly fresh seafood, sweet aromatic berries, mushrooms, root vegetables and game. The other greatest culinary assets of Norway are the traditions of fermentation and food preservation," says Chef Esben.

In partnership with



"During my guest stint at *Art at Curate*, I would like guests to experience a connection with Norway and its history. I am looking forward to bringing a taste of Norway to Singapore."

Gourmands in Singapore can look forward to discovering Chef Esben's innovative creations such as *Emulsion of raw Norwegian oysters from Bømlo, warm sauce made from mussels and dill; Scallop from the coast of Trondheim grilled in the shell over burning embers, winter apples and celeriac; Skate with fermented white asparagus, caviar and ramson*; as well as his renowned signatures that have placed Norway on the world culinary map – *Langoustine "signature", pickled spruce and rapeseed; and Brown butter ice cream, molasses and roasted hazelnuts*.

"The *Emulsion of raw Norwegian oysters* dish distills the pure flavour of oyster and present it in a more accessible way. The oyster is served as a cool emulsion covered with a disc of mussel gel and served with a warm sauce made from mussels and dill. My signature *Langoustine* dish represents the view of Norway from above, namely the forest and the sea. The tail is gently sautéed in pine-infused butter and then brushed with pickled pine and rapeseed oil," explains Chef Esben. "Dairy production is a big part of Norwegian agriculture and the *Brown butter ice cream* is made in honour of this ancient tradition."

RWS is the Title Partner of Michelin Guide Singapore, and is presenting *Art at Curate* in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate.

The fourth edition of ***Art at Curate*** will be held from **4 to 11 November** this year, featuring Spanish cuisine by a Michelin chef. This will wrap up the ***Art at Curate*** series for 2016 after successfully introducing Michelin-starred Italian, French and Scandinavian cuisines to the Singapore dining scene in earlier editions. ***Art at Curate*** will return in 2017 with more exciting culinary creations by renowned Michelin chefs.

Each visiting chef will curate exclusive lunch and dinner menus at the restaurant, as well as collaborate with a RWS resident chef to create a signature menu that will be served at the restaurant before the next Art at Curate dining series. 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.

- Ends -

Booking details:

The third edition of ***Art at Curate*** will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **16 to 25 September 2016**. Prices range from **S\$280++** for a **four-course lunch** with wine pairing to **S\$480++** for an **eight-course dinner** with wine and Champagne pairing. For reservations, please visit <http://guide.michelin.sg>. Early-bird booking is available till **Sunday, 21 August 2016** where gourmands can book at the special prices of **S\$250++** for the **four-course lunch** with wine pairing and **S\$450++** for the **eight-course dinner** with wine and Champagne pairing. Reservations are strictly required.

Diners can continue to savour Chef Esben's signature dishes from **28 September 2016** in a special menu co-created with a resident chef. For reservations, please call **6577 7288** or email curate@rwsentosa.com. Public who wish to receive latest updates on upcoming ***Art at Curate*** events can register at www.rwsentosa.com/curate.

Media Contacts:

Resorts World Sentosa

Chloe Li

Tel: +65 6577 9759

Email: chloe.myli@rwsentosa.com

Ogilvy Public Relations (for Resorts World Sentosa)

Jacqueline Cai

Tel: +65 6213 9974

Email: jacqueline.cai@ogilvy.com

About Chef Esben Holmboe Bang



Esben Holmboe Bang (33) is head chef and co-owner of Norway's ground-breaking three Michelin-starred Restaurant Maaemo. He was born and raised in Copenhagen, but has spent most of his culinary career in Oslo.

The Norwegian terroir is a relatively unknown treasure of the international culinary world, but it is something that Esben is passionate about exploring. Esben's cuisine is focused on creating an experience around the clean, bright flavours of Norway, using entirely organic, biodynamic, or wild produce.

"We opened Maaemo to have something that we felt was the right way to let Norwegian nature shine through on the plate," explains Esben.

It is his bold style of cooking that has won the young chef a legion of fans and a listing as one of Time Magazine's 100 Most Influential Chefs in the World and Elite Traveler Magazine's '2016 Young Chef of the Year.'

In 2012, just 15 months after opening, Maaemo was awarded two Michelin stars in its first ever mention in the prestigious guide, becoming the first, and only, restaurant in the Nordics to do so. In 2016, Maaemo was awarded a third Michelin star, making Esben the youngest chef to currently hold Michelin's highest accolade and the first ever in Norway to do so.

Esben grew up in a family where there was a great deal of emphasis on sustainability and agriculture, and much of the chef's inspiration comes from nature. Esben's focus is on not diluting the natural flavour and quality of the raw ingredients.

Esben's playful tasting menu of over 20 courses takes Norwegian food and strips it back to its bare essentials before recomposing it in an entirely new narrative. A meal at Maaemo will transport guests on a breathtaking culinary tour of Norway that sees them travel from the temperate climes of the southerly Hvaler islands to the cold pristine waters of Norway's West Coast and on to the expansive inland wilderness of Røros, as the tastes of Norway are brought to life on the plate.

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.

 /ResortsWorldatSentosa   @rwsentosa  www.rwsentosablog.com

About CURATE

CURATE, the latest addition to the Resorts World Sentosa (RWS) culinary experience, provides a perennial stage exclusively for visiting Michelin chefs from around the world to showcase their finest culinary creations. It is Asia's first restaurant, located at RWS, dedicated to showcasing the Michelin star experience. Organised in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate, the Art at Curate dining series feature four participating chefs from overseas Michelin-starred restaurants in 2016. The gastronomic experience at CURATE is further complemented by an extraordinary wine cellar that houses a prized collection of 365 highly rated labels. The inaugural edition of Art at Curate was held in April, followed by subsequent editions in July, September and November 2016. For more information, please visit www.rwsentosa.com/curate.

Editor's Note

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



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



One of Chef Esben Holmboe Bang's signature dishes that has put Norway on the world culinary map: Langoustine "signature", pickled spruce and rapeseed (above)



Chef Esben Holmboe Bang's cuisine emphasizes on the outstanding produce of the Nordics: Emulsion of raw Norwegian oysters from Bømlø, warm sauce made from mussels and dill (above)



Chef Esben Holmboe Bang's menus at 'Art at Curate' will take diners on a culinary tour of Norway: Scallop from the coast of Trondheim grilled in the shell over burning embers, winter apples and celeriac (above)