

press release

Chef Alexandre Dionisio from Two Michelin-starred “La Villa in the Sky” to Bring Belgium’s Finest Cuisine to Singapore *Brussels’ rising culinary star to helm the eighth edition of the Art at Curate dining series from 5 to 12 October*



Food connoisseurs will get to meet Chef Alexandre Dionisio (pictured right) and experience cutting-edge Belgian gastronomy when he helms the kitchen at CURATE, Resorts World Sentosa on the invitation of its Chef de Cuisine Benjamin Halat (picture left) for the eighth series of Art at Curate.

Singapore, 26 September 2017 – From **5 to 12 October 2017**, Resorts World Sentosa’s (RWS) CURATE restaurant will be the stage for one of Brussels’ most sought-after rising culinary stars, **Alexandre Dionisio** from the stunning **Two Michelin-starred La Villa in the Sky**. He will be showcasing his stellar cuisine of European classics with a twist that is influenced by his Spanish origins.

Named the best young chef in Brussels in 2013, Chef Dionisio has blazed a trail in his career. From the age of 15, he had the coveted opportunities to train under the top culinary names in Brussels’ finest gastronomic institutions. He started in the kitchen of Two Michelin-starred Le Passage under Chef Rocky Renaud, followed by Two Michelin-starred Comme Chez Soi under Chef Pierre Wynants, and then Two Michelin-starred Sea Grill under Chef Yves Matagne. In 2010, after more than a decade of honing his skills and talents amongst the best, he went on to take part in ‘Top Chef France’, a reality competition television show, where he was the only Belgian participant and proceeded to the semi-finals. Having made a name for himself, Chef Dionisio opened his own restaurant ‘Alexandre’ to much acclaim, and in 2014, he embarked on a new chapter of his culinary journey as the head chef at the iconic La Villa in the Sky. Perched 120 metres above ground, the restaurant offers a breathtaking panorama of the Brussels skyline and has become one of the best dining addresses in the city with Chef Dionisio at the helm.

In partnership with



Chef Dionisio's superlative menus are created with the freshest seasonal products and are the fruit of his exceptional spontaneous creativity. The Michelin Guide Belgium & Luxembourg 2017 describes Chef Dionisio: "This young chef sparkles! His cuisine, based on fine produce, is both appetising and intelligent. It is poised between modernity and classicism, and has given him a well-earned place in Brussels' limelight. The personality and talent of the chef and their team is evident in the expertly crafted dishes, which are refined, inspired and sometimes original."

Chef Dionisio's menu for *Art at Curate* include inspired dishes featuring some of the world's finest ingredients such as *King crab with jelly from shrimps consommé and Russian caviar; Scallops with texture of potatoes, Avruga caviar, zest of combava and kaffir lime espuma; Parmesan siphon with egg yolk, fresh pasta, truffle, chicken juice and zest of grapefruit;* and *Bavière beef with creamy smoked celeriac, cress and meat juice.*

Experience *Art at Curate* at CURATE restaurant, located on level 1 of The Forum at Resorts World Sentosa. For reservations, please call **(65) 6577 7288**, email curate@rwsentosa.com or visit www.rwsentosa.com/curate.

Chef Dionisio will conclude RWS' *Art at Curate* for 2017 on a high note. The dining series will return in 2018 with a brand new quarterly roster of overseas celebrated chefs, promising to transport more exciting gastronomic experiences to our shores.

Booking details:

The eighth edition of the ***Art at Curate* dining series** featuring **Chef Alexandre Dionisio from Two Michelin-starred La Villa in the Sky** in Brussels will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **5 to 12 October**. Prices range from **S\$95++** for a **four-course lunch/ S\$155++** with wine pairing (only on 5 October) to **S\$235++** for an **eight-course dinner/ S\$385++** with wine pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. Reservations are strictly required.

Profile of Chef Alexandre Dionisio
Head Chef of La Villa in the Sky, Brussels (Two Michelin Stars)



Alexandre started working in the kitchens of the Passage at the age of 15. Between 1997 and 2003, he learned the basics of cooking from Chef Rocky Renaud. He then started his apprenticeship and rapidly rose up the ladder until he became a sous-chef at the restaurant. He even tried his hand at pâtisserie.

In 2003, Alexandre worked as a commis de cuisine under Chef Pierre Wynants at Comme Chez Soi, who taught him the importance of being rigorous and honouring the products he worked with. He went on to specialise in meat and sauces and became the chef rôtiisseur.

He was 27 in 2008 when Belgian Celebrity Chef Yves Matagne contacted him and hired him as junior sous-chef at the Sea Grill where he acquired a more in-depth understanding and knowledge about how to cook fish and present it with aesthetic flair.

These three major names in the world of gastronomic cuisine in Brussels shaped his cooking style that he describes as classic with a twist that is influenced by his Spanish origins. He likes to work with simple products and bring out their special qualities whilst developing his creativity.

Key words for Alexandre are regularity, rigour and an attention to detail. He likes to set himself challenges and is constantly rethinking things so that his cooking and creativity are in a state of constant evolution.

In 2010, he took part in the Top Chef TV reality show and made it through to the semi-final.

After the Top Chef programme appeared, Alexandre opened his own restaurant and six months later, received his first star in the Michelin Guide. In 2013, Alexandre was named 'best young chef in Brussels'.

At the end of 2014, Alexandre embarked on a new culinary adventure with Serge Litvine, the owner of the Villa Lorraine, a dining institution in Brussels. Alexandre now creates and orchestrates culinary creations as the Head Chef of La Villa in the Sky on the rooftop of the IT Tower, Avenue Louise.

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 four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated 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 six 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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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 since 2016, the *Art at Curate* 2017 dining series will feature four guest chefs from Michelin-starred restaurants in Asia and Europe. The gastronomic experience at CURATE is further complemented by an extraordinary wine cellar that houses a prized collection of 365 highly rated labels. For more information, please visit www.rwsentosa.com/curate.

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EDITORS' NOTE

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

Culinary Highlights by Chef Alexandre Dionisio:



Brussels sprouts and carrots cream, royal pigeon from Anjou, bigarade sauce and candied potatoes (above)



Grey shrimp peeled by hand, reduced bisque, cucumber balls, Ricard jelly and potato salad, Isigny cream with chive, corn dumpling (above)



Fine cloud of parmesan cheese, crispy of chorizo, basil oil and puffed rice (above)



Goat cheese mousse, mushrooms powder, syrup of Liège (above)



Coucou de Malines breast, cubes of fried potatoes, morel and emulsion with yellow wine (above)



CURATE, which debuted in April 2016, complements the diversity of cuisines offered by the four Michelin-starred restaurants housed in RWS.