

THE GREAT FOOD FESTIVAL 2018

FESTIVAL 2018



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THE GREAT FOOD FESTIVAL RETURNS FOR A SECOND HELPING

Singapore, 24 July 2018 – Having made an indelible mark on the Singapore gastronomy festival scene with a successful debut edition last year that featured an unprecedented variety of culinary experiences, ‘The GREAT Food Festival’ – known by fans as simply ‘TGFF’ – will make its highly anticipated return from **27 to 30 September 2018** at **Resorts World Sentosa (RWS)**.

TGFF 2018 will build on its growing reputation as the region’s must-attend event for discerning food lovers by striking an equal balance of exclusive niche-gourmet narratives and a wider ‘something-for-everyone’ range of culinary activities. Ticket prices to these experiences are also more attractive this year to remain true to TGFF’s core mission of making the best of the culinary world accessible to a larger audience.

Four exciting experience pillars collaborate to form a holistic culinary journey for TGFF attendees. Fans will be familiar with the ‘**Star Chef Arena**’, where a star-studded team of overseas celebrity chefs of RWS arrive in Singapore to combine forces with talented resident chefs to present signature dishes at great value. ‘**Rollin’ Sweet Times**’ also makes a welcome return with a fresh line-up of the trendiest bakers and dessert chefs, where this sweet tooth’s dream-come-true paradise of TGFF remains Asia’s largest consumer dessert and pastry showcase. At the other end of the experience spectrum is the ‘**Feast of Kings**’ concept, a more boisterous celebration of thematic dining, where attendees can partake in a medieval-styled banquet hosted by celebrity chefs.

New to TGFF 2018 is ‘**The Cellar**’. ‘The Cellar’ takes TGFF attendees on an intimate, wine-paired premium meat and cheese journey supplemented by wine masterclasses helmed by renowned Master of Wine personalities.

HIGHLIGHTS

- Second edition of TGFF continues to position as the premier culinary experience and the pinnacle of all food festivals in Asia
- Four exciting segments – Star Chef Arena, Rollin’ Sweet Times, The Cellar and Feast of Kings – promise something for everyone
- Limited launch of early bird tickets starts 26 July 2018

STAR CHEF ARENA HIGHLIGHTS

Celebrity chefs featured at the Star Chef Arena are taking up the TGFF challenge to debut innovative new dishes, while retaining fan favourites. Attendees will not only have over 30 signature and new dishes by award-winning and Michelin-starred restaurants to choose from, but also the added experience of meeting their favourite chefs in person. TGFF 2018 also sees the debut of the "concept-kitchen", where the festival curates a host of star chefs collaborating to present brand new never-been-seen-before culinary creations.

Mr Yim Choong Hing, Senior Vice President of Hospitality at RWS, says, "Carrying on the success of the inaugural The GREAT Food Festival last year, we are on full momentum to establish this year's TGFF as the pinnacle of all food festivals and the ultimate annual pilgrimage for food lovers in Asia. It will be four days of celebration of the finest cuisine, premium wine and artisanal desserts in a gourmet haven sure to satisfy even the most insatiable of appetites. We welcome everyone to join us in this feast and celebration".

Mr Darren Chen, Executive Director of Savour Events, adds, "The challenge for large-scale events like TGFF is not only in its execution, but also in its relentless requirement to keep innovating in order to satisfy the consumers' unquenchable thirst for new trends and experiences. We are confident that our fans will be satisfied with the new concepts we have developed this year, in addition to bringing back the oldie-but-goodie concepts."

NEW TO THE 2018 STAR CHEF ARENA

Richard van Oostenbrugge:

The progressive Dutch chef who was responsible for the renowned Two Michelin-starred Bord'Eau restaurant and currently the chef and co-owner of the hot new Restaurant 212 in Amsterdam, goes off the innovation charts with a completely unique menu guaranteed to wow in marking his first appearance at TGFF. Dishes not to be missed include 'Foie Gras Seaweed Broth Umeboshi' and 'Scallop with Black Truffle and Fermented Oxtail Jus'.



TEPPAN by Chef Yonemura:

The veteran Japanese Michelin-starred Chef Masayasu Yonemura debuts his innovative French-Japanese Teppanyaki concept which will give attendees the opportunity to be the first in the world to sample his proprietary shabu-shabu concept featuring his exciting 'Wagyu Sirloin Shabu Shabu' dish.



Cat Cora



Roberto and Enrico Cerea



Scott Webster



Sam Leong

STAR CHEF ARENA CHEFS

- **Ocean Restaurant** by Cat Cora - Cat Cora is the first female Iron Chef on Food Network's Iron Chef America and the first female inducted into the American Academy of Chefs Culinary Hall of Fame
- **Fratelli Trattoria** - Celebrity chef brothers Enrico and Roberto Cerea famed for Italian heritage cuisine from the Three Michelin-starred Da Vittorio in Lombardy, Italy
- **Osia Steak and Seafood Grill** - Scott Webster and Douglas Tay, masters behind perfectly grilled premium meats
- **Forest森** - Sam Leong, one of Singapore's pioneering culinary stars
- **Tangerine** - Ian Kittichai, Thai cuisine pioneer and judge on MasterChef Thailand
- **Syun** - Hal Yamashita, award-winning chef who is one of Kobe's most famous exports
- **CURATE** - Benjamin Halat, innovative Chef de Cuisine at CURATE
- **Tung Lok Heen** - Susur Lee, Canadian celebrity chef and TV personality



Ian Kittichai



Hal Yamashita



Benjamin Halat



Susur Lee



Pan Fried Foie Gras



Gnocco di Fonduta al Tartufo
(TGFF 2017)

TO DEBUT AT STAR CHEF ARENA

Exciting new dishes making their debut at TGFF 2018 include **'Baked Lamb with Peppermint Black Pepper Sauce'** (by Forest 森), **'Chilli Crab with Sakura Ebi Spring Onion Pancake'** (by Tung Lok Heen), **'Tonno tataki, bagna cauda, crumble di pistachio, Guancia di vitello brasata, vellutata di pastinaca, chips di topinambur'** (by Fratelli Trattoria). Returning fan favourites include **'Seared Boneless Beef Short Rib'** (by Tangerine); **'Pan Fried Foie Gras'** (by Osia Steak and Seafood Grill); and **'Gnocco di Fonduta al Tartufo'** (by Fratelli Trattoria).

More exciting international culinary names specially flying in for TGFF will be announced at a later date.

ROLLIN' SWEET TIMES HIGHLIGHTS

TANQUERAY GIN GARDEN

Adding a new dimension to the widely popular dessert and pastry showcase this year is a custom-built Tanqueray Gin Garden conceptualised by Diageo World Class Bars. This delightful boutique zone will feature the iconic Tanqueray London Dry Gin, Tanqueray No. 10 (the only Gin to be inducted to the San Francisco World Spirits Competition Hall of Fame) and Tanqueray Rangpur, a best-kept secret of the British-Indian tradition, making this first-in-Asia thematic gin bar of over 500 square feet not to be missed by gin aficionados.

HAPPIPLAYGROUND & NITROGEN LAB

For the young and old who appreciate the sweeter things in life, Rollin' Sweet Times is poised to be a fun, interactive and Instagram-worthy playground with a wide range of activities such as **HAPPIPLAYGROUND**, a fun zone with cute eco-friendly characters from Hong Kong, for the first time as well as the **Nitrogen Lab** where dessert lovers can tune into their creative streak and transform customisable desserts and drinks into various nitrogen-themed creations. Gelato lovers can indulge in the creamiest gelato, a signature by popular **Australian N2 Gelato**.

SIGNATURES & SWEET-ENDINGS BY RWS

New to the list, up and coming pastry star **Joe Leong from Forest 森** will present his eclectic take on Chinese traditional-meets-contemporary desserts such as 'Reconstructed Egg Tart' and 'Summer Exotic'. **Executive Pastry Chef of RWS Kenny Kong** will also be bringing back his signature 'Sparkling Frozen Yoghurt and Chocolate Melt'.

PHILIP KHOURY (AUSTRALIA)



Renowned Australian Patisier **Philip Khoury**, whose tart creation won against 30 pastry chefs from all over the world at the Savour Patisier of the Year 2018, will be bringing his award-winning tart to TGFF! Aspiring bakers can learn trade secrets and the magic of baking by signing up for hands-on workshops from the maestro of artisanal tarts. Philip Khoury, who led the R&D at Adriano Zumbo, will conduct his masterclasses here in Singapore for the first time. More details to be released at a later date.

THE CELLAR HIGHLIGHTS

The second edition of TGFF expands with one new thematic zone, specially created for wine connoisseurs.

In collaboration with Octopus Distribution Network and curated by RWS Wine Ambassador, Jeannie Cho Lee, The Cellar features unique wine pairings with the finest cut of meats and cheese from around the world.

Wine connoisseurs can also learn the art of wine appreciation from the renowned Master of Wine herself who was named the 25th most powerful person in wine by Decanter magazine (UK) and listed among the top 60 most influential people in wine by La Revue du Vin (France) in 2015.

LIST OF WINES FROM AROUND THE WORLD INCLUDE:

- Spain (Codorniu)
- Chile (Concha Y Toro)
- France (Castel)
- Italy (Zonin)
- USA/AUST & NZ (TWE)
- South Africa (Distell)
- Argentina (Penaflor)

Bringing together the latest culinary trends and the widest array of gastronomical delights created by legends and upcoming culinary stars from here and around the world, TGFF is poised to be the culinary event of the year with something in store for everyone.

Ticket sales will launch on Thursday, 26 July 2018. From 26 July to 13 August 2018, enjoy the early bird promotion at S\$40 (Usual Price: S\$45) for a four-day pass for one person, while a squad bundle of a four-day pass for 4 people is priced at S\$138 (Usual Price: S\$150).

Special promotions privileges apply to RWS Invites Members and Mastercard cardholders. For more information on ticket packages, visit www.tgff.com.sg.

For images and more information on participating Chefs, kindly refer to link [HERE](#).

Official Hashtag:

#TGFF2018

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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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for seven 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.