

press release

Fratelli Launches New Dishes Inspired by Decades-old Family Heritage and Michelin-starred Cuisine of Da Vittorio

- *From 3 to 6 July 2018, meet Celebrity Chef brothers Enrico and Roberto Cerea at Fratelli as they present new heritage recipes inspired by Three Michelin-starred, second generation family run Da Vittorio.*
- *Savour the freshest seafood from Mediterranean waters and fine poultry paired with the best artisanal ingredients from boutique producers.*



Elegant interpretations of signatures inspired by Da Vittorio's decades-long Michelin heritage include (left to right) Linguine all'Astice e Crema De Mandorle (Linguine with Boston Lobster in white bisque sauce); Rombo con Crema di Piselli al Cadamomo (Wild caught turbot, cardamom scented green pea puree, baby vegetables and crispy free range egg yolk); and Risotto, Taleggio, Patata Viola, Sinacino e Valcalepio (Classic Carnaroli risotto with taleggio cheese, purple potato, baby spinach and Valcalepio wine reduction).

Singapore, 19 June 2018 – Resorts World Sentosa (RWS) welcomes Italian celebrity chef brothers, Enrico and Roberto Cerea as they return to Singapore this July to unveil a brand new selection of exciting signature creations at the destination resort's contemporary Italian celebrity chef restaurant, Fratelli. Handpicked from the Cerea brothers' award-winning restaurant Da Vittorio in Lombardy, these new dishes are elegant interpretations of classics from the Three-Michelin starred second generation family-run trattoria and specially introduced on the second anniversary of Fratelli.

With forty years of Michelin-starred heritage, Da Vittorio is synonymous with Italian culinary mastery and a true mark of excellence. One of only nine restaurants to be awarded Three Michelin stars in the Michelin Guide Italy 2018, Da Vittorio is built on a legacy started by the Cerea brothers' parents, Vittorio and Bruna Cerea and celebrated for its culinary style of 'Lombard tradition and creative genius'. Describing themselves as being 'born in a pot', the sons Enrico and Roberto inherited the passion for the culinary arts and went on to train at a number of top culinary schools, refining their craft in the kitchens of top names in Europe and America such as Heinz Winkler in Munich, Ferran Adria at elBulli in Catalonia and illustrious restaurateur Sirio Maccioni in New York.

Fratelli at RWS brings the revered Italian gastronomy of Da Vittorio to Singapore, offering a unique selection of heritage dishes inspired by Da Vittorio's treasured family recipes. From July 2018, Fratelli will offer new signature dishes that combines traditional recipes with a creative, modern spin, featuring the freshest produce and harvests of summer and the finest artisanal ingredients from Italy. These modern signatures includes **Linguine all'Astice e Crema di Mandorle**, a flavourful linguine served with a succulent whole Boston lobster tail in white bisque sauce accompanied by almond cream espuma and crumble made out of Italian almonds from Sicily. **Risotto, Taleggio, Patat Viola, Spinacino e Valcalepio**, a classic Carnaroli* risotto with Taleggio cheese, purple potato espuma, baby spinach and Valcalepio wine reduction, is the perfect representation of Lombard tradition which comprises Taleggio cheese and Valcalepio wine both produced in Bergamo. Seafood lovers will delight at the outstanding **Rombo con Crema di Piselli al Cardamomo**, a light and refreshing dish of wild caught turbot served with cardamom scented green pea puree, baby vegetables and a crispy free range egg yolk. Not to be missed, **Pollo, Ketchup di Barbabietola, Porri e Funghetti**, is an earthy hearty dish of organic yellow corn fed chicken breast served with braised leek, a refreshing beetroot ketchup, sautéed spring mix mushrooms and Marsala wine sauce.

Pleasing the sweet tooth in all of us, guests can also expect new desserts like **Il Nuovo Cheese Cake**, Fratelli's modern version of the quintessential cheese cake made out of soft cheese and a raspberry mousse parfait coated in white chocolate and served with raspberry sorbet and raspberry textures; and **Passion Love**, a luscious trio of chocolate mousse served with freshly chilled passion fruit soup.

Also available are popular signatures and excellent handmade pasta such as Da Vittorio's heirloom recipe of paccheri pasta boasting multiple varieties of Italian tomatoes, **Paccheri alla Vittorio** and the handmade square spaghetti pasta "Chitarra" featuring tender braised beef short ribs and black truffles, **Spaghetti alla Chitarra con Ragout de Costine e Tartufo**. Prices start from S\$108++ per person for a four-course dinner.


Fratelli is located on Level 2 of Hotel Michael at RWS and is opened for lunch from 12:00pm to 2.30pm and for dinner from 6:00pm to 10.30pm. The restaurant is closed on Tuesdays except public holidays. For reservations, please call (65) 6577 6555 or email fratelli@rwsentosa.com

** A highly-prized premium rice grain variety commonly grown in northern Italy and widely used in making risotto.*

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. 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 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.

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EDITORS' NOTES

1. High resolution photos can be downloaded from link: <https://app.box.com/v/FratelliNewMenu2018>
2. All photos are to be attributed to: *Resorts World Sentosa*
3. Fratelli's hashtag: #rwsfratelli

