

## press release

### **Resorts World Sentosa's new Celebrity Chef Restaurant, table65, will Inject Fun into Fine-Dining** *Opening in December 2018, table65 will be spearheaded by Richard van Oostenbrugge, a mover and shaker in the Netherlands' restaurant scene*

**Singapore, 26 September 2018** – Resorts World Sentosa (RWS) will introduce a fresh, modern take on fine-dining with the upcoming opening of its brand new Celebrity Chef restaurant in December 2018. Helmed by famous Dutch Chef Richard van Oostenbrugge, table65 – a fitting reference to the familiar country code for Singapore – will pare back the traditional formalities of fine-dining and place the focus on the core flavours of quality ingredients to entice international foodies. Chef van Oostenbrugge's critically acclaimed contemporary European cuisine with international influences will be literally brought to the forefront amidst an upbeat setting. Guests can expect to enjoy a full view of the culinary action while seated at long chef's tables surrounding the entire kitchen which dominates the restaurant's main dining area. The distinctive restaurant layout reflects the vision for table65's dining experience – one that is engaging, fun and relaxed where the spotlight is on the food and the chefs at work.

#### **Dutch Celebrity Chef Richard van Oostenbrugge: "Fine-dining should be fun"**

Named by Gault & Millau as the Netherlands' Chef of the Year in 2014, Chef van Oostenbrugge ran the kitchen of the renowned two Michelin-starred Bord'Eau restaurant in Amsterdam for seven years. Together with his friend, the talented Thomas Groot whom he has worked together with for years at Bord'Eau restaurant and at the stylish restaurant Envy, they opened their dream restaurant, 212 Amsterdam in January 2018. Guided by their shared belief that fine-dining should have "fewer rules, more adventure" or what they call "fine-casual", 212 is about high quality cuisine minus all avoidable etiquettes. The hot new restaurant – which was fully booked for three months even prior to its opening – features one big chef's table where the chefs cook, interact and entertain the guests as if in a home kitchen. table65 takes inspiration from the dining concept of 212 which has already been heralded as one of the best restaurants in Amsterdam's exciting restaurant scene.

Chef van Oostenbrugge says, "I am excited to make my foray into Asia with table65 as my first overseas restaurant at RWS in Singapore. When I first participated in the *Art at Curate* series here in 2017, I was delighted to find a strong foodie culture in Singapore. This time, gourmands will step into a progressive new dining experience that eschews all stereotypical fine-dining formalities and introduces free-flowing and spontaneous interaction with the culinary team. I am confident table65 will add more colour and verve to this already very vibrant dining destination of RWS."

### **A menu defined by expert European techniques, bold culinary brilliance and local produce**

The menu at table65 will showcase contemporary creations that are expertly executed with skilled European techniques in punchy, robust flavours. With a commitment to using local produce from Singapore farms as well as Chef van Oostenbrugge's free-spirited yet clever approach to pairing ingredients in dishes that produce delightfully surprising combinations, one of table65's signatures will be the *'Os a Moelle' Veal tartare with smoked herring, bone marrow and cockles*. Other original gastronomic creations to expect at table65 include the *Barbecued chicken skin with smoked eel cream and local vegetables*; *Oyster with hazelnut, briny veloute, braised cabbage and salted lemon pearl*; *Couscous of basmati rice with Pierre Robert cheese and pistachio oil*; and *Langoustine poached in duck fat with dashi albufera sauce topped with freshly grated coffee beans*.

The restaurant will also serve a vegetarian menu with the increasing interest in vegetable-centric dining.

The desserts and after-dinner drinks will be as enticing as the main dishes. Famous for his signature *Green Apple* dessert from Bord'eau which features a stunning transparent sugar glass bubble encasing a core made of green apple sorbet with chocolate 'pips' on a puff pastry base – one of the most Instagrammed desserts in Amsterdam, Chef van Oostenbrugge's ingenious desserts at table65 will continue to evoke fascination and capture the imagination of guests. A variation of his *Green Apple* dessert will be available at table65 in the form of *Apple with salted caramel and walnut*.

### **A dining experience elevated by technology**

Food will not be the only element that will leave an impression at table65. Novel features such as levitating creations and visual projections on the dining plate – in step with Chef van Oostenbrugge's idea of injecting fun into fine-dining – will accentuate the gastronomy to create and bring a new, special dining experience to Singapore.

### **Restaurant design: Guests to dine in the heart of the kitchen**

Concrete Amsterdam, the award-winning architecture and design firm who was responsible for the interiors of 212 Amsterdam, has also been appointed to design table65 at RWS. Similar to 212, the restaurant is designed based on the passionate chefs' desire to upend the formalities of traditional fine-dining. An open kitchen where the culinary team works, will be the main focal point of table65 at RWS. Guests are seen as visitors to this kitchen, and are invited to sit around the kitchen counter that wraps the perimeter of the workspace, letting guests and chefs interact freely, and exchange thoughts and anecdotes about good food, elevating and redefining the dining experience. With the sleek stainless steel open kitchen as the restaurant's centerpiece, the other furnishings will take on a subdued yet sophisticated palette of greys, dark browns and lush tropical green tones in hardwood, marble and natural stone. The resulting effect will be a luxurious, contemporary restaurant space exuding a warm and inviting ambience.

The restaurant offers 31 seats around the kitchen counter as well as intimate private booths and a private dining room for guests who prefer discreet service. A separate bar area where elegant tipples and desserts will be served offers 33 seats.

table65 will soon bring Chef Richard van Oostenbrugge's highly sought-after cuisine to Singapore alongside a fun and lively fine-dining experience which he champions. The restaurant is currently taking advance reservations. Please call (65) 6577 6688 or email [dining@rwsentosa.com](mailto:dining@rwsentosa.com)

Gourmands who wish to be among the first in Singapore to experience his creations before table65 opens can head to The GREAT Food Festival's Star Chef Arena from 27 to 30 September 2018.

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## Profile of Richard van Oostenbrugge



*“When you want to make guests happy, you should really try to trigger all the senses and give them a totally different experience.”*

– Chef Richard van Oostenbrugge

Chef van Oostenbrugge started his career in Switzerland, where he worked alongside top chefs and mastered culinary skills of the highest level.

He returned to Amsterdam from Gstaad in the Swiss Alps in 2008 to join restaurant Envy and subsequently embarked on a new chapter in his career when he joined Hotel De L’Europe as Executive Chef in 2010. Under his culinary direction, Bord’Eau – the hotel’s main dining destination – earned its first Michelin star rating in 2013 and attained the coveted two-star rating in the following year.

During his seven-year stint there, his exceptional skills and precise culinary execution also won him awards like the prestigious Gault & Millau Chef of the Year (2014) and a near-perfect Gault & Millau score of 19 (2017). He gained a reputation for his command of exacting European cooking techniques and exquisite sensibility in marrying traditional European flavours with influences and ingredients from around the world – including Japanese produce for their clean and light flavours.

Now as the co-owner of 212, Amsterdam’s first no-table-restaurant, Chef van Oostenbrugge’s remarkable skills are the focus as he strips high-end dining of the unnecessary to create a gastronomic spectacle – concocting outstanding dishes that are full of flavour with delightfully surprising combinations.

## 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 eight 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](http://www.rwsentosa.com).

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## EDITORS' NOTES

1. High resolution photos can be downloaded from this link: <https://app.box.com/v/table65>
2. All photos are to be attributed to: *Resorts World Sentosa*