

## press release

### **Chef Ryuta Iizuka of Two Michelin-starred Restaurant Ryuzu in Tokyo presents his French-Japanese haute cuisine at Art at CURATE**

*Enjoy Chef Ryuta Iizuka's signature Shiitake Mushroom Tarte as well as a special dish, Grouper, created exclusively for Art at CURATE at RWS from 10 to 16 May 2019*



*Art at CURATE Series 14 will feature French-Japanese cuisine by Chef Ryuta Iizuka (left) and new contemporary German creations by resident Chef de Cuisine Benjamin Halat of CURATE at RWS.*

*Image credit: Resorts World Sentosa (圣淘沙名胜世界)*

**SINGAPORE, 28 March 2019** – Resorts World Sentosa (RWS, 圣淘沙名胜世界) continues its celebration of French-Japanese cuisine this year for its successful *Art at CURATE* (CURATE 美食艺术品鉴会) as it welcomes Chef Ryuta Iizuka of two Michelin-starred Restaurant Ryuzu in Roppongi Tokyo, for the 14th instalment of this acclaimed four hands collaboration series this May.

Lauded by *Forbes* magazine as offering a “French masterpiece”, Restaurant Ryuzu has enjoyed the illustrious accolade of retaining its two Michelin stars for seven consecutive years since 2013. Opened in February 2011 tucked away in a quiet alley a block away from the bustling street of Tokyo’s Roppongi district in Japan, Chef Iizuka fulfilled his childhood dream of owning his own restaurant at the age of 42.

**From 10 to 16 May 2019**, Chef Iizuka will grace the kitchen of CURATE at RWS alongside its resident Chef de Cuisine Benjamin Halat to present a tantalising menu, available for lunch and dinner, comprising refined new creations of both chefs executed with their signature finesse.

Under the talented hand of Chef Iizuka, Restaurant Ryuzu has become synonymous with classical French cuisine beautifully and elegantly executed using mainly seasonal Japanese produce. Gourmands here and in the region can experience his culinary wonder during Art at CURATE Series 14 at RWS where Chef Iizuka will present his signature *Shiitake Mushroom Tarte*, an exquisite dish that features shiitake mushroom from Tokushima prefecture in Japan perfectly combined with savoury *feuilletage* pie crust and *Cinta Senese* lard. He will also showcase new dishes specially created just for Art at CURATE such as *Grouper*, an intriguing take on the locally familiar fish that is deftly poached with a light Japanese citrusy touch.

Born and raised in a humble home in Tōkamachi, Niigata prefecture in Japan, Chef Iizuka found his culinary calling at the tender age of six. He began cooking simple dishes like fried rice for his siblings when he was just 10. Later, he enrolled himself at Tsuji Gakuen, Japan's first culinary school, to realise his lifelong ambition of becoming a successful chef.

After years of working in several renowned restaurants in Japan, he became chef in the prestigious Taillevent-Robuchon restaurant in Ebisu in 1994. He moved to France being particularly interested in French fine dining and intrigued by the complexities of sauces that the country's chefs like to use. During his stint there, he worked at a number of two- and three-Michelin-starred restaurants like Trois Gros. Returning to Japan, he perfected his mastery of French cuisine in LA TABLE de Joel Robuchon before becoming head chef of L'Atelier de Joël Robuchon in 2005 where he led the restaurant over five years to its two Michelin stars. In 2011, Chef Iizuka debuted his own restaurant Ryuzu, a French-haute restaurant that heavily uses ingredients from Japan.

Chef Iizuka said: "I only use the best ingredients in my dishes which are thoughtfully chosen based on my experience over the years in the culinary business. I am looking forward to sharing with guests of Art at CURATE my interpretation of classical French cuisine. Without having to travel all the way to Japan, they can enjoy my dishes which are representative of my modified techniques executed to fit the discerning tastes of today's food lovers in Singapore and the region."

"For this four hands collaboration, I will be creating contemporary dishes such as *Hokkaido Scallops* and *Strawberry-Rhubarb* that draw inspiration from my German roots. Having met Chef Iizuka earlier in January 2019, I am anticipating new culinary bonds and sparks with him in the kitchen. Guests are in for a treat as he is renowned for enchanting diners with his signature Asian-influenced dishes," said Chef Benjamin Halat of CURATE.

Following this, the next Art at CURATE Series 15 will take place from 16 to 22 August 2019, featuring **Chef Daisuke Mori** of one-Michelin-starred **Takumi by Daisuke Mori** in Hong Kong known for its elegant marrying of French and Japanese elements. Rounding up the year, Series 16 will see **Chef Shinya Otsuchihashi** from one-Michelin-starred **CRAFTALE** in Tokyo showcasing his stellar culinary craft from 1 to 7 November 2019, at CURATE in RWS.

#### **Booking details:**

Art at CURATE Series 14 will be held at CURATE located at RWS (The Forum, Level 1) **from 10 to 16 May 2019**. The **four-course lunch** is available at S\$138++ per person, and the **eight-course dinner** is available at S\$308++ per person. Wine pairing menus are available.

Wine pairings by guest Sommelier, Mr Shunsuke Maruyama, are offered during this event period. Currently the Head Sommelier of Restaurant Ryuzu in Roppongi, Tokyo, Mr Maruyama has worked at renowned establishments around the world, including Nage d'été, and La Tour d'Argent in Paris, France; and Den, Kappo and Masuya Restaurant in Melbourne and Sydney respectively. Mr Maruyama was trained at Academie du vin Tokyo and Smallfry Wines in Barossa Valley, Australia.

Reservations can be made via (65) +65 6577 6688 or [curate@rwsentosa.com](mailto:curate@rwsentosa.com). Reservations are strictly required. Refer to Appendix A for menus.

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**Profile of Chef Ryuta Iizuka****Chef and Co-owner, Restaurant Ryuzu, Tokyo, Japan**

As chef and co-owner of Restaurant Ryuzu, Chef Ryuta Iizuka is a dedicated master of his own culinary craft. Now helming Restaurant Ryuzu, a two-Michelin-starred dining establishment that specialises in French-Japanese cuisine, chef Iizuka's passion for the culinary arts already began at the tender age of six years old. Born and raised in the city of Tōkamachi, Niigata prefecture in Japan as the only son in his family, he assumed the role of a "cook" at home and started whipping up simple dishes for his two sisters since he was 10.

Chef Iizuka then developed an interest in cooking and eagerly pursued his dreams. Prior to leaving for France to pursue his interest in French cuisine and fine dining, chef Iizuka first started working in Hotel Okura Tokyo Bay and Hotel The Manhattan before becoming a chef at Restaurant Taillevent-Robuchon in 1994.

Chef Iizuka moved on from being an apprentice chef in two- and three-Michelin starred restaurants in France to assuming chef duties in L'Atelier de Joël Robuchon back in Japan. During his tenure there, he led the restaurant to achieve a two-Michelin-star rating over the span of five short years. Restaurant Ryuzu which he now co-owns was brought to fruition when he turned 42 in 2011. The following year, the restaurant was awarded one Michelin star. Since 2013, Restaurant Ryuzu had retained its two Michelin stars for seven consecutive years.

**Profile of Chef Benjamin Halat****Chef de Cuisine, CURATE, Resorts World Sentosa**

CURATE at Resorts World Sentosa welcomed the talented German-born Benjamin Halat as its first resident chef in February 2017. Equipped with considerable experience from working in prestigious Michelin-starred restaurants and luxury hotels throughout his career, Chef Halat's own culinary style on showcase at CURATE is exciting, bold and adventurous.

At the young age of 16, Chef Halat discovered the world of fine-dining at Michelin-starred Gourmet Restaurant Königshof in Munich when he embarked on a three-year professional apprenticeship with the establishment. With a natural flair for cooking, his humble start accelerated in no time and he climbed the ranks in many prominent and reputable fine-dining establishments – from Chef de Partie at Arabella Sheraton Grand Hotel Munich; Demi Chef de Cuisine at Two Michelin-starred Restaurant Dallmayr in Munich; Sous Chef at Grand Hotel Bellevue in Gstaad, Switzerland which is home to Michelin-starred restaurant, Leonard's; Sous Chef at Mandarin Oriental Munich; to Chef de Cuisine at Mandarin Oriental Kuala Lumpur's Mandarin Grill prior to his arrival in Singapore. At Restaurant Dallmayr, he was personally mentored by its Head Chef Diethard Urbansky, and at Grand Hotel Bellevue, he had the opportunity to participate in the world-renowned St. Moritz Gourmet Festival, where he worked intensely with a number of Michelin-starred chefs for a week.

Having trained and collaborated with numerous decorated chefs for more than ten years, the now 33-year-old chef has since developed a high level of mastery of both traditional and contemporary European cuisines. In addition, he enjoys the creative process of experimenting with eastern and western ingredients, combining various flavours and textures to come up with unique, modern gastronomic delights. His culinary prowess has quickly gained CURATE recognition in the Singapore Tatler's Best Restaurant Awards, the Restaurant Association of Singapore (RAS) Epicurean Star Award for Best Western Fine Dining in 2017, as well as at the Singapore Tourism Awards 2018 for the Best Dining Experience.

## **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 cuisines 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).



## **ABOUT CURATE**

CURATE, one of the latest additions 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 since 2016, the Art at CURATE dining series feature four guest chefs from Michelin-starred restaurants across the globe every year. Art at CURATE 2019 dining series will feature four visiting chefs from Michelin-starred restaurants known for pairing the finest French culinary traditions with Japanese ingredients and influences. 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](http://www.rwsentosa.com/curate).

## **MEDIA CONTACTS**

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## Appendix A: Menus

### *Art at CURATE Series 14* (10 – 16 May 2019)

#### FOUR-COURSE LUNCH MENU

##### AMUSE BOUCHE

**WHITE ASPARAGUS BAVAROISE**  
CRAB. CAVIAR  
RYUTA IIZUKA

**EGG YOLK**  
PEAS. POTATO  
BENJAMIN HALAT

**GROUPER**  
CONSOMMÉ. SUDACHI  
RYUTA IIZUKA

**RICE CHOCOLATE MOELLEUX**  
HŌUJICHO  
RYUTA IIZUKA

##### PETIT FOUR

*Art at CURATE* Series 14  
(10 – 16 May 2019)

EIGHT-COURSE DINNER MENU

**AMUSE BOUCHE**

**FOIE GRAS PATE**  
WHITE GRAPES. BRIOCHE  
BENJAMIN HALAT

**WHITE ASPARAGUS BAVAROISE**  
CRAB. CAVIAR.  
RYUTA IIZUKA

**SHIITAKE MUSHROOM TARTE**  
SHITAKE. FEUILLETAGE  
RYUTA IIZUKA

**HOKKAIDO SCALLOPS**  
SAUERKRAUT. CHIVES. PORK TERRINE  
BENJAMIN HALAT

**GROUPER**  
CONSOMMÉ. SUDACHI  
RYUTA IIZUKA

**GUINEA FOWL**  
LOBSTER  
RYUTA IIZUKA

**STRAWBERRY-RHUBARB**  
JELLY.GRANITA  
BENJAMIN HALAT

**RICE CHOCOLATE MOELLEUX**  
HŌUJICHO  
RYUTA IIZUKA

**PETIT FOUR**

## EDITORS' NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://app.box.com/v/ArtatCurateSeries14>.
3. All photographs of dishes featured are to be attributed to: Restaurant Ryuzu. These images are for illustrative purposes only.

**Creations by Chef Ryuta Iizuka, Restaurant Ryuzu**



*Shiitake Mushroom Tarte*

Shitake. Feuilletage

Will be featured in Art at CURATE Series 14



*Mountain vegetables with umami jelly and a touch of black olives*



*Sanma (pacific saury) and eggplant roll with tapenade*



*Boiled Kuruma prawn and carrot spaghetti with smoked cream*

