

press release

Resorts World Sentosa teams with Iron Chef Cat Cora

First and only female chef of Iron Chef America fame to lend her signature style to RWS's Ocean Restaurant

SINGAPORE, 31 January 2013 – Cat Cora, the first and only female Iron Chef from Iron Chef America is set to join Resorts World Sentosa's outstanding line-up of celebrity chefs with the opening of Ocean Restaurant by Cat Cora.

Ocean Restaurant by Cat Cora, which is situated in the S.E.A Aquarium, part of the world's largest oceanarium, will be the Iron Chef's first restaurant in Asia. It will showcase many of her signature dishes which have Mediterranean-Californian influences with an Asian flair. The restaurant also follows the chef's farm-to-table philosophy on ingredients, which makes her food truly authentic and sensational.

On opening her first restaurant in Asia and working with Resorts World Sentosa, Chef Cora said: "Resorts World Sentosa is an incredible world-class destination with a wide array of offerings from attractions to hotels, from entertainment to F&B, and I'm ecstatic to be able to call RWS my new home".

"The menu I have created for Ocean Restaurant by Cat Cora is characterised by light, simple and healthy dishes, using the freshest produce from around the region.

"Studying the Asian palate, I have incorporated some local elements and ingredients in one of my signature dishes, the Coq Au Vin Asia. It is a dish that features Lemongrass-Sake Braised Spring Chicken with Roasted Ginger accompanied with Thai Chili and Young Bok Choy. I'm truly excited to be given the opportunity to be involved with this spectacular restaurant with such a unique setting. I look forward to introducing myself to Singapore through my food".

Guests can also look forward to other signature Cat Cora dishes like the Sous Vide 48°C King Salmon that comes with sustainable caviar; prosecco pear crushed almond, vine tomato jelly and garden cress; and the 'After Eight' Mint Variation with Chocolate dessert. Another highlight of the menu is the Arctic Char Mandarin with habanero glaze accompanied with Meyer lemon cous cous and micro cilantro, which is specially created by Chef Cat Cora for Ocean Restaurant.

The restaurant uses sustainably sourced seafood which echoes the Marine Life Park's mission of ensuring a healthy future for vibrant and sustainable marine, coastal and freshwater ecosystems.

“Cat Cora’s simple, light and healthy cooking style fits perfectly with what we had in mind for the restaurant. We searched the world for the best dining concepts and chefs to bring to RWS, and Cat Cora is a great addition to our line-up of celebrity chefs. The restaurant will certainly add to the variety of F&B options that we currently offer,” said Greg Allan, Resorts World Sentosa’s Vice President of Rooms and F&B.

Located inside the S.E.A. Aquarium, alongside the Open Ocean habitat, guests get to enjoy a full view of the marine life whilst eating, creating a truly memorable dining experience. Designed by Sydney-based design firm Diana Simpsons Design, the colours and materials in the main dining room echo the deep sea palette. The underwater theme is reinforced through the midnight blues and design of the carpet which resembles deep sea jelly fish and anemones, the interior lighting domes that are inlaid in pearl shell, the columns in opalescent mosaic tiles, and fabrics that are in shimmery sea foam and deep aquamarine.

Special consideration was taken to ensure all guests in the 63-seater restaurant will have a good view. For instance, the walls above the banquettes have angled mirrors reflecting the aquarium for guests seated facing the opposite direction and dining chairs were custom made with concealed swivel mechanisms so that guests can spin around from all angles to marvel at the marine life.

Ocean Restaurant by Cat Cora is open daily for lunch and dinner from 11am-10.30pm (last order at 10pm). From 2 to 7 February, diners can catch the Iron Chef herself at the restaurant where she will offer a specially created 5-course set dinner menu at S\$158++.

For reservations and enquiries, please call 6577 8888.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Singapore’s first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort opened in January 2010 and welcomed over 30 million visitors in its first two years of opening. RWS is home to the region’s first-and-only Universal Studios theme park, the world’s largest oceanarium – Marine Life Park, the Maritime Experiential Museum, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, a world-class spa as well as specialty retail outlets. The resort also offers entertainment including a resident magical spectacular – *Incanto*, and public attractions such as the Crane Dance and the Lake of Dreams. Resorts World Sentosa is wholly owned by Genting Singapore, a company of the Genting Group.

For more information, please visit www.rwsentosa.com.

ABOUT CAT CORA

Chef Cat Cora is widely known as the first and only female Iron Chef America, accomplished author, restaurateur, television host, contributing editor, avid philanthropist, and proud mother of four. Cora is also the first female inducted into the American Academy of Chefs® Culinary Hall of Fame.

For more information, please visit www.catcora.com.

DINING AT RESORTS WORLD SENTOSA

From Michelin-star dining to authentic street hawker fare, Resorts World Sentosa offers guests a wide gamut of cuisine types from around the world to satisfy every palate and budget. With more than 60 food & beverage outlets in one destination, there's never a dull moment when dining at RWS. Within the span of two years, many of RWS restaurants have garnered multiple awards and climbed the ranks of notable restaurant guides, including Asia's authoritative Miele Guide.

These include:

Joël Robuchon Restaurant - Best New Restaurant, Tatler's Singapore's Best Restaurants 2012

L'Atelier de Joël Robuchon – Best Dining Experience, Singapore's Experience Awards 2012

Feng Shui Inn –Tiger Beer Best Chinese Restaurant – Fine Dining, Epicurean Star Award 2012

Osia – 3-Stars Award (one of Top 10 Best Restaurants awarded 3-Stars) – Wine & Dine Singapore's Top Restaurant 2012

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	<p>First female celebrity chef, Cat Cora to join RWS's line up of celebrity chefs.</p>
	<p>Sous Vide 48°C King Salmon</p>
	<p>Sakura Shrimp Risotto topped with pan seared scallop</p>
	<p>Arctic char mandarin with habanero glaze, Meyer lemon cous cous and micro cilantro</p>
	<p>'After Eight' mint variation with Chocolate</p>

Cat Cora Experience

5 COURSE SET DINNER PROMOTION

Feb 2 – Feb 28 2013

\$158++

STARTER

Sous Vide 48°C King Salmon,
Sustainable Caviar & Prosecco Pear Crushed Almond,
Vine Tomato Jelly and Garden Cress

SOUP

Vongole of Manila Clams with Spicy Fennel Sausage,
Black Garlic Broth and Toasted Sesame Croutons

Risotto

Sakura Shrimp Risotto
Morel Mushroom-Ikura, Cress and Black Truffle Butter Seared Hokkaido Scallop

ENTRÉE

Grilled Basque Wagyu Striploin with Leek Bread Pudding
& Roasted Sesame-Coriander Vegetables

OR

Arctic Char Mandarin with Habanero Glaze,
Meyer Lemon Cous Cous and Micro Cilantro

DESSERT

'After Eight' Mint Variation with Chocolate

Coffee or Tea