

press release

Korean Chef Kang Mingoo from Michelin-starred Mingles to cook in Singapore at Resorts World Sentosa's upcoming edition of *Art at Curate* in August

The third edition of the 2017 Art at Curate dining series, taking place from 16 to 23 August, will shine the spotlight on modern Korean gastronomy

Singapore, 31 May 2017 – This August, Resorts World Sentosa (RWS) will set the stage for the celebration of Michelin-starred Korean cuisine. Fresh from clinching a Michelin star in the inaugural Michelin Guide Seoul 2017, **Kang Mingoo, Chef-Owner of Mingles in Seoul, South Korea** will be the guest chef for the third edition of the 2017 *Art at Curate* dining series from **16 to 23 August**. **This will be one of the first Korean Michelin chef showcases in Singapore following the guide's launch in November 2016.**

Chef Kang, in his early 30s, is one of Seoul's most exciting culinary talents today and is known for his brilliance in fusing traditional Korean cuisine with European influences. Since he opened Mingles in 2014, the contemporary fine-dining establishment has been conferred a Michelin star, and has recently been voted the Best Restaurant in Seoul for the second consecutive year.

Chef Kang's own innovative interpretation of Korean cuisine is built on his colourful culinary journey, which began in his native Korea and brought him around the world. After graduating with a degree in the culinary arts at Kyonggi University in Korea, he decided that the best way to enhance his skills and gain international experience was to train in top restaurants overseas. He did that for five years, starting with apprenticeships at Three Michelin-starred Restaurante Martín Berasategui, as well as Michelin-starred Zuberoa and El Bohio restaurants in Spain. He then joined Nobu Miami as a Junior Sous Chef and in 2010, became the youngest head chef at Nobu Atlantis in Nassau, Bahamas. Both restaurants are part of celebrity chef Nobu Matsuhisa's Japanese-Peruvian restaurant empire. When he returned to Korea in 2012, he worked for a Korean restaurant group as the head of research and development. In 2014, he realized his dream of opening a restaurant that is based on Korean cuisine.

"The name of my restaurant, "Mingles", signify my goal of mixing contrasting elements into harmony. I create new innovative dishes without compromising the essence of Korean flavours. *Jang* (Korean traditional fermented sauces), which is at the heart of traditional Korean cuisine, forms the foundation of my cuisine. I also enjoy using vinegar, kimchi and seasonal Korean herbs and ingredients," says Chef Kang.

In partnership with



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The Michelin Guide Seoul 2017 encapsulates the story of Mingles in its description: “Since 2014, this contemporary fine dining establishment has captured the imagination of even the most discerning palates with Chef Kang Mingoo's new and bold creations that pay respect to Korea's culinary heritage. Traditional fermented condiments and vinegar – 'jang' and 'cho' – play integral roles in the dishes, even dessert.”

Chef Kang's special menus for *Art at Curate* from 16 to 23 August will reflect his award-winning signature style. Diners can look forward to savouring his unique and exquisite modern Korean creations such as *Scallop Carpaccio with 'Makgeolli' Ceviche and Korean Bottarga*; *'Doenjang' cured Foie Gras rolled with 'Baek Kimchi'*; *Abalone Porridge with 'Gim' Chip*; and *'Doenjang' Crème Brûlée, 'Ganjang' Pecan, 'Gochu Jang' powder, Puffed Grains, Vanilla Ice Cream*.

After presenting acclaimed Michelin chefs from Japan, the Netherlands and Korea over the course of the year, the fourth and final edition of the 2017 *Art at Curate* dining series will transport one of the hottest chefs in Belgium to Singapore. From **5 to 12 October 2017**, **Chef Alexandre Dionisio** from the stunning **Two Michelin-starred La Villa in the Sky in Brussels** will be showcasing his contemporary European cuisine here. His expertly crafted dishes are refined and inspired, revealing influences from his Spanish origins.

Experience *Art at Curate* at CURATE restaurant, located on level 1 of The Forum at Resorts World Sentosa. For reservations, please call **(65) 6577 7288**, email curate@rwsentosa.com or visit www.rwsentosa.com/curate.

Booking details:

The third edition of ***Art at Curate 2017*** featuring **Michelin-starred Chef Kang Mingoo** will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **16 to 23 August**. Prices range from **S\$180++** for a **four-course lunch** with wine pairing to **S\$380++** for an **eight-course dinner** with wine pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. **Public early-bird booking** is available till **23 July 2017** where **gourmands can book at the special prices of S\$160++** for the **four-course lunch** with wine pairing and **S\$360++** for the **eight-course dinner** with wine pairing. Reservations are strictly required.

Profile of Chef Kang Mingoo
Chef-Owner of Mingles, Seoul, South Korea



While still in his early 30s, Chef Kang Mingoo has already built an impressive résumé outside of Korea. After becoming the youngest head chef at Nobu Bahamas (part of renowned celebrity chef Nobu Matsuhisa’s Japanese-Peruvian restaurant empire), Kang returned to Korea.

"I am a native Korean chef. I studied culinary arts at Kyonggi University in Korea. I lived abroad for five years. However, instead of furthering my studies at culinary institutions, I gained my experience working at various locations around the globe. The U.S., Spain, France, the Bahamas...wherever I could enhance my culinary knowledge, I sought out apprenticeships without the constraints of borders or environment."

His sense of duty to bring his international experiences to the table is reflected in his cuisine. "For Korean customers, I wanted to provide a fun experience; for foreigners, I wanted to provide a special meal that they can only have here. I wanted them to discover newness in familiarity. And because of that, I put more emphasis on *hansik* (Korean cuisine). Of course, consistent food quality is another important aspect of a restaurant but I think identity is more important. Over the past few years, restaurants in Korea have started to have their own diverse food offerings."

If there is one identity that Mingles can claim, it is that of serving innovative *hansik*. "I use different Korean herbs and ingredients that are in season, as well as traditional sauces and fermented vinegar to create my cuisine," Kang explains.

Most impressively, he makes excellent use of *jang* (Korean traditional fermented soybean sauces), which are at the heart of traditional Korean cuisine. "I like to create something refreshing that stems from their familiarity. It would be too imposing to just focus on unique and unfamiliar dishes. Instead, I believe it

would be more approachable to utilize familiar ingredients to capture the essence of the traditional dish in an innovative way. This is the reason behind us avidly using *jang* (**ganjang*, *doenjang*, *gochujang*). Like how the old saying goes, 'The taste of Korean food stems from *jang*', we try to create new innovative dishes without compromising the essence of Korean flavours," says Kang.

Now he is developing his own representation of Korean cuisine which can show the distinctiveness of its long history. While doing this, Kang points out how important it was to him to learn from his mentor Cho Hee Sook and Korean Buddhist nun Jeong Kwan. Cho taught him the most traditional Korean cuisine and Jeong Kwan enlightened him on the connection between nature, ingredients and the food we consume. "We have to understand the very classics of Korean cuisine. Based on this knowledge and experience, we can create new things," says Kang.

**Jang* is the generic Korean name for any seasoning made from fermented soybeans.

Ganjang (soy sauce): Made by brining soy lump (*Maeju*) in salt water and fermentation. *Ganjang* is a dark and salty liquid using for seasoning.

Doenjang (fermented soybean paste): Made by fermenting soy lump (*Maeju*) in salt water. *Doenjang* is a bright brown coloured paste used in soups or for seasoning

Gochu-jang (fermented chili paste): Traditional condiment made of chili powder, glutinous rice and powder of fermented soy lump (*Meaju*). *Gochu-jang* is spicy and has a vibrant red colour.

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 four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, 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 six 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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 www.rwsentosablog.com

ABOUT CURATE

CURATE, the latest addition 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 in partnership with Michelin Guide Singapore and Robert Parker Wine Advocate since 2016, the *Art at Curate* 2017 dining series will feature four guest chefs from Michelin-starred restaurants in Asia and Europe. 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.

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EDITORS' NOTE

Please use the following photo captions for visuals. High resolution photos can be downloaded from this link: <https://app.box.com/v/ArtatCurateKangMingoo>

Culinary Highlights by Chef Kang Mingoo:



Foie Gras and Kimchi Roll (above)



Temple Ravioli (above)



Abalone Porridge (above)



Halibut (above)



Parae-jang Noodle (above)



CURATE, which debuted in April 2016, complements the diversity of cuisines offered by the four Michelin-starred restaurants housed in RWS.