

press release

Chef Emma Bengtsson from Two Michelin-starred “Aquavit” to bring modern Nordic cuisine to RWS’ *Art at Curate* Savour gastronomic ‘Four Hands’ menus by Chef Bengtsson and CURATE’s Chef Benjamin Halat in January 2018



The ‘four hands’ menus will showcase signatures of Chef Emma Bengtsson (left) and CURATE’s Resident Chef Benjamin Halat (right).

SINGAPORE, 28 December 2017 – *Art at Curate* returns in 2018 with a refreshing lineup of up-and-coming female Michelin-starred chefs, with New York City’s most decorated female chef Emma Bengtsson of upscale two Michelin-starred modern Nordic restaurant Aquavit, opening this year’s series. Chef Bengtsson will present exclusive ‘four hands’ lunch and dinner menus together with host Chef Benjamin Halat of Resorts World Sentosa’s CURATE restaurant from **12 to 18 January 2018**. This year’s series will also see a ‘four hands’ collaboration between leading wine critic Robert Parker Jr. and other renowned connoisseurs in the selection of fine wine pairings for the special menus.

Born on the west coast of Sweden in the small fishing village of Falkenberg, Chef Bengtsson credits her grandmother for igniting the spark in her for cooking and decided at a tender age to pursue a career in the culinary arts, enrolling at the International Restaurant School in Stockholm. Originally trained as a pastry chef, her experience spans many of Sweden’s highly acclaimed restaurants. These include an internship at Edsbacka Krog, the only two-Michelin starred restaurant in Sweden at that time; and Operakällaren, the Michelin-starred historical establishment located in Stockholm’s Opera House where she worked for nearly five years. Chef Bengtsson joined Aquavit as Pastry Chef in 2010 where her creative interpretations of classic Scandinavian desserts and progressive techniques were

well-received as Aquavit was awarded with one star in the 2013 and 2014 Michelin Guide New York City. A second Michelin star was awarded to Aquavit following Chef Bengtsson's appointment in the role of Executive Chef in 2014, making her the second female chef in the United States to run a two-star kitchen and the first ever Swedish female chef to do so.

With her bold, innovative take on Sweden's culinary traditions, Chef Bengtsson will be presenting a collection of dishes that is a treat for the eyes as much as for the palate. Guests can expect to be surprised with imaginative creations like *Foie Gras Ice Cream served with Blackberries and Birch Syrup*; *Mangalitsa Pork Collar with Celeriac and Apple*; *Gravlax and Sea Urchin*; and *Peach Pecan*.

The culinary collaboration will see host Chef Benjamin Halat present his inventive interpretation of German cuisine. Born in Munich, Germany, Chef Halat will be transforming familiar German classics into modern works of culinary art with innovative techniques. Guests can look forward to Chef Halat's signatures like *Soufflated Farm Egg served with Truffle 'Caviar' and Potato Cream*; *Aged Duck Breast with Red Cabbage and Brioche Dumpling*; and *Vacherin Mont D'or with Bratkartoffeln and Marche salad*. For dessert, Chef Halat presents the classic *Pear Helene* with a twist.

In this ninth instalment of the *Art at Curate* series, Robert Parker Jr. collaborates with notable German reviewer Stephan Reinhart to handpick wine pairings of German and French vintages. Stephan specialized in wines since 1999 and is the co-author of *Wein spricht deutsch*, a 720-page monster book on the wines of Germany, Austria, Alsace, Alto Adige and Switzerland.

Art at Curate 9 will be held at **CURATE** located at Resorts World Sentosa (The Forum, Level 1) from **12 to 18 January 2018**. The four-course lunch is available at \$88++ or \$138++ with wine pairing, and the eight-course dinner is available at \$155++ or \$275++ with wine pairing. For reservations, please call **(65) 6577 7288** or email curate@rwsentosa.com. Reservations are strictly required.

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Profile of Chef Emma Bengtsson

Executive Chef, Aquavit, New York City (Two Michelin Stars)

Emma Bengtsson grew up in a small town on the west coast of Sweden and became interested in the culinary arts at a very young age, thanks to her grandmother, who was an avid home cook. The baking and cooking of Bengtsson's youth grew into professional aspirations when she enrolled in Stockholm's Hotel and Restaurant School, where she trained in every restaurant role, from savory and pastry to waiting tables and hostessing.

It was while working at Edsbacka Krog—the only Michelin two-star restaurant in Sweden at that time—where she discovered her love specifically for pastry, and worked there for four years. She then took a position at Restaurant Prinsen, one of Stockholm's oldest and busiest bistros. From there Bengtsson joined Operakällaren, the award-winning historical restaurant located in Stockholm's Opera House, where she remained for nearly five years.

Former Aquavit Executive Chef Marcus Jernmark recruited Bengtsson in 2010 to join the restaurant as Pastry Chef. Bengtsson quickly became known for her creative interpretations of classic Scandinavian desserts, as well as establishing a new bread program. Her style was reflective of the region's penchant for local products, progressive techniques, and continuing traditions; and it was well received, as Aquavit was recognized with one star in the Michelin Guide New York City in 2013 and 2014.

Håkan Swahn, the owner of Aquavit, saw talent and fresh perspective in Chef Bengtsson's skillset and offered her the role of Executive Chef in spring 2014. She accepted the job, and since then has injected the critically acclaimed menu with her personal style and experience. In October, her work garnered a second Michelin Star for Aquavit, making her the second female chef in the U.S. to run a two-star kitchen and the first ever Swedish female chef to do so.

Bengtsson is also an avid dancer of bachata, a form of Latin American dance originating in the Dominican Republic, and participates in international summits and competitions. As the daughter of two parents who were in the military, Bengtsson also likes to practice her marksmanship at non-culinary firing ranges.

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 31-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.

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

Creations by Chef Emma Bengtsson, Aquavit
Please credit Signe Birck



Foie Gras Ice Cream with Blackberries and Birch Syrup



Mangalista Pork Collar with Celeriac and Apple



Gravlax and Sea Urchin

Creations by Chef Benjamin Halat, CURATE
Please credit Resorts World Sentosa



Soufflated Farm Egg with Truffle 'Caviar' and potato cream



Aged Duck Breast with Red Cabbage and Brioche Dumpling



Pear Helene with Vanilla and Chocolate

