

press release

Switzerland's Top Female Chef Tanja Grandits to Showcase Her Unique Monochromatic Culinary Style at *Art at Curate* *Discover inspired 'Four Hands' menus by Chef Tanja Grandits from Basel's Two Michelin-starred Restaurant Stucki and CURATE's Chef Benjamin Halat in April*



The 'four hands' menus will present signatures of Chef Tanja Grandits (left) and seasonal modern German creations by CURATE's Resident Chef Benjamin Halat (right).

Singapore, 13 March 2018 – Resorts World Sentosa (RWS) continues to shine the spotlight on top female chefs making their mark in the international culinary scene. This April, it will welcome Switzerland's most highly awarded female chef, Tanja Grandits for the tenth instalment of the *Art at Curate* dining series. Earning two Michelin stars for Restaurant Stucki in Basel since 2013, she is lauded for her distinctive culinary style which is modern, artistic and aromatic. Her breathtaking use of colours, herbs and spices in her cuisine exudes an appealing feminine aesthetic. Her talents and achievements also won her the inaugural Michelin Switzerland Female Chef Award in 2017.

Guests will get to experience Chef Grandits' refined and harmonious creations in beautiful monochromatic colour themes in exclusive 'four hands' lunch and dinner menus she will be presenting with host Chef Benjamin Halat of Resorts World Sentosa's CURATE restaurant from **27 April to 3 May 2018**.

In partnership with



The Michelin Guide Switzerland 2018 has high praise for Chef Grandits and Restaurant Stucki: “The food it serves – choice ingredients used in punchy yet sophisticated combinations refined with the generous use of herbs and spices – bears the inimitable signature of Tanja Grandits.”

“I would like to welcome guests in Singapore to my world of colours and flavours. Each of my dish focuses on one main flavour and one main colour. There are millions of colours to work with and nothing inspires me more than nature,” Tanja Grandits said. “One of the dishes that I will be bringing to *Art at Curate* is my *Beef Tartare with Beetroot, Coffee Oil and Shiso* which I love. To me, it is a perfect match of dark red hues, texture and taste.”

Look forward to other exquisite dishes by Chef Grandits like *Hokkaido Scallop with Dill Dashi and Pistachio*; *Egg Yolk with Cardamom Butter and Mango Polenta*; and *Atlantic Cod Fish with Green Tea Hollandaise and Peas*.

“I will be creating contemporary dishes that draw inspiration from my German roots for the collaborative menus. As Chef Grandits is a fellow German, I am excited to showcase my best interpretations to her as well,” said Benjamin Halat, CURATE’s Chef de Cuisine. Guests can expect inventive creations from Chef Halat, including *Kyoto Red Carrot with Barley and Coriander*; *Glazed Pork Cheek, Goulash Style with Pickles*; and *Sea Buckthorn Berry Sherbet with Bavarian Gin Espuma and Lemon Verbena*.

Complementing the exciting menus are wines selected by renowned wine critic Robert Parker Jr. and notable Spanish wine reviewer Luis Gutiérrez. The handpicked selections – each rated 90 points and above – from boutique vineyards in Alsace, Sicily and Walker Bay in South-Western Cape will also appeal to the oenophile.

Art at Curate 10 will be held at CURATE located at Resorts World Sentosa (The Forum, Level 1) from **27 April to 3 May 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. Refer to [Appendix A](#) for the menus.

Gourmands can look forward to two more editions of *Art at Curate* over the course of the year as it will continue to transport highly acclaimed female chefs to our shores in August and November.

Profile of Tanja Grandits

Executive Chef of Restaurant Stucki, Basel, Switzerland (Two Michelin Stars)

Having graduated from secondary school and completed her apprenticeship as a chef at the Traube Tonbach restaurant in Baiersbronn, Tanja Grandits left her southern German home for London. She spent some two years at Claridge's, accumulating valuable experience and earning outstanding references before moving on to the south of France.

Working at the Chateau de Montcaud in Bagnols-sur-Cèze, Tanja was able to refine her knowledge and skills, and day by day she allowed her own individual style to emerge and evolve. In 2001, Tanja left France to open her first restaurant, the Thurtal in Eschikofen (in Thurgau, Switzerland).

Her hard work and creativity were rewarded in 2006 when she was named Female Chef of the Year by Gault Millau and awarded 16 points. Once more, Tanja packed up her recipes and moved on, this time to the north-west of Switzerland. Tanja has run the legendary Stucki restaurant in Basel since 2008. There she continues to develop her unmistakable style, using colours and spices with precision to create the unique dishes which have earned her two Michelin stars. In 2013, Tanja, as she is known to her staff of around 30 employees, was awarded the accolade of Chef of the Year 2014 and given 18 Gault Millau points. In 2017, she was conferred the inaugural Michelin Switzerland Female Chef Award. She has established herself as one of Switzerland's top chefs and enjoys international renown today.

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. His culinary prowess has quickly gained CURATE recognition in the Singapore Tatler's Best Restaurant Awards as well as the Restaurant Association of Singapore (RAS) Epicurean Star Award for Best Western Fine Dining in 2017.

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. 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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 www.rwsentosablog.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 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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Appendix A: Menus

Art at Curate Series 10
(27 April, 2018 - 03 May, 2018)

4-Course Lunch Menu

Amuse Bouche

Salmon Sashimi

Tapioca

Tanja Grandits

2011 Domaine Schieferkopf • Riesling Buehl -

RP Points 92

Kyoto Red Carrot

Barley. Coriander

Benjamin Halat

Wagyu Tenderloin

All Spice Glace. Malt Gnocchis

Tanja Grandits

2012 Passopisciaro - RP Points 93

Snickers 2018

Dulcey. Macadamia Nut

Benjamin Halat

Petit Four

Art at Curate Series 10
(27 April, 2018 - 03 May, 2018)
8-Course Dinner Menu

Amuse Bouche

Beef Tartare
Beetroot. Coffee Oil. Shiso
Tanja Grandits

2012 Bouchard Finlayson • Galpin Peak Pinot
Noir Walker Bay - RP Points 90

Kyoto Red Carrot
Barley. Coriander
Benjamin Halat

Hokkaido Scallop
Dill Dashi. Pistachio
Tanja Gandits

2014 Valentin Zusslin • Gewurztraminer
Bollenberg - RP Points 91

Egg Yolk
Cardamom Butter. Mango Polenta
Tanja Grandits

Atlantic Cod Fish
Green Tea Hollandaise. Peas
Tanja Grandits
2011 Domaine Schieferkopf • Riesling Buehl -
RP Points 92

Glazed Pork Cheek
Goulash Style. Pickles
Benjamin Halat
2012 Passopisciaro - RP Points 93

Sea Buckthorn Berry Sherbet
Bavarian Gin Espuma. Lemon Verbena
Benjamin Halat

Snickers 2018
Dulcey. Macadamia Nut
Benjamin Halat

Petit Four

EDITORS' NOTES

1. Please use the following photo captions for visuals.
2. Please note that photos are for illustrative purposes only.
3. High resolution photos can be downloaded from link: <https://app.box.com/v/ArtatCurateTanjaGrandits>

Creations by Chef Tanja Grandits, Restaurant Stucki



Loch Fyne Oyster, Lemon black salsify, mustard oil



Deer ginger quinoa, red cabbage, blackberry pickles



Rhubarb rose sushi, strawberry mousse, caramel
cookie

