Sentosa™
THE STATE OF FUN

Event Advisory

Sentosa GrillFest returns with inaugural Home Edition, featuring partnership with Singapore Chefs' Association

- *Enjoy Sentosa GrillFest 2020's mouth-watering treats in the comfort of your home through island-wide delivery, or dine in at participating Sentosa restaurants*
- *Indulge in exclusive delights from Singapore Chefs' Association's well-known culinary experts & up-and-coming chefs*
- *Catch online cooking classes, grab flash deals, discount vouchers and hot gourmet bundles on Lazada's LazLive*

Singapore, 20 October 2020 – Sentosa GrillFest is returning with its inaugural Home Edition this year, bringing more than 80 mouth-watering treats – including juicy burgers, grilled platters, BBQ delights, and more – from Sentosa to guests at home with island-wide delivery!

Happening every Thursday to Sunday from 29 October to 22 November 2020, Sentosa GrillFest has also partnered the Singapore Chefs' Association (SCA), the official body representing professional cooks in the local F&B industry, to offer 14 gastronomical creations from some of Singapore's top chefs, conceptualised exclusively for the event. Led by Eric Neo, Executive Chef of InterContinental Singapore and President of SCA, the line-up of Singapore's well-known and up-and-coming chefs will be serving up exciting offerings, including fresh takes on local and Asian favourites such as Steamed Cheong Fun with Grilled Beef in Mala Sauce, Burnt Bee Hoon with Grilled Prawns and Egg White Gravy, Seafood Laksa Linguine, and more! More menu highlights can be found in **Annex A**, while information on SCA's culinary experts can be found in **Annex B.**

That's not all. Guests looking for gourmet food will be spoilt for choice with the return of gourmet food exclusive partner, Angliss Singapore, and its series of delectable delights, including brand new Grill-It-Yourself Kits for cooking enthusiasts to whip up their own grilled feast at home, minus the guesswork and the hassle of grocery shopping.

So look forward to digging into a diverse range of F&B treats! Foodies who wish to bask in Sentosa's island vibes can meanwhile reserve their seats and dine in at six participating restaurants in Sentosa, including Trapizza, Rumours Beach Club, and eM by the Marina, among others. Entry into Sentosa island is free until 31 December 2020.

Starting 27 October, guests can place their home delivery orders or make dine-in reservations, via https://www.sentosa.com.sg/grillfest. Home delivery orders for each week (Thursday to Sunday) will commence on Tuesday and close two hours before the start of the selected delivery timeslot. For dine-in, reservations can be made up to seven days before the intended visit. Mastercard holders can also

enjoy $5 off their home delivery orders with a minimum spend of $50 (excluding delivery charge, terms and conditions apply).

Catch 'live' content and discover great deals on Lazada

In another first, Sentosa GrillFest has also collaborated with Lazada to bring exciting treats to guests at home through LazLive from this week – including online cooking classes, flash deals, discount vouchers and hot gourmet bundles. They include:

- **Tuesdays: Cooking Class**
  Hosted by Kelly Latimer, viewers will be in for a treat as top chefs of Sentosa GrillFest roll up their sleeves to share their personal tips and tricks, while taking the audience step-by-step through the cooking process.

  All dishes featured will be available for order. Those looking for more hands-on experiences can catch classes featuring Angliss Singapore's Grill-It-Yourself Kits to pick up pro-tips, before ordering and attempting to cook up a treat. More information on Angliss Singapore's Grill-It-Yourself Kits can be found in **Annex C**.

  Dates and Time: 20 & 27 October 2020, 3, 10 and 17 November 2020, 6pm to 7pm

- **Wednesdays: Flash Deals**
  Get discount vouchers of up to 50% off and other exclusive deals from Angliss Singapore's gourmet marketplace! Offers are capped and limited, so remember to set your calendars for this one!

  Dates and Time: 21 & 28 October 2020, 4, 11 and 18 November 2020, 6pm to 7.30pm

- **Thursdays to Sundays: Talk Show**
  Tune in for grilling hacks and fun food challenges! Join host Charlotte Mei and chefs of Sentosa GrillFest as they dish out tips on ingredients, cooking and dish presentation, and more!

  Dates and Time: 29-31 October 2020, 1, 5-8, 12-15 and 19-22 November 2020
  5pm to 6pm on Thursdays and Fridays
  3pm to 4pm on Saturdays and Sundays

Exclusive discounts and exciting 'live' content from Sentosa GrillFest can be accessed via Sentosa GrillFest's LazMall Flagship Store.

Guests can also tune in to Angliss Singapore's Facebook page for more 'live' content and hot deals featuring specialty gourmet products, and to pick up fresh premium meat cuts, seafood and more. Live streams will be held on Angliss Singapore's Facebook page on Tuesdays (8pm to 10.30pm), Thursdays, (8pm to 10.30pm) and Saturdays (3pm to 5.30pm).

Please find the calendar of Sentosa GrillFest's live streams in **Annex D**.

For more information on Sentosa GrillFest Home Edition, please visit https://www.sentosa.com.sg/grillfest.

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About Sentosa

Sentosa is Asia's leading leisure destination and Singapore's premier island resort getaway, located within 15 minutes from the central business and shopping districts. The island resort is managed by Sentosa Development Corporation, which works with various stakeholders in overseeing property investments, attractions development, and operation of the various leisure offerings and management of the residential precinct on the island.

The 500-hectare island resort is home to an exciting array of themed attractions, award-winning spa retreats, lush rainforests, golden sandy beaches, resort accommodations, world-renowned golf courses, a deep-water yachting marina and luxurious residences – making Sentosa a vibrant island resort for business and leisure. Making Sentosa its home, too, is Singapore's first integrated resort, Resorts World Sentosa, which operates South East Asia's first Universal Studios theme park.

Situated on the eastern end of Sentosa Island is Sentosa Cove, an exclusive oceanfront and residential enclave bustling with some 2,000 homes, romantic quayside restaurants, retail and specialty shops. The Island is also proud to be home to Sentosa Golf Club and its two acclaimed golf courses, The Serapong and The New Tanjong. Sentosa Golf Club hosts the SMBC Singapore Open and the HSBC Women's World Championship, featuring some of the world's best golf professionals.

Welcoming a growing number of local and international guests every year, Sentosa is an integral part of Singapore's goal to be a global destination to work, live and play. For more information, please visit: www.sentosa.com.sg.

/SentosaOfficial @sentosa_island #thestateoffun

Annex A: Selected F&B Offerings at Sentosa GrillFest 2020

Name of restaurant/partner	Image	Name and Description	Price	Format (Dine-in / Delivery / Both)
Singapore Chefs' Association		**Burnt Bee Hoon with Grilled Prawn and Egg White Gravy** "Wok hey" vermicelli with grilled sea prawn, vegetables and gravy.	$18	Delivery only
		Steamed Cheong Fan, Grilled Beef, Mala Sauce, Coriander and Peanuts Steamed local rice roll with Australian beef sirloin and Chinese spicy sauce.	$12	Delivery only

		Singapore Chilli Crab Claw Singapore chilli crab claw (4 pcs), served with mantou.	$22	Delivery only
		Seafood Laksa Linguini Linguine in laksa sauce with prawns, mussels and vongole.	$18	Delivery only

Angliss Singapore		**16-Hour BBQ Short Ribs** Chilled USDA Angus short ribs slow-roasted over charcoal and cherry wood for 16 hours, served with truffle mash and slaw.	$24	Delivery only
		Sausage Platter A tantalising mix of in-house sausages including pork and garlic, cheese cracker, jalepeno pork, and chicken Nuernberger served with slaw and conquest super crunch fries.	$18	Delivery only
eM By The Marina		**The Better Burger V6.0** 100% beef patty with mustard sear, melted gruyère cheese, sautéed onions, pickles, fresh lettuce and tomato ketchup sandwiched in a mayonnaise toasted brioche bun. Served with house-seasoned skinny fries.	$19	Dine-in and delivery

Good Old Days		**Bamboo Rice Nasi Lemak Ayam (Signature)** Bamboo rice, fried chicken whole leg, sambal egg, sambal chilli, crackers, ikan bilis kachang.	$25	Dine-in and delivery
		Lobster Hokkien Noodles (Signature) Half lobster, prawn stock, yellow noodles, squid, fish cake, belachan chilli, lime.	$20	Dine-in only
Ola Beach Club		**Gratin of Fine De Claire Oyster (France)** Available in half dozen or one dozen platters.	$38 (half dozen) $43 (one dozen)	Dine-in only
		Gratin of Hokkaido Scallop Available in half dozen or one dozen platters.	$30 (half dozen) $38 (one dozen)	Dine-in only

Rumours Beach Club		**Jimbaran Seafood Platter** Grilled jumbo prawns, bamboo lobster, red snapper and squid. Served with cucumbers, tomatoes, basil, long beans, and sambal. Serves 4.	$158	Dine-in only
Sentosa Golf Club		**Tandoori Half Spring Chicken Red Onions Salad, Mint Yoghurt**	$15	Delivery only
		Singapore Farmed Sustainable Grilled Seabass, Cabbage Slaw, Fresh Lemon	$20	Delivery only

Skypark Beach Club by AJ Hackett Sentosa		**SkyPark Grilled Chicken Burger** Grilled chicken with cheese, tomatoes and greens nestled between a fluffy brioche bun and topped with homemade special sauce.	$18	Dine-in and delivery
		SkyPark Mixed Grilled Kebabs Grilled kebabs of juicy chicken thigh pieces, premium beef cubes and tiger prawns with a medley of capsicum and onions, paired with homemade tangy chilli sauce and mayo dips.	$20	Dine-in and delivery

Trapizza		**Chilli Garlic Gamberi Tiger Prawns** Grilled sustainably-sourced tiger prawns with basil pesto, burnt lemon and vine tomato.	$28	Dine-in only
		Grilled Skirt Steak with Salsa Verde Char-grilled skirt steak with olive oil, garlic, rosemary and thyme with potato wedges.	$33	Dine-in only
Co+Nut+Ink		**Classic Signature Coconut Ice Cream (Husk)** 100ml big scoop, half coconut husks with coconut flesh, 200ml coconut water.	$5.50	Delivery only

Annex B: Singapore Chef Association – chef profiles

About Singapore Chefs' Association

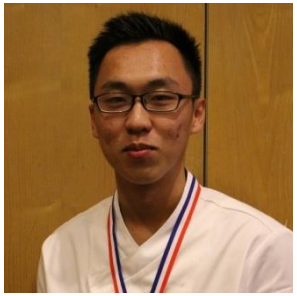
The Singapore Chefs' Association (SCA) is the official government recognised non-profit representing professional cooks in the local food and beverage industry. With a membership of more than 700 individual members and 60 corporate members, the SCA umbrella includes two strategic sub-alliances – the Singapore Pastry Alliance and the Singapore Junior Chefs Club. SCA also represents Singapore as a national member of the World Association of Chefs' Societies (WACS), the global world chefs association encompassing more than 90 member countries. The main objective of SCA is to be the official voice representing chefs working in Singapore in various engagements with the local community, government and fellow food and beverage associations. SCA also establishes and mentors the National Culinary Team for international competitions locally and overseas, while educational and social activities promote interaction and networking among members, thus helping to train the culinary workforce and improve their skills and standards in their workplaces.

Chefs	Bio
Executive Chefs	
Eric Neo *President, Singapore Chefs' Association,* *Executive Chef, InterContinental Singapore* 	As Executive Chef of InterContinental Singapore, Eric Neo oversees the hotel's culinary operations and menus of its restaurants and bars, namely Ash & Elm, Man Fu Yuan, Lobby Lounge and Victoria Bar, as well as the banqueting department. Having started out as a chef at the age of 16, Chef Eric brings with him close to 23 years of culinary and catering experience across varied cuisines including Cantonese, Western, Peranakan, Asian, as well as local delights. Prior to joining InterContinental Singapore in 2011, he racked up experience at Marina Mandarin Singapore and Crowne Plaza Changi Airport, where he was part of the pre-opening team responsible for developing menus and implementing operational procedures for the hotel's food and beverage outlets. Chef Eric also plays an active role in the industry, and is currently the President of the Singapore Chefs' Association, a member of Chaine Des Rotisseurs Singapore and Chairman on the Panel of Advisors for the Asian Culinary Institute.

Kong Kok Kiang (KK) *Vice-President, Singapore Chefs' Association* *Executive Chef, Sentosa Golf Club* 	Bringing with him more than 25 years of culinary and management experience, Kong Kok Kiang is currently the Executive Chef at Sentosa Golf Club (SGC). In his current role, he helms the overall culinary operations at SGC, including the Golfers' Terrace, the Members' Bar, as well as SGC's banquets and food catering for events such as corporate functions and weddings. Prior to joining SGC, Chef KK was the Executive Chef of One Farrer Hotel & Spa, and Executive Sous Chef at Marina Mandarin Singapore. He was also previously Chef de Cuisine of Resorts World Sentosa's Hard Rock Hotel Singapore, where he was involved in the opening of Singapore's first integrated resort. Playing an active role in the local culinary scene, Chef KK was part of the Singapore National Culinary Team and has helped put Singapore on the world culinary map through gold medal victories in several high profile and prestigious competitions, such as the International Olympics of Culinary Art, Oceana Fest Australia, Expogast and Food & Hotel Asia.
Tony Khoo *Corporate Executive Chef, Pan Pacific Hotel Group* 	A respected chef in his own right, Tony Khoo's first foray into the industry was as a Commis Cook at age of 16. He then worked his way up, amassing 40 years of experience in the pre-opening of various four- and five-star hotels and renowned culinary institutions in the process. Prior to joining the Pan Pacific Hotel Group, Chef Tony was steering the culinary operations during the pre-opening period for Kempinski Hotels China. To chronicle 40 years of culinary experience, Chef Tony released his first cookbook "To Be A Chef" in December 2011, and raised $200,000 following a charity dinner for the book's launch. He then released his second cookbook, "The Singapore Heritage Cookbook: Past, Present and Future" in 2015, in line with Singapore's 50th birthday. Among his accolades are Western Master Chef of the Year 2016 by Hospitality Asia Platinum Awards, Most Admired Chef of the Year at the 2014 CMO Asia Hotel Industry Excellence Awards, and Executive Chef of the Year at the World Gourmet Summit Awards of Excellence in 2011.

Matthew Yim *Executive Chef, SATS Food Services* 	Matthew Yim is the Executive Chef of SATS Food Services. He is also a culinary judge approved by the World Association of Chefs' Societies (WACS), an expert and consultant for WorldSkills Singapore (Cooking) and a committee member of the Singapore Chefs' Association. Chef Matthew is a regular in the culinary competition circuit and has led numerous national and junior culinary teams in competition, including at the World Skills Competition in 2003 in Saint Gallen, Switzerland and the 2004 WACS Culinary Competition in Dublin, Ireland, where the team was awarded a Silver Medal. He was also part of the SATS Culinary Team that competed in Food & Hotel Asia Singapore 2008, for which SATS won Best Culinary Establishment. In 2016, he was part of Singapore's National Culinary Team for the IKA/Culinary Olympics in Erfurt, Germany, where the team was crowned the overall champion.
Gary Lim *Senior Culinary Instructor, School of Applied Science, Temasek Polytechnic* 	Gary Lim joined Temasek Polytechnic in 2008. Prior to Temasek Polytechnic, he was an Executive Pastry Chef with over 28 years of experience in the baking and culinary industry, including stints at many five-star international hotels in both Singapore and Australia. Chef Gary is currently a Senior Culinary Instructor at Temasek Polytechnic, where he teaches culinary skills in the Bread Making, Confectionary and Pastry practicum while also supporting the practicum for the Product Development in Food Service course. He is currently the main bakery and pastry consultant for the school, and works on various recipe development consultancy projects, which also include food styling and photography.

Elvin Chew *Executive Chef, SingEx Venues International* 	Born and raised in Singapore, Elvin Chew is currently the Executive Chef at SingEx. After obtaining his Diploma in Culinary Arts from SHATEC, his professional career began as an apprentice cook at Blu Restaurant at Shangri-La Hotel Singapore, before moving on to other stints at The Tasting Room, O' Coffee Club and SHATEC. His competition accolades include two-time Overall Champion at the Alen Thong Golden Coffee Pot Young Chefs Challenge. Prior to joining SingEx, Chef Elvin was the Group Executive Chef overseeing Au Chocolate Pte Ltd and Tony's Pizza Singapore, as well as Executive Chef of 30 Bencoolen by Bayview International Hotels & Resorts.
Up-and-coming junior chefs	
Ong Jing Qin 	Since young, Ong Jing Qin has been fascinated by the workings of a kitchen. After completing her Diploma in Restaurant and Culinary Operations at Republic Polytechnic, during which she completed a six-month internship at The Ritz-Carlton, Millenia Singapore, she furthered her studies at The Culinary Institute of America, Singapore to gain more culinary knowledge and to hone her culinary skills. After graduation, Chef Jin Qin kicked off her career as part of the opening team for The Dempsey Cookhouse & Bar, overseen by renowned French-American Chef Jean-Georges Vongerichten. Since 2018, she's been a Sous Chef with Singapore Expo. She is also currently the President of the Singapore Junior Chefs Club, the youth arm of the Singapore Chefs' Association – a position she's held since 2016.

Lim Weiling 	In 2013, Lim Weiling kickstarted her culinary career with an internship at Lolla at Ann Siang Hill. This then spurred her to pursue a bachelor's degree in Culinary Arts at The Culinary Institute of America, Singapore, which included a one-year stint with Gramercy Tavern, New York. Following her return to Singapore, Chef Weiling joined Chef Ming Tan's team at Jam at Siri House as a junior Sous Chef. She is currently at Qi Ji, a quick service food chain and catering business selling local delights.
Pah Qifan 	Pah Qifan is the chef/founder of The Crane Grain, an online pastry shop specialising in classical bespoke desserts. These intricate pastries are reimagined with Qifan's perspective, combining the refinement and finesse of the fine dining restaurants he has worked in, and the balance of flavour pairings that inspired his journey thus far. Chef Qifan first started baking at 14 when he helped his mother bake Chinese New Year cookies, while also baking chocolate chip cookies to feed his cravings. He then enrolled in the Culinary Institute of America, graduating magna cum laude from the Bachelor of Business Administration in Food Business Management programme. Thereafter, he moved on to ABC Kitchen in New York by renowned French-American Chef Jean-Georges Vongerichten, and two Michelin-starred Waku Ghin at Marina Bay Sands.
Kelvin Ng 	At age 10, Kelvin Ng first became interested in the culinary arts by working at his parents' hawker stall selling prawn noodles and fishball noodles. This led him to pursue a Diploma in Culinary and Catering Management at Temasek Polytechnic, followed by a Bachelor of Business Administration in Food Business Management at The Culinary Institute of America. His experience includes an internship stint at Restaurant Mollicone in France, as well as a year at The Modern, a two Michelin-starred contemporary American restaurant at the Museum of Modern Art in New York City, where he was promoted to Lead Line Cook within 8 months.

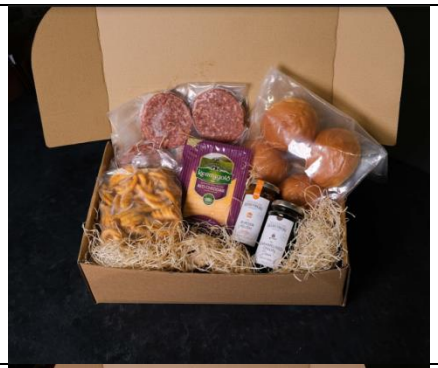
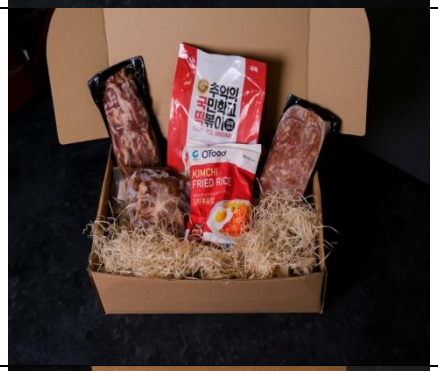
Annex C: Grill-It-Yourself (GIY) Kits by Angliss Singapore

About Angliss Singapore

Angliss Singapore is an established food service provider in Singapore that specialises in meat, seafood and Japanese produce. Occupying a land space of 12,670sqm, its headquarters is well-equipped with its own 5,000-tonne cold room, processing facilities and a test kitchen on-site to deliver the highest quality foods to its clientele. To adapt to the changing retail food landscape, Angliss Singapore recently established an e-commerce presence for direct consumers, with the objective of "serving those who serve great food" and bringing hotel quality food closer to homes.

First established in 1948 in Liverpool, England, Angliss has expanded its geographic footprint in Asia to also include China, Macau, Hong Kong and Vietnam. With over 72 years in the food supply business, the brand has continued to uphold traditional ethics, innovating its business to cater to customers' needs. A diverse product offering and a wide global sourcing network of over 400 active suppliers enables Angliss' 5,000 active corporate customers to enjoy a consistent supply of premium food products.

Grill-It-Yourself Kit	Image	Description	Price
Mixed Grill GIY Pack		A selection of meats perfect for the grill: • USDA (CAB) prime ribeye steak, 300g • Kurobuta pork rack chop, 300-400g • Lamb loin (boneless, cap on), 200g • Risotto funghi 1.5kg Serves 4.	$75

Perfect Burger GIY Pack			Ultimate truffle beef burger set: • Angus truffle burger, 4pcs per packet • Caramelised onion, 280g • Burger relish, 260g • Cheddar red, sliced, 150g • Brioche burger bun, 4pcs • Savoury loops, 500g Serves 4.	$45
Korean BBQ GIY Pack			Selection of Korean BBQ meats: • Kalbi pork collar duroc, 500g • La kalbi shortribs, 500g • Bulgogi chicken, 500g • Tteokbokki org cook rice cake pouch 560g • Kimchi fried rice, 230g • Lettuce, onions, mushrooms Serves 4.	$75
Grilled Octopus Pasta GIY Pack			Octopus, tobiko and angel hair pasta • Octopus tentacles, cooked, 2pcs • Tobiko, 500g • Angel hair (no.9), 500g Serves 2.	$60

Annex D: Calendar of Sentosa GrillFest's live streams

Cooking Class
Cooking demonstration by Singapore's leading chefs.

Flash Deals
Grab discounted vouchers and exclusive deals.

Talk Show
Tune in for grilling hacks and fun food challenges.

19 Oct – 25 Oct

Mon	Tue	Wed	Thu	Fri	Sat	Sun
	6pm-7pm Cooking Class LAZLIVE	6pm-7:30pm Flash Deals LAZLIVE				

26 Oct – 22 Nov

Mon	Tue	Wed	Thu	Fri	Sat	Sun
	6pm-7pm Cooking Class LAZLIVE	6pm-7:30pm Flash Deals LAZLIVE	5pm-6pm Talk show LAZLIVE	5pm-6pm Talk show LAZLIVE	3pm-4pm Talk show LAZLIVE	3pm-4pm Talk show LAZLIVE
	8pm-10:30pm Flash Deals @ANGLISSMARKETPLACE		8pm-10:30pm Flash Deals @ANGLISSMARKETPLACE		3pm-5:30pm Flash Deals @ANGLISSMARKETPLACE	