AROUND THE WORLD AT
REGENCY SINGAPORE, A FOUR SEASONS HOTEL
A ONE-STOP FOODIE DESTINATION
FOR THE TRAVELLING GOURMANT

Top left to right: Banquet Junior Sous Chef Peter Choong (Malaysia), Senior Chef de Partie Joe Chang (Singapore), Chinese Executive Chef Liu Ching Hai (Hong Kong) and Cold Kitchen Sous Chef Mohamed Eldardeir (Egypt)

Bottom left to right: Indian Sous Chef Raju (India), Chef Jung Hye Ok (Korea), Executive Sous Chef Angelo Ciccone (Italy), Head Chef Onodera Hideaki (Japan) and Manhattan Head Chef Nicholas Trosien (America)

SINGAPORE, November 2015 – There is something magically captivating about an atrium Hotel and this is especially so at Regent Singapore, A Four Seasons Hotel. Bask in the golden rays of sunlight flooding through the glass roof into the Hotel lobby or partake in the visual feast of light playing on Michio Ihara’s Singapore Shower sculpture, which hangs tall from the centre of the atrium and illuminates in a glittering golden shimmer. Sounds from the central water fountain provide peaceful serenity, while the aroma of delicious food wafting through is a tempting teaser as one finds themselves immersed in a truly multi-sensorial experience right in the heart of it all.

But, it is the quiet walkways and corridors trailing each floor of this 440-room Hotel that hold interesting tales of the 74 chefs from across the world, and the vibrant gastronomy of the seven food and beverage outlets in the Hotel – featuring American, Chinese, Indian, Italian, Japanese, Korean, Malaysian and local Singaporean cuisine, among others.

“Singapore is among Asia’s leading culinary capital. It’s an exciting time to be here,” says Executive Chef Simone Cerea, who was born and raised in Bergamo, one of northern Italy’s most scenic cities.
And this resonates with his team of staff, who have travelled from their native lands to be part of the diverse culinary landscape in the City in a Garden; lending cultural diffusion and variety to the already buzzing food scene.

Executive Sous Chef Angelo Ciccone hails from Locorotondo near Bari in southeast Italy, where as he said, “Life is all about fresh seafood and good quality wine!”

“I came to Singapore to bring my love and knowledge of Italian food here. It has been an exciting experience and I am happy that Mama’s traditional recipes can bring smiles to our guests’ faces,” he says.

Having moved to Singapore more than two decades ago, Executive Chinese Chef Liu Ching Hai has been serving up Cantonese classics to diners at the Hotel’s award-winning Chinese restaurant, Summer Palace. "My aim is to use the freshest and highest grade quality ingredients to create authentic yet innovative dishes and an unforgettable dining experience at Summer Palace. While diners are more discerning and experimentative, they are still always looking for an authentic experience, and that is exactly what I hope to deliver, each and every time,” says Liu.

However, it is not all about what these chefs bring to the table but also what they learn and discover throughout their journey here, “My passion for cooking stems from my love for travelling and discovering new cultures. This curiosity to explore has influenced my style in the kitchen, which I am sure will again evolve during my time here in Singapore,” says Basilico Head Chef Luca Beccalli, who joined the Hotel earlier this year to oversee the Hotel’s flagship Italian restaurant.

For Manhattan Head Chef Nicholas Trosien - an American native - his journey in Singapore has been an exciting one with Manhattan recently awarded Top 10 Best International Hotel Bars in the 2015 Tales of the Cocktail® Spirited Awards® and #35 in World’s 50 Best Bars. “It has been an amazing experience being here. I have always been fascinated with Asia and the food scene here. I think getting different cultural perspectives is the best way to grow, especially for food. I have always wanted to travel to Asia, especially Singapore, because of its intriguing food culture,” he reminisces.

“My goal is to elevate what people know as American comfort bar staples, such as burgers, hot dogs and chips, using great ingredients and putting a creative spin on them to take them to the next level.”

And true to Trosien’s statement, each of the culinary stars in the Hotel have been instrumental in the overall success of the Hotel’s food and beverage scene, delivering exceptional dining experience for guests the world over.

General Manager Peter Draminsky is excited about all that is happening in the Hotel. “Having started out my career in food and beverage, it remains very close to me. I personally think that it is the direct connection to the local people. Through this arm of the business, you learn about the culture and the blend between your international and your local guests – this is where you can bridge, and build relationships,” he says.

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About Regent Singapore, A Four Seasons Hotel
As the world’s leading operator of luxury hotels, Four Seasons Hotels and Resorts currently manages 95 properties in 41 countries. Open since 1982, Regent Singapore, A Four Seasons Hotel, provides a preferred address for both business and leisure travellers, and the highly personalised, anticipatory service that Four Seasons guests expect and value around the world. Recent awards and honours include #1 Hotel in Singapore - Condé Nast Traveler Readers' Choice Awards 2015, ASEAN Green Hotel Award and Smart Travel Asia’s Best in Travel (Business Hotel) Award. For more information on Regent Singapore, A Four Seasons Hotel, visit www.regenthotels.com/EN/Singapore or check us out on www.facebook.com/RegentSingapore.

About Basilico
With an emphasis on fresh, seasonal and authentic Italian cuisine, and offering both à la carte and buffet options, our award-winning Basilico restaurant combines culinary drama with exquisite design. Highlights include a rotisserie, espresso bar, walk-in wine cellar and an alfresco style-dining at the terrace overlooking the pool, capturing the informality of Italian culture to perfection.

About Summer Palace
Summer Palace is the Hotel’s award-winning Chinese restaurant specialising in Cantonese cuisine. Helmed by two Hong Kong chefs and feted time and again for both its exquisite cuisine and traditional interior, the restaurant is a favourite among Singaporeans and International guests alike. From nutritious double-boiled soups to handcrafted dim sum delights, our chefs seek to innovate while keeping to the authenticity of the cuisine, making the restaurant the perfect venue for classical Cantonese favourites with a uniquely contemporary twist. Two private dining rooms are available for business and private functions.

About Manhattan
Home to the world’s first in-hotel rickhouse, Manhattan at Regent Singapore, A Four Seasons Hotel, is a grand hotel bar inspired by the 19th century’s Golden Age of cocktails and fine drinking. Delivering on its name with a glamorous yet modern space reminiscent of old New York, craft bartending meets artisanal spirits to pay homage to classic and forgotten cocktails that leap from the pages of history. Recently awarded Top 10 Best International Hotel Bars in the 2015 Tales of the Cocktail® Spirited Awards® and World’s 50 Best Bars. For more information on Regent Singapore, A Four Seasons Hotel, visit www.regenthotels.com/EN/Singapore or check us out on www.facebook.com/ManhattanSG

For more information, please contact:
Andreana Soh
Director of Public Relations and Communications
Regent Singapore, A Four Seasons Hotel
1 Cuscaden Road, Singapore 249715
DID. +65 6725 3190
andreana.soh@fourseasons.com