

**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

A CELEBRATION OF CULINARY & SERVICE EXCELLENCE AT RAS EPICUREAN STAR AWARD GALA DINNER 2015

*Announcement of winners of Epicurean Star Award 2015, Star Chef Competition and
5S Excellence Award*

Singapore, 18 November 2015 – Held on 18 November 2015 at Fairmont Ballroom at Raffles City Convention Centre, the **RAS Epicurean Star Award Gala Dinner 2015** was represented by more than 1,000 professionals and food luminaries of the F&B industry in Singapore, and graced by Guest of Honour, NTUC Secretary-General, Mr Chan Chun Sing. Winners of the prestigious *Epicurean Star Award*, *Star Chef Competition* and *5S Excellence Award* were announced, making the total number of awards presented 35 – the highest ever since the annual event was launched 10 years ago.

Conceptualised as RAS Industry Night in 2006, the annual **RAS Epicurean Star Award** honours F&B establishments that have tabled unique concepts, inspired culinary innovation, and consistently rendered top-notch food and service. It is not just a hallmark achievement for finalists and winners, but also an encouragement from RAS to spur them on in a continual effort to improve the quality of the local F&B scene for discerning diners.

Mr Andrew Tjioe, President of RAS shares: “This year is extra special as the Association celebrates our 35th year as one of the pioneer F&B associations in Singapore. For the past 35 years, RAS has acted as a collective voice for the F&B industry and strived to advance the industry through various platforms. We are thankful that more and more in the industry see the value of joining us and coming together as one body, providing different views and opinions with the common goal to propel the industry forward. We are thrilled by our members’ continued support as RAS Epicurean Star Award Gala Dinner continues to be an annual platform organised by the industry for the industry to celebrate the achievements and successes of the truly well-deserved.”

EPICUREAN STAR AWARD

A total of 21 awards – such as Best New F&B Establishment, Best Buffet Caterer and Best Gastro-Pub – were presented. Winners were elected over a one-month anonymous dining judging period, in October 2015, by a panel of 19 gastronomy heavyweights. These include Janice Wong, owner-chef of 2am Dessert Bar, food critic Wong Ah Yoke, Class 95 radio DJ Yasminne Cheng, and influential food bloggers Maureen Ow and Dr Leslie Tay.

Epicurean Star Award 2015 website: <http://www.rasepicurean.com/>

**For a full list of winners, please refer to annex A.*

STAR CHEF COMPETITION

Awards were also presented to the winning teams of the *Star Chef Competition* – an annual affair since 2011 that provides a platform for the local F&B industry to showcase new and exciting dish creations, and recognise upcoming culinary talents. Held on 26 and 27 August 2015, the 5th edition of Star Chef Competition, co-organised with the Singapore Chefs Association, saw 60 chefs forming 15 teams brandishing their culinary skills to clinch the title in two categories: Western and Asian.

The teams were judged by eminent members of the local and international dining scene, such as Chef Eric Teo, Chef Edmund Toh, Chef Rick Stephen, Chef Chong Wui Choong and Chef Pung Lu Tin. Competing teams were scored based on creative usage of items in a mystery box revealed an hour prior to competition, originality of their dishes, attention to food preparation efficiency and hygiene, and work station organisation and cleanliness.

**For a full list of winners, please refer to annex B.*

5S EXCELLENCE AWARD

A special award category, '*5S Excellence Award*', recognises companies who have scored the best in this year's RAS 5S audit. The RAS 5S Programme is a structured programme that aims to organise and manage workflow operations for better business improvements and productivity gains.

**For a full list of winners, please refer to annex B.*

About Restaurant Association of Singapore

Established in 1980, the Restaurant Association of Singapore (RAS) was formerly known as the Singapore Hotel and Restaurant Association, catering to the distinctive needs of restaurant and hotel operators then. As tourism flourished, it prompted restaurants and hotels to create separate representative bodies to better focus and service the needs of the respective individual sectors.

Started with only 20 members, RAS had since grown its membership base to more than 300, accounting for over 2,300 restaurant outlets. As the leading body of Singapore's F&B industry, RAS is tasked with the mission of championing and encouraging industry development and excellence through promoting and advancing the common needs, interests and aspirations of the industry. It also works closely with various Government bodies and F&B related associations overseas to develop and propel the local F&B industry.

Restaurant Association of Singapore website: <http://www.ras.org.sg/>

Note to editor: Interviews can be arranged with RAS President Mr. Andrew Tjioe, RAS Vice President cum Organising Chairman for RAS Epicurean Star Award Gala Dinner 2015 Mr. Vincent Tan, and selected winners from RAS Epicurean Star Award Gala Dinner 2015.

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ANNEX A: RAS EPICUREAN STAR AWARD 2015 WINNERS

EMBARGOED UNTIL AFTER RESULTS ARE ANNOUNCED OR AFTER 11PM

ON WED, 18 NOVEMBER 2015

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Award: Best Western Restaurant (Fine)

Winner: CUT

Award: Best New F&B Establishment

Winner: Bread Street Kitchen

Award: Best Western Restaurant (Casual)

Winner: Osia

Award: Best Café (Local Traditional)

Winner: OLDTOWN White Coffee

Award: Best Western Restaurant (Chain)

Winner: Eighteen Chefs

Winner: Dancing Crab

Award: Best Café

Winner: Oriole Coffee

Award: Best Asian Restaurant (Fine)

Winner: Restaurant Labyrinth

Award: Best Gastro-Pub

Winner: Barossa Bar

Award: Best Asian Restaurant (Casual)

Winner: Nara Thai Cuisine

Award: Best Buffet

Winner: 10 at Claymore

Award: Best Asian Restaurant (Chain)

Winner: Wrap & Roll

Award: Best Buffet Caterer

Winner: Kuisine Catering

Award: Best Chinese Restaurant (Fine)

Winner: Tong Le Private Dining

Winner: Xi Yan Private Dining

Award: Best Ice Cream Parlour

Winner: Alfero Gelato

Award: Best Chinese Restaurant (Casual)

Winner: Ling Zhi

Award: Best of the Best*

Winner: Waku Ghin

Winner: Nara Thai Cuisine

Award: Best Chinese Restaurant (Chain)

Winner: Din Tai Fung

Winner: Tung Lok Signatures

Winner: Eighteen Chefs

Award: Best Japanese Restaurant (Fine)

Winner: Waku Ghin

Award: Best Japanese Restaurant (Casual)

Winner: Shimbashi Soba

**Best of the Best is awarded to the judging panel's pick in each collective category of Fine, Casual and Chain winners.*

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ANNEX B: STAR CHEF COMPETITION 2015 AND 5S EXCELLENCE AWARDS

EMBARGOED UNTIL AFTER RESULTS ARE ANNOUNCED OR AFTER 11PM

ON WED, 18 NOVEMBER 2015

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STAR CHEF COMPETITION 2015

Asian Professional Category

Champion: Tung Lok Signatures

1st Runner-Up: Lokkee

2nd Runner-Up: Shin Yeh

HPB Healthier Menu Award: Tung Lok Signatures

Western Professional Category

Champion: JP Pepperdine

1st Runner-Up: The St Regis Singapore

2nd Runner-Up: CE LA VI

HPB Healthier Menu Award: SATS Catering

Western Aspiring Category*

Silver Award: JP Pepperdine Junior Team

**There was only one team who signed up for this category. Judging was done according to World Association of Chefs Societies (WACS) standards.*

5S EXCELLENCE AWARDS

Category: Outlets 2,500ft and above in floor area

Winner: Tung Lok Signatures at VivoCity

Category: Outlets below 2,500ft in floor area

Winner: Ruyi at Resorts World Sentosa

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