

**MEDIA RELEASE
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**AN EVENING OF CELEBRATION AT
RAS EPICUREAN STAR AWARD GALA DINNER 2014**
*Presentation of significant awards, initiation of new RAS committee and
launch of dining guidebook.*

Singapore, 25 November 2014 – The annual **RAS Epicurean Star Award Gala Dinner** held on 25 November 2014 at Fairmont Ballroom at Raffles City Convention Centre was represented by more than 1,100 professionals and food luminaries of the F&B industry in Singapore, and graced by Guest-of-Honour, Minister for Prime Minister’s Office, Mr Lim Swee Say. The awards ceremony, first introduced in 2006 as RAS Industry Night, was conceptualised to honour top-notch F&B dining concepts that have tabled innovative ideas, and consistently delivered stellar food and service.

Winners of the highly-anticipated awards: *Epicurean Star Award*, *Star Chef Competition* and *5S Excellence Award* were announced at the gala dinner, along with the inauguration of Restaurant Association of Singapore’s (RAS) new management committee and launch of the association’s first-ever dining guidebook.

Mr Andrew Tjioe, President of RAS shares: “The prestigious Epicurean Star Award is a momentous celebration and recognition of Singapore’s best restaurants and star chefs, a distinction we should all strive to achieve. There is much diversity in the types of cuisines available in Singapore; giving our small but vivacious F&B community the exposure to the best cuisines from around the world. As we celebrate the best in Singapore’s culinary scene, we hope these awards will galvanise the industry towards achieving greater success by constantly innovating, introducing new concepts and improving service standards.”

EPICUREAN STAR AWARD

A total of 15 awards – such as Best Chinese Restaurant (Fine Dining and Casual sub-categories), Best Asian Restaurant (Fine Dining and Casual sub-categories), Best Caterer, Best Café – were presented. Nominated restaurants are assessed over a one-month mystery dining judging period, in October 2014, on concept, food menu, and service quality.

Notable names on the judging panel include Chef Consultant Sam Leong (Forest), DJ Anna Lim from UFM 100.3, food critic Moses Lim, and celebrity bloggers Daniel Ang, Maureen Ow and Dr Leslie Tay.

Epicurean Star Award 2014 website: <http://epicurean2014.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 13 and 20 September 2014, the 4th edition of Star Chef Competition, co-organised with the Singapore Chefs Association, saw 92 chefs from 23 teams brandishing their culinary skills to clinch the top awards from Western Professional, Asian Professional, and Western Aspiring categories. The Aspiring category is intended to give encouragement to entrants with less than three years' experience and culinary students to the culinary realm.

The teams were judged by eminent members of the local and international dining scene, such as Chef Eric Teo from Singapore Chefs Association (SCA), restaurateur and food consultant Daniel Tay of Foodgnostic, food critic Wong Ah Yoke of The Straits Times, and Chef Peter Tsang from Hong Kong Chefs Association (HKCA). Besides originality of the dishes, judges also took into account the teams' attention to food preparation efficiency and hygiene, and work station organisation and cleanliness.

Star Chef Competition 2014 website: <http://starchef2014.com/>

**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 taken steps to organise and manage their workflow operations for better business improvements and productivity gains.

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

INAUGURATION OF RAS NEW MANAGEMENT COMMITTEE

During the gala dinner, Guest-of-Honour, Minister for Prime's Minister Office, Mr Lim Swee Say also officiated the inauguration of RAS new management committee comprising a 16 person-strong team, fronted by President Andrew Tjioe as he will lead the association for a two-year term from 2014 to 2016.

**For profiles on each management committee member, please refer to annex C.*

LAUNCH OF FIRST-EVER DINING GUIDE

In addition and as a tribute to the nation's SG50 celebrations, the association's first consumer-centric publication, '*Singapore's Top 50 Favourite Western and Asian Restaurants as Recommended by Restaurateurs, Chefs & Foodies*' was unveiled at the gala dinner. Comprising a total of 100 restaurants, the list is recommended by 50 movers and shakers from the F&B industry and social influencers such as Janice Wong, Chef/owner of 2am: dessert bar, Peter Knipp CEO of Peter Knipp Holdings, Raymond Lim, Group Director of Les Amis, and blogger Leslie Tay of ieatishootipost.com. The book will available at \$12 at all major bookstores islandwide from 25 November 2014.

About Restaurant Association of Singapore

Restaurant Association of Singapore (RAS) was first established in 1980 – it was then known as Singapore Hotel and Restaurant Association – to provide an avenue for businesses in the hospitality and F&B sectors to work together to promote industry development and excellence. Started with only 20 members, RAS has since grown its membership base to close to 300 members, accounting for over 1,600 restaurant outlets. It works closely with various government bodies and F&B related associations to ameliorate and support the local F&B industry; it also facilitates regular dialogues with government organisations and members to discuss policies that affect the industry.

As part of its vision to provide members with invaluable resources for continued business success, RAS crafts various activities and programmes which include:

- SME Talent Programme to offer study awards and job-match new talents with F&B companies.
- Networking sessions for local restaurateurs and vendors/suppliers.
- Cooperative relations with counterparts worldwide such as National Restaurant Association in USA, World Association of Chinese Cuisine, Shanghai Restaurant Association etc. to network with international industry leaders and explore collaborations.
- Business study missions overseas to introduce to members new concepts and technological solutions, as well as best practices.
- Information sessions to alert members of relevant forms of government schemes and grants that they can apply for.

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 2014 Mr. Vincent Tan and winners from RAS Epicurean Star Award Gala Dinner 2014.

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RAS EPICUREAN STAR AWARD 2014 WINNERS

Award: Best Caterer

Winner: Orange Clove Catering

Website: <http://www.orangeclove.com.sg/>

Award: Best Buffet

Winner: Edge from Pan Pacific Singapore

Website: <http://www.panpacific.com/en/hotels-resorts/singapore/marina/stay/dining/edge.html>

Award: Best Gastro-Pub

Winner: Timbre@The Arts House

Website: <http://www.timbregroup.asia/timbresg/main.asp>

Award: Best Café

Winner: D' Good Café

Website: <http://dgoodcafe.com/>

Award: Best New F&B Establishment

Winner: Saha Signature Indian Restaurant

Website: <http://www.saha.sg/>

Winner: Pince & Pints

Website: <http://pinceandpints.com/>

Award: Best Asian Casual Dining

Winner: Zaffron Kitchen from First Gourmet

Website: <http://firstgourmet.com/>

Award: Best Asian Fine Dining

Winner: Forest at Resorts World Sentosa

Website: <http://www.rwsentosa.com/language/id-ID/Homepage/Restaurants/Forest>

Award: Best Japanese Casual Dining

Winner: The Flying Squirrel

Website: <http://www.theflyingsquirrel.com.sg/>

Award: Best Japanese Fine Dining

Winner: Hashida Sushi Singapore

Website: <http://hashida.com.sg/>

Award: Best Western Casual Dining

Winner: Marmalade Pantry

Website: <http://themarmaladepantry.com.sg/>

Award: Best Western Fine Dining

Winner: PollenWebsite: www.pollen.com.sg

Award: Best Chinese Casual Dining

Winner: Ling Zhi

Website: <http://www.lingzhivegetarian.com/home>

Award: Best Chinese Fine Dining

Winner: Tong Le Private Dining

Website: <http://www.tong-le.com.sg/>

Winner: Si Chuan Dou Hua Restaurant

Website: <http://www.sichuandouhua.com/>

Award: Best of the Best (Fine Dining)

Winner: Hashida Sushi Singapore

Website: <http://hashida.com.sg/>

Award: Best of the Best (Casual Dining)

Winner: Marmalade Pantry

Website: <http://themarmaladepantry.com.sg/>

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STAR CHEF COMPETITION 2014 WINNERS

Category: Western Professional

1st place: Marina Bay Sands

2nd place: Resorts World at Sentosa

3rd place: SATS Catering

Category: Western Aspiring

1st place: SHATEC

2nd place: Shangri-La's Rasa Sentosa Resort & Spa

3rd place: Amara Hotel Singapore

Category: Asian Professional

1st place: Tung Lok Xi He

2nd place: Feng Shui Inn




3rd place: Orange Clove Catering


5S EXCELLENCE AWARD 2014 WINNERS





For outlets 2,500 sq feet and above in floor area: Jumbo Central Kitchen




For outlets below 2,500 sq feet in floor area: Ruyi at Resorts World at Sentosa

Restaurant Association of Singapore
17th Management Committee 2014-2016

	<p>President Mr. Andrew Tjioe (Executive Chairman, Tung Lok Group)</p> <p>Andrew brings over 30 years of industry insights and acumen to his role as a head honcho of the RAS. A keen gourmand with a strong interest in the restaurant business, Andrew founded the Tung Lok Group in 1984. The group has been pivotal in bringing Singapore's traditional and modern Chinese dining concepts to international attention, and now owns and manages more than 35 restaurants in Singapore, Indonesia, China and Japan. Andrew was awarded the prestigious 'Ernst & Young Entrepreneur of the Year 2011'.</p>
	<p>President Advisor Mr. Ang Kiam Meng (Founder and Chief Executive Officer, Jumbo Group of Restaurants)</p> <p>Formerly President of RAS from 2006 to 2012, Ang continues to ensure the flourishing developing of Singapore's F&B industry in his current capacity as President Advisor. Ang established the Jumbo Seafood Restaurant – arguably one of Singapore's most famous seafood restaurants – in 1987 and has led the Jumbo Group to venture beyond its initial seafood business into a host of different dining concepts such as JPOT-Hotpot Singapore Style, Ng Ah Sio Bak Kut Teh, and Chui Huay Lim Teochew Cuisine.</p>
	<p>Vice-President Han Jin Juan (Managing Director, Palm Beach Seafood Restaurant Pte Ltd)</p> <p>A veteran in the seafood business with more than 35 years' experience, Han made his foray as a restaurateur back in 1979 with Fisherman Restaurant. He subsequently chartered the merger with Palm Beach Seafood Restaurant in 1985, and has grown the Palm Beach brand into a household name. The group also owns Yee Cheong Yuen Noodle Restaurant, an Ipoh <i>hor fun</i> specialty noodle bar, in Holland Village.</p>
	<p>Vice-President Vincent Tan (Founder and Managing Director)</p> <p>With seven wholly different concepts across market segments under the Select Group umbrella, Tan has shown himself to be a versatile businessman. He founded the Select Group in 1991, and has since expanded its portfolio to encompass: Peach Garden Restaurant, Lerk Thai Restaurant, Hong Kong Sheng Kee Dessert, Hill Street Coffee Shop, Ipoh Lou Yan Bean Sprouts Chicken, Texas Chicken, and Pho Street.</p>

	<p>Honorary Secretary Andrew Khoo (Director of Business Development and Operations, ABR Holdings Ltd)</p> <p>Although relatively new to the food sector – he made his first entry to the industry in 2009 – Khoo brings to the table a multi-faceted expertise that spans hospitality, real estate development, digital communications, and FMCG strategic branding. As Director of Business Development and Operations, Khoo oversees the various brands under the food division of ABR Holdings, such as Swensen's and Earle Swensen's, Hippopotamus Steakhouse, Tip Top Curry Puff and Gloria Jean's Coffees, among others.</p>
	<p>Honorary Treasurer Janice Lee (Assistant Director of Finance & Admin, Sushi-Tei Pte Ltd)</p> <p>Savvy in the intricacies of financial management, Lee has oversight for the full spectrum of accounting functions and audits for the home-grown Japanese restaurant chain, Sushi-Tei. A life-long learner, Lee is currently pursuing her Association of Chartered Certified Accountants (ACCA) qualification.</p>
	<p>Assistant Honorary Secretary Wei Chan (<i>joined in 2014</i>) (Business Development Director, Pine Garden's Cake Pte Ltd)</p> <p>Chan's persevering spirit led him to forsake a comfortable corporate job in an MNC to revitalise the family bakery when it went into the red in 2003. He pushed for innovative products like Lychee Martini Cake to be added to the traditional line of baked goods, and the adoption of an online ordering system. Besides setting up Baguette – The Viet Inspired Deli, Next Door Deli, and That Viet Place, Chan also takes ownership of corporate social responsibility through initiatives such as hiring ex-offenders from the Yellow Ribbon Project, and supplying bread and cakes to Migrant Workers' Sunday.</p>
	<p>Assistant Honorary Treasurer Alan Goh (Founder and Managing Director, Katrina Holdings Pte Ltd)</p> <p>Having come a long way since his humble beginnings in 1993 where he operated a <i>nasi padang</i> stall in a food court with his wife, Alan Goh has proven himself to be an apt business man. Spurred by the success of the food stall, the Gohs went full speed ahead, opening a new stall every two months across food courts island-wide. Spotting opportunity during the Asian financial crisis, Katrina Holdings extended its operations to the restaurant business with Bali Thai in 1998. The company now owns and manages 33 casual restaurants under nine brands in Singapore and China.</p>

	<p>Executive Committee Member Andrew Kwan (<i>joined in 2014</i>) (Group Managing Director, Commonwealth Capital Pte Ltd)</p> <p>Kwan, who also sits on the board of directors for SPRING Singapore, carries an illustrative CV that includes founding an energy conservation business, and private equity management. As Group Managing Director of Commonwealth Capital, a Singapore-based investment company, Kwan has been instrumental in expanding the group's F&B interests to include retail concepts, warehouse and logistics services, and manufacturing. He also oversees Spinnaker360 Pte Ltd, a multi-disciplinary creative agency; and NPE Print Communication, a print solution provider.</p>
	<p>Committee Member Andrew Chan (<i>joined in 2014</i>) (Founder and Managing Director, The Soup Spoon Pte Ltd)</p> <p>Armed with entrepreneurial spirit and driven by a shared passion for soup, Chan set up The Soup Spoon Pte Ltd with his wife and university school mate in 2002, aiming to be the Starbucks of soup. Through savvy brand management, Soup Spoon can be said to have kick-started a popular appetite for quick-service soup concepts in Singapore. The group now also consists of Soup Broth Asia which specialises in healthy Asian soups, and The Handburger which serves up handcrafted burgers.</p>
	<p>Committee Member Andrew Lee (Chief Executive Officer, Zingrill Holdings Pte Ltd)</p> <p>Fronting the team of Singapore-owned Zingrill Holdings, Andrew Lee is responsible for the management of more than 50 restaurants around Singapore, Malaysia, Indonesia, Philippines, and Vietnam. The group first made waves in the 90s with Seoul Garden, which was the pioneer few among affordable Korean-style BBQ concepts in Singapore. The group now also comprises Seoul Garden HotPot, BREEKS Café, Chef's Noodle, and Korbi Grill.</p>
	<p>Committee Member Anthony Wong (Founder and Chief Executive Officer, Creative Eateries Group)</p> <p>With a strong interest for the tourism industry, Wong pursued a Travel Industry Management degree from the University of Honolulu. After six years with Hyatt Hotels, Wong left to start his first restaurant, Hotstones Steak and Seafood Restaurant. Its success eventually led to the establishment of the Creative Eateries Group in 1992, and the group now manages more than 40 restaurants in Singapore, Malaysia, Indonesia, Taiwan, Chengdu. Wong is also a founding member of Crossings Café, an initiative started to provide employment opportunity to socially marginalised individuals.</p>

	<p>Committee Member David Lim (<i>joined in 2014</i>) (Director & Chief Operating Officer, Kitchen Language Pte Ltd)</p> <p>With Kitchen Language being one of the largest F&B companies in Singapore with a diverse range of dining concepts, David Lim runs a tight ship as the Director and Chief Operating Officer. He was instrumental in the successful acquisition of The Big Idea Group in February 2014, bringing the sum total of the Kitchen Language portfolio to a whopping 20. Prominent brands include original concepts like Oriole Coffee, The Fat Cow, KUMO; the group also holds master franchise for prominent US brands such as Dean & DeLuca, and Cold Stone Creamery.</p>
	<p>Committee Member David Yim (<i>joined in 2014</i>) (Founder and Chief Milkman, Udders Pte Ltd)</p> <p>Formerly a secondary school teacher, Yim took the onerous challenge of setting up an ice-cream café business from scratch, self-learning how to churn ice-cream and tweaking flavours late into the night. Together with his two business partners, Yim decided to differentiate Udders by specialising in liqueur ice-cream that is potent in terms of flavour intensity and alcohol content. Udders is now available at five outlets around Singapore, and plans on expanding to other parts of Asia.</p>
	<p>Committee Member Edward Chia (<i>joined in 2014</i>) (Founder and Managing Director, Timbre Group Pte Ltd)</p> <p>A young entrepreneur who counts six live music restaurants and bars, two iconic festivals, a pizza restaurant and delivery service, an artiste management agency, and two music academies as part of the Timbre Group he co-founded, it is little wonder that Chia is the recipient of numerous awards for his business savviness. Having set his sights on developing a sustainable model to promote the arts, the local music scene in particular, among Singaporeans, Chia ensures that each of the group's subsidiaries supports this overall company vision; for instance Timbre restaurants and bars is a platform for Singaporean musicians to gain recognition, and the annual BeerFest Asia features local acts alongside international ones in its strong entertainment line-up.</p>