



**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

A CELEBRATION OF F&B EXCELLENCE AT RAS EPICUREAN STAR AWARD GALA DINNER 2017

Announcement of winners for RAS Epicurean Star Award 2017, Star Chef Competition 2017, 5S Excellence Award and special recognition for Excellent Service Award

Singapore, 14 November 2017- Held on 14 November at Suntec Singapore, the **RAS Epicurean Star Award Gala Dinner 2017** was attended by more than 1,100 guests comprising restaurateurs, chefs and known-figures in the F&B industry in Singapore.

Organised by the Restaurant Association of Singapore (RAS), the event was graced by Guest-of-Honour Mr S Iswaran, Minister for Trade & Industry (Industry). During the dinner, the winners of the celebrated RAS *Epicurean Star Award*, *Star Chef Competition* and *5S Excellence Award* were announced. Special recognition was also given to the five awardees of the *Excellent Service Award (EXSA)*.

Mr Vincent Tan, President of RAS says, "For the past 37 years, RAS has been a voice for the F&B industry through many platforms and we are very thankful that more restaurateurs and entrepreneurs see the value in coming together as one, providing differing views and opinions with the common goal of propelling the scene forward. We are thrilled by the continuous support of our member base to celebrate the achievements and successes of the truly well-deserved."

RAS EPICUREAN STAR AWARD

The night saw a total of 21 awards presented to winners, including new categories *Best Mediterranean Restaurant*, and *Best Seafood Restaurant* as well as stalwarts like *Best New F&B Establishment (Casual / Casual Fine)* and *Best Buffet*.

Winners were judged based on the following criteria: restaurant concept, menu and service quality; with categories such as quality and taste, presentation, staff product knowledge, cleanliness and service attitude taken into account – via a month long mystery dining process that began in October 2017 by a panel of 20 culinary personalities such as The New Paper food columnist Yeoh Wee Teck, food blogger Maureen Ow (Miss Tam Chiak), Executive Chef Eric Neo of InterContinental Hotel Group and celebrity chef Eric Teo.

RAS Epicurean Star Award website: www.rasepicurean.com

**For full list of winners refer to Annexe A*

WINNERS REWARD CUSTOMERS

The winners will offer attractive dining promotions to its customers in celebration of their achievements from 24 November to 8 December 2017.

**For a full list of promotions please refer to Annex C*

STAR CHEF COMPETITION

Jointly organised by RAS, Singapore Chefs Association (SCA) and Society of Chinese Cuisine Chefs (SCCC), winning teams of the *Star Chef Competition 2017* were also honoured at the gala dinner – a yearly affair back for its 7th edition that provides a platform for the local F&B industry to display new and creative dishes as well as acknowledge up-and-coming culinary talents.

Each competing team was given a box of mandatory ingredients to be used in their creations and to ultimately vie for the title in two categories: Western and Chinese. The teams were also not allowed to bring their own ingredients, but instead to only use what was provided at the onsite market place.

This year, taking a leaf out of the recent National Day Rally speech, the competition included two other categories – *HPB Healthier Dish Award Chinese Professional* and *HPB Healthier Dish Award Western Professional*. The teams were judged by prominent figures of the local and international F&B scene, such as Chef Eric Teo, Chef Edmund Toh, Chef Daniel Koh, Chef Chong Wui Choong and Chef Pung Lu Tin based on the novelty of their dishes, thought given in food preparation, cleanliness and efficiency, work station organisation and hygiene.

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

5S EXCELLENCE AWARD

The *5S Excellence Award 2017* recognises F&B establishments that emerged with the best scores in the annual 5S audit. The 5S Programme is a structured programme that aims to organise and manage workflow operations for better business productivity, efficiency and profitability – with RAS being the main training provider for Singapore's F&B industry. The 5S Excellence Award acts as an encouragement for the F&B industry to work towards productivity and efficiency.

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

EXCELLENT SERVICE AWARD (EXSA)

The Excellent Service Award (EXSA) 2017 – a national award that recognises individuals who have delivered quality service – was also presented to the five most outstanding awardees at the gala dinner. Launched in

1994, EXSA seeks to develop service models for staff to emulate and to create service champions. Supported by SPRING Singapore, RAS manages EXSA for the F&B industry. There were 2,641

Gold, Silver and Star award recipients from 74 companies this year, from which five outstanding awardees were chosen to be recognised at the gala dinner.

**For list of these awardees, please refer to Annexe B.*

About Restaurant Association of Singapore

As the pioneer and largest F&B Association in Singapore, Restaurant Association of Singapore (RAS) has more than 350 members, representing close to 700 brands that operate more than 3,000 outlets. Our members comprise a good mix of business models such as restaurants, caterers, fast foods and food courts, with various cuisine types, thus providing a wholesome view and opinion, with the common goal to propel the industry forward.

Since 1980, RAS has acted as a collective voice for the F&B industry and strives to advance the industry through various platforms such as bridging closer working relationships between businesses and government agencies, networking events for members, recognition and awards platforms and administering programmes to drive business success. For more information, please visit www.ras.org.sg.

For more information or interviews, please contact:

Sixth Sense Communications & PR Consultancy

Cheryl Chia

DID: 6423 0096

HP: 9652 8778

Email: cheryl@sixthsense.com.sg

Noelle Tan

DID: 6423 1096

HP: 9873 9631

Email: noelle@sixthsense.com.sg

ANNEX A – WINNERS LIST FOR RAS EPICUREAN STAR AWARD 2017

*indicates new category

BEST CHINESE RESTAURANT (Fine Dining)
Crystal Jade Golden Palace

BEST CHINESE RESTAURANT (Chain)
TungLok Signatures

BEST WESTERN RESTAURANT (Casual Dining)
Chef's Table by Chef Stephan

BEST ASIAN RESTAURANT (Fine Dining)
Labyrinth
Candlenut

BEST ASIAN RESTAURANT (Chain)
Chicken Up

BEST JAPANESE RESTAURANT (Casual Dining)
The Flying Squirrel

**BEST NEW F&B ESTABLISHMENT
(Casual Dining)**
O-KU Japanese Tapas Bar

BEST SEAFOOD RESTAURANT*
NUDE Seafood

BEST BUFFET
Lime Restaurant

BEST OF THE BEST (Fine Dining)
Ki-Sho

BEST CHINESE RESTAURANT (Casual Dining)
Wah Lok Cantonese Restaurant
TungLok Seafood

BEST WESTERN RESTAURANT (Fine Dining)
Curate

BEST GASTRO-PUB
Equilibrium

BEST ASIAN RESTAURANT (Casual Dining)
Zaffron Kitchen
Elemen 元素

BEST JAPANESE RESTAURANT (Fine Dining)
Ki-Sho

BEST CAFÉ
Mon Bijou

**BEST NEW F&B ESTABLISHMENT
(Casual Fine Dining)**
Po

BEST MEDITERRANEAN RESTAURANT*
Kazbar

BEST BUFFET CATERER
Kampong Cafe

BEST OF THE BEST (Casual Dining)
Chef's Table by Chef Stephan

ANNEX B – WINNERS FOR STAR CHEF COMPETITION, 5S EXCELLENCE AWARD AND EXCELLENT SERVICE AWARD (EXSA)

STAR CHEF COMPETITION 2017

Category – Chinese Professional

- Champion: Team Indigo from Hotel Indigo Singapore Katong
- 1st Runner Up: Team Meng Zhi Wei (梦之味) from New Taste
- 2nd Runner Up: Lokkee

Category – Western Professional

- Champion: CÉ LA VI
- 1st Runner Up: Tanglin Club
- 2nd Runner Up: Team Valour from Capella Singapore

HPB Healthier Dish Award Chinese Professional

- Team Meng Zhi Wei Wei (梦之味) from New Taste

HPB Healthier Dish Award Western Professional

- Tanglin Club

5S EXCELLENCE AWARD 2017

Outlets 2,500 sq feet and above in floor area

- Sushi Tei, China Square
- PUTIEN, Ion Orchard

Outlets below 2,500 sq feet in floor area

- Slappy Cakes, Resorts World Sentosa

SPECIAL RECOGNITION FOR EXCELLENT SERVICE AWARD (EXSA) 2017

- Ms Choong Chew Yin Joanne from Soup Restaurant Singapore
- Mr Dandin Qiulong Qiulong Peraren from The Connoisseur Concerto
- Mr Jimmy Wong Ma Ka from Swensen's
- Mr Lee Chee Hoong Paul from Dancing Crab
- Ms Surina Binte Ismail from McDonald's Restaurants

ANNEX C – DINING PROMOTIONS FROM WINNING RESTAURANTS

Promotions will run from 24 November to 8 December 2017, unless otherwise stated

All consumers need to quote “RAS Epicurean Star Award” at restaurants to enjoy the promotion.

RESTAURANT	PROMOTION
Candlenut	A celebratory glass of prosecco with every dinner set ordered.
Curate	RAS Epicurean Celebration Menu 8-Course \$188++ 5-Course (excluding Egg, Vacherin, Pear) \$138++ 4-Course (excluding Egg, Lobster, Vacherin, Pear) \$98++ <i>Note to editor: Menu available upon request</i>
Chef's Table by Chef Stephan	20% off food bill for all guests from 24 November until 9 December 2017. Limited to early bird seating: bookings from 6.00-6.30pm.
Chicken Up	Chicken Up's signature dessert Melon Bingsu at a special price of \$12++ (U.P. \$20++). Made of frozen milk, finely shaved ice topped with fruit and served in a melon shell, this dessert is great for sharing.
Crystal Jade Golden Palace	6-Course Seasonal Set Menu at \$88++ per person (U.P. \$118++) for a minimum of 2 persons. Diners can expect dishes such as Seared Foie Gras with Homemade Pancake, Fresh Chinese Yam with Matsutake Mushroom in Chicken Soup, Stewed Winter Melon with Spinach in Rich Chicken Broth.
Elemen 元素	20% off pizzas Not valid in conjunction with other promotions, discounts or offers. Not valid for eleMember points.
The Flying Squirrel	10% off Chef's Celebration Bento (U.P. \$30++ for lunch) 10% off TFS Premium Chirashi (U.P. \$35++ for dinner only) 20% off Chef's Celebration Omakase (U.P. \$30-\$50++ for lunch only / U.P.\$128++ for dinner only)
Kampong Café @ BM Catering	25% discount for orders placed from 24 November to 8 December 2017 with minimum order amount of \$600.00+.
Kazbar	A special 4-course dinner menu at \$45++ per person comprising items such as an appetiser and hot starter of hummus and falafel, a soup or salad, and main course of either Mix Kofta Kebab or Seafood Kebab.
Ki-Sho	10% discount off the total bill for Lunch Omakase and Kakure Sake Bar. This promotion is not applicable for Dinner Omakase.
Labyrinth	Complimentary glass of prosecco for each diner for dinner only.
Mon Bijou	Mon Bijou 3-course menu at \$32.90+. It comprises a salad or soup – Pumpkin Soup or Cajun Beef Salad, mains such as Crab Cake Benedict or Roasted Seabass with crab fricassee, asparagus and natural bisque and a dessert of Brioche French Toast.
NUDE Seafood	A glass of celebration Chablis or Sancerre for each guest, if all guests in the party order the 4-course set dinner at \$55++ per person.
O-KU Japanese Tapas Bar	Chef's Celebration Omakase at \$50++ for lunch and \$98++ for dinner.
Po	15% off total bill at Po • Valid for lunch and dinner only • Only one redemption per table per bill, no splitting of bills.

	<ul style="list-style-type: none"> • Promotion cannot be used in conjunction with other promotions/programmes, events, private bookings in the Den or for group bookings of more than 8 guests. • Redeemable only in Po, not applicable for The Warehouse Lobby Bar.
TungLok Seafood	<p>Free Seafood Platter (worth \$68++) with min spending of \$200 (before service charge and GST)</p> <ul style="list-style-type: none"> • Valid at TungLok Seafood Orchard Central only. • Minimum spend is based on a la carte food orders only. • Valid for dine-in only. • Not valid on the eve of and on Public Holidays, and on special occasions. • Not valid in conjunction with other ongoing promotions, discounts, rebates, special offers and/or privilege cards. • Not exchangeable for cash or kind and is non-transferable. • Gross food bills will be subjected to prevailing service charges and applicable government taxes. • Management reserves the right to amend terms and conditions without prior notice.
TungLok Signatures	<p>Free whole Roast Irish Duck (worth \$50++) with min spending of \$200 (before service charge and GST).</p> <ul style="list-style-type: none"> • Valid at TungLok Signatures at Orchard Parade Hotel, Clarke Quay Central, ChangiCity Point, and VivoCity only. • Minimum spend is based on a la carte food orders only. • Valid for <u>dine-in</u> only. • Not valid on the eve of and on Public Holidays, and on special occasions. • Not valid in conjunction with other ongoing promotions, discounts, rebates, special offers and/or privilege cards. • Not exchangeable for cash or kind and is non-transferable. • Gross food bills will be subjected to prevailing service charges and applicable government taxes. • Management reserves the right to amend terms and conditions without prior notice.
Wah Lok Cantonese Restaurant	<p>20% off Wah Lok's Signature Braised Bird's Nest wrapped with Egg White in Carrot Soup (\$58++)</p>
Zaffron Kitchen	<p>One-for-one curries Customers can choose any two of the following signature curries, and pay for the higher price between the two:</p> <p>Non-Vegetarian: Butter Chicken (\$17++) <added ++> Fish Masala (\$15.50++) Mutton Roganjosh (\$18++)</p> <p>Vegetarian: Palak Paneer (\$14.50++) Dal Makhani (\$12.50++) Paneer Butter Masala (\$14.50++)</p>