



**For Immediate Release**

**A revolutionary dining concept – Chef’s Table at Capella Singapore**  
Savour gastronomic delights prepared À la Minute in a home-styled kitchen

**Singapore, 18 February 2016** – Breaking the epicurean frontier, Capella Singapore brings a refreshing new addition to the dining scene with the **Chef’s Table**, a unique space offering diners the opportunity to savour irresistible gourmet fare, specially customised and prepared À la Minute by world-class personal chefs in the comforts of a home-styled kitchen.

Fitted with a stylish designer interior, complemented by mesmerising views of the South China Sea and cascading pools of Capella Singapore, the Chef’s Table hits all the right spots for the luxury connoisseur. Diners are also able to enjoy quality bespoke menus masterfully prepared “live” by their personal chef of the day, witnessing the impressive culinary finesse involved in creating a mouth-watering cuisine from scratch, using only the freshest seasonal ingredients.

Mr. Alejandro Helbling, General Manager of Capella Singapore commented, “The Chef’s Table opens a whole new realm of dining, blurring the divide between the customer and the kitchen, breaking down barriers that exists in a typical restaurant. The space satisfies the new category of diners who are passionate about food and thirst for unique, extraordinary experiences.”

The Chef’s Table at Capella Singapore offers a comfortable setting for up to 14 guests. Hosts have the option of a long table or restaurant dining setting. This private venue comes with a fully furnished open kitchen, featuring designer kitchen appliances and a built in entertainment system. State-of-the-art amenities available include Kitchen Aid, Thermo Mix, La Cornue oven, De Buyer copper pans and SONOS Sound system to name a few.

A versatile space, diners can look forward to a diverse gastronomic selection of offerings for all occasions, from lively dinner celebrations, or intimate business luncheons to personalised cooking classes with world-class chefs. The dining options available include a sumptuous international breakfast, Mediterranean Brunch or Afternoon Tea. Customised set menus for lunch and dinner can be crafted according to guest preferences.

Guests may hold interactive cooking classes and demonstrations at the Chef’s Table. The intimate space presents the perfect platform for an engaging experience where world-class chefs can pass along their experiences on to cooking enthusiasts and ignite the passion in aspiring children. The unique venue will also perfectly suit vibrant cocktail, spirit and wine tasting sessions that are interactive and fun, creating memories that go beyond the stay.

For more information or to make your reservation, please contact +6377 8888 or email [gr.singapore@capellahotels.com](mailto:gr.singapore@capellahotels.com).

A full breakdown of dining packages available at Chef’s Table can be found in **Annexure A**.

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**About Capella Singapore:**

Located on Singapore's premier resort destination, Sentosa Island, Capella Singapore offers an inspiring natural setting while providing easy access to Singapore's financial and shopping districts. The flagship property for Capella Hotels and Resorts in Asia promises the ultimate in personalised service and represents a new standard of luxury in Asia, combining the best of old and new Singapore. Capella Singapore offers the most spacious accommodations in Singapore. The 112 guestrooms include two Colonial Manors, villas that feature private plunge pools and outdoor bathtubs, suites and premier rooms. In addition, Capella Singapore offers the opportunity for extended stays with full access to the hotel's facilities via The Club at Capella Singapore. These long stay offerings include 72 sea-facing suites and duplexes and 9 manors with private pools. For more information or to plan an event at Capella Singapore, please visit [www.capellasingapore.com](http://www.capellasingapore.com).

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## **ANNEXURE A: PACKAGES AND MENUS**

### **International Breakfast**

A sumptuous international selection of favourite breakfast delights such as velvety truffle-seasoned eggs or gourmet sausages, delectable pastries, freshly baked crusty breads and refreshing fruits.

Minimum Spend: S\$1500++

7:00am to 10:30am

#### Menu

International specialities served on a three-tier stand

Eggs any style with seasonal truffles

Caviar selections with gourmet sausages

Vegetables in season

Danish pastries, croissant and freshly baked breads

Freshly cut fruits

### **Mediterranean Brunch**

Experience the true taste of the Mediterranean tucking into an irresistible selection of epicurean delights, including the freshest seafood and tantalising fine-cut meats, complimented by a kaleidoscopic assortment of stunning sweet and pastries.

Minimum Brunch Spend: S\$3500++

12:30pm to 2:30pm

### **Three-course customised Lunch**

A customisable luxurious three-course menu consisting of a salad/ soup of the day, main course of seasonal ingredients with meat, fish and air-flown vegetables and dessert Chef's Creation of the Day.

Minimum Spend: S\$2500++

Upgrade your lunch experience with the Executive Lunch package

Minimum Spend: S\$3500++

11:30am to 2:30pm



### Menu

Salad or soup of the day

Meat and fish produce of the month with air-flown vegetables of the season

Dessert: Chef Creation of the Day

### **Afternoon Tea**

Partake in a delightful assortment of savoury age-old favourites and delectable sweets with Afternoon Tea at Chef's Table. Redefining the usual afternoon tea experience, a chef will prepare each course in front of the guests. Teas are freshly brewed and served in the traditional way of their origin.

S\$39.90++ per person

3:00pm to 5:30pm

### **Customised Dinner**

*Seasonal tapas / set menu of the week / six-course degustation*

Enjoy a deluxe customised menu, choosing from a delicious mix of seasonal Tapas, enticing set menu of the week or a seasonal six-course degustation.

Minimum Spend: S\$3500++

Upgrade your dinner experience with the *Executive Dinner package*

Minimum Spend: S\$5000++

6:30pm to 10:00pm

*Chef's Table dining experiences include basic floral set up as well as complimentary entry into Sentosa for all guests.*

*All prices are subject to 10% Service Charge and 7% GST.*