

**PRESS RELEASE**

FOR IMMEDIATE RELEASE



**DANISH CHEF HENRIK JYRK PRESENTS FESTIVE DINING EXPERIENCES  
ON MOUNT FABER PEAK**

*Mount Faber Leisure Group collaborates with award-winning, renowned Danish Chef Henrik Jyrk, who will fly in from Copenhagen, to bring his signature Nordic-Asian cuisine for his first overseas showcase*

**Singapore, 8 November 2022** – This December, ring in a Nordic-Asian festive dining experience amidst spectacular views at hilltop destination Mount Faber Peak. As part of the festivities, Mount Faber Leisure Group (MFLG) has collaborated with Chef Henrik Jyrk, one of Denmark's most accomplished chefs, to present his first-ever overseas culinary showcase. The award-winning chef will curate exclusive festive menus featuring his signature Nordic-Asian cuisine, which will be available for a limited time at **Dusk Restaurant & Bar** and **Cable Car Sky Dining**.

**NORDIC GASTRONOMY AT ITS FINEST**



A two-time guest judge on MasterChef Denmark, Chef Henrik is a prominent figure in Copenhagen's culinary scene and is known to marry Asian flavours and ingredients into Nordic cuisine. He has worked in world-renowned restaurants such as The Paul in Copenhagen, and three-Michelin-starred Atelier Crenn, where he was Chef de Cuisine when the restaurant attained its first Michelin star in 2011. He has also won several cooking competitions such as Til Middag Hos (TV Show Chef Edition) 2019, and the largest national cooking competition in Denmark "Sol Over Gudhjem" two years in a row in 2016 and 2017.

Chef Henrik's style draws on the tenets of Nordic cuisine, which places a heavy emphasis on nature, born out of the region's landscape, people and culture. Reinterpreted through his personal lens of Asia, a cuisine he fell in love with since marrying

his Malaysian wife, the flavours and presentation of Chef Henrik's food are expressed in a fashion that is both earthy yet refined, ancient yet modern, and playful yet deeply serious.

"I'm thrilled to partner with Mount Faber Leisure Group, who has graciously invited me to showcase my culinary skills in Singapore for the first time. It is a city I have admired for long as an epicentre where Eastern and Western cuisines come together in perfect harmony. Much like how Nordic cuisine is deeply rooted in nature and landscapes, I was inspired by Mount Faber Peak's unique hilltop location to create menus that I hope will inspire curiosity, discovery and wanderlust. Consider this an expression of my heritage and my love note to Singapore and Asia," shares Chef Henrik.

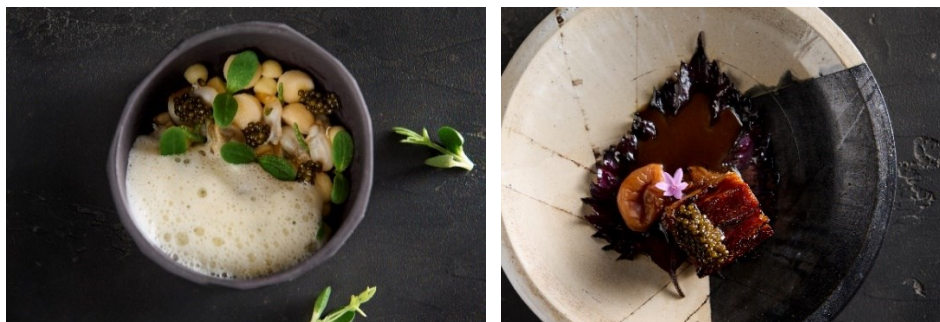
#### **DUSK PRESENTS: "DINING BY JYRK – CHEF'S MENU"**

As a timely celebration of Dusk Restaurant & Bar's fifth anniversary, the restaurant will showcase not one, but two tasting menus curated by Chef Henrik, featuring a selection of ingredients like caviar, cheeses and meats flown in exclusively from Denmark.

The first of the menus, available from 3 to 11 December, is a not-to-be-missed six-course Chef's Menu to experience while Chef Henrik is in town. His four-man culinary team from Denmark will join him, including Martin Wulffeld, who is currently the Front of House Manager at Alchemist (two-Michelin-starred and #18 on World's 50 Best Restaurants 2022). Against one of the best hilltop sunset views in Singapore, diners will get to interact with Chef Henrik and receive a complimentary framed photo with him.

The menu starts with a welcome *Mount Faber Singapore Sling*, specially concocted with *Frederiksdal Likør*, which lends an intense sweetness from Danish Stevns Cherries (dubbed the "Grape of the North"). Diners enjoy this Singapore-meets-Denmark tippie with **Nordisk-Asiatiske Snacks**, a trio of distinct yet harmonious snacks consisting of **Æbleskive** – a pan-fried Danish takoyaki-like dish stuffed with a rich, sticky filling of apple, onion, bacon, chutney and black truffle emulsion; **Croustade**, a mishmash of creamy, smoked cheese spiced with wasabi, and accompanied by the tenderness of raw shrimp; and the briny freshness of an **Oyster**, paired with the sweet acidity of Danish cherries and Japanese sake.

The unlikely trio opens into the second course, **Kartofler Og Kaviar**. A potato clam salad made from confit potatoes, the potato is a staple food consumed by the Danish. Slow-cooked in velvety butter and kombu, before steamed clams, oscietra caviar, salted herbs, and a light foam of sansho pepper are added. Then, crunch into the first of two **Intermezzo** dishes, crispy pork skin with a lovely scattering contrast of sweet and tart cherry dust, which Chef Henrik likens to the experience of taking a momentary respite during an opera.



*Kartofler Og Kaviar and Dansk Økologisk Tværreb*



In that same theatrical finesse, diners are treated next to the main course, **Dansk Økologisk Tværreb**. Braised for 18 hours, this tender, juicy organic free-range beef short rib is drizzled in its braising liquid, accompanied by a medley of sour *umeboshi* – pickled ume fruits, salted Japanese prawns, and sweet caramelised onions. This combination of flavours and textures combine in an unparalleled gastronomic delight of the senses that tickles the tastebuds, elevated by black label caviar from Danish producer Rossini.

The second of the **Intermezzo** dishes, a citrus-infused Green Apple & Yuzu Sorbet comes next, cleansing the palate with a fruity and refreshing flavour, before **Chokolade**. A *decadent chocolate creation featuring* light and smooth vanilla custard, is paired with the umami flavour of miso ice cream in perfect balance, crowned with shavings of delicate, aromatic white truffle.

**Brød**, a pairing of tea buns and savoury salted Danish butter that rests easily on the palate, is also offered to guests.

#### **Dusk Presents: “Dining by Jyrk – Chef’s Menu”**

##### **Six-course dinner with chef engagement with guests and printed photo frame with Chef Henrik**

- 3 to 11 December 2022\* | Dinner: 6pm to 11pm \*Sold out for 3 & 7 December 2022
- \$198++ per person (food only)
- Wine Pairing: \$98++ standard, \$168++ premium
- Reservations made before 18 November 2022 are entitled to a 15% discount for dinner, wine pairing and other beverages.

#### **HANDMADE WITH PASSION**



*Handmade ceramics by local artist Ng Yang Ce*

Chef Henrik has also partnered with local ceramics artist Ng Yang Ce to create a bespoke line of dinnerware, especially for this collaboration with Dusk as an extension of his artistic expression and unique approach to Nordic cuisine, personally flying in earlier this year to meet with Ng. Ng's work focus on contrasting presentation themes such as refine and coarse, smooth and rough, and intense and soft. Taking inspiration from Chef Henrik's menus, she has created a unique set of crockery, inspired by the Nordic cuisine's emphasis on nature.

Diners can take the opportunity to appreciate these works of art that their food will be served on. Elevating the dining experience, these pieces symbolise the culinary harmonies of Asian and Danish ingredients used in Chef Henrik's signature style.

**DUSK PRESENTS: "NORDIC-ASIAN MENU BY CHEF HENRIK JYRK"**



*Rødgrød Med Fløde and Andesteg*

The second menu is a four-course Nordic-Asian Menu that gourmands can savour throughout the festive season and into the new year from 12 December 2022 to 31 March 2023.

Served first is **Makrel**, a tender fish soaked in the deep savouriness of clam dashi, with a tang of gooseberries and a hint of wasabi and aromatic herbs. Then, tuck into the smoky flavour **Andesteg**, a roasted duck breast decorated with sweet Danish cherries, drizzled in warm spices, and the distinctly Southeast Asian flavour of an Indonesian pepper sauce.

Break up the savoury with a little sweetness with **Rødgrød Med Fløde**, a berry compote dessert served with crisp, chewy meringue and smooth, creamy vanilla ice cream. The meal concludes with the **Æbleskive** – a pan-fried Danish takoyaki-like dish filled with a tart, yet sweet vanilla & apple compote. The experience is complemented by **Brød**, a simple pairing of tea buns and savoury salted Danish butter.

On New Year's Eve, diners will be treated to a selection of amuse bouche, party packs, and a live band to ring in the new year in style.

**Dusk Presents: "Nordic-Asian Menu by Chef Henrik Jyrk"**

**Four-course dinner of Nordic-Asian cuisine**

- 12 December 2022 to 31 March 2023 | Dinner: 6pm to 11pm (Blackout dates apply)
- \$108++ per person
- Wine Pairing: \$98++ standard, \$168++ premium

**New Year's Eve Dinner:**

- 31 December 2022 | Dinner: 4pm to 2am
- \$158++ per person (inclusive of party packs, amuse bouche and live band)
- Reservations made before 11 December 2022 are entitled to a 15% discount.

## CABLE CAR SKY DINING PRESENTS: NORDIC DINING IN THE SKIES



*Koldrøget laks and Andeconfitering*

Festive revellers looking for something a little more special for their year-end dining plans can board the Singapore Cable Car and enjoy a Cable Car Sky Dining menu specially curated by Chef Henrik. From 12 to 30 December 2022, experience Nordic dining in the skies with a four-course menu (\$144++ per person, two to dine) while diners admire the surrounding panoramic views at 100m above sea level.

Enjoy a unique blend of flavours that taste new and exciting, yet strangely familiar. The experience begins at the Arbora Bistro at Mount Faber Peak, where diners will be served welcome drinks and an appetiser of **Danske Rejer**, Danish shrimps served atop warm, soft Danish brioche bread, with a light serving of crème Fraiche and aromatic herbs. This is followed by **Koldrøget laks** – layers of artisanal smoked salmon slices, served atop horseradish and butter toasted rye-bread, and velvety twigs of dill leaves.

Guests will then be ushered into the privacy of their own cable car cabin, where they will begin a 60-minute adventure, equivalent to two rounds on the Mount Faber Line. The main course presents guests with a choice of **Andeconfitering**, a sous-vide duck leg confit served with ribbons of crunch red cabbage and an elegant port sauce or **Pandestegte kammuslinger**, a delectable dish of pan-fried scallops with brown butter vinaigrette, fragrant roasted hazelnuts, clam fumé and aromatic herbs.

The **Ris Alamande** follows – a saccharine rice pudding with a handful of crunchy almonds juxtaposed by sweet and tart Danish cherries. Guests are also served tea buns and savoury salted Danish butter for their meal.

Those looking to pull out all the stops for a New Year countdown like no other can hop onto the Celebration Cabin on New Year's Eve, where they will receive party kits and champagne to usher in 2023, and a selection of amuse bouche by Chef Henrik like **Æbleskive**, **Croustade** and **Oyster**.

### **Cable Car Sky Dining Presents: Nordic Dining in the Skies**

#### **Four-course dinner menu**

- 12 December 2022 to 31 March 2023 (Blackout dates apply)
- \$144++ per person, minimum two to dine

### **Cable Car Sky Dining Presents: Celebration Cabin**

#### **Four-course dinner menu**

- 31 December 2022
- \$164++ per person, minimum two to dine
- Inclusive of party kits, champagne, and amuse bouche of **Nordisk-Asiatiske Snacks** (trio of Æbleskive, Croustade, and Fresh Oyster)

#### **RESERVATIONS**

Guests are encouraged to make a reservation in advance via [www.mountfaberleisure.com/festive-dining-at-mount-faber-peak](http://www.mountfaberleisure.com/festive-dining-at-mount-faber-peak) or call 6361 0088.

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For more information on these menus, please visit [www.mountfaberleisure.com/restaurant/dusk-restaurant-bar](http://www.mountfaberleisure.com/restaurant/dusk-restaurant-bar) and [www.mountfaberleisure.com/restaurant/cable-car-sky-dining](http://www.mountfaberleisure.com/restaurant/cable-car-sky-dining), or follow MFLG on [Facebook](#), [Instagram](#), [TikTok](#) and [YouTube](#).

#### **Visual Assets:**

High-res images can be found [here](#).

#### **Official Hashtags:**

#MountFaberLeisure | #DuskSG | #SingaporeCableCar | #MtFaberPeak

#### **ABOUT MOUNT FABER LEISURE GROUP**

Mount Faber Leisure Group (MFLG) is one of Singapore's leading operators of a suite of leisure and lifestyle services, including attractions, guided tours, event venues, souvenir and lifestyle outlets as well as F&B operations. The company's portfolio of products and services include the Singapore Cable Car, SkyHelix Sentosa, Sentosa Island Bus Tour, Mount Faber Heritage Tour, Mount Faber Peak, Arbora Hilltop Garden & Bistro, Dusk Restaurant & Bar, Arbora Café, Cable Car Gift Shop and Faber Licence. The company also operates Central Beach Bazaar, which comprises the Sentosa SkyJet, Sentosa Musical Fountain and International Food Street, in addition to the existing Wings of Time, Good Old Days Food Court & Western Grill and FUN Shop @ Beach Plaza.

Spanning across the hilltop at Mount Faber and Sentosa Island, MFLG's products are linked by the Singapore Cable Car Sky Network of six stations on two main lines – the Mount Faber Line that connects mainland Singapore to the resort island of Sentosa, and the Sentosa Line that connects to the island's western end at the Siloso Point.

Its legal name remains as Mount Faber Leisure Group Pte Ltd, which is a wholly owned subsidiary of Sentosa Development Corporation and operates as an autonomous commercial arm.

MFLG is also one of the 17 founding members of Singapore's first carbon neutrality-driven business alliance, the Sentosa Carbon Neutral Network (SCNN), which was established in September 2021. The SCNN is a collective public-private effort to achieve Sentosa's sustainability goals, including carbon neutrality by 2030. MFLG is also a member of the Carbon Pricing Leadership Coalition (CPLC) Singapore and a recipient of the LowCarbonSG Logo, awarded to companies that successfully measure and monitor their carbon footprints.

Visit [www.mountfaberleisure.com](http://www.mountfaberleisure.com) for more information.



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