

PRESS RELEASE

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MOUNT FABER LEISURE GROUP WELCOMES AWARD-WINNING EXECUTIVE CHEF ROBERT CHAN AND DUSK RESTAURANT & BAR GETS REVAMPED SET MENU

With a focus on ingredients and time-honoured culinary techniques, Chef Robert will oversee the Group's dining portfolio and curate new experiences on Mount Faber Peak

Singapore, 16 March 2023 – Mount Faber Leisure Group (MFLG) has appointed Singapore-born Robert Chan as its new Executive Chef, who brings with him a refreshing culinary vision to the Group's portfolio of dining concepts, which includes Dusk Restaurant & Bar. With over two decades of hospitality experience, Chef Robert, who was appointed to the role in September 2022, has an impressive track record of leading culinary teams in renowned hotels across Asia. After months of planning, testing and tasting in the kitchen, Chef Robert presents a new set menu for Dusk Restaurant & Bar that combines his background in classic European cooking with his ingredient-forward approach. This is the first of a series of new experiences that Chef Robert will be introducing to MFLG's dining concepts, including a new menu for Arbora Hilltop Garden & Bistro in the second quarter of 2023.

ELEVATED EUROPEAN DINING

Chef Robert is an accomplished chef with many honours under his belt, including being named by UOB as one of Singapore's Top 20 Chefs in 2009. With more than 24 years of culinary experience in managing high-volume restaurants, catering services, and hotel F&B operations, some of his many noteworthy accomplishments throughout his distinguished career have included the privilege of cooking for various Heads of State and celebrities. A firm believer in using the culinary arts to do good, Chef Robert has also participated in charity events such as the fourth edition of Chefs for a Cause in 2019, where he was among 14 chefs who sponsored the South East School Life Fund and This Life Cambodia, putting their culinary skills towards the cause of supporting underprivileged students' education in Singapore and Cambodia.

The starting point in his journey was during his days in the Scouts, where opportunities to do outdoor cooking sparked an interest in food. He began experimenting more with food and was determined to pursue his passion in the culinary arts. In the course of his career, he has been appointed to leadership roles as Executive Chef at prominent hotel brands and leading café chains. Trained in classical French and European-style cooking, Chef Robert's philosophy centres on simplicity and time-honoured techniques. He believes in the constant evolution of flavour, experimenting with new combinations and bringing out the best of an ingredient. This spirit of innovation and continuous transformation is one he hopes to bring to his role at MFLG.

His appointment marks an exciting new chapter for MFLG as it seeks to continue to offer exceptional culinary experiences to its guests. In addition to **Dusk Restaurant & Bar**, Chef Robert will also oversee the culinary direction at Mount Faber Peak, such as the family-friendly **Arbora Hilltop Garden & Bistro**, **Cable Car Sky Dining**, as well as F&B concepts on Sentosa like **Good Old Days Food Court & Western Grill** and **International Food Street** at **Central Beach Bazaar**.

"I'm thrilled to be joining Mount Faber Leisure Group and working with this incredible collection of concepts. My aim is to bring together the best of what our team has to offer and continue to elevate the way in which we create memorable dining experiences that resonate with our guests. The new set menu for Dusk is a taste of how we can bring this vision to life while we continue working on bigger things this year, like a more extensive reimagination of our menus and plans to spruce up the restaurant's interiors," shared Chef Robert.

CULINARY CLASSICS REDEFINED AT DUSK



Pictured: Hokkaido Scallops (left) & Tournedos Rossini (right)

At 100 metres above sea level, surrounded by lush rainforests with one of the best sunset views in Singapore, diners can savour a new set menu at **Dusk Restaurant & Bar**. **(\$78++ per person for three-course; \$88++ per person for four-course)** created by Chef Robert. The menu deliberately cuts down on the frills and places emphasis on the key ingredients of each dish, allowing their natural flavours to shine. The experience starts with the gentle brine of *Hokkaido Scallops*, paired with a sea garden salad and mentaiko aioli that celebrates the natural textures and flavours of the prized scallops.

The journey continues with an aromatic bowl of *Velouté*, served with real forest mushrooms sauteed in duck fat and herb crème fraîche. The main savoury course offers an option between the

Tournedos Rossini and a *Maine Lobster*. The classic beef dish is skilfully executed with a robust sauce, duck foie gras and aromatic black truffles, while the butter-poached lobster is infused with a creamy richness, further complemented by petit pois and finished with ginger crustacean espuma. For dessert, diners are treated to a refreshing serving of *Saffron Poached Pear with Red Wine Sorbet*. The sweetness of the pear is infused with the fragrant aroma of saffron, which also imbues its signature reddish hue to the dessert.

Guests can also enjoy Dusk's selection of wines to enhance their dining experience. The *Penfolds Koonunga Hill Cabernet Sauvignon/Shiraz* (\$16++ per glass) is the perfect pairing to temper the rich, umami flavours of the *Tournedos Rossini*, while the *Vallebelbo Fior De Vigna Moscato D'asti* (\$16++ per glass) complements the light and refreshing *Saffron Poached Pear with Red Wine Sorbet* dessert.

TERRIFIC TAPAS

Diners looking to snack can also enjoy new tapas on the menu crafted by Chef Robert. Whilst admiring the gorgeous sunset views, nibble on refreshing bar bites with highlights such as *Jamón de Cebo de Campo 24 months* (\$24++), or crunch on a classic combination of crackers and cheese with *Tête de Moine* (\$18++). New small plate options available for à la carte order include *Albondigas* (\$16++), Spanish meatballs in a tangy tomato sauce, and *Gambas al Ajillo* (\$30++), flavourful prawns cooked in extra virgin olive oil with fragrant garlic and chilli.

RESERVATIONS

The new set menu at Dusk Restaurant & Bar is available daily from 4pm to 11pm (last order at 10pm). Guests are encouraged to make a reservation in advance via www.mountfaberleisure.com/restaurant/dusk-restaurant-bar or call 6361 0088.

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For more information, follow MFLG on [Facebook](#), [Instagram](#), [TikTok](#) and [YouTube](#).

Visual Assets:

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

Official Hashtags:

#MountFaberLeisure | #DuskSG | #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 for more information.

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