RESORTS WORLD™ SENTOSA

press release

RWS partners Michelin-starred and social media icon - Chef Fabrizio Ferrari - to unfold a new chapter in sustainable seafood cuisine at *Laurus Table* in The Laurus, a Luxury Collection Resort

- *Celebrity chef from Netflix's Culinary Class Wars headlines Singapore's newest epicurean destination, presenting seafood and fish creations inspired by Italy's Amalfi Coast and backed by over 15 years of Michelin-starred expertise*
- *A sustainability menu showcases locally farmed seafood, organic regional produce and herbs freshly harvested from the herb garden at The Laurus, a Luxury Collection Resort*

Italy's sustainable seafood ambassador and a social media star in Korea, one Michelin-starred Chef Fabrizio Ferrari has specially curated a menu for Laurus Table with a focus on seafood dishes inspired by the Mediterranean Amalfi coastline, prepared with the freshest sustainably sourced ingredients from regional and local farmers. Image credit: Resorts World Sentosa (圣淘沙名胜世界).

SINGAPORE, 21 October 2025 - Resorts World Sentosa (RWS, 圣淘沙名胜世界) has unveiled *Laurus Table*, an upscale brand-new epicurean destination where sustainable seafood and refined gastronomy converge. Headlining *Laurus Table* at The Laurus, a Luxury Collection Resort (桂玥豪华精选酒店), is Michelin-starred Italian Chef and Netflix star Fabrizio Ferrari. The specialty restaurant is set to redefine seafood dining with dishes that celebrate the flavours of Italy's Amalfi Coast and the freshness of Singapore's coastal abundance.

Within its state-of-the-art show kitchen, dishes burst to life through wood-fired, char-grilled, steamed and wok-seared cooking techniques. Designed for warmth and connection, *Laurus Table* promises a memorable culinary experience that is as engaging as it is indulgent.

Mr Andreas Oliver Reich, Senior Vice President, Hospitality General Management, RWS (李安達, 圣淘沙名胜世界酒店业务部高级副总裁), shared: "*Laurus Table* offers a refined and memorable culinary experience that celebrates the elegance and heritage of Italy's Amalfi Coast as well as Singapore's coastal abundance. Chef Fabrizio Ferrari's passion for sustainable seafood perfectly aligns with our core values of environmental stewardship. With responsible luxury dining at the heart of *Laurus Table*, we are not just serving exceptional Italian cuisine here. We are also walking the talk by championing sustainable practices as well as local and regional producers with every dish."

Chef Fabrizio Ferrari: Global tastemaker and sustainable seafood advocate

Chef Fabrizio Ferrari brings Netflix celebrity status and 15 years of Michelin-starred expertise to *Laurus Table* – his second international outpost. Hailing from Lecco, Italy, Chef Ferrari started his culinary journey at just four years old in his parents' restaurant. He found his calling and discovered his passion for food from his mother in the kitchen which led him to introduce innovative cooking techniques and a scientific approach in running his family restaurant. Chef Ferrari earned his first Michelin star at just 28 years old, with his restaurant *Al Porticciolo 84* holding the accolade for 15 consecutive years.

After training and deepening his epicurean knowledge under legendary chefs including Mauro Uliassi at the three-Michelin-starred Restaurant *Uliassi* in Senigallia, Chef Ferrari relocated to Seoul in 2019, where he owns and operates *Fabrizio's Kitchen* and continues to inspire the next generation of culinary talents as a culinary arts professor. At *Fabrizio's Kitchen*, he blends the sophistication of Italian gastronomy with elements inspired by his appreciation for Korean food.

Chef Ferrari's recent appearance on Netflix's *Culinary Class Wars* propelled him into the spotlight as a celebrity chef, while his popular YouTube channel, launched with encouragement from renowned Korean chef and entrepreneur Paik Jong-won, showcases his Italian culinary skills and heritage alongside exploration of Korean food culture, Michelin-quality dishes and mukbang-style food reviews. A passionate advocate for sustainability, Chef Ferrari also serves as a Marine Stewardship Council global ambassador, championing responsible seafood sourcing and bringing his decade-long advocacy to Singapore's dining scene with *Laurus Table*.

Dishes rooted in modern Mediterranean and Italian culinary traditions

As consultant chef for the *Laurus Table*, Chef Ferrari has crafted a menu that shines a spotlight on seafood and fish, inspired by the recipes around the Mediterranean Amalfi coastline South of Italy. Paired with the freshest seasonal ingredients, his creations reflect modern Mediterranean and European culinary traditions, layered with influences from his various stints in Europe and South Korea. The result is dishes that are clean, elegant and rooted in tradition — and reflecting a multicultural perspective that embodies Singapore's identity as a global dining capital.

The menu at Laurus Table evolves with the seasons that celebrates Singapore's diversity, with dishes prepared in the open kitchen designed to immerse guests in the art of cooking, making a bold new gastronomic statement on modern Mediterranean and European culinary traditions fleshing out fresh flavours of sustainable seafood.

Styled like a collector's home, *Laurus Table* evokes connection, intimacy, and warmth. The space also sets the stage that encourages conversation and curiosity with communal tables and an open kitchen. Dishes at *Laurus Table* are curated to encourage a shared appreciation for food, complemented by tableside interaction, live carving as well as ingredients sourced with care, from sustainably farmed local fish to artisanal-crafted produce.

"The dining scene in Singapore, a global melting pot, is one of the most exciting in the world. It is a dream come true to collaborate with a world-class premier lifestyle destination like RWS. My philosophy has always been about letting the finest ingredients shine. With precise, traditional techniques and state-of-the-art equipment, we create dishes that are executed simply yet with finesse. Like RWS, we care about the future where current and future generations can enjoy the environment and the scrumptious food that all of us are enjoying today. Guests can look forward to savouring the pure flavours of sustainably sourced ingredients while soaking in the warm, welcoming ambience of Southern Italy that we have brought to life here at *Laurus Table*", said Chef Ferrari.

The open kitchen at *Laurus Table* is outfitted with the finest culinary tools including authentic Italian top-notch pizza oven, traditional bronze pasta extruders to produce fine quality pasta, and Spain's renowned charcoal grills ensuring the freshest sustainably farmed seafood is cooked to perfection.

At *Laurus Table*, guests are invited on a Mediterranean-inspired journey that celebrates the sea at its freshest and most flavourful. The culinary journey begins with *Panzanella di Polpo*, where slow-cooked delicate yet succulent octopus is paired with traditional savoury Panzanella salad and bright candied zesty lemon for an irresistible burst of umami. Then, savour the *Branzino in crosta di sale, finocchietto e Limone*, a whole sustainably farmed seabass baked in a sea salt crust with wild fennel and lemon, offering aromatic freshness and delicate lively flavours of the Amalfi coast.

Discerning diners will also delight in Chef Ferrari's signature dishes such as *Scialatielli ai Frutti di Mare al cartoccio* where Scialatielli spaghetti pasta sautéed with sustainable seafood is tossed in a rich seafood sauce and wrapped in foil which then takes centrestage as it is unveiled and served table side; and *Mafaldine al burro, limone e alici* where ribboned mafaldine pasta is enveloped in a creamy and tangy sauce of Amalfi lemon, Limoncello liqueur, Cetara anchovies and fresh wild fennel. Together, these dishes bring a taste of Southern Italy to Singapore's dining scene.

Sustainability at the heart of *Laurus Table*

Sustainability is more than a philosophy at *Laurus Table*, it is thoughtfully woven into every aspect of the dining experience. As a global advocate for sustainable seafood, Chef Ferrari reinforces RWS's

commitment to responsible sourcing and environmental stewardship. The menu highlights fresh seafood from *The Fish Farmer*, a leading sustainable fish farm located near Singapore waters, complemented by organic produce from regional growers and herbs handpicked daily from the hotel's own herb garden. This approach reflects both Chef Ferrari's culinary vision and RWS's dedication to supporting local farmers and producers.

From reclaimed wood from local trees repurposed into elegant cutting boards, bowls and serving trays that can be found in Laurus Table, to curated artworks inspired by Mediterranean cuisine and Singapore's marine life and bird species, every touchpoint reflects a deep connection to heritage, craft and sustainability.

Beyond the dining table, guests are invited to deepen their connection with food through immersive experiences. Just outside the Laurus Table Terrace at The Laurus, a Luxury Collection Resort, lies a charming herb garden featuring 18 varieties of herbs – including basil, sage and rosemary – beautifully cultivated in organic wood planter boxes and harvested daily for use in the restaurant's à la carte menu, epicurean dinners, and cooking classes, adding freshness and depth to every dish.

Guests are invited to join chef-led tastings, cultural storytelling sessions and interactive cooking classes that begin with a guided tour of the herb garden and culminate in a bespoke three-course meal prepared in *Laurus Table's* private dining kitchen. These hands-on experiences blend culinary insight, storytelling and conscious sourcing, designed to inspire both connection and discovery.

Sustainability is equally reflected in the hotel's daily offerings. Breakfast at *Laurus Table*, served in a residential style, features international favourites paired with house-baked breads, heritage condiments, farm-fresh herbs grown on-site and sustainable local produce. Highlights include a bespoke Calamansi Curd Yoghurt created exclusively for The Laurus, a Luxury Collection Resort, by an artisan Singaporean producer specialising in cultured dairy, exemplifying RWS's commitment to championing local food makers.

Located at the ground level of The Laurus, a Luxury Collection Resort, in RWS, the 106-seater restaurant opens daily for breakfast from 7am to 11am as well as dinner from 5.30pm to 10pm. Reservations can be made via (65) 6577 6688 or dining@rwsentosa.com.

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Profile of Chef Fabrizio Ferrari
Consultant Chef, *Laurus Table*, Resorts World Sentosa
Chef and owner, Restaurant "Fabrizio's Kitchen", Seoul, South Korea

Known to many as Fabri, Chef Fabrizio Ferrari believes that food is a universal language of connection. Born in Lecco, on the shores of Lake Como, he inherited a love for the sea and the family restaurant. At 22, he took the helm of *Al Porticciolo 84* and earned a Michelin star in 2005, a distinction he upheld for 15 consecutive years.

His culinary journey took him into the kitchens of world-renowned chefs, including René Redzepi at NOMA, Mauro Uliassi in Senigallia, and Enrico Crippa at Piazza Duomo.

An introduction to Korean cuisine in 2010 inspired a new chapter, drawing him to South Korea, where he is now both chef-owner of Fabri Kitchen and professor of culinary arts, influencing the next generation of chefs.

Chef Ferrari has also become a familiar presence on international culinary stages through appearances on *Global Taste of Korea*, *Hansik Battle*, Netflix's *Culinary Class Wars* (2024), and his bilingual YouTube channel, *Italy Fabrizio*.

His accolades extend well beyond the Michelin Guide. He is winner of the Cous Cous Fest international competition, recipient of Identità Golose's innovation award, and a long-standing ambassador for sustainability with the Marine Stewardship Council. Recently, he was named a Worldwide Kimchi Ambassador and K-FISH Ambassador by the Korean government.

Now consulting the kitchens at the *Laurus Table*, Chef Ferrari blends Michelin-starred precision with Italian innovation, offering guests a dining experience that is both innovative and elegant.

ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore and Adventure Cove Waterpark, as well as one of Southeast Asia's leading ocean institutes, comprising Singapore Oceanarium and the Research and Learning Centre. Complementing this are six unique luxury hotels including The Laurus, a Luxury Collection Resort - Singapore's first prestigious The Luxury Collection branded property in collaboration with Marriott International, the retail and lifestyle destination WEAVE, the premier Resorts World Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2023 after being named "Best Integrated Resort" for 10 consecutive years at the TTG Travel Awards, which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

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EDITORS' NOTES

1. Please use the accompanying captions for the following photographs.
2. High resolution photographs can be downloaded here.
3. All images are to be attributed to: *Resorts World Sentosa* (*圣淘沙名胜世界*)
4. Hashtags: #ResortsWorldSentosa #rwsentosa #RWS #RWSmoments #LaurusTable #TheLaurusSingapore #RWSdining

Creations by Chef Fabrizio Ferrari, Consultant Chef, *Laurus Table*, Resorts World Sentosa

Scialatielli ai Frutti di Mare al Cartoccio

Branzino in Crosta di Sale, Finocchietto e Limone

Mafaldine al Burro, Limone e Alici

Tiramisu Limoncello