

FOR IMMEDIATE RELEASE

A GASTRONOMIC VOYAGE ON THE ROYAL ALBATROSS

SINGAPORE – 22 July 2024 - The multi-award-winning Royal Albatross will be partnering with the Singapore Tourism Board (STB) to feature the culinary creations of three of Singapore's top chefs on board Asia's only luxury tall ship. This culinary journey will showcase the talents of recent Michelin Guide featured Chef Owner Lee Boon Seng from Imbue, Chef Owner Petrina Loh from Morsels, and Executive Chef Edward Chong from Peach Blossom. This exclusive gastronomic sail will be limited to only 3 sailings per chef starting from the 2nd of September 2024, featuring a special meet and greet during each of their premiere sails.

Each chef will bring their own interpretation of fine dining aboard the ship, blending traditional techniques with innovative culinary approaches. This will be the first time that the Royal Albatross opens its onboard kitchen to external chefs, marking a significant milestone in the ship's culinary offerings. "Most people underestimate the challenges that our onboard chefs face when preparing food in the galley, which is why we chose to invite a group of Singapore's best chefs to pit their skills and bring their innovation and techniques to this special collaboration," said Pete L. Pela, CEO and Owner of the Royal Albatross.

This unique experience promises to marry the elegance and grandeur of a luxury sailing experience with the exceptional culinary prowess of Singapore's top chefs. Guests will have the opportunity to enjoy meticulously crafted dishes, each embodying the chef's distinctive style, set against the backdrop of Singapore's stunning coastline. This exclusive event not only celebrates the art of fine dining but also highlights the spirit of collaboration and innovation within Singapore's vibrant culinary scene.

About Chef Owner Lee Boon Seng – Imbue

Award-winning Chef Lee Boon Seng is taking his career to new heights with Imbue. At the prestigious Global Chef Challenge 2015, he was the crowned winner and was also the youngest chef to be selected for Team Singapore. His subsequent work at the one-starred OSIA, Michelin-starred chef showcase restaurant CURATE enhanced by collaborations with renowned international Michelin-starred chefs and The Spot Restaurant further broadened his horizons. Diving deep into his roots and diverse experiences, Imbue is by far his most personal work.

About Chef Owner Petrina Low – Morsels

Chef Petrina's culinary vision is rooted in her Singaporean heritage and enriched by her worldwide explorations. The menu at Morsels, predominantly Asian Fusion, is a testament to her creative and avant-garde approach to food. As an award-winning celebrity chef and owner, she actively collaborates with winemakers, farmers, and

sauce makers, seamlessly integrating their artisanal products into her dishes. This commitment to collaboration and locality is palpable in every bite, with the restaurant's offerings constantly evolving every 2-3 weeks to keep the dining experience refreshing and relaxed. Since 2018, Chef Petrina has also been incorporating her own fermented sauces and ingredients, further distinguishing Morsels from other dining establishments.

In this cozy rustic cottage, Chef Petrina invites guests to indulge in a sensory experience that marries exceptional cuisine with carefully curated wine, sake, and the serene natural environment. With a steadfast commitment to sustainability, Morsels operates on a zero-waste policy and an ingredient-driven mission, underlining the restaurant's role as a steward of both culinary arts and the environment. Through Morsels, Chef Petrina not only shares her gastronomic creations but also her enduring passion for sustainable practices and the beauty of the natural world.

About Chef Edward Chong – Peach Blossoms

Chef Edward Chong joined Marina Mandarin Singapore in 2017 as the new Executive Chinese Chef of Peach Blossoms, a highly acclaimed Chinese restaurant famed for its Cantonese cuisine.

Chef Edward started his culinary career as a Commis, Chef De Partie at Jade at The Fullerton Hotel, and worked his way up to become the Assistant Chinese Chef at Pine Court at Meritus Mandarin and subsequently Sous Chef at Forest at Resorts World Sentosa. Prior to joining Marina Mandarin, he was the Master Chinese Chef at Majestic Restaurant.

About Gastronomic Sail

Website: www.tallship.com.sg/gastronomic-sail

Image Library: www.tallship.com.sg/MEDIA-RELEASE/PHOTOS/Gastronomic.zip

About Royal Albatross

Tall Ship Adventures Pte Ltd is a Singapore-based company, dedicated to delivering a world-class experience on-board Asia's only luxury Tall Ship, the Royal Albatross. The Royal Albatross has established itself as a unique and premium attraction for local and international visitors, as well as a first-class venue to host private and corporate events.

The Royal Albatross has won multiple prestigious Singapore and global awards that celebrate the exceptional sailing and dining experiences it curates. The top awards include:

3 Consecutive Years - Best Luxury Experience in Singapore - Luxury Lifestyle Awards

2023 – Finalist for Outstanding Venue Experience - Singapore Tourism Board

2023 – Finalist for Outstanding Business Innovation - Singapore Tourism Board

2022 – Winner of Outstanding Attraction Experience - Singapore Tourism Board

2022 - Best of the Best – Ranked by Trip Advisor (Top 1% of global attractions)

2022 – Global winner of Dinner Cruise & Yacht Charter Company of the Year – World Travel Awards

The Royal Albatross is berthed adjacent to the S.E.A. Aquarium at Resorts World Sentosa (RWS), adding a diversity of offerings to RWS's other familiar world-class attractions including Universal Studios Singapore, Dolphin Island, Adventure Cove Waterpark, Resorts World Convention Centre and Casino.

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