

FOR IMMEDIATE RELEASE

Top Chefs Take to the Sea on Gastronomic Sunset Sail Season 3

Singapore, May 25, 2025 - Tall Ship Singapore proudly announces the return of its acclaimed Gastronomic Sunset Sail, now launching Season 3. This exclusive open-sea dining experience aboard the majestic Royal Albatross brings together panoramic sunset views and extraordinary cuisine by two of Singapore's most distinguished chefs.

This season features Chef Teruya Noriyoshi, Executive Japanese Chef of Keyaki at Pan Pacific Singapore, and Chef Simon Bell, Head Chef of Origin Grill at Shangri-La Singapore. Each chef will headline a dedicated sailing, presenting a specially curated five-course menu that showcases their unique culinary style and expertise.

Chef Teruya Noriyoshi brings a wealth of experience in kaiseki and traditional Japanese cuisine. At Keyaki, he is known for crafting elegant menus that reflect the harmony and seasonality central to Japanese culinary traditions. His dishes onboard promise a refined and immersive journey through authentic Japanese flavors, elevated by masterful presentation.

Chef Simon Bell is known for his bold, flame-forward approach at Origin Grill. With a passion for wood-fired cooking and a focus on premium ingredients, his menus celebrate slow-roasted meats, house-aged butter, and layers of smoky richness. His onboard creations offer a warm, expressive culinary experience inspired by modern Australian sensibilities.

Our guests have consistently been inspired by the creativity and storytelling behind each Gastronomic Sail, says Peter Pela, Owner and CEO of Royal Albatross. For Season 3, we are excited to offer deeper explorations into Asian and Australian culinary philosophies, all set against the dramatic backdrop of Singapore's city skyline at dusk.

Season 3 will feature two exclusive chef collaborations across four sailing dates. Each experience is priced at \$250++ per guest and includes the rare opportunity to meet the chefs behind the menus.

With limited availability, early booking is strongly recommended to secure a place on this unforgettable evening at sea.

Sailing Dates

ORIGIN GRILL, SHANGRI-LA SINGAPORE
Head Chef Simon Bell

Premier Sail (Meet & Greet)
25 Jun 2025: @ \$250++
Finale (Meet & Greet)
3 Jul 2025 @ \$250++

KEYAKI, PAN PACIFIC SINGAPORE
Executive Japanese Chef Teruya Noriyoshi

Premier Sail (Meet & Greet)
16 Jul 2025: @ \$250++
Finale (Meet & Greet)
24 Jul 2025 @ \$250++

For more Information

For more information please visit the Tall Ship Singapore Gastronomic Sail page at
<https://www.tallship.com.sg/gastronomic-sunset-sail-3/>

Boiler Plates

Royal Albatross

Tall Ship Adventures Pte Ltd is a multi-award-winning 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 is Singapore's premier dine and sail experience where guests can enjoy dining under sail with an amazing romantic ambiance, with breathtaking views of the canopy of 22-sails and majestic 4-Tall Ship Masts, paired against the backdrop of a picturesque skyline, complete with 360-degree panoramic views along the Sentosa coastline.

Keyaki

Keyaki at Pan Pacific Singapore is a premier Japanese restaurant known for its authentic kaiseki and traditional cuisine. Led by Executive Japanese Chef Teruya Noriyoshi, it offers refined dining in a tranquil rooftop garden setting, delivering a true taste of Japan with every dish.

With its commitment to authenticity, seasonality, and refined presentation, Keyaki continues to be a distinguished destination for Japanese fine dining in Singapore.

Pan Pacific Singapore

Discover an unparalleled welcome at Pan Pacific Singapore, an iconic hotel located in the Marina Bay area and one of the city's most sought-after destinations for both business and leisure travellers. Indulge in a remarkable culinary journey with signature cocktails at PLUME, the hotel's destination cocktail bar, and savour international and Asian cuisines at Edge. Experience authentic Cantonese dishes at Hai Tien Lo and delight in Japanese cuisine at Keyaki.

For relaxation, the award-winning spa, St. Gregory offers a blissful sanctuary, and the outdoor swimming pool provides a serene oasis.

Origin Grill

Origin Grill is focused on the provenance of its ingredients, sourcing high-quality produce from environmentally responsible, artisan farmers both near and far. Our relationship with our farmers enables Shangri-La Singapore to ethically source food from people who are passionate about their craft. For diners, that means every land, sea, and field ingredient is at its prime, with natural flavours shining through.

Shangri-La Singapore

Shangri-La, Singapore is an urban oasis set amid 15 acres of landscaped gardens, and mere minutes away from bustling Orchard Road. The flagship property of the Shangri-La group, this is where its legendary Asian hospitality took root in 1971. Hotel guests can choose to reside in the Tower, Garden or Valley Wing. Long-stay options of serviced apartments and residences are available too. An extensive range of 10 restaurants and bars are found within the property, serving cuisines such as Cantonese, Modern-European and Italian. With 5,500 square metres of function space available, it is an ideal venue for conferences and celebrations alike. The hotel is welcoming to families, boasting an interactive play area and themed rooms and suites to entertain the young ones.

Image /Video Library

https://drive.google.com/drive/folders/1yR8DUizQ_zctnQyaaotCIQkCjIzWm5Ca?usp=sharing

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