

FOR IMMEDIATE RELEASE

Experience Culinary Excellence at Sea with the Gastronomic Sunset Sail

Singapore, November 11, 2024 - Tall Ship Singapore proudly announces the return of its exclusive Gastronomic Sunset Sail, a one-of-a-kind dining experience set against the captivating skyline of Singapore. This limited-time event will feature two of Singapore's esteemed chefs, showcasing their culinary artistry on two remarkable voyages, supported by Singapore Tourism Board (STB).

This season, guests are invited to embark on a journey of flavors led by Chef Partner Seow Tzi Qin from Jiak Kim House, and Executive Chinese Chef Ricky Leung from Hai Tien Lo, Pan Pacific Singapore. Each chef brings a unique menu reflecting their culinary philosophy and heritage, creating an unforgettable fine dining experience.

Chef Seow Tzi Qin brings his signature modern Asian approach to the Royal Albatross, where each dish reflects a blend of familial values, cultural traditions, and innovative culinary techniques. Known for celebrating creativity and heritage through vibrant, inventive flavours, Chef Seow Tzi Qin continues to redefine Asian cuisine as Culinary Director at The Brewerkz Group. With every bite, guests are invited to experience a journey that honours both tradition and bold innovation.

Born and raised in the culinary heartland of Hong Kong, Chef Ricky Leung boasts over 35 years of mastery in fine Cantonese cuisine. His celebrated career has allowed him to leave his mark in culinary capitals around the world, including San Francisco, Shanghai and Singapore. His culinary philosophy is built upon blending tradition with innovation, creating visually stunning and exquisitely flavoured masterpieces.

“Our guests were thoroughly impressed with the creative direction that the chefs had brought to the table during our first Gastronomic sail and we were inspired to showcase more Asian creative dishes onboard in our second season.” Explained Mr. Peter Pela, Owner & CEO of Royal Albatross.

The Gastronomic Sunset Sail will offer two exclusive voyages on four sailing dates. Engage with the chefs and enjoy a specially crafted 5-course menu, priced at \$250++. This extraordinary sailing event promises not only a feast for the senses but also an immersive experience that tells stories through flavors. Aboard the Royal Albatross, guests will enjoy a stunning setting, perfect for this unique gastronomic adventure.

Booking early is highly recommended as spaces are limited.

Sailing Dates

JIAK KIM HOUSE
Chef Partner Seow Tzi Qin

Premier Sail (Meet & Greet)
10 Dec 2024: @ \$250
Finale (Meet & Greet)
17 Dec 2024 @ \$250

HAI TIEN LO, PAN PACIFIC SINGAPORE
Executive Chinese Chef Ricky Leung

Premier Sail (Meet & Greet)
02 Dec 2024 @ \$250
Finale – 16 Dec 2024 @ \$250

For more Information

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

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 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.

Hai Tien Lo

Situated on the fourth level of Pan Pacific Singapore, the award-winning Hai Tien Lo presents traditional Cantonese dining with a modern twist. The restaurant offers a wide variety of classic dishes made from time-honoured recipes, along with a thoughtfully curated menu created by our Executive Chinese Chef Ricky Leung and his Culinary Team.

From exquisite classic specialities and roasts to innovative and delectable dim sum, guests embark on a gastronomic journey through the finest flavours of the orient.

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.

Jiak Kim House

Jiak Kim House is a modern Asian dining destination located in a carefully restored 1920s heritage warehouse along the iconic Singapore River. Led by Chef-Partner Seow Tzi Qin, Jiak Kim House celebrates Singapore's diverse heritage by blending East and West in a menu crafted to honour tradition with a modern twist, highlighting vibrant Southeast Asian flavours. Rooted in a commitment to quality and innovation, Jiak Kim House invites diners to embark on a gastronomic journey that celebrates Singapore's past and present.

Jiak Kim House is part of The Brewerkz Group, a lifestyle food and beverage group that includes Brewerkz, Crystal Wines, Jiak Kim House, Café Iguana, Shunjuu, Koji, Uya, NEWGrain+, Fine Brands, and Big Easy Distribution.

Image / Video Library

https://drive.google.com/drive/folders/1eG6iyhH4YMxW_XNcDzmJz-9wJOb6f6zD?usp=share_link

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