



**EIGHTH WONDER**

**MEDIA RELEASE  
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**ALAIN DUCASSE TO CREATE FLAGSHIP HOTEL, SIGNATURE FINE DINING EXPERIENCE AND DRIVE ALL CULINARY ARTS AT EIGHTH WONDER'S PROPOSED SENTOSA INTEGRATED RESORT (IR)**

[SINGAPORE, Oct 18, 2006] - Las Vegas-based Eighth Wonder, a privately held company that conceives, designs and develops entertainment and leisure resorts, retail complexes and casinos, is thrilled to announce that 14 Michelin-starred chef extraordinaire Mr. Alain Ducasse will be establishing his first flagship luxury hotel in Asia at the Eighth Wonder IR and will open a signature fine dining restaurant as well as drive all food and beverage operations of the Sentosa IR, should Eighth Wonder be awarded the bid.

In addition, exclusive and family-oriented dining options - all managed by world-renowned chef Alain Ducasse - will satisfy the resort visitors' culinary needs and expectations. Dining options will run the gastronomic gamut, from health menus to succulent seafood options, and dynamic family fare, complemented by the best service one can expect.

Alain Ducasse is one of the world's most decorated chefs. Known not only for his incomparable French cuisine, he has created innovative dining concepts reflecting international influences, and consequently has earned a reputation for phenomenal cuisine - all the while garnering international acclaim as one of the world's top chefs. In 2003, the American Academy of Hospitality Sciences awarded him: "Finest Chef in the World". Last year, Alain Ducasse became the first chef in the world to win three Michelin stars for three restaurants; he earned a staggering total of 14 Michelin stars spread across eight restaurants in three countries.

Through Groupe Alain Ducasse (GAD), Alain Ducasse has also established an international portfolio of top restaurants, exquisite hotels, publishing, and culinary education initiatives.

- **Signature & Branded Restaurants.**

Alain Ducasse runs, owns, or consults for 22 restaurants, and five hotels with restaurants. These include the three Michelin-starred signature restaurants "*Le Louis XV-Alain Ducasse*" in Monaco, "*Alain Ducasse au Plaza Athénée*" in Paris, and "*Alain Ducasse at the Essex House*" in New York, and other world-class establishments, such as "*Beige*" and "*Benoit*" in Tokyo or "*Spoon*" in Hong Kong. Alain Ducasse does not only supervise the recipes, he also integrates the atmosphere, interior design, tableware and kitchen organisation for each restaurant in order to deliver the signature Ducasse dining experience.

- **Hospitality Operations.**

GAD's hospitality division operates the Châteaux & Hôtels de France Network, which includes 538 intimate hotels and also the five Alain Ducasse's country inns in Provence (*La Bastide de Moustiers*, *L'Hostellerie de l'Abbaye de La Celle* and *Le Domaine des Andéols*), in the Basque Country (*L'Hôtel Ostapé*) and in Tuscany (*L'Andana*, *Tenuta la Badiola*)

- **Knowledge Dissemination.**

At "*le Centre de Formation d'Alain Ducasse*" (Training Centre for Professionals), the next generation of the best and brightest chefs undergo training. Since its opening in 1999, more than 1,200 professionals have attended more than 30 different culinary themes. There is also a cooking school for amateurs at "*L'Ecole de Cuisine d'Alain Ducasse*" also based in Paris. Alain Ducasse's culinary insights are also shared with the rest of the world through publications printed by GAD's publishing house "*Les Editions d'Alain Ducasse*" and the GAD Culinary Consulting arm.

## **ALAIN DUCASSE AT EIGHTH WONDER'S SENTOSA INTEGRATED RESORT**

### **Ducasse at Orchid Island**

Alain Ducasse said: "I have been interested in Singapore as a possible location for a GAD restaurant for quite some time. When Mark Advent shared with me Eighth Wonder's plans for Sentosa, he also told me that Singapore truly deserves a Ducasse restaurant that will complement its growing international reputation for fine dining.

"I am pleased to be part of the Eighth Wonder Sentosa IR project and share what I believe to be truly great French cuisine with Singaporeans - who have such a great love for their food and culture - and visitors to the resort from all over the world.

"I have named this special restaurant *Ducasse at Orchid Island*."

Only 50 guests at a time will get to experience this unique Ducasse dining opportunity, on a magical island-within-an-island setting.

Said Eighth Wonder chairman Mr. Mark Advent: "*Ducasse at Orchid Island* will be a floating crystal structure that sits on the edge of a private floral island that is only accessible by private boat, specially designed by Peter Stevens Design. The dining room is nestled within the crystal, which emanates with soft inviting ambient lighting. *Ducasse at Orchid Island* will be a stunning "must-see" restaurant and setting unlike anything else in the world."

The French haute-cuisine restaurant to be built on Sentosa, should Eighth Wonder win the bid, will be only the fourth GAD restaurant in Asia after "*Beige*" and "*Benoit*" in Tokyo, and "*Spoon*" in Hong Kong.

#### **Alain Ducasse to oversee all F&B operations on Eighth Wonder's Sentosa IR**

In addition to creating a unique fine dining restaurant for Sentosa, Alain Ducasse will oversee all of the Eighth Wonder Integrated Resort's food and beverage operations, should Eighth Wonder be awarded the bid.

Said Alain Ducasse: "I am honoured to have the opportunity to simultaneously direct and oversee all of the resort's food and beverage operations, from catering to concessions. As Mark (Advent) and I share Singaporeans' great love for their food and culture, we believe that the Eighth Wonder Sentosa IR project will come to represent and embody the very best in global cuisine. This, in the end, will resonate with the wonderful Singaporean people, and promote and signal their unique affection for and dedication to the creation of an innovative cuisine template around the world."

#### **Hotel Alain Ducasse**

In addition to creating, operating and overseeing all restaurants and food and beverage operations at Eighth Wonder's integrated resort, GAD will also build an exquisite hotel that will feature recreational cooking classes for all guests to enjoy. Hotel Alain Ducasse, in particular, will offer the highly intimate level of hospitality that is found at other GAD country inns in Europe. All food, beverage and catering will be operated and managed by Alain Ducasse and his team at GAD.

Envisioned by Alain Ducasse, this five-star hotel will serve as the lodging extension of the impeccably balanced, rarified, refined, and legendary, Ducasse culinary brand. The hotel, which will have more than 100 rooms, will be designed with its guests' holistic well-being serving as its inspirational and aspirational impulse and muse. Alain Ducasse and his design partner, Patrick Jouin will create an oasis that will intelligently leverage upon, and celebrate its local tropically-rich surroundings, accentuating the emotional resonance that any stay at the Hotel Alain Ducasse will necessarily encompass. In addition to the impressive décor and design that will define the establishment, Alain Ducasse will present several culinary-centric selections, located within the hotel and situated throughout the Resort, for their guests and other resort visitors.

One of these culinary-centric selections is the Alain Ducasse Cooking School for amateurs. Hotel Guests will be able to learn the finer points of haute cuisine.

#### **Alain Ducasse Culinary school for professionals**

The Alain Ducasse Culinary School for professionals will be a culinary school of international scale and aspirations. As a fully accredited school, it will set the standard for culinary schools the world over.

It will combine the best of the culinary arts, excellence and the art of living and create a singularly unique, spectacular and multicultural curriculum. Students at the school will be trained by highly qualified instructors - all recognised for their unique skills by their professional peers - and learn the culinary arts using the most advanced equipment available.

At the end of their stay at the school, all trainees (five per cent of whom will be awarded full scholarships) will be awarded a highly coveted diploma certification, which will be recognised everywhere in the world for its esteemed Alain Ducasse-inspired professionalism and provenance.

Said Alain Ducasse: "I want to train people in Singapore to be among the best chefs in the world."

*Detailed plans on the restaurant, hotel, and culinary school to be operated and managed by GAD will be unveiled later, should Eighth Wonder win the bid for the Sentosa IR.*

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#### **About Groupe Alain Ducasse**

The Groupe Alain Ducasse devotes itself with passion to the culinary pleasures and arts of hospitality in order to answer to the needs of its varied, mobile and international customers. The Group keeps on developing new ideas and ensuring their circulation. This constant search for excellence relies on the particular talents of the men and women of the Group, on the utmost quality of its products and on a complete knowledge of modern technologies. At the head of his Group, Alain Ducasse is at once a chef-creator, and a strict entrepreneur. As creator, he insists on offering a cuisine that is just right; as entrepreneur, he implements a modern economic model, a transfer of his knowledge and a relevant vision of the food service and hospitality industry. Alain Ducasse's experience in presenting exquisitely conceived hotel concepts is also rich and deep, and includes the following:

- *Ostape, Une Auberge en Navarre* (Basque Country):  
On the spectacular estate of Ostapé, 22 spacious suites are located in five typical Basque-style villas, including a 17th-century manor house. Ostapé is a delight for a gourmand's palate highlighting the regional flavors and accents of the traditional cuisine of Navarre.
- *L'Andana, Tenuta La Badiola* (Tuscany, Italy):  
Formerly the Duke of Tuscany's hunting lodge, L'Andana is a refined inn with 33 rooms. The restaurant La Trattoria Toscana faithfully perpetuates the culinary tradition of the Maremma Region.
- *L'Hostellerie de l'Abbaye de la Celle* (Provence, France):  
Boasting ten large bedrooms, this 18th century mansion is bathed in Provencal surroundings and offers refined cuisine. The Hostellerie de l'Abbaye de La Celle bewitches visitors with its natural charm, enhanced by a thousand hues and aromas.
- *La Bastide de Mousiers* (Provence, France):  
Formerly the property of a master-potter, la Bastide de Mousiers is a Country Inn with twelve bedrooms, each evoking the very essence of Provence. The restaurant, awarded one star by the red Michelin Guide in 2002, is imbued with the flavors of Provence and the Mediterranean.
- *Le Domaine des Andéols* (Provence, France)  
In the heart of Luberon, close to Gordes, le Domaine des Andéols is an authentic Provencal hamlet perched on a rise surrounded by lakes, orchards, woods and gardens. It is composed of nine

Houses-Suites, all different, each possessing a veritable collection of memories and rare objects.

For more information on Groupe Alain Ducasse, go to [www.alain-ducasse.com](http://www.alain-ducasse.com)

#### **About Peter Stevens Design**

Peter Stevens is one of the UK's best-known and most sought-after international transportation and product designers. He has won numerous honours for his work which includes creating road and race cars for McLaren, Lamborghini, BMW, Lotus, Prodrive, TWR, among others.

His designs win races and rallies. Some of his designs are specialist, bespoke vehicles, others are created for mass production, and sell in their thousands. Before the demise of MG Rover in 2005, Peter's MG TF was the best-selling sports car in the UK. It was voted 'the world's most beautiful cabriolet' in 2003.

Peter's cars are in automotive collections across the world, and have been shown at the Museum of Fine Arts, Boston as well as London's Design Museum. He has been Visiting Professor of Vehicle Design at the Royal College of Art and twice nominated as the UK's Prince Philip Designer of the Year.

For more information on Peter Stevens Design, go to <http://www.peterstevensdesign.co.uk/>

#### **About Eighth Wonder**

Headquartered in Las Vegas, Eighth Wonder is a private, closely held company that conceives, designs and develops entertainment and leisure resorts, retail complexes and casinos around the world. Eighth Wonder is led by industry pioneer Mark Advent. His unique city design of New York New York Hotel & Casino inspired billions of dollars in city-themed developments along Las Vegas Boulevard.

#### **About the Sentosa Integrated Resort**

The Sentosa Integrated Resort is envisaged to be a large-scale iconic development and a "must-visit" attraction for visitors. It will be a world-class tropical resort that offers the whole family a fun and memorable leisure experience. It will broaden Singapore's tourism and entertainment options, complement existing tourist attractions as well as catalyse new tourism investments.

The Sentosa IR will occupy a 49-hectare site, and yield up to 343,000 sqm in gross floor area. Leveraging on its location in the resort setting of Sentosa, the IR could have an enthralling mix of island resort recreational and entertainment facilities. Other amenities and facilities within the IR could include resort hotels, spas, dining and retail outlets, corporate meeting facilities, incentive travel venues as well as a casino.

For more information, go to <http://app.stb.com.sg/asp/index.asp>