MEDIA FACTSHEET

Atlantis Sentosa Partnerships

FOOD AND BEVERAGE

Joel Robuchon
www.robuchon.com

The legendary Joel Robuchon is the winner of the prized “Meilleur Ouvrier de France” award and is known as the “chef of the century”. He was the first—and youngest—chef to win three consecutive Michelin stars at the age of 38. A purist who uses only the highest-quality ingredients, Robuchon has a deceptively simple approach: respect the original flavour.

Renowned for his obsession for detail, Robuchon's intense technical precision saw him limiting the number of diners in his elite *Joel Robuchon* restaurant in Paris to a mere 40. With an average three-month waiting list for a table, his restaurant was hailed by the International Herald Tribune as the Best Restaurant in the World.

Gordon Ramsay
www.gordonramsay.com

At age 19, Gordon Ramsay entered the world of cookery, launching an enormously successful career and business. In 1993, Gordon became the head chef of the newly opened Aubergine restaurant in 1993 where he won many accolades including two Michelin stars within three years of opening. In 1998 at the age of 31, Gordon set up his first wholly owned restaurant, Gordon Ramsay in Chelsea which gained its third Michelin star in the Michelin Red Guide Great Britain & Ireland in January 2001. The restaurant was also voted the Top Restaurant in the U.K. and was also named as the best Fine Dining Restaurant in the 2001 Harden's Guide. These ratings continued in 2002, 2003, 2004 and 2005.

Gordon won The Chef of the Year Award at the Cateys in June 2000 and he subsequently opened Gordon Ramsay at Claridge's in 2001 which gained a Michelin star in 2003. In 2005, Gordon opened his first restaurant in Japan at The Conrad Tokyo, the city's newest luxury hotel with Andrew Cook leading the kitchen brigade. The year was rounded off with Gordon's award of an OBE (Order of the British Empire) in the New Year's Honours list.

Santi Santamaria
www.canfabes.com

Santi Santamaría of Can Fabes restaurant in Sant Celoni, Spain, is the first Catalan chef to have his restaurant awarded Michelin three stars, an extraordinary achievement in the gastronomy world. The 2000 Michelin Guide to Spain and Portugal considers El Racó de Can Fabes the best restaurant in Spain, renewing its three stars and qualifying it with four red forks.

Deeply inspired by his Catalan heritage and traditions, Santamaría carefully transforms the diverse range of ingredients from its purest form into simple yet magnificent expressions flavours. He is completely self-taught and has never worked in any other restaurant in his life. He honed and refined his technical skills by learning from the people who worked with him and taking extensive gastronomic trips throughout Europe.

In 1991 his restaurant was admitted as a member to Relais & Châteaux as a Relais Gourmand, of which he is currently the Vice-President of the Spanish delegation. In 1993 he joined the exclusive club of Traditions & Qualité, Les Grandes Tables du Monde, of which he is now the representative for Spain. He has published several chef books that have won numerous awards. His 2001 book, El món culinari de Santi Santamaria. El gust de la diversitat, is recognised as the best chef book published in Catalan.

Neil Perry
www.rockpool.com

Neil Perry is one of Australia's leading and most influential chefs. He has managed several quality restaurants in Sydney and today concentrates on his flagship brand, Rockpool restaurant in Sydney, and Rockpool Consulting, with Rockpool Bar and Grill in Melbourne's Crown Casino complex due to open mid October, 2006.

Neil is also author of three recipe books; *'Rockpool,' 'Simply Asian'* and just recently *'The Food I Love;'* four classical/recipe CD's; creator of a range of Neil Perry Fresh food products in conjunction with Woolworth's Supermarkets; and a television presenter on The LifeStyle Channel with whom he has produced several series around the region under the banners of Food Source, Fresh & Fast and most recently Rockpool Sessions.

Over the last 17 years, Rockpool has consistently been highly recommended by food critics throughout Australia and the world. Most recently, Rockpool won Australian Gourmet Traveller's Restaurant of the Year 2004 award.

Nobu Matsuhisa
www.nobumatsuhisa.com

Nobuyuki Matsuhisa—known to the world simply as "Nobu"—is the acclaimed and highly influential chef proprietor of Nobu, Matsuhisa and Ubon restaurants all over the globe, from Beverly Hills to New York City, London to Tokyo, Aspen to Milan, Las Vegas to Miami Beach.

Some of Nobu's personal honours from the culinary community are America's 10 Best New Chefs by Food and Wine Magazine (1989), Southern California's Rising Stars by Los Angeles Times Magazine (1998), induction into Who's Who of Food and Beverage in America by the James Beard Foundation (2002), and nomination for Outstanding Chef by the James Beard Foundation (1997, 1999, 2000, 2001, 2002, 2003, 2004, 2005).

Notable citations bestowed upon Nobu's restaurants include Matsuhisa chosen as one of the Top Ten Restaurant Destinations in the world by the New York Times (1993), Nobu awarded Best New Restaurant by the James Beard Foundation (1995), Nobu awarded Three Stars by Ruth Reichl of the New York Times (1995), Nobu London awarded One Michelin Star (1997), and Next Door Nobu awarded Three Stars by Ruth Reichl of the New York Times (1998).

Lang Yi Fang

Few people in Shanghai are unaware of the Lu Bo Lang restaurant in the Yuyuan Garden area. The eatery, a Ming-style pavilion, has received more than 40 heads of state including Queen Elizabeth II and U.S. President Bill Clinton. Lang Yi Fang was the private room where all the heads of state dined. Zhou Jinhua was the chef who prepared the Shanghai-style dim sum. He has won almost all the top national titles in China's culinary industry, including being named "China's Culinary Master".

The Lang Yi Fang restaurant, named after this famous private room, is Chef Zhou Jinhua's latest masterpiece located inside the Super Brand Mall, Asia's largest shopping mall located in Pudong's Lujiazui area. With one of the most spectacular views of Shanghai, the Huangpu River and the Bund promenade, Lang Yi Fang serves all the favourites of the Lu Bo Lang while adding new features.

More than 10 of its dishes have been declared "Chinese Famous Cuisine" and "Shanghai Famous Delicacies". Lang Yi Fang has also won gold medals at several international Chinese cuisine competitions, and won a special gold medal at the 4th World Championships of Chinese Cuisine held in Malaysia in 2002 for its shark's fin.

Sanjeev Kapoor
www.sanjeevkapoor.com

Sanjeev Kapoor is the most celebrated face of Indian cuisine today. Chef Extraordinaire, TV show host, author of best selling cookbooks, restaurant consultant and winner of several culinary awards, he is living his dream of making Indian cuisine the number one cuisine in the world.

Khana Khazana, the cookery show on television he has hosted for past 13 years has won 'Best Cookery Show' award by Indian Television Academy (ITA) and Indian Telly awards year after year. As a restaurant consultant he has granted his franchise to Sanjeev Kapoor's Khazana at Al Nasr Leisureland in Dubai, UAE, Grain of Salt, Kolkata, and "The Yellow Chilli" chain of restaurants in Ludhiana, Jalandhar, Amritsar, Delhi, Noida, Panchkula, Faridabad, Guwahati and Saibabad. Sanjeev Kapoor's Khazana, a wide range of finger licking Pickles, Blended Masalas, Sprinklers and 123 Ready To Cook Mixes have already created millions of admirers nationwide. He was recently conferred the 'Award for Brand Excellence' at the fifth Indira Awards.

Pierre Hermé
www.pierreherme.com

Heir to four generations of bakery and pastry-making tradition, Pierre Hermé began his career at the age of 14 as an apprentice to Gaston Lenôtre. At 20, he became a pastry chef. His creativity, technical mastery and interest in sharing his expertise have earned him the respect and esteem of the entire profession. At the end of 1996, he left Fauchon to create Pierre Hermé Paris® with his business partner Charles Znaty that opened in Tokyo in 1998. He also opened a pastry shop in Paris in 2001 which was an instant success.

Famous in France, Japan and the United States, the man that Vogue called "the Picasso of Pastry" revolutionised pastry-making with regard to taste and modernity. At Pierre Hermé Paris, the pastry decors are discreet, the techniques constantly revised. Daily, enthusiastic gourmets have rediscovered his creations and connoisseurs from the world over flock to this temple of sweet delights.

Early 2005, Tokyo saw the inauguration of the latest concepts of Pierre Hermé Paris: a Luxury Convenience Store and Chocolat Bar located in the Omotesando district, where all major imported brands and great fashion houses present in Japan have a shop. Finally, a Pierre Hermé Paris shop-in-shop within Department Store Isetan Shinjuku, is opening this December 2006.

Alan Yau

Credited by Gourmet Magazine with personally altering the edible landscape of London, Alan Yau is indeed a culinary genius. As the creator of Wagamama, Yau is responsible for formulating the most dynamic dining concept of the 1990s. These days, he is best known as the owner of the ineffably-stylish Hakkasan, which is officially the best Chinese restaurant in the UK and one of the only Chinese restaurants in Europe to boast a starred rating in the Michelin Guide.

Yau's reputation as one of the country's most influential restaurateurs was recognized with an award at the Carlton London Restaurant Awards in 2001 and then again more recently at the Catey's 2005. Alan Yau was awarded the OBE in 2006 for his contributions to the British restaurant industry.

ENTERTAINMENT

Media Asia Entertainment Group Ltd.
The only international media company listed in Singapore, Media Asia Entertainment Group Ltd is one of Asia's largest film studios, producing 8 to 10 films annually and over 50 films, total, since 1994, distributed to more than 52 major international markets through relationships with five leading regional pay television groups and 50 film distributors, as well as controlling a library of 269 Chinese language films. The studio also has a strategic 70/30 joint venture with China Film Group (CFG), the PRC's most important film company.

Among the studio's own current slate of films released this year was "The Banquet," starring the award-winning Zhang Zhiyi and directed by Feng Xiao-Gang, representing one of the largest production budget films ever in Asia. Over the past 10 years, Media Asia Entertainment Group films have won 111 prizes in international competition, and have been nominated 269 times, including at such events as Cannes, the Berlin Film Festival, the Tokyo International Film Festival, the Venice Biennale, the Hong Kong Film Awards and the Taipei Golden Horse Film Festival.

Among the studio's most celebrated titles are Initial D (Hong Kong's No. 1 film in 2005); A World Without Thieves (2004); and the all-time Asia-wide box office success, Infernal Affairs Trilogy (2002-2003) which won more than 32 awards, as well as, most recently, 2006's Berlin Silver Bear winner, Isabella. A US remake of Infernal Affairs, to be called The Departed, is currently scheduled for a Fall 2006 release by Warner Brothers, directed by Martin Scorcese with all-star US cast, including Leonardo DiCaprio, Matt Damon, Jack Nicholson, Mark Wahlberg, Alec Baldwin and Martin Sheen.

MTV Asia
www.mtvasia.com

MTV is the world's largest television network and the leading multimedia brand for youth. It is also the No. 1 international channel for reaching young adults aged 15-24 and consumers aged 15-34 in Asia (Young Asians 2005 and PAX Q106), viewed by more young adults than any other music channel.

In 2006, MTV was named 'World's Biggest Pure Media Brand' for the seventh consecutive year, ranking in the top 50 of The World's Most Valuable Brands overall (research by Interbrand in cooperation with Business Week).

FAMILY

Johnson & Johnson
www.jnj.com

Johnson & Johnson Consumer Products Company, a division of Johnson & Johnson Consumer Companies, Inc., develops and markets baby care, wound care and skin care products that address the needs of the consumer and health care professionals and incorporate the latest innovations. The portfolio includes heritage brands JOHNSON'S® Baby and BAND-AID® Brand Adhesive Bandages as well as leading skin care brands such as AVEENO® and CLEAN & CLEAR®.

WATER ATTRACTION / AQUARIUM CONSULTANTS

Dr. Bruce Carlson (Georgia Aquarium)

Bruce Carlson was appointed Director of the Waikiki Aquarium in 1990. In 1992, he began work on a US$3 million renovation of the old Aquarium. The Waikiki Aquarium is now considered one of the finest "small" aquariums in the world. It is also the third oldest aquarium in the nation and celebrated its 100th anniversary on March 19, 2004. Under his Direction, the Aquarium operated on a budget of about US$2.5 million annually and employed 38 full time staff assisted by more than 200 trained volunteers from the community.

In 2002, after 26 years working at the Waikiki Aquarium, Bruce joined the Georgia Aquarium project in Atlanta where he now serves as the Vice President for Life Sciences. He is responsible for all of the new exhibits and research programs for this $200 million facility which opened in 2005.

J. Charles Delbeek (Waikiki Aquarium)

J. Charles Delbeek has been with the Waikiki Aquarium in Hawaii since 1995. He has been caring for marine organisms in closed systems for over 30 years and he currently maintains six exhibits at the Waikiki Aquarium ranging from a 12-gallon live coral exhibit to a 5500-gallon indoor south Pacific live coral and fish exhibit.

His professional interests include the ecology and captive husbandry of marine fishes, corals, aquatic plants and cephalopods. Charles' latest projects included the construction of 5500 and 1200-gallon living reef displays opened in June of 2002 at the Waikiki Aquarium, a 4000-gallon coral farm completed in the summer of 2004, and an outdoor giant clam display completed in March of 2005.

Charles has lectured at over 45 aquarium-related conferences and meetings, and published over 65 articles in the popular aquarium literature in the last 20 years. In addition to his lecturing and writing, Charles has provided consulting services to the Georgia Aquarium, Kerzner International, the California Academy of Sciences, the Long Beach Aquarium, the Horniman Museum, Lazenby Design Associates, Tenji Inc., Ewah Women's University, Pacific Ecological Systems and Wayne's Ocean World.

Association for Marine Exploration (A-ME)
www.marineexploration.org

The Association for Marine Exploration (A-ME) conducts and facilitates innovative scientific exploration of undersea environments. Through the novel application of advanced diving equipment and techniques, they provide unprecedented opportunities for research and discovery in ways not possible by conventional means. The overriding goal of the organisation is to foster increased knowledge about the ocean and its inhabitants, enabling better understanding and more effective preservation of a wide range of marine habitats. The organisation serves the scientific and diving community as a vehicle to obtain previously inaccessible data that enables new insights and discoveries about the underwater world.

A-ME is a non-profit organization in the state of Hawaii, and operates exclusively for charitable, scientific, and/or educational purposes. A-ME Directors and Advisors have extensive experience conducting and participating in scientific projects and expeditions to remote localities throughout the Indo-Pacific and tropical Eastern Pacific Ocean. Many of these expeditions have involved advanced diving technology to explore reef habitat at depths of 200-500 feet (60-150 meters), resulting in the discovery of dozens of new species. Results from these expeditions can be found among the extensive list of publications authored by Board Members. A-ME continues to serve the research and diving community with updated information.

Dr Richard Pyle

Dr. Richard Pyle has worked in the fish collection of the Bernice P. Bishop Museum in Honolulu since 1986, where he is currently Database Coordinator for Natural Sciences, developing and managing database systems for the Museum's natural history data in conjunction with the Pacific Basin Information Node (PBIN) of the U.S. National Biological Information Infrastructure (NBII). He received his doctorate in fish systematics from the University of Hawaii in 2003.

Dr. Pyle was among the pioneers of modern Technical Diving in the late 1980's. In 1994 he began as a test-diver for the prototype Cis-Lunar MK-4 closed-circuit re-breather, and has travelled the Pacific in search of new species of fishes on deep coral reefs—which he and his colleagues are discovering at a rate of eleven new species per hour of bottom time.

Dr. Pyle has authored over a hundred scientific, technical, and popular articles and has been featured in dozens of documentary films (including the IMAX film, "Coral-Reef Adventure"). He was a founding member and is currently on the Board of Directors for the Association for Marine Exploration—a non-profit organization dedicated to conducting innovative scientific exploration using advanced diving equipment and techniques. In 2004, he was selected by *Esquire* magazine for the "Best and Brightest" issue, and was also the recipient of the "GEnius Award" from General Electric to help support his research; and in 2005 he received the prestigious NOGI Award for the Science category.

Tenji, Inc.
www.tenji.com

Tenji, Inc. brings over 35 combined years of professional, successful, public aquarium exhibit design development, installation and operational experience to every team it joins. Its roots are in the husbandry aspects of aquatic displays. Services include concept and design development; innovative aquarium design with emphasis on jellies and children's exhibits; species selection based on aesthetics, message-relevance, suitability and compatibility; species/specimen sources; life support and functional service space and animal holding design; coordination of design, engineering, fabrication and installation of aquariums and life support packages; lighting effects; water motion effects; audience-specific content development and biological writing; husbandry and natural history expertise extending well beyond aquatic environments; and particular attention to aesthetics, sightlines and seamless integration between infrastructure and exhibits.