

FOR IMMEDIATE RELEASE

Eight Chefs Set To Face Off in One Saucy #SGFoodFight

Guests stand a chance to win dining vouchers as eight chefs from IHG® restaurants in Singapore put their best *food* forward



Clockwise from top left: Chef Alvin Leong, [Baba Chews](#) | Chef Philippe Duc, [Ash & Elm](#) | Chef Boey Min Hwa, [Azur](#) | Chef Chua Yew Hock, [Atrium Restaurant](#) | Chef Ivan Lim, [Window on the Park](#) | Chef Kwan Yiu Kan, [Man Fu Yuan](#) | Chef Lee Chew Loon, [Xin Cuisine Chinese Restaurant](#) | Chef Uttam Singh, [Tandoor](#)

To download the hi-res images, please click on the link [here](#).

Singapore – From 18 April to 18 May 2017, eight master chefs will engage in Singapore’s first virtual hotel food fight on Instagram with tantalising dishes that best represent their exemplary culinary skills. Guests can follow #SGFoodFight on Instagram, watch the story unfold and also partake in the fun by visiting the participating restaurants, uploading pictures of their favourite dishes from the menu and including #SGFoodFight in the caption. Each chef will select one post that captures the essence of their dish and winners will receive dining vouchers for the respective restaurants.



*IHG® Rewards Club not applicable to Kimpton® Hotels & Restaurants; to be included at a future date.

Participating Restaurants and Chefs

Restaurant	Chef
<p>Ash & Elm Level 1, InterContinental Singapore Instagram: @interconsin</p> <p>Set within a striking venue that embraces the spontaneity and energy of a brasserie, Ash & Elm is an award-winning vibrant, European dining restaurant featuring three exciting culinary theatres including a charcuterie and cheese room, wood-fired oven and an open charcoal-grill kitchen.</p> <p>Operation Hours: Breakfast – 6am to 10.30am (Daily) Lunch – 12pm to 3pm (Daily) Dinner – 6pm to 10.30pm (Daily)</p> <p>Dining Reservations: Telephone – +65 6825 1008 Email – intercontinental.dining@ihg.com</p>	<p>Philippe Duc Executive Sous Chef Ash & Elm</p>  <p>Armed with more than a decade's worth of culinary experience, French-born Chef Philippe is instrumental to the culinary direction and menu creation for Ash & Elm. Philippe had also worked at a number of reputable establishments prior to joining, including the 3-Michelin star Alain Ducasse, 2-Michelin star Les Ambassadeurs in Hotel de Crillon, Paris, as well as SPOON des Iles at One&Only Le Saint Géran in Mauritius.</p>
<p>Atrium Restaurant Level 4, Holiday Inn Singapore Atrium Instagram: @holidayinnsgatrium</p> <p>Bright, modern, and inviting, Atrium Restaurant is a refreshing all-day dining venue featuring authentic local favourites and a wide selection of international delights, with selected dishes served à la minute from live cooking stations. Signature dishes by Executive Chef Chua Yew Hock - Mussel Otah-Otah, Laksa, Assam Fish, and Chilli Crab are definitely not to be missed.</p> <p>Operation Hours: Breakfast – 6am to 10.30am Lunch – 12pm to 2.30pm (Monday to Friday) High Tea – 12pm to 3.30pm (Saturday, Sunday, and Public Holidays) Dinner – 6.30pm to 10.30pm</p> <p>Dining Reservations: Telephone – +65 6731 7172 Email – atriumrestaurant.sinhi@ihg.com</p>	<p>Chua Yew Hock Executive Chef Atrium Restaurant</p>  <p>Starting his career as an apprentice in 1982, Chef Chua serves up well-loved local dishes prepared with a modern twist at Atrium Restaurant with greatest dedication and enthusiasm. He has gained a wealth of experience in the dynamic food and beverage industry with stints in 5-star establishments such as Grand Hyatt Melbourne, Hyatt Hotel Canberra, as well as renowned hotels in Cambodia, China, Myanmar, New Zealand, Singapore, and the Philippines.</p>

<p>Azur Level 1, Crowne Plaza Changi Airport Instagram: @cpchangiairport</p> <p>Experience the best of both worlds at Azur, the all-day dining restaurant in Crowne Plaza Changi Airport with an extensive range of Asian and Western cuisine to cater to discerning palates with a penchant for variety. The open kitchen provides the backdrop to the contemporary 'cooking theatre' concept, where chefs showcase their skills through the expert preparation and presentation of meals, using the finest and freshest ingredients available.</p> <p>Operation Hours: Breakfast – 6am to 10.30am (Monday to Friday) 6am to 11am (Saturday and Sunday) Lunch – 12pm to 3pm (Monday to Friday) 12.30pm to 3.30pm (Saturday and Sunday) Dinner – 6pm to 10pm (Daily)</p> <p>Dining Reservations: Telephone – +65 6823 5354 Email – azur.cPCA@ihg.com</p>	<p>Boey Min Hwa Chef de Cuisine Azur</p>  <p>Chef de Cuisine Boey Min Hwa considers himself an avid foodie, but it was not until he was exposed to the intricacies and science behind cooking that he truly found his fire and passion as a chef rising within nine years to his current position as Chef de Cuisine at Crowne Plaza Changi Airport with a strong background in Western cuisine. Chef Min Hwa has also supported The Singapore National Culinary Team during the 2016 IKA Culinary Olympics.</p>
<p>Baba Chews Level 1, Hotel Indigo Singapore Katong Instagram: @babachews</p> <p>Housed within the former Joo Chiat Police Station, Baba Chews Bar and Eatery is an all-day dining restaurant in Katong serving modern and traditional cuisines from Straits of Malacca and offers a fresh spin on popular local culinary delights.</p> <p>Operation Hours: 6.30am to 11pm (Sunday to Thursday) 6.30am to 12am (Friday and Saturday)</p> <p>Dining Reservations: Telephone – +65 6723 2025 Email – babachews@ihg.com</p>	<p>Alvin Leong Head Chef Baba Chews</p>  <p>With more than a decade of kitchen and F&B management experience, Chef Alvin Leong has a strong anchor in Southeast Asian cuisines particularly Malaysian, Indonesian, Singaporean and Straits of Malacca flavours. His experience and versatility in the kitchen is greatly reflected in the outlet's menu, which showcases a balance of classic and re-invented dishes that take on the basic philosophy and techniques used in Southeast Asian cooking.</p>

Man Fu Yuan

Level 2, InterContinental Singapore
Instagram: @interconsin

A stalwart in the culinary dining scene since 1995, discover the rich and intricate art of Chinese cooking with Chef Kwan's menu that showcases a multitude of culinary techniques at Man Fu Yuan. Set within an elegant venue which accommodates up to 172 guests, including a suite of private dining rooms, the restaurant is well-suited for all occasions, from intimate business lunches and casual family gatherings to wide-ranging celebratory events.

Operation Hours:

Lunch – 11.45am to 3pm (Monday to Saturday)
11am to 3pm (Sunday and Public Holidays)
Dinner – 6.30pm to 10.30pm (Daily)

Dining Reservations:

Telephone – +65 6825 1008
Email – intercontinental.dining@ihg.com

Kwan Yiu Kan

Chinese Executive Chef
Man Fu Yuan



Originally from Guangdong, Chef Kwan began a distinguished 40-year career at the age of 14 in the capital of Cantonese cuisine, Hong Kong. Holding the realm at Man Fu Yuan, Chef Kwan continues the legacy of serving authentic Cantonese cuisine to guests using high quality fresh ingredients, yet with an innovative approach and presentation.

Tandoor

Basement 1, Holiday Inn Singapore Orchard City Centre
Instagram: @holidayinnsporeorchardcityctr

Established in 1985, Tandoor, the award-winning restaurant takes diners on a journey with authentic North Indian dishes that pay homage to India's rich culinary heritage. Each dish in the gourmet menu is carefully handcrafted by a team of talented chefs using classic recipes and time honoured methods.

Operation Hours:

Lunch – 12pm to 2.30pm
Dinner – 7pm to 10.30pm

Dining Reservations:

Telephone – +65 6733 8333
Email – tandoor.hisinorchard@ihg.com

Uttam Singh

Sous Chef
Tandoor



Hailing from India, Chef Uttam Singh brings with him over 33 years of culinary experience, having worked for several renowned dining establishments such as the Taj Palace in Delhi. Chef Uttam plays a pivotal role in keeping the consistency of the dishes served at Tandoor that have won the hearts and praises of many diners.

Window on the Park

Level 2, Holiday Inn Singapore Orchard City Centre
 Instagram: @holidayinnsporeorchardcityctr

With natural lighting spilling in from the windows, Window on the Park is a charming restaurant offering a sumptuous buffet spread of fresh seafood and appetising Asian and local highlights as well as à la carte menu of International delicacies. It is an ideal dining place for a cosy meal with family, friends and business partners.

Operation Hours:
 Lunch – 12pm – 2.30pm
 Dinner – 6.30pm – 10pm

Dining Reservations:
 Telephone – +65 6733 8333
 Email – wop.hisinorchar@ihg.com

Ivan Lim

Executive Chef
 Window on the Park



With a deep passion for culinary and more than 20 years of experience under his belt, Chef Ivan Lim is a man on a mission to preserve Singapore heritage dishes and maintaining the authenticity and wealth of Asian cuisine. His passion is evident at Window on the Park with his signature dishes such as Singapore Nyonya Laksa and Black Pepper Cray Fish.

Xin Cuisine Chinese Restaurant

Level 4, Holiday Inn Singapore Atrium
 Instagram: @holidayinnsgatrium

Indulge in an unforgettable Cantonese dining experience at Xin Cuisine Chinese Restaurant amidst elegant interiors and impeccable service. From delicate dim sum to signature dishes such as Suckling Pig with Foie Gras, Yam and Japanese Cucumber, and Home-style Roasted Duck with Tea Leaves, each plate is tastefully handcrafted using only the finest premium ingredients.

Operation Hours:
 Lunch – 12pm to 2.30pm (Monday to Friday)
 10.30am to 2.30pm (Saturday, Sunday, and Public Holidays)
 Dinner – 6.30pm to 10.30pm (Monday to Friday)
 6.30pm to 10pm (Saturday, Sunday, and Public Holidays)

Dining Reservations:
 Telephone – +65 6731 7173
 Email – xin.sinhi@ihg.com

Lee Chew Loon

Chef de Cuisine
 Xin Cuisine Chinese Restaurant



Chef Loon's introduction to the world of culinary arts began at the tender age of 8, with humble beginnings working in a seafood restaurant in his hometown, Penang, Malaysia. Fast forward to today, with more than 30 years of culinary experience spanning across Malaysia and Singapore under his belt, Chef Loon is ever passionate in delighting diners through his creative take on authentic Cantonese dishes.

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Notes to Editors:

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