

Press Release



FOR IMMEDIATE RELEASE

Beijing No. 1 presents a majestic culinary experience at Marina Bay Sands

*Northern Chinese restaurant presents authentic Tan
cuisine dating back to the Qing dynasty*

Singapore (1 July 2013) – Joining the myriad of renowned restaurants at Marina Bay Sands is **Beijing No. 1**, a Northern Chinese restaurant that celebrates the history of famous imperial cuisine passed down from the Qing dynasty (17th to 20th century).

Located on Atrium 2 at The Shoppes at Marina Bay Sands, Beijing No. 1 is set within an exclusive dining space with a grand main dining hall and nine opulent private dining rooms which sit a total of 120 diners. The restaurant is conceptualised by veteran Master Chef Liu Guo Zhu (刘国柱) and helmed by Executive Chef Shi Wei Dong (史卫东). Master Chef Liu is also the Executive Chef of Wynn Macau's entire Chinese culinary operations with a special emphasis on overseeing Golden Flower, a two Michelin-starred restaurant in Macau¹.



*New Northern Chinese restaurant Beijing No. 1 presents authentic imperial Tan cuisine (谭家菜) that was founded by Tan Zongjun, an imperial court officer during the Qing dynasty
(Left): Master Chef Liu Guo Zhu; (Right): Executive Chef Shi Wei Dong*

¹ The restaurant was awarded by the 2013 Michelin Guide for Hong Kong and Macau. It is one of only four restaurants in Macau to receive this two-star honour.



(Left): Braised sea cucumber with Shandong leeks; (Right): Sweet & sour cabbage with chili vinaigrette

Signature dishes include braised Jinshan's shark's fin in supreme chicken broth, poached fish with chili oil and Beijing No. 1 supreme happy family with shark's fin, sea cucumber and fish maw.

Authentic imperial cuisine with a story

Tan cuisine was created by and named after Tan Zongjun, an official in the Qing dynasty who was fond of hosting friends and acquaintances for culinary feasts at his residence. He would personally supervise the cooking methods used by the chefs he employed from Beijing.

This home-cooked fare later flourished into gourmet cuisine at the end of the Qing dynasty upon many improvisations and perfecting. To date, Tan cuisine has close to 300 dishes to its name and is especially famous for its seafood dishes and its unique agar in clear soup.

Tan cuisine is prepared mainly by braising, stewing, simmering and steaming, and the uniqueness of the cuisine is assorted seafood cooked in savoury soup stock. It tastes moderately sweet and salty and focuses on fresh ingredients to bring out authentic original flavours.

Master Chef Liu and Executive Chef Shi's illustrious backgrounds

Master Liu is an award winning chef who brings with him more than 40 years of experience in the culinary world. Throughout the course of his esteemed career, he has served dignitaries including Her Royal Highness Queen Elizabeth II, former Chinese Leader Deng Xiao Ping and former U.S. Secretary of State Henry Kissinger.

The distinguished veteran was also the Chief Instructor of the Chinese Cuisine Training Institute (CCTI) Hong Kong from 2003 to 2009, a school that provides courses to rising Chinese chefs.

Executive Chef Shi helmed the award-winning Golden Flower restaurant in Macau before moving to Singapore. He also served in the Chinese Cuisine Training Institute (CCTI) Hong Kong for five years as director. As a chef with over 40 years of experience, he has won many honorary titles in the Chinese culinary world, specializing in Sichuan, Shandong and Guangdong cuisine.



One of the nine opulent private dining rooms in Beijing No.1

Chef Liu said, “Tan cuisine is a beautiful medley of the best in Northern Chinese cuisine. We are very dedicated to making only the best using fresh ingredients and traditional cooking methods in order to preserve the original flavours of the cuisine.”

“Tan cuisine is truly a culinary art and experience that I hold close to my heart. With Beijing No. 1, I hope to be able to share this prestigious cuisine with Singapore, and at the same time enrich the food and cultural diversity in this part of the world,” said Chef Liu.

Beijing No. 1 opened its doors to the public on 30 June 2013. For enquiries, please call +65 6688 7515.

About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theaters showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

Media Enquiries

Erica Ng

(+65) 6688 1013 / erica.ng@marinabaysands.com

Download hi-res images

<https://www.yousendit.com/download/WFJWZGIqY1NLVIVYRHNUQw>