

For immediate release

## **Sunday Luxe Series: Indulge in Spanish Heritage with Chef Carlos Montobbio**



**Singapore, 15 July 2021** – The upcoming installation of the Sunday Luxe Series will take place on **Sunday, 25 July 2021**, where At-Sunrice GlobalChef Academy will be transformed into an academy of profound food discovery, experience and debate. The Sunday Luxe Series happens on the 2<sup>nd</sup> and 4<sup>th</sup> Sunday of each month with one of the following themes – food mission, heritage, food business and sustainability.

The upcoming Sunday Luxe Series on 25 July will bring you a **fiesta of Spanish and Catalan flavours** by Barcelona-born **Chef Carlos Montobbio**. The 34-year-old **Head Chef of Michelin-Plate restaurant, Esquina**, will take diners on a personal food journey with specially curated produce. With travel plans being disrupted, Chef Carlos will transport diners to the heart of Spain with different experiences:

Spanish Produce Market (2 sessions): 10am - 12pm | 12pm - 2pm

Spanish Heritage Masterclass: 12pm - 3pm

Spanish High Tea (2 seatings): 2pm - 3.30pm | 4pm - 5.30pm

Discover the World of Wines: 2pm - 4pm

An Iberian Heritage Dinner (2 seatings): 5.30pm - 7.30pm | 8pm - 10pm

### **Spanish Produce Market**

Culinary traditions in Spain rely on the abundance of locally grown vegetables and fruits, meats and poultry, and the wealth of seafood surrounding its Iberian coast. Chef Carlos has personally handpicked a selection of Spanish produce that would be showcased at the produce market. Expect some of Chef Carlos' favourites at the produce market, including cured hams, Jamón

Ibérico and Jamón Serrano; chorizo; olives and olive oils; seafood and fish; vinegar; cheese and eggs; wines, sherry, sangria; beans, rice and almonds; and beers.

**Time (2 sessions):** 10am - 12pm | 12pm - 2pm

**Ticket prices:** Adult - S\$20 nett | Child (6 - 12 years old) - Complimentary

*The ticket is redeemable for food sampling, beverages and kids' activities. Bring your own bag to help us reduce waste.*

### **Spanish Heritage Masterclass**

This is the perfect opportunity to master two quintessential Spanish dishes, Chorizo Ibérico Croquetas and Lobster Paella, as Chef Carlos imparts cooking tips that participants can take home and recreate the dishes to impress upon their guests at their next home party.

**Menu:** Chorizo Ibérico Croquetas | Lobster Paella

**Time:** 12pm - 3pm

**Price:** S\$168 nett

### **Spanish High Tea**

Experience the first one-of-a-kind Spanish afternoon tea with your family and friends. Learn the art of tea, paired with a Spanish afternoon tea menu specially curated by Chef Carlos.

**Time (2 seatings):** 2pm - 3.30pm | 4pm - 5.30pm

**Price:** S\$65 nett

### **Discover the World of Wines**

Led by At-Sunrice's certified trainers for wines, guests will learn the background terroirs of the different wine regions from Spain as well as how to distinguish wines.

**Time:** 2pm - 4pm

**Price:** S\$50 nett

### **An Iberian Heritage Dinner by Chef Carlos Montobbio**

Chef Carlos, together with Esquina team, will take over the kitchen at At-Sunrice to bring to diners an intricately designed seven-course dinner menu that journeys through the best representation of Spanish region through food, from north to south, east to west, along the coast to up the mountains, and through the valley. Be welcomed with a glass of Cava (Catalan Sparkling Wine) or top up for an exquisite wine pairing experience. Limited seats are available.

**Time (2 seatings):** 5.30pm - 7.30pm | 8pm - 10pm

**Price:** S\$185 nett (additional S\$120 nett per person for wine pairing)

For more information on Sunday Luxe series and to purchase the tickets, please visit <https://at-sunrice.com/sunday-luxe-series/sunday-luxe-series-spanish-heritage-25-jul/>

- end -

**Please download the images here:**

[https://www.dropbox.com/sh/melv7oneg0z9uul/AACwtg7Be7oMqwU3\\_vzB7O4la?dl=0](https://www.dropbox.com/sh/melv7oneg0z9uul/AACwtg7Be7oMqwU3_vzB7O4la?dl=0)

### **About At-Sunrice GlobalChef Academy**

At-Sunrice GlobalChef Academy is Singapore's premier culinary school for culinary, pastry and baking skills and food & beverage management education. Rated the Best Private Education Institution in Culinary Arts by JobsCentral Learning T.E.D. Awards for 6 years running since 2016, At-Sunrice GlobalChef Academy has been cultivating global chefs and F&B professionals in an experiential environment of culinary authenticity and best-fit apprenticeship since 2001. With an internationally diverse faculty, state of the art facilities and strong industry partnerships, the Academy delivers skills and knowledge in East and West, Old World and New World Cuisines, Herbs and Spices, Innovation and Technology.

We offer Diplomas in Culinary Arts, Diplomas in Pastry and Baking, a Specialist Diploma in food Entrepreneurship, international diploma-degree pathways, private chef classes and short Continuing Education Modules (CEM) programmes.

Our diploma students learn locally and globally with 6 months of their programme in a paid Overseas Industrial Attachment. At-Sunrice offers a seamless progression with diploma-degree pathways for 5 universities worldwide: Johnson & Wales University (America), International College of Hotel Management (Australia), George Brown College (Canada), Technological and Higher Education Institute of HongKong (Hong Kong) and University of West London (United Kingdom).

For more information about At-Sunrice, visit [www.at-sunrice.edu.sg](http://www.at-sunrice.edu.sg).

For media enquiries, please contact:

Gillian Teo  
Marketing Manager  
T: +65 6416 6688  
E: [gillian\\_teo@at-sunrice.edu.sg](mailto:gillian_teo@at-sunrice.edu.sg)

Angie Ho  
Chief Marketing Officer  
T: +65 9753 3088  
E: [angie\\_ho@at-sunrice.edu.sg](mailto:angie_ho@at-sunrice.edu.sg)