


News Release


Co. Reg. No. 193500026Z

APPENDIX A: Details on Art x Food menus, artists and chefs


May to June 2024: “Abstract” presented by UOB POY artist Valerie Ng X Pan Pacific Singapore executive chef Andy Oh

	<p>Valerie Ng 2018 UOB Painting of the Year, Bronze Award, Established Artist Category 2004 UOB Painting of the Year, First Prize, Abstract Category</p> <p>Valerie Ng attended The Slade Summer School of Art, UK in 2002 and was a finalist in the Sovereign Asian Art Prize in Hong Kong, 2019 and selected for the Young Contemporaries in Malaysia, 2006.</p> <p>Her paintings have been exhibited at the Singapore Art Museum and the National Art Gallery, Malaysia and auctioned by Larasati in private and corporate collections. She has had solo exhibitions at the UOB Art Gallery, Maya, Mulan, the Substation and former Wetterling Teo Gallery, as well as group exhibitions at 39 Art Space, ultrasupernew, One East Asia, instinc and Jendela Gallery at the Esplanade.</p>
	<p>Andy Oh Executive Chef, Pan Pacific Singapore</p> <p>Andy Oh, Executive Chef of Pan Pacific Singapore has joined the hotel since February this year and is responsible for all aspects of culinary operations within the hotel, including the hotel-operated 7 restaurants and bar, and banquet, meetings and events. Andy is no stranger to the Group. He was previously from Pan Pacific Orchard and PARKROYAL on Kitchener as a Senior Executive Chef. He brings with him with over 30 years as an Executive Chef. The food artist has a slew of international awards and sits on the panel of the prestigious World Association of Chefs Societies.</p>



	<p>Wild Flow Lava from Wild Flow Series Oil on canvas 30.5cm x 61 cm Starting bid: S\$1,800</p> <p><i>Wild Flow Lava</i> from the Wild Flow series is a continuation of a rewilding theme where coloured pathways of undergrowth stream across the canvas. In a contemplation on how nature can take over in spontaneous ways, wilderness integrates into urban environments evoking the elements of air, fire, earth and water through the natural world. This forms a harmonious interplay of organic textures in a wandering landscape, where the canvas becomes a reflection of the interconnectedness of nature's elements.</p>
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June to July: “Past and Present” presented by UOB POY artist David Chan X Pan Pacific Orchard, Singapore executive chef Pedro Samper

	<p>David Chan 2022 UOB Painting of the Year, Bronze Award, Established Artist Category 2006 UOB Painting of the Year, First Prize, Representational Medium Category</p> <p>David Chan is a full-time artist and an earnest arts educator at the National Institute of Education and the School of Art Design & Media at the National Technological University. He is also an active artist mentor in the Artist in School Scheme, which is hosted by the National Arts Council.</p> <p>Passionate in sculpture and painting, his subject matters revolve around human behaviour and representations of social commentary. He has exhibited in several countries, including China, America, Taiwan, Hong Kong, Indonesia, Korea, Beirut and Malaysia. His work was selected for the 54th Venice Biennale at the Fondazione Claudio Buziol, 2011 and that same work travelled to the Wereldmuseum Rotterdam in the Netherlands, 2012.</p>
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Pedro Samper
Executive Chef, Pan Pacific Orchard, Singapore

As Executive Chef at Pan Pacific Orchard in Singapore, Pedro Samper directs the culinary program across the entire property and is the creative force behind Mosella, the hotel’s signature restaurant. At Mosella, he skillfully marries the rich traditions of the Mediterranean – known for its emphasis on vegetables, fish, and olive oil – with modern culinary innovations. Each dish is a testament to the freshness, seasonality, and origin of the ingredients, focusing on sustainably sourced produce to enhance the dining experience.

With an illustrious career spanning over two decades, Chef Samper has honed his craft in Michelin-starred kitchens across Spain and Japan, infusing his dishes with an eclectic and refined approach. This breadth of experience enriches Mosella’s offerings, creating beautifully crafted dishes that resonate with the diverse cultural influences he has encountered.



Being Yellow
Oil on linen
60cm x 50cm
Starting bid: S\$3,800

Being Yellow came from a series of artworks, titled: *Every Trick Only Needed One Truth*. David was then fascinated by the dichotomy between hiding and revealing, perception and deception. On one hand we hide behind a façade with different personalities, and on the other, we are earnestly wanting to be discovered and understood. The artwork depicts the insides of some common animal themed plastic masks to invite viewers to view through the eyeholes and participate in the curious activity of hiding and revealing.

August 2024: “Nostalgia” presented by UOB POY artist Shen Jiaqi X PARKROYAL COLLECTION Pickering, Singapore executive chef Alvin Leong

	<p>Shen Jiaqi 2021 UOB Painting of the Year Highly Commended, Emerging Artist Category</p> <p>Shen Jiaqi obtained her Master of Fine Arts at LASALLE College of the Arts, Singapore in partnership with Goldsmiths University of London in 2022 and is a recipient of The Winston Oh travel award in the same year.</p> <p>Her works have been part of public showcases in Singapore including ArtSG, OH! Open House’s benefit and events, 2021 and 2023 National Gallery’s benefit auction, and a collaboration with McLaren GT during Louis Vuitton’s Art of Living Savoir Faire event. Internationally, Jiaqi has shown in London, Beijing, and Jakarta.</p>
	<p>Alvin Leong Executive Chef, PARKROYAL COLLECTION Pickering, Singapore</p> <p>Alvin might be recognised by some due to his frequent appearances on local television programs such as King of Culinary, Food Struck, Old Taste Detective, Foodie Makeover, 3-Plus-1, Taste of Love, and Buzzing Hawkers. With over 20 years of extensive culinary experience, he specialises in Asian, Straits, Peranakan, Cantonese, and European cuisine.</p> <p>Alvin embarked on his culinary journey in Singapore at Laguna Golf & Country Club, gradually advancing through various hotels in the city. He joined the InterContinental Hotels Group (IHG) in 2009 as an Executive Sous Chef, and during his tenure, he held managerial roles at different IHG properties in Singapore. Prior to joining PARKROYAL Pickering, he served as the Executive Chef at Crowne Plaza Changi Airport.</p>



Sustenance
Acrylic on canvas
42cm x 60cm
Starting bid: S\$3,500

Sustenance is a work created from the layering of a black and white photograph taken in the year 1962 of a biscuit and confectionery factory in Singapore's Jurong industrial estate. The artist imagines how memories are recollected through her narrative and retelling of women factory workers in the early years of Singapore's industrialisation, sparking conversations on how the role of women in workforce and at home have shifted.

August to September 2024: "Local heritage" presented by UOB POY artist Andrew Huang X PARKROYAL on Beach Road, Singapore executive chef Vincent Aw



Andrew Huang
2023 and 2023 UOB Painting of the Year,
Highly Commended, Emerging Artist Category

Andrew Huang graduated from School of the Arts, Singapore in 2022 and has works exhibited in both the Eastern and Western spheres. He won the Highly Commended, Emerging Artist Category in the 2022 and 2023 UOB Painting of the Year (Singapore) and is also a strong advocate in championing social causes through his art with funds raised for local charities like the National Kidney Foundation, Tad Charity, and The Business Times Budding Artists Fund.

Andrew's works extend beyond traditional Chinese art-making. His paintings contextualise concepts of phenomenology and intentionality in Chinese ink painting into contemporary times, in search for meanings in everyday objects that revitalise lived human experiences.



Vincent Aw
Executive Chef, PARKROYAL on Beach Road, Singapore

With more than 10 years of extensive culinary experience in the hospitality industry that saw him working alongside culinary legends in top-notch hotels and Michelin-starred restaurants, Executive Chef Vincent Aw oversees the Kitchen team across all Food and Beverage functions of PARKROYAL on Beach Road. Under his leadership, Vincent plays a pivotal role in raising the profile of the new and existing dining establishments in the hotel. With Ginger in particular, he has added his flair and creativity to the à la carte buffet and à la carte menu which is heavily influenced by the rich diversity of Singapore’s culinary heritage.




Through his various stints and guidance from respectable industry mentors, he has built a culinary philosophy around respecting and understanding the elements of core ingredients in order to curate authentic flavours and textures, complemented with contemporary presentations. Having participated in multiple culinary competitions and clinched multiple awards throughout his career, he is often featured on cooking shows, magazines and newspaper articles.





Burgeon
Chinese Ink on Silk
37cm x 52cm
Starting bid: S\$1,200

Burgeon celebrates all things Singapore. It draws inspiration from the prominent and historical structures surrounding PARKROYAL on Beach Road hotel. As a gateway to vibrant locales, the hotel is seen nestled amidst the culturally rich Kampong Gelam precinct, the iconic Masjid Sultan, Haji Lane shophouses and Singapore’s native plant, the vibrant scarlet ginger flower. The backdrop represents our proud national identity while paying a cultural tribute to Singapore’s multicultural identity in cityscape.

September to October: “Oriental” presented by UOB POY artist Leo Liu X Si Chuan Dou Hua Restaurant and executive Cantonese chef Hoo Chee Keong

	<p>Leo Liu 2012 UOB Painting of the Year Platinum Award</p> <p>Leo Liu graduated in Art and Design from the University of Shanghai for Science and Technology (formerly known as the Shanghai Publishing and Printing College), he worked as an art director in the design and advertising field before deciding to pursue art full-time. He enjoys exploring elements from eastern cultures and re-interpreting them in his contemporary artworks.</p> <p>He has held eight solo exhibitions across Singapore, Hong Kong, Taiwan and the United States and participated in many international art fairs, such as ART STAGE Singapore, Art Taipei and Art Central Hong Kong. His artworks are collected by private collectors and public institutions.</p>
	<p>Hoo Chee Keong Executive Cantonese Chef, Si Chuan Dou Hua Restaurant</p> <p>Chef Hoo Chee Keong's signature style combines authentic culinary techniques with innovation. Rejecting culinary gimmicks, his insistence on enhancing traditional flavours through refined techniques and thoughtful presentations has won him respect and awards.</p>
	<p>蜀天云锦 (Cloud Tapestry) Charcoal, acrylic, colored pencils on rice paper 70cm x 70cm Starting bid: S\$3,800</p> <p>The artwork captures the beauty of nature, life and aspiration for a shared habitat. The cloud, panda, and bamboo leaves symbolise hope, resilience, and the interconnectedness of all living beings. It reminds us of our shared journey and the joy of coexisting with all life forms in a world where beauty and life intertwine.</p>

October to December: “Festive” presented by UOB POY artist Nurul Afiqah X PARKROYAL COLLECTION Marina Bay, Singapore executive chef Chan Tuck Wai

	<p>Nurul Afiqah 2023 UOB Painting of the Year Gold Award, Emerging Artist Category</p> <p>Nurul Afiqah graduated with a Diploma in Western Painting at the Nanyang Academy of Fine Arts, Singapore and a Bachelor’s Degree in Fine Arts at the School of Creative Arts and Media, University of Tasmania, Australia.</p> <p>She is an atelierista (art teacher) and an art specialist at an international preschool in Singapore. Majored in painting, Afiqah's works play around with the subtlety of lines that constitutes the notion of temporality – the existence and perception of self and space in real time, capturing the memory and intimacy within the temporary.</p>
	<p>Chan Tuck Wai Executive Chef, PARKROYAL COLLECTION Marina Bay, Singapore</p> <p>Executive Chef Chan Tuck Wai has more than 20 years of professional culinary and kitchen management experience. A champion of creativity and innovation, Chef Chan constantly seeks to create new and intriguing dishes, while ensuring the highest of standard in food quality.</p> <p>An advocate for sustainability, Chef Chan is responsible for the hotel’s holistic approach towards zero food miles, food supply resilience, food waste and environmental management. Chef Chan manages the hotel’s 150-square-metre Urban Farm, which houses over 60 varieties of vegetables, herbs, fruits and edible flowers, and forms the backbone of the hotel’s farm-to-table, farm-to-bar, and farm-to-spa concepts. The output of the Urban Farm contributes to food supply resilience by providing about 20% of the hotel’s requirements.</p>



In a Kiyokawa Calm

Pen on paper

65.6cm x 50cm

Starting bid: S\$3,000

In a Kiyokawa Calm is inspired by the artist's travelogues at a lake in the Aiko District, Japan, that was densely populated by beautiful verdant mountains. The gentle and placid energy in the surroundings - the crisp air, endless trees on the mountains, quiet humming of birds flying in the sky and peaceful lake makes thoughts seem louder and clearer than it has ever been. The artwork is a working series that correlates time and memory through spaces. Using linear forms, this work presents an overlapped imagery of nature through time.