

PRESS RELEASE
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**FROM BOCUSE D'OR TO THE SKIES: 2025 TOP ASIAN FINALIST CHEF MATHEW LEONG
CURATES EXCLUSIVE CABLE CAR SKY DINING EXPERIENCE**

*Savour a three-course menu by Chef Mathew Leong while soaring above
Singapore's panoramic skyline — launching 16 August 2025*

Singapore, 16 July 2025 – Following the sold-out pop-up at Dusk @ Mount Faber Peak earlier this year, Mount Faber Leisure Group is proud to welcome internationally-acclaimed Chef Mathew Leong back — this time for an elevated dining experience aboard **Cable Car Sky Dining**. Launching on **16 August 2025** at **\$138++ per guest**, the limited-time collaboration features a specially curated three-course menu experience with the iconic Singapore Cable Car, set against Singapore's most scenic sunset skyline. After clinching sixth place at the 2025 Bocuse d'Or — the prestigious culinary competition often referred to as the "Olympics of Gastronomy" — Chef Mathew, the top Asian finalist, brings his signature style of Nordic culinary roots with Asian flavours to new heights.

"As we celebrate Singapore's 60th birthday, we're proud to collaborate with a local talent who has made his mark on the global stage," said **Buhdy Bok, Managing Director of Mount Faber Leisure Group**. "This partnership with Chef Mathew Leong reflects our continued commitment to refreshing experiences on the iconic Singapore Cable Car. As the world's first cable car dining concept, Cable Car Sky Dining has, for over 25 years, brought together panoramic sunset views and great food to create unforgettable moments. With Chef Mathew's world-class culinary calibre and Singaporean roots, we're introducing a sky-high dining experience that matches the evolving tastes of our guests."

A Private Culinary Escape in the Sky

The experience begins at The Mirabilis Bar @ Mount Faber Peak, where guests will be welcomed with a drink before boarding their private cable car cabin at the Mount Faber Station. Once onboard, they will enjoy a starter and a main course for two scenic rounds along the Mount Faber Line (approximately one hour in total), soaring 100 metres above sea level with panoramic views of Mount Faber, Harbourfront, and Sentosa. The journey concludes with dessert served at Arbora Café @ Mount Faber Peak, rounding out this unforgettable multi-venue dining experience.

Each dish in the bespoke three-course menu reflects Chef Mathew's modern approach to flavour and storytelling, a testament to his philosophy of blending the clean, refined elegance of Nordic cuisine with delicate Asiatic touches. Known for his emphasis on high-quality produce, Chef Mathew reimagines familiar ingredients to create fresh, umami-forward experiences. His goal is to offer diners a taste of his culinary roots, while layering in nuanced flavours that spark discovery with every bite.



Kombu-Cured Tuna Chutoro

Open-Fire Grilled Japanese Wagyu Sirloin

Oolong Tea Milk Ice Cream

The meal begins with a starter of **Kombu-Cured Tuna Chutoro**, prepared using the traditional Japanese technique of *kombujime* — where the fatty tuna is aged between sheets of kombu to deepen its umami while preserving its delicate, buttery texture. It is topped with *Löjrom* — a prized Nordic fish roe known for its delicate pop and clean brininess — adding a subtle salinity and oceanic flavour that complements the richness of the tuna. A drizzle of horseradish buttermilk vinaigrette with *jalapeño* introduces a gentle heat and tang, lending a brightness to the dish. The crunch of the *brassicaceae* perfectly complements the dish, delivering a blend of savoury and fresh notes for a flavour-forward opening that embodies Chef Mathew's balanced approach.

The main course features the **Open-Fire Grilled Japanese Wagyu Sirloin**, carefully seared over an open flame to precise medium rare, which highlights its tender texture and rich marbling. Paired with a *yuzu kosho beef jus*, the dish balances bold citrus and peppery notes that cut through the wagyu's depth, enhancing its natural umami. Designed to spotlight the beef at its best, it delivers a refined harmony of smokiness and flavour.

To close, Chef Mathew presents a gently aromatic dessert that reflects his love for working with one of his favourite ingredients — tea. The **Oolong Tea Milk Ice Cream** is infused with citrus to brighten its naturally fragrant yet mild flavour profile while lavender adds delicate floral notes. What truly sets this dessert apart is the surprising addition of *Szechuan pepper crisp*, known for its signature numbing sensation, which adds an intriguing tingle to the ice cream. Light, refreshing and thoughtfully composed, the dessert cleanses the palate while leaving a lasting impression, encapsulating Chef Mathew's creative approach to dessert and his love for incorporating peppers in his gastronomy.

“Collaborating once again with Mount Faber Leisure Group for Cable Car Sky Dining gave me the chance to explore a truly one-of-a-kind dining concept. Curating a menu for a moving cable car cabin 100 metres above ground is not something that chefs get to do,” shared **Chef Mathew Leong**. “What made it even more exciting was the opportunity to create for Singapore's evolving palate. Diners here are increasingly adventurous and well-travelled, which gave me the freedom to be creative with this menu. I wanted to create something that's both approachable and elevated that

introduces guests to new experiences while still grounding the dishes in flavours they recognise and enjoy."

Elevating Cable Car Sky Dining as a Platform for Culinary Innovation

This collaboration with Chef Mathew Leong marks the latest chapter in Mount Faber Leisure Group's ongoing mission to reimagine the Singapore Cable Car as more than a scenic ride — but as a destination for immersive experiences. Since launching the world's first Cable Car Sky Dining experience in 1998, Mount Faber Leisure Group has continued to push creative boundaries. Amid global travel restrictions in 2020, it introduced a series of destination-themed menus — including *Fly Me to Italy* and *Fly Me to Japan* — offering guests the flavours of the world from the Singapore Cable Car.

Now, with Chef Mathew, the vision is elevated once more — delivering a unique dining experience by one of Asia's most acclaimed young chefs, all from the sky above Singapore's hilltops.

Savour the Journey, From Sky to Hilltop

Cable Car Sky Dining by Chef Mathew Leong will be available from 16 August 2025 for a limited time at \$138++ per guest. The experience includes:

- A curated three-course menu:
 - A welcome drink at The Mirabilis Bar @ Mount Faber Peak
 - Starter and main course enjoyed on board a private cabin on the Mount Faber Line — with two scenic rounds (around 60 minutes) offering sweeping sunset views of Singapore's southern coast
 - Dessert served at Arbora Café @ Mount Faber Peak

Wine pairing is available for the main course at \$22++ per glass and \$112++ per bottle.

For the ultimate sunset dining experience, early bookings are recommended via <https://sevn.ly/xrVZwuHB>.

SG60 Early Bird Promotion

As part of SG60 celebrations, the first 60 bookings for the Cable Car Sky Dining by Chef Mathew Leong experience will receive a \$15 return voucher that can be used at any Mount Faber Peak F&B outlets.

Stay tuned to Mount Faber Dining's [website](#) for more information.

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Visual Assets:

High-res images can be found [here](#).

Official Handles and Hashtags:

@MountFaberLeisure | @MountFaberDining | #CableCarSkyDining | #MountFaberDining

About Cable Car Sky Dining

Launched in 1998, the Cable Car Sky Dining experience in Singapore is a pioneering dining concept, being the first of its kind in the world. This unique offering allows guests to enjoy a meal in a private cabin aboard the iconic Singapore Cable Car, while taking in stunning views of the cityscape during sunset.

About Chef Mathew Leong

Chef Mathew Leong is a homegrown Singaporean culinary talent who recently made history as the top Asian contestant at the prestigious 2025 Bocuse d'Or, where he clinched sixth place globally. Currently based in Stavanger, Norway, Mathew is known for his refined Nordic culinary roots with Asian flavours, he brings a thoughtful and inventive approach to every dish. His culinary philosophy is rooted in precision, sustainability, and storytelling — making him one of Singapore's most exciting chefs to watch on the international stage.

About Mount Faber Leisure Group

Mount Faber Leisure Group (MFLG) is one of Singapore's leading operators of a suite of leisure and lifestyle services, including attractions, guided tours, event venues, souvenir and lifestyle outlets as well as F&B operations. The company's portfolio of products and services include the Singapore Cable Car, SkyHelix Sentosa, Sentosa Island Bus Tour, Mount Faber Peak, Arbora @ Mount Faber Peak, Arbora Café @ Mount Faber Peak, Dusk @ Mount Faber Peak, The Mirabilis Bar @ Mount Faber Peak, Cable Car Gift Shop and Faber Licence. The company also operates the Central Beach Bazaar in Sentosa that includes Wings of Time Fireworks Symphony, Good Old Days, Food Kiosks at Central Beach Bazaar, and Sentosa Shop.

Spanning across the hilltop at Mount Faber and Sentosa Island, MFLG's products are linked by the Singapore Cable Car Sky Network of six stations on two main lines – the Mount Faber Line that connects mainland Singapore to the resort island of Sentosa, and the Sentosa Line that connects to the island's western end at the Siloso Point. Its legal name remains as Mount Faber Leisure Group Pte Ltd, which is a wholly owned subsidiary of Sentosa Development Corporation and operates as an autonomous commercial arm.

MFLG is also one of the 17 founding members of Singapore's first carbon neutrality-driven business alliance, the Sentosa Carbon Neutral Network (SCNN), which was established in September 2021. The SCNN is a collective public-private effort to achieve Sentosa's sustainability goals, including carbon neutrality by 2030. MFLG is also a member of the Carbon Pricing Leadership Coalition (CPLC) Singapore and a recipient of the LowCarbonSG Logo, awarded to companies that successfully measure and monitor their carbon footprints.

Visit www.mountfaberleisure.com for more information.

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