

Grand City Speciality -
Peking Duck



The succulent dishes at Grand City Chinese Restaurant never fail to impress.

The delicious Peking Duck, the award-winning Stir-fried Live Lobster and Ostrich Tenderloin with Maitake Mushrooms and Assorted Vegetables, and the ever popular Duan Xin, to name just a few. Pamper yourself, or treat your friends to the best Cantonese cuisine in town.



Grand City Chinese Restaurant
252 North Bridge Road, #02-11/13 Raffles City,
Shopping Centre, Singapore 179103 (Tel: 6338 6222)
Tel: 6338 6222 Fax: 6338 7933
Customer Service Centre: 67465777
Afternoon Tea available from 3.00pm - 5.00pm on Sundays,
Saturdays and Public Holidays.
Website: www.grandcity.com.sg Email: gc@grandcity.com.sg

The Haute-est Chefs

The **World Gourmet Summit**, a gastronomic event showcasing the finest in haute cuisine, is back for its sixth year, and this year's theme is The Art Of Dining. Look forward to pampering your palates with those master chefs from all over the world at their host restaurants:

Sergi Aroca

The two-star Michelin master chef from Spain takes over the kitchen at the **Raffles Grill** (Raffles Hotel, 7 Beach Rd., 6331-1642), Apr 7-13.

Ettore Bocchia

Flying in from the Grand Hotel Villa Serbelloni on the shores of Lake Como, Italy, Bocchia will be performing his culinary magic at Italian restaurant **Pontal** (2/F, Grand Copthorne Waterfront, 392 Havelock Rd., 6733-0880), Apr 9-12.

Harunobu Inukai and Noriyuki Sugie

This dynamic Japanese duo, affectionately known as Haru and Nori, cooks up a French-Japanese storm at **Restaurant 360** (602-02 One Fullerton, 1 Fullerton Rd., 6220-0055), Apr 9-12.

David Laris

Executive chef of Mezzo, one of London's trendiest restaurants offering a modern menu of Mediterranean and Middle Eastern flavors, Australian-born Laris will be bringing his golden touch to **The Fullerton Hotel** (1 Fullerton Square, 6877-8989), Apr 7-14.

Philippe Legendre

The two-star Michelin executive chef of Four Seasons Hotel George V, Paris has a reputation for creating light, fresh cuisine based on classic French techniques, and he will be showing that off at **One-Ninety** (Four Seasons Hotel, 190 Orchard Blvd., 6831-7250), Apr 7-13.

Anton Mosimann

Owner of two restaurants—the celebrated Club restaurant at The Belfry London and the romantic Chateau Mosimann in Olten, Switzerland—the Swiss-born master chef does wonderful things with fresh ingredients at **Equinox** (Raffles City, 2 Stamford Rd., 6837-3322), Apr 8-14.

Hemant Oberoi

Oberoi brings his unique brand of Californian-Indian cuisine to **Rang Mahal**

(187, The Pan Pacific Singapore, 7 Raffles Blvd., 6733-2788), Apr 7-13.

Philippe Padovani

Padovani's myriad blend of French-Hawaiian-Mediterranean flavors will be showcased at **Bleu** (Shangri-La Hotel, Orange Grove Road, 6730-2598), Apr 8-13.

Arun Sampanthavivat

The Thai-born master chef is famous for re-interpreting his country's traditional cuisine and he will be doing just that at **Club Chinole** (#02-08 Orchard Parade Hotel, 1 Tanglin Rd., 6834-0660), Apr 9-12.

Marcus Samuelsson

Voted by People magazine as one of America's top five bachelors, you can taste this young good-looker's Scandinavian-inspired cuisine at **mezzag** (Grand Hyatt, 20-22 Scotts Rd., 6216-9188), Apr 7-13.

David Senia

The experimental Senia shows off his skill for creativity at **Snappers Seafood Restaurant** (Ritz-Carlton Millenia, 7 Raffles Ave., 6337-8888), Apr 8-13.

Zhang Jin jie

The only maiden in the lot will be bringing her artistic feminine touch to **ASIAN** (30 Esplanade, 6532-6006), Apr 9-12.

Other World Gourmet Summit events include wine dinners, cooking classes taught by the culinary professionals themselves, and Masterchef Safaris where diners go on a food-fest trip to different restaurants in one night. For more detailed information of programs, log on to www.worldgourmetsummit.com. The World Gourmet Summit runs Apr 7-13.

