

# CULINARY WORKSHOPS

For serious culinarians and gourmet enthusiasts, this is the opportunity to learn from the maestros. WGS will feature eight days of cooking lessons where participants get to learn recipes that are suitable for home entertaining with the guidance of the guest chefs. At the end of each workshop, the participants will be able to enjoy a three-course lunch, which will be paired with the wines of Beringer Blass Wine Estates which include Beringer, Wolf Blass, Saltram and Matua.

Date: 19 to 22 April, 25 to 28 April  
 Time: 10.00am to 2.30pm  
 Price: S\$125.00 per person  
 (Price includes three-course lunch with wines)  
 Dress: Smart Casual

American Express® Cardmembers are entitled to priority bookings and 10% savings.

DATE/DAY	VENUE	WORKSHOP DEMONSTRATED BY
19 April, Tuesday	Sheraton Towers Singapore - Ballroom	Yann Barraud <i>Le Cordon Bleu London, UK</i>  Dider Chantefort & Nicolas Bernardé <i>Le Cordon Bleu Paris, France</i>
20 April, Wednesday	The Fullerton Hotel - Straits Room	Ryuichi Yoshii <i>Yoshii Restaurant, Australia</i>
21 April, Thursday	Grand Hyatt, Singapore - Sir Stamford Room 3	Kevin Thornton <i>Thornton's Restaurant, Ireland</i>
22 April, Friday	Four Seasons Hotel Singapore - Crescent Ballroom	Bent Stiansen <i>Statholdergaarden, Norway</i>
25 April, Monday	Space@My Humble House Tung Lok Group of Restaurants	Alan Wong <i>Alan Wong's Restaurant, USA</i>
26 April, Tuesday	The Oriental Singapore	Ramón Freixa <i>El Raco d'en Freixa, Spain</i>
27 April, Wednesday	Pan Pacific Hotel - Ocean 6	Joseph Vargetto <i>Crown Melbourne, Australia</i>
28 April, Thursday	Grand Copthorne Waterfront Hotel Singapore - Ballroom 2	Norbert Niederkofler <i>Hotel &amp; Spa Rosa Alpina, Italy</i>

**All prices quoted are in Singapore dollars based on per person and includes prevailing government taxes.**

\*Information correct as of 7 March 2005 and are subject to changes.