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Feature Story

Dinner with Murderers

It took us a little while to get used to the *sushi* belts and *teppenyaki*. But *tapas* lunches, Brazilian *kebabs* and dinner theatre are still not on the average Singaporean's directory of dining options. New concepts can be hard to sell in this marketplace of familiar routines,



but without them, our minds would never be challenged to meet new regional and global trends. And as strong as the fast-food grip can be on our industrious community, its monopoly is being constantly challenged by innovative restaurants or events that salute the art of dining (leisurely) and the theatre of taste that chefs, *sommeliers*, restaurant managers and F&B directors work hard to create for guests.

This year's World Gourmet Summit in Singapore features a new dining event titled "Revenge is a Dish Best Served Cold" – a deliciously funny 'Whodunit' murder mystery that will unfold as you dine on a four-course dinner at the Grand Hyatt Singapore. Among the unsavoury characters dining along with you, one particular character will receive his or her just desserts. Will it be the TV Cook, the Fast Food Magnate, the Sexy Rival Chef, the Kitchen Assistant, or the Restaurant Critic? Led by Singapore entertainment icons Hossan Leong and Kumar, the cast includes Singaporean Timothy Nga, Nathalie Ribette from France, Leigh McDonald from the UK and Paul Carr from Australia. You'll discover their motives and interact with the characters as they each tell you more about themselves. Solve the mystery and you might just be the evening's lucky winner of a Business Class return ticket on KLM to Jakarta!

This interactive dinner theatre, in the same vein as restaurant Igor's: The Main Event and the hit 1998 production 'Ah Kong's Birthday Party' by Singapore Repertory Theatre, aims to teleport guests to a different place and time not just through music, service and décor but also through dramatic storytelling and visual humour. To be a part of this evening and be among the diners to experience the concept for the first time from 26 to 30 April at the World Gourmet Summit, make your reservations [online](http://www.sistic.com.sg/) today!

Log on to <http://www.sistic.com.sg/> or call the sistic hotline at (65) 6348 5555 for reservations.



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Written by Elena May Gudgeon

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Have you heard? Time to Talk!

At FHA2004, we are offering 15% off subscriptions to The New Asia Cuisine & Wine Scene magazine, as well as 10% off the Resort Software if you sign up or purchase at the exhibition!

We welcome you to get to know us better as our team from Peter Knipp Holdings extends a warm welcome. Find out more about our F&B consultancy services – and not to mention, our newly established Bytes Asia (S) Pte Ltd (a subsidiary of Peter Knipp Holdings), an IT solutions provider.

So pay us a visit at the Singapore Expo Centre, **Hall 5 Booth PC 3-06**, from 20 to 23 April!

Much Ado about Everything

Food&HotelAsia2004 is just around the corner with everything under one roof – also with newbies giving even more options for professionals in the hospitality industry.

The Spanish Trade Commission, for one, will feature what the Spaniards have up their sleeves in terms of hotel and catering equipment. Endowed with extensive knowledge and experience, the Spanish hotel and restaurant equipment industry has developed to the likes of German and Italian equipment. So to find out what's new in the industry, call Mikel Orbe at (65) 6732 9788. Otherwise, book your seat on 21 April, 9am, at Conference Room E at Singapore Expo!

The Austrians, too, will be showcasing their wines at the Austrian Pavilion from 20 to 23 April. These wines have broken into the international scene from winning top places at an international blind tasting in London's Groucho Club against vines from Latour, Gaja, Mondavi, and Penfold – certainly something else to look out for at FHA2004! Michael Thurner, managing director for the Austrian Wine Marketing Board, will also be conducting a wine seminar on 21 April on Austria's success story and the uniqueness of their wines. Contact Thurner at <mailto:m.thurner@weinausoesterreich.at?subject=Equiry> (from [Asiacuisine.com E-zine](http://www.asiacuisine.com)) for more information on Austrian wines, or simply visit <http://www.winesfromaustria.com/>.

Visit <http://www.foodnhotelasia.com/> for more information about the mega exhibition.

Dining Downunder™ Takes a Shot in Reality TV

Website:
<http://www.ubf-foodsolutionsasia.com/>



Beech Ovens

(FHA, Hall 2, Booth G2-11)

Tel: (61) 7 3397 0277

Website:
<http://www.beechovens.com/>



Nestlé Singapore
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Most of the world haven't the slightest clue about what Australian cuisine really is, but the chefs from the Australian TV series, Dining Downunder™, are stirring up a storm of flavours featuring native Australian ingredients such as Oz lemon, wildfire spice, red desert dust, rainforest rub, wattleseed, paperbark and more. The show will include iconic locations such as Bondi Beach and the Blue Mountains – and the Europeans are eating it all up. Structured to provide authoritative endorsements of branded food and beverage ingredients, products and equipment, the show is being produced without the usual advertisement interruptions – with an audience kept glued to their seats throughout the show.

Dining Downunder™ will begin broadcasting on ABC Asia Pacific. For more information, visit <http://www.dining-downunder.com/>.

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Chef News

Cod Galore!

The first International Polish Championship will take place during Cod's Holiday from 3 to 6 June 2004 involving eight hours of fishing before a presentation of cod creations. The aim of the championship is to promote the culinary art as well as to strengthen environmental bonds in popularising the culinary tradition of Kaszuby of the Pomeranian region around the Baltic Sea. The communities in the region are a seafaring people influenced by various cultures from the Teutonic Knights and Swedes, to the Germans and Prussians.

For more information on the event, visit <http://www.wacs2000.org/>.

Bringing Thai Cuisine to the World

This May, chefs from the region will come together to compete in one of the most exciting chef competitions: The Culinary Classic – Battle of the Chefs. The objective of this event is to promote Thai cookery to the global market and introduce the cuisine to the world. Rafael Neitzsch has been appointed head judge with Dr. H.C. Siegfried Schaber, Ambassador Honorary President for World Association of Cooks Societies (WACS), invited as one of the honourable judges for the event. For the first time, Thailand will also be host to the World Championship for Fruit and Vegetable Carving, in addition to an Ice Carving Competition.

To sign up for the event, contact Kwanjai Panlard at <mailto:kwanjai@expolink.net?subject=Equiry> (from [Asiacuisine.com](http://www.asiacuisine.com) E-zine), or visit <http://www.koelnmesse.com.sg/> for more information.

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Chef of the Month

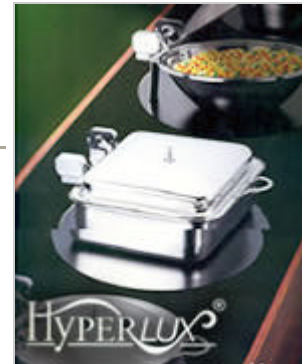
Singapore: Randy Chow

Randy Chow has a job that may invite a few quizzical looks. Although his job description may read 'executive chef', his environment and the nature of his job is a little different from other 'executive chefs'. He is the executive chef of Mount Elizabeth Hospital, one of the most luxurious



**(FHA, Hall 5, Booth G5-01/
F5-01)**

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hospitals in Singapore.

His basic job responsibilities are no different from that of an executive chef in a hotel. It still includes building up a team, going through meetings, meeting suppliers, and conducting product and price studies to ensure they receive quality stuff. One who professes to enjoy working alongside his team, he describes himself as one who is "friendly, approachable, firm and concise". The challenges, however, are slightly different when it comes to menu planning. "At the hospital, you are cooking for people with special dietary needs and people who are recuperating from varying degrees of illnesses. So while you strive to cook delicate or cook healthy, you must also cook with taste without the use of conventional 'tasty' ingredients. That is the challenge my team and I face every day - coming up with appetising, tasty, creative meals that do not compromise any patient's dietary needs," shared Chow. Yet he is quick to add, "When it comes to the crunch - in both the standards and quality of food served, we are on par with industry standards. Don't forget, most of us here are from the industry."

Chow has come a long way since the time his first chef ambitions were stirred. "I was six or seven years old and was experimenting with tins cans and milk containers with fire. I started 'cooking' and built a make-shift stove and that experience fired my imagination like nothing else," he recalled. Thirty years down the road and the kitchen still remains his playground, even though he prefers to keep a low profile these days, either spending time with his wife or having a game of soccer with friends. He belongs to the chef generation that changed the concept that not all executive chefs have to be European and that locals can do an equally good job. "I was fortunate to have come under the tutelage of some of the best chefs," he humbly remembered. After his two years of apprenticeship at SHATEC, the following four years at Hilton Hotel exposed him to executive chefs who "emphasised a lot on building our foundation in both kitchen skills and knowledge." It was then that he stepped into the international culinary competition field, supported by mentors such as William Han, Philip Neo, Herman Long and Peter Knipp, who influenced him by their sense of professionalism and generosity in sharing skills and knowledge. Not surprisingly, many gold medals in international competitions came his way.

The qualities of his mentors are those that he keeps close to his heart as executive chef these days. "That belief of professionalism has served me well through the years, and it will stay with me for life. I hope to pass on this sense of commitment and dedication. Some of my younger trainees have already risen to executive positions in some of the more reputable hotels because of their unfailing commitment," he proudly shared. "Inspiration goes both ways, so the person I am going to inspire had better inspire me first with his or her keen attitude to learn!" he added. He recognises that every team member brings to a team his or her own unique styles and strengths, understands where they come from and then capitalises on it by assigning responsibilities best suited for the individual. Setting clear goals and expectations, while balancing being fair and firm at the same time is how he would describe his style. As he shared, "I want my chefs to say what I always say: 'I am proud of what I do for a living. I am honoured to be a chef.'"

by Jenny Tan

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International: Cassian Tan

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Distributors:

Cassian Tan is no stranger to the culinary industry in Singapore. In fact, this pastry chef had already carved a name for his fine dessert work, and was justly awarded the Inniskillin Pastry Chef of the Year at the World Gourmet Summit Awards of Excellence 2003. He has, however, since the last year hopped across the Causeway to Kuala Lumpur and is helming the executive pastry chef position at the Shangri-La Hotel KL.

Tan has not forgotten his roots. "I have many mentors, such as Kenny Kong (executive pastry chef, Raffles the Plaza and Swissôtel the Stamford), Vincent Bourdin (pastry consultant, Valrhona), Peter Knipp (managing director, Peter Knipp Holdings), Martin Aw Yong (executive chef, The Regent KL) and many more," he shared. He does draw special attention to the one he admires most – Otto Weibel, director of Kitchens at Raffles the Plaza and Swissôtel the Stamford – a fatherly figure who has imparted in him the inspiration and desire to push boundaries.

Even though Tan has been noted for dramatic pieces of creation, he still maintains that "to master the basics and be strong on the classical items" is what matters. "If there is one single most important tool to measure my standard of my pastries, it is when it should feel there is 'an explosion of flavours in my mouth and there should not be a lingering taste that lasts too long. It is always the scientific factors that come first, then followed by the artistic involvement. You must have lots of passion for it," he said. Having gone to good pastry schools and trained in numerous places, he still uses the five senses to appreciate." It's not just pastry, it is precision pastry," he added. To date, he has crossed many milestones, and he lists the Inniskillin Pastry Chef of the Year award as one. "I felt honoured and it was a wonderful yard stick," he recalled. Even today, he is asked about the award – did he build an edible showpiece or cake? "It's more about the professional culinary impact of not only quality, but consistency and innovation. This award is about the people's choice," he shared.

He has, since then, gone on to other challenges. After eight months in Shangri-La Hotel, Kuala Lumpur, he cites one boon is the ease one is able to get young and energetic staff, something he is thankful for. "If an establishment believes that a candidate for kitchen crew must speak English, something is wrong. I don't speak good French and I can be strong in patisserie and getting better by the day. Why should someone who cannot speak Queen's English be turned away? It is important but ultimately, it is the passion that counts." It is no surprise then, to find out that he is a good teacher, and often encourages young cooks to take part in food competitions and take bigger responsibilities to improve the food standards locally and internationally. He stated, "Guys in the team will then say 'my boss is good because he can cook the best and he also helped put my country on the culinary world map."

He is glad for his current team, which he believes is the strongest culinary team so far in the city, with 30 staff in the pastry department to handle 14 F&B outlets. His latest project was the refurbishment of the pastry shop, an extension of the reputable Lemon Garden Café, called Lemon Garden2Go. A unique set up and an area for wedding cake showcase and the first in the region, this concept is the first in the region and as Tan describes, is recognised as "the Louis Vuitton of pastry work".

Good news for all aspiring pastry chefs – Cassian Tan plans to stick to teaching in the future as that is his passion. With this, he ends with a morsel of delectable advice: "I am

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only as good as my next dessert or edible showpiece creation!"

by Jenny Tan

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Hotel and Resort News

Are Your Marketing Efforts Effective?

Find out how you can keep your customers at World Gourmet Summit Forum 2004 with MPS Puri, vice-president for The Americas, General Hotel Management Ltd (GHM). Respected as one of the most sagacious personalities in the food and beverage industry, Puri will identify effective marketing concepts to better consumer retention as well as identify the key drivers of value that sustain F&B establishments and the consumer psychology relating to the dining patron.



Call (65) 6270 1254 for the WGS Forum 2004 at Singapore Expo. American Express Cardmembers can enjoy 15% savings.

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Health & Nutrition News

The Key to Healthy Pastry Sweets

Walnuts. Ever present and ever growing its reach into the bakery market. A new research study conducted in Spain involving 21 volunteers with high cholesterol, according to FoodNavigator.com, has found walnuts to "increase the elasticity of arteries by 64%." Apparently, it's the first time that a "whole food, not its isolated components, has shown this beneficial effect on vascular health," says lead author for the study, Emilio Ros to FoodNavigator.com.

Getting More Out of Your Food

Eating healthy is one thing. But alternative nutrients help our bodies function at its peak. For centuries, the Chinese have turned to natural herbal remedies to supplement their bodies. Find out more about these herbs at Eu Yan Sang's Lifestyle Class on 28 April from 3pm to 5pm – priced only at S\$48 per person.

Call (65) 6270 1763 to reserve your seats at the Singapore Tourism Board Auditorium. American Express Cardmembers can enjoy 15% savings.

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Product News

Cutting Edge

The professionals of the kitchen will tell you that sharpening knives are a time consuming and often, mundane process. And the amount of battering a knife receives with all that slicing and dicing calls for constant sharpening. The team at Kyocera has come up with a solution to alleviate your sharpening woes. The zirconium oxide compound in Kyocera blades resists wear and tear better than your conventional metal-based products. Kyocera also claims that the sophisticated technology used to create their fine blades sees that your knife will remain sharp for months to years without sharpening. Bye-bye sharpening stone!



For more details, log on to <http://www.razorsharp.com.sg/>, or call (65) 6227 7515.

Whipping up a Storm

Whipping cream is often one of the main ingredients in so many of those sweet delights that we all love. So it's only logical that we are discerning about the whipping cream that goes into our food. Arla Foods, the Danish whipping cream company, is known for its excellent taste and consistency. Arla Pure white and fluffy cream has been endorsed worldwide for its premium quality. On a lighter note, Golden State Bakery Supply Whipped Light Cream that's perfectly formulated to bring out the best in coffee drinks, fresh fruits, waffles and pies. The ultra-pasteurised whipped cream is ready to use straight from a can.



For more details, call Anqliss Singapore at (65) 6778 8787.

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[Up & About \(promotions\)](#)

Don't Sweat the Small Stuff

Picture this: your spouse, after what seems like centuries, plans a romantic dinner. Lovely food, fine wine – the works. But what about the kids? These days, juggling work and taking care of the little ones leaves little time for anything else. But fret not because there is hope at hand! With a 48-hour advance notice, the guys at L'Aigle d'Or will organise a hotel room where your children will be looked after in a room at Berjaya Hotel Singapore. A babysitter can be arranged at just S\$8 an hour and the room goes for S\$40 for four hours. So don't sweat the small stuff.

L'Aigle D'Or Restaurant & Berjaya Hotel Singapore, 83 Duxton Road. For reservations, call (65)6227 7678.

Le Cordon Bleu Evening

Masterchef Frédéric Filliodeau, and Special Guest Chefs Laurent Pagés and Patrick Terrien from Le Cordon Bleu,



together with the talented culinary crew of The Regent Singapore will put together a special five-course menu on 22 April, 7.30pm to 11.00pm. Taking into consideration that Le Cordon Bleu is synonymous to the art of fine cooking and world-class culinary education, this evening is not to be missed. The dinner is priced at S\$185.00 per person.

For booking details, log on to <http://www.worldgourmetsummit.com/>.

Chocolate Workshop

Chocolate lovers and culinarians will not want to miss the Callebaut Chocolate Workshop on 20 April. Part of World Gourmet Summit's Culinary Workshops, the Callebaut Chocolate Workshop will be conducted by Special Guest Chef Robrecht Wolters, Callebaut's Ambassador Chef. The chocolate maestro will guide you through a detailed programme that entails all you've ever wanted to know about creating delectable chocolate desserts. The workshop, priced at S\$110 per person, will be conducted at at-sunrice The Singapore Cooking School & Spice Garden from 10.30am to 2.30pm.

For booking details, log on to <http://www.worldgourmetsummit.com/>.

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