

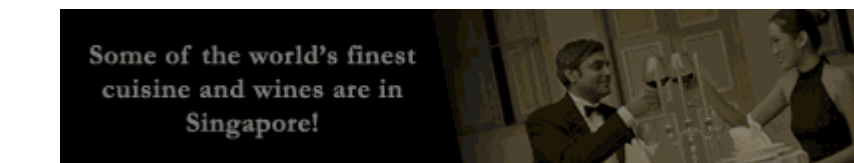
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Feature Story

Another Sneak Peek Into WGS 2005!

Asiacuisine.com presents yet another peek into the glittering line-up of renowned chefs who will be heading to Singapore shores for the World Gourmet Summit 2005.



Known for his unique creative flair, Chef Alan Wong has made a name for himself internationally with his marriage of different ethnic cooking styles with Hawaiian local produce. The James Beard Award winner for Best Chef: Northwest 1996, Chef Wong was a founding member of the Hawaii Regional Cuisine Chefs and was named as one of 13 rising star chefs in America by the Robert Mondavi Winery for culinary excellence. Last year, he was recognised by Bon Appetit Magazine as the "Master of Hawaii Regional Cuisine." His long list of accolades also extends to his slew of restaurants that he has opened. In 2002, Alan Wong's Restaurant was inducted in the Nation's Restaurant News' Hall of Fame and his restaurants continue to receive top ratings in Zagat, Gault Millau and Wine Spectator.

WGS 2005 is also honoured with Chef Naren Thimmaiah B. U who



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hails from Bangalore's famous "Karavalli" restaurant. Chef Thimmaiah joined the Taj group as a Chef Trainee in 1991 and is today the executive chef of the Taj Gateway Hotel, Bangalore. He has been featured on television programs such as Good Morning India as well as promoted Karavalli cuisine on the CNBC TV and ETV food show series. Features on him have been carried in the print media as well, which include Upper Crust, Savvy Cookbook, Gentleman, Femina, Outlook and Financial Express Traveler.

These are but two of the many distinguished chefs participating in next year's event, which you can read more about at www.worldgourmetsummit.com. Who would YOU like to see at the annual World Gourmet Summit in Singapore? Post your comments at the asiacuisine.com [forum](#)

Written By:



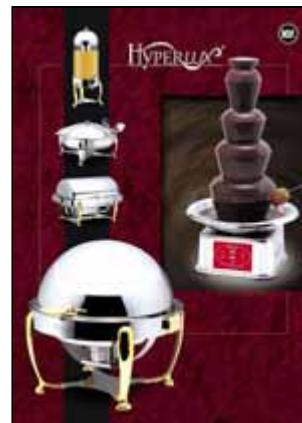
Kenneth Tan

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Have you heard?

Discounts to Thailand

Trips to Thailand may get even cheaper after the Thai government announced plans to bring tourists back to the tsunami-ravaged Andaman coast. The plan includes resuscitating the devastated areas, promoting tours and conferences to Thais and offering hefty discounts to both local and foreign travellers. The marketing strategy



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will include huge discounts for airline tickets, hotels and airport fees, along with granting Thai tourists the right to buy duty-free goods if they stay away overnight during the months of March to May 2005.

World's First Virtual Salon Culinaire

Professional cookery competitions may soon take place on the Internet. Chef George Hill from Melbourne has launched the very first salon culinaire on the internet. Called the "Virtual Salon Culinaire" it offers an alternative to the conventionally conducted salon culinaire that is usually conducted in a major city in conjunction with a trade fair. Numerous salon culinaires from countries in every continent appear on the web and Australia alone conducts over 15 Salon Culinaires each year. The Virtual Salon Culinaire has been just been listed with chefs across Australia and with chef associations in over 35 countries.

For more information call George Hill at (03) 9761 8889

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Chef News

Sydney Seafood School Joins Forces With Fishline

The new Sydney Seafood School programme of classes (March to June 2005) has just been released, and with it the new-look FISHline Newsletter. FISHline, Sydney Fish Market's free seafood advisory service, and Sydney Seafood School decided to collaborate as both aim to provide the public with information on cooking - with a focus on seafood. The school has a line-up of chefs in the months ahead including Christine Manfield, Peter Gilmore, Peter Doyle, Steven Snow, Peter Evans, Damien Pignolet, Peter Kuruvita, Justin North, and Mark Jensen. There are also elementary classes such as chilli crab, salt and pepper prawns, tapas, paella, seafood BBQ and Thai cuisine, to name a few.

For more information you can visit www.sydneyfishmarket.com.au or call Sydney Cooking School at (02) 9004 1111 and FISHline at (02)

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Top Restaurants Collaborate to Raise Funds

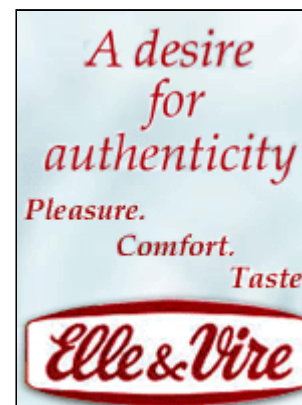
Top restaurants in UK, mostly in London, will join together to raise money for the UNICEF's Tsunami Emergency Appeal for children. On 7 February 2005, participating restaurants will donate 50% to 100% of their dinner or lunch takings to help those children who have been affected by the tsunami disaster. Some of the participating restaurants are El Pirata, Jaan, Clarke's and Blue Elephant.

Singapore Junior Chef's Club Raised S\$5,000 for the Tsunami Victims

Closer to home, the Singapore Junior Chef Club raised S\$5,000 for the tsunami victims by selling cookies. With the Chinese New Year around the corner, they believe that people will buy the cookies and they could also make use of their expertise as chefs.



Using food items donated by Singapore Food Industry, Poon Huat, Win Sin and Ng Chye Mong, they set about making boxes of cookies. The orders for the S\$3 and S\$10 boxes came in even before they started any publicity. A booth was set up on 31 January 2005 and the estimated number of cookies sold were 24, 278 pieces. The project was accomplished with the support from Temasek Polytechnic, Chef Jasmine Ng and Chef Eileen Phua.



Elle & Vire

Website:
www.elle-et-vire.com



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Hotel And Resort

St. Regis Hotel and Residences San Francisco to Open in Summer 2005

The St. Regis Hotel and Residences San Francisco is projected to open in July 2005. A 40-storey landmark, it comprises of a 260-room luxury hotel and 102 private residences. It will serve as a showcase for the new St. Regis, expressing its eminence as the first luxury hotel brand in the US. Elias Assaly, who served as opening general

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manager of the W hotel San Francisco, has been appointed general manager of the St. Regis Hotel San Francisco.

Novotel Returns to Singapore with Prime Hotel Site

Accor is bringing its renowned four-star Novotel brand back to Singapore with the re-branding of Hotel New Otani to Novotel Clarke Quay Singapore. The re-branding is effective immediately and will be followed by a comprehensive multi-million dollar refurbishment and upgrading programme to rooms and public areas due to be completed by end September 2005. Novotel Clarke Quay enjoys a pre-eminent location, strategically located between Singapore's main financial centre at Raffles Place and the prime shopping area of Orchard Road. To celebrate the addition of Novotel Clarke Quay Singapore to the Accor network, special rates from S\$135 (+ local taxes and surcharges) per room per night are available online at www.accorhotels.com/asia.

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Product News

President Eyes Asia

Two-star-Michelin chef Eric Frechon of Restaurant Le Bristol, Paris was recently in Singapore to showcase the quality of President products. President, the leading dairy brand in Europe, is the first dairy company and second largest cheese maker in Europe. As part of Chef Frechon's visit, he conducted two cooking demonstrations and a chef's table dinner at the Raffles Culinary Academy using President's products - a brand he told asiacuisine.com, that he has been using since young. Bertrand Agaesse, Asia export director for President, said that they are hoping to expand into Asia, especially in the Japan, China and India markets and will introduce a range of products specially for the region. President products can be found at most leading supermarkets.



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Events

Cooking Demonstration by Celebrity Chef Angelo

The "Eat Well, Live Well" afternoon, which will be held at 12 noon on 19 February 2005 at Cotton Tree Restaurant features highlights such as a demonstration by award-winning Chef Angelo, who will whip up six healthy dishes. Dr David Tan, GP of Wen & Weng Medical Group, will give the guests a Health Talk on Singapore's common diseases, such as hypertension, cholesterol and diabetes, and how our the choice of food can affect health. There will also be a sharing of some basic knowledge on wine appreciation by Caldbecks Wines & Spirits during lunch. The afternoon is priced at S\$60.



RSVP by 11 February 2005 and for more information call (65) 6296 9789 or E-mail nariko@avas.com.sg.

Fine Food Australia 2005

To be held from 12 to 15 September 2005 at the Sydney Exhibition Centre in Darling Harbour, the Fine Food Australia exhibition is a huge event for the supermarket, restaurant and hotel industry. The event comprises of three complementary exhibitions, which are Fine Food, which showcases food for the retail and food service sectors, Hotel Australia which features equipment for hotels, motels and restaurants and Fine Wine & Spirits which is designed just for liquor buyers. Major exhibitors in the food area include Arnotts, Baiada, Dairy Farmers, Hans, Heinz, Kraft, Lactos, National Foods, Riviana and Sanitarium. Overseas groups include Britain, China, Denmark, Germany, Greece, India, Indonesia, Korea, New Zealand, Spain and Thailand. There will also be a special industry events, which are C-Store Conference, Hospitality in Healthcare Conference, Bakeskills Competition, National Pizza Challenge, Sydney Culinary Challenge and much more.

A small number of stands are still available. Companies looking to

exhibit should call the organisers at (03) 9261 4500 or visit the website at www.finefood.com.au.

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Restaurant News

Subway(R) Restaurant Chain Opens 2,000th Canadian Outlet

The SUBWAY(R) restaurant chain has opened its 2,000th Canadian location. This milestone is especially significant, as Canada is the largest market for the SUBWAY(R) brand outside of the United States and illustrates that Canadian entrepreneurs are meeting the increasing needs of consumers who seek out healthier dining options. The first SUBWAY(R) restaurant in Canada opened in 1986 in St. John's, Newfoundland. Nineteen years later, the milestone restaurant, located in Longueuil, Quebec, is owned and operated by SUBWAY (R) franchisee, Steven Ondrick. The SUBWAY(R) restaurant chain, celebrating its 40th anniversary this year, is the world's largest submarine sandwich franchise, with more than 22,500 locations in 80 countries.

New Menu At California Pizza Kitchen

California Pizza Kitchen (CPK) pizza lovers can expect a brand new menu the next time they visit the establishment. Among the highlights of the menu is the CPK special honey-wheat dough that combines the sweetness of honey and wheat. Diners can have a choice of this new dough or CPK original dough with any toppings available on the menu. Apart from that, they have new pizza items such as white pizza and shrimp scampi. The new appetisers include lettuce wraps, garlic cheese focaccia with checca and herb-onion focaccia with checca. Originated from Beverly Hills, USA, CPK offers over 26 hearth-baked gourmet pizzas and twelve pastas as well as a wide selection of appetisers, salads and desserts. It is located at FORUM the shopping mall, #01-42.



For more information call (65) 836 0110

Gordon Ramsey in Japan

Gordon Ramsey, who has claimed seven Michelin stars, will be opening his first restaurant in Japan. The Conrad Tokyo, which is the city's newest luxury hotel, will be scheduled to open in July 2005. Reputed for his successful London-based restaurants, Ramsey wishes to duplicate his success in this expansion. At the Conrad Tokyo, Ramsey will continue to practise his superior standards found in all of his restaurants by using the best ingredients, having a strong team and to always put the customers first.

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Wine & Beverage News

Pyramid Breweries Production Moves

According to justdrinks.com, Seattle-based Pyramid Breweries has shifted its brewery production to meet rising demand and reduce costs. With an increase in sales in 2004, the company will transfer the majority of its branded beer brewing production to its Portland facilities at the recently acquired Portland Brewing Company. Pyramid has also signed a letter of intent with an international beverage company to produce malt beverages in its Seattle facility. The transfer of brewing production to Pyramid's Portland facilities is expected to begin in early February 2005 and to be completed early in the second quarter of 2005.

Gallo Family Acquires Barefoot Cellar

The Gallo family has purchased Grape Links, Inc., producers of Barefoot Cellars, from Michael Houlihan and Bonnie Harvey. The acquisition paves the way to combine the unique equities of the Barefoot Cellars brand and the marketing capabilities of Michael Houlihan and Bonnie Harvey, who will now consult for the Gallo family. Santa Rosa-based Barefoot Cellars was founded in 1986 after Houlihan and Harvey were brought in to help settle a Sonoma County

winery's debt and were paid in wine and bottling services, rather than cash.

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Link of the week

Fab Food Pix

www.fabfoodpix.com gives you the luxury of having high technology food photography to use on a book cover, menu design, food packaging, or even fleet vehicle livery. If you require the photographs, you can buy the images directly from their web, have your images custom shot or use their-in house food stylists.

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Up and About

Valentine's Day Special

The Westin Resort

Give your loved ones a special treat at the Westin Resort. The Valentine's Day package offer includes an accommodation in a room with a garden view, complete with a Heavenly Bed, daily breakfast for two, exotic welcome drinks upon arrival, complimentary use of the Westin Workout, dinner by the beach and a 30 minutes massage for couples. The package is from US\$125++ for a minimum stay of three days and is valid from 1 to 28 February 2005.



For more information, visit www.westin.com

M Hotel

M Hotel's 'Two for Tango' package for lovebirds includes a sea view deluxe room with cocktails for two and a buffet breakfast the next morning at Café 2000 at S\$168 per



person. There is also a choice of a spa suite for two at Haach at the hotel or an in-room spa-session for an additional \$218. The package is available from 4 to 14 February 2005.

For reservations, call (65) 6421 6121

Paulaner Brauhaus Three-course Valentine's Day Dinner

Paulaner Brauhaus will be offering a three-course Valentine's Day dinner priced at \$138++ per couple. The dinner includes an appetiser of pan-seared duck liver with smoked duck breast parcel with poached apple and an old vintage port wine. The main course is a choice of oven-baked sea bass in puff pastry with sauce choron, roasted corn-fed chicken with chestnut stuffing or grilled marinated lamb with peppers and blueberries in yam basket with steamed vegetables. For dessert, there is chilled mango and ginger parfait, light chocolate mousse in pistachio pancake or exotic fruits in filo tartlet topped with warm Chiboust crème. A complimentary heart-shaped basket of chocolates will also be given to each couple.



For more information or reservations, call (65) 6423 0096

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