

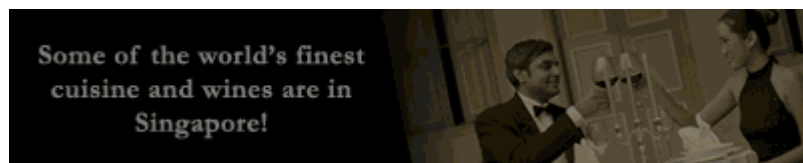
asiacuisine.com
Asia's leading food and beverage portal

[Main Page](#) [Features](#) [Videos](#) [Recipes](#) [Wines](#) [Restaurants](#) [Forum](#) [CW Magazine](#) [Events](#) [Links](#) [About Us](#)

features

[Feature Story](#)
[Have You Heard](#)
[Chef News](#)
[Hotel And Resort](#)
[Product News](#)
[Events](#)
[Up and About](#)

To subscribe to our weekly ezine, please click [here](#)



Feature Story

WGS Awards of Excellence Finalists Announced!

Finalists for the World Gourmet Summit 2005 Awards of Excellence (AOE) and scholarships were announced at the Pan Pacific Hotel



Ballroom to press and industry supporters last Thursday. Though there were some familiar faces such as Emmanuel Stroobant from Saint Pierre and Sam Leong from Tung Lok Restaurants, relatively new nominees such as Garibaldi, Lei Garden, Zambuca Italian Restaurant & Bar, The Cliff and Saint Julien have come to the fore this year, earning numerous votes for their outstanding achievements in food and beverage service.

Of the 87 applicants for the three scholarships that were up for grabs - Le Cordon Bleu Culinary Scholarship, Cacao Barry Patisserie Scholarship and the Bodegas Torres Wine Scholarship - 18 were selected as finalists (6 in each category) and three will find out if they have won the chance of a lifetime when the award recipients are announced on 23rd April at the WGS Award Dinner.

Inspired by the Michelin in France and James Beard in USA, the



Unilever Foodsolutions Asia

Tel: (65) 6265 0866
Fax: (65) 6268 0043

E-mail: singapore@unilever.com
Website: www.ubf-foodsolutionsasia.com

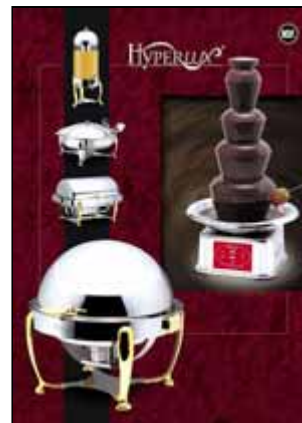
AOE, which is organised by the Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), not only serves to recognise and pay homage to the professionals and talents who have excelled in their trade but also aims to inspire others to reach the pinnacle of their profession. Speaking to over 80 assembled guests and media, Mr Peter Knipp, co-organiser of the event, recalled how when the AOE was first started in 2001, they had to work hard to solicit for nominations but as the awards gained in stature, nominations came pouring in. This year alone, they had over 100 nominations for the 16 awards and about 90 applications for the scholarships. In unveiling the various finalists, Mr Knipp noted trend changes in the F&B industry. For one, women have been increasingly represented in the awards, with nominations in the WMF Restaurant Manager of the Year and Sommelier of the Year categories. He also observed the rise of New World wines making an impact on the market.

Responding to a question from the media about how the awards compare to Michelin stars, Mr Knipp said that they were taking a slow approach to gaining more recognition for the awards. "The vision for the awards is that in 20 to 30 years time, it will be firmly entrenched in the industry and be held in every country in Asia."

Written By:



Kenneth Tan



Hyperlux

Visit us at GULF FOOD 2005,
Dubai 20-23 Feb, Stand #E1-20

Tel: 852 2343 2081
Fax: 852 2951 0629

Email: sales@hyperlux.com.hk
Website:
www.hyperlux.com.hk



[back to top](#)

**Hong Kong
Exhibition Services
Ltd**

Have you heard?

Eating Paper

According to the Sun, Chef Homaru Cantu has invented a computer that prints paper meals. The printer uses ink made of liquidised food to print a picture snack on low-calorie edible paper. Cantu has already started printing edible menus at his restaurant Moto in Chicago. The diners can rip the menu and put it in their soup or even have them baked or fried. Cantu and a team of computer specialists from Deep Labs experimented with ink made of crushed carrots, tomatoes and purple tomatoes. Now, they are trying to get the flavours perfect and are applying for a patent. Imagine, being able to rip out an advertisement of a pizza to see how it tastes like, without the calories.

Thai Curry Spice Vs. Cancer Cells

Good news for Thai curry lovers. Not only is it delicious, but according to a research done by Peter Houghton and his team at King Cross College, the galangal spice used to flavour the curry helps to kill cancer cells and increase the cancer fighting capacity of healthy cells. Two compounds from a galangal extract could activate the GST (glutathione S-transferases) enzyme, which prevent cells from becoming cancerous. These compounds were more effective than others in killing breast and lung cancer cells. The ginger-like root is thought to help indigestion, colic and dysentery and some skin conditions. In powdered form or as an alcoholic extract, galangal reportedly acts as a stimulant and an aphrodisiac.

A Tribute to Dieter Janssen

Mr Dieter Janssen, Group Vice President & General Manager of The Claridges, recently passed away in New Dehli. His formative years in the industry were spent in Germany and Switzerland, where he joined Inter-Continental Hotels in Geneva in 1964. In 1973, he was appointed General Manager of the Oberoi Inter-Continental Hotel in New Delhi from where he moved to join the brand new Sheraton Hotel in Bombay. Close to 20 years with Sheraton Hotels were spent as General Manager, and later



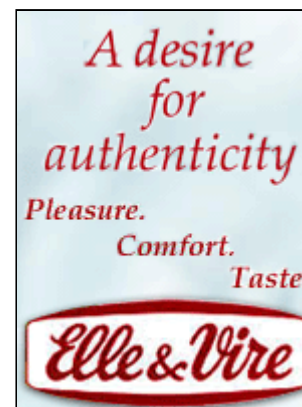
Unit 2010, 20/F,
China Resources Building
26 Harbour Road, Wanchai
Hong Kong
Tel: +852 2804 1500
Fax: +852 2528 3103
Email:
exhibit@hkesallworld.com
Website:
www.hofex.com



ACQUA PANNA & S.PELLEGRINO

Sanpellegrino SpA
Asia Representative Office
No. 1 Scotts Road
#23-01 Shaw Centre
Singapore 228208
Tel: 65 62355836
Fax: 65 62356346
Email:
sanpellegrino@sanpellegrino.com.sg
Website:
<http://www.sanpellegrino.com>

with Area and Regional responsibilities in the Middle East, North America, South Asia and the former Soviet Union. In 1997, Dieter Janssen joined Four Seasons Hotels and Resorts as Regional Vice President for India before moving to Singapore to head The Regent Singapore. Mr Duncan Craig, General Manager of The Oberoi Mumbai, said Mr Janssen was a true industry professional: "He will be remembered by many as a man who gave guidance yet allowed you to make just enough (but not too many) mistakes to keep the learning cycle going. He was an active sportsman and was involved with the German community wherever he was. Dieter was a lover of life."



[back to top](#) **Elle & Vire**

Chef News

Canadian Personal Chef Alliance Hosts the First Chef Conference and Culinary Competition

The first Chef Conference and Culinary Competition held this May will be hosted by Toronto based Canadian Personal Chef Alliance. The conference will have Personal Chefs from all over Canada networking with fellow personal chefs at Toronto's Liaison College. Speakers from companies such as Chef Revival, Campbell's, Wiley's, Rubbermaid and Toppits foods will present to Personal Chefs Alliance their new products, ideas and information seminars on subjects like marketing, knife skills and new accounting packages from Simply Accounting. Invited judges such as Chef Shawn Whalen, Chef Candy Wallace and Chef Mick Elliot will officiate at the first personal chef competition, which will end the conference. The weekend will start with a reception at Liaison Campus on 13 May 2005.

For more information, call Terry Henderson at (1) 8774 0232 21.

UCSD Stem-Cell Research Aided By Chef

The University of California, San Diego, will host two-star Michelin chef Anne-Sophie Pic at the Tapenade Restaurant in La Jolla on

Website:
www.elle-et-vire.com



Distributors:

Peter Knipp Holdings Pte Ltd
Tel: (65) 6273 7707
Fax: (65) 6270 1763

E-mail:
sales@asiacuisine.com
Website:
www.asiacuisine.com.sg/resortsoftware/

March 17 and 19, 2005. The chef's proficiency in modern cuisine will help the UCSD Institute of Molecular Medicine harness the expertise of La Jollas Scientists in biology, engineering, chemistry and clinical medicine to find a new therapy based on human cells. The cost for the dinner is US\$325 per person on Thursdays and US\$350 on Saturdays.

For more information, call Sylvie Diot at Tapenade at (1) 8585 5775 00.

[back to top](#)

Knowing Us Better

Banner advertising:
sales@asiacuisine.com

Subscription:
subscription@asiacuisine.com

Web development services:
it@bytesasia.com

Culinary communications
 services:
fnb@asiacuisine.com

Hotel And Resort

Le Meridien Nirwana Golf and Spa Resort Staff Helps Tsunami Victims

The Le Meridien Nirwana Golf and Spa Resort staff have been helping out in a number of worthy causes. Recently, they gathered and collected 8,000 items of clothing and hotel linens for the victims of the Indian Ocean Tsunami in Aceh. The generous amount of Rp. 7,524,650 (US\$812) that they collected will be sent through Rotary in Medan for the Aceh victims. In addition, the staff and guests donated blood with the Red Cross and the staff visited a special education school, Sekolah Luarbiasa Bagian B, and donated linen and stationery as well as helping to clean up the school.



Tokyo Disneyland Resort Will Have New Disney Hotel

A new hotel is in the cards for the Tokyo Disneyland Resort. To be completed in 2008, the hotel will have 700 guest rooms and will be larger than the previous two hotels. A third Disney Hotel is necessary so that guests can stay longer to enjoy what Tokyo Disneyland Resort has to offer. With 90% occupancy rate at the other two hotels, they believe that there is a growing demand for more rooms. The new hotel will be built in front of Tokyo Disneyland Park, in the current

guest parking area.

[back to top](#)

Product News

World's First Expandable Storage Solution

Tupperware's new product, Go Flex! is the world's first expandable container. It is able to expand to three different heights and has a maximum storage of about 950ml. When not in use, it can be flattened to about 2-cm, allowing easy storage. Go Flex! can be stacked or stored in numerous places such as refrigerators, freezers and pantries. Go Flex! is also designed with air and liquid tight seals to ensure the freshness of the food and prevent spillage. Tupperware Corporation, a US\$1.2 billion multinational company, is one of the world's leading direct sellers, supplying premium food storage, preparation, serving items and home organization products to consumers in more than 100 countries through its Tupperware brand.



For more information visit www.tupperware.com

Truffle Affair

Mr Pebeyre, truffle specialist from France, came down to Singapore recently to conduct a seminar on Truffles organised by Pebeyre Truffles and Indoguna Pte Ltd. Pebeyre Truffles, has specialised in truffles since 1897 and is the only French company to specialise exclusively in the truffle trade. The seminar, held at Raffles Culinary Academy was followed by lunch of buttered scrambled eggs with chopped truffles and toast, duck liver raviolis with truffle cream sauce, hot truffle chocolate cake fondant and more, which showcased different ways truffles could be used in dishes. Pebeyre Truffles offers truffles in four different forms, which are brushed truffles, truffle pieces, broken truffles and truffle peel and truffle juice.



For more information, contact [Lindsey Alec Foy](#)

[back to top](#)

Events

The Canadian/International Food and Beverage Show

To be held from 20 to 22 February 2005, the Canadian/International Food and Beverage Show is the only international show for Canada's food service industry. It is an annual showcase especially for the suppliers of food and beverage products for the hospitality industry. It gives attendees the chance to develop new menu ideas from over 670 exhibits as they prepare for the spring and summer seasons. The show will take place in Toronto, at Canada's largest market.

For more information, you can visit [here](#).

The 7th Annual Benefit Gala

Careers through Culinary Arts Programme (C-CAP) will hold their 7th Annual "A Preview of Spring Dining" on 28 February 2005. Chef of honour Charlie Palmer and 36 other chefs from top restaurants in New York City will proffer a tasting of their creations from their new spring menus. This year features a table hosted by C-CAP graduates Chefs Amar Santana, Sous Chef at Aureole and Rachel Lansang and Pastry Chef at Aureole. More than 60 New York City high school students will be assisting the chefs at the event. Other than sampling wines from the Robert Mondavi Family of Wines and Gosset Champagne, guests will have the opportunity to participate in a silent auction, which includes culinary and travel packages. Tickets are priced at US\$350, US\$500 and US\$1,000.

For tickets or more information, call (1) 2129 7471 11 or visit www.ccapinc.org.

[back to top](#)

Restaurant News

New Bar at The Scarlet

Bold, touted as the place with an attitude, is the latest bar at The Scarlet . It is decorated black throughout and has a Porto Oro marble, black padded leather bar with under-counter lightings and grey mirror clad ceilings.



Meanwhile, the interior of the bar is furnished with black suede banquette seating edged with white by Dadar and gold-fringed black leather high chairs complete with ostrich feathers and velvet cushions. The bar serves a variety of premium vodka such as Belvedere, Chopin, Grey Goose and 42 Below. They also have an array of finger food such as a variety of canapés, finger sandwiches featuring black pepper chicken or smoked salmon and desserts such as Chocolate Trifle and Costa Rica.

Bold is located at 33 Eskin Road and the operating hours are from 2 pm to 1 am For more information, call (65) 6511 3323.

Top Newcomers of 2004

2004 has seen a lot of notable additions to London's restaurant scene. Square Meal had come up with the Top 20 newcomers and among those is Chez Kristof. It had moved away from the Eastern influence of its siblings, Wodka and Baltic, and headed instead towards regional France cuisine with bistro classics. The fifth and largest branch of the Fishworks chain opened in November and was an instant hit due to the fresher-than-fresh yet, simply prepared fish. The sibling of The Clerkenwall, The Chancery impressed with its seasonal menu and is the winner of BMW Square Meal Award for the Best New Restaurant Autumn 2004. To view the entire list, visit [here](#). Other top newcomers include Zetter Restaurant & Rooms, Thyme, Pearl, Le Cercle and Bistrottheque.

Michelin Stars of 2005

Michelin has revealed its guide to Michelin Stars restaurants in the

British Isle. Midsummer House in Cambridge was the only restaurant to be upgraded from one star to two stars this year and there were no new three stars restaurants. 30 restaurants have been awarded one star and it includes Hakkasan, Nobu, Savoy Grill, Chapter One and Assaggi. The two stars restaurants are The Capital, La Gavroche, Pied a Terre and The Square. The only restaurant to have three stars is Gordon Ramsay Royal Hospital Road. Meanwhile, McClements, L'Oranger and Zaika have lost their Michelin stars.

[back to top](#)

Wine & Beverage News

Gala Premiere of Sideways

18 California Wine importers and about 300 invited guests from the entertainment and hospitality industry attended the Gala Premiere of the movie, Sideways, on 15 February 2005 at Orchard Cineleisure. Guests were treated to a spread of California wines prior to the movie. Sideways, a romantic comedy that has California wines and wine country as its central theme was nominated for five Academy Awards including best picture and was the winner of the 2005 Golden Globes for Best Picture and Best Screenplay in musical or comedy category. It will open in cinemas on 24 February 2005.



Ponte & Partners Representing Paulaner Brewery

Paulaner Brewery's has a new associate in Asia Pacific. Ponte & Partners will be working to build up the brand name in the market, develop new businesses and increase the existing businesses' marketing activities. Paulaner Brewery, a historic German beer brand, is a specialist in wheat beer from Munich/Bavaria. Their products include pils, lagers and double-bocks.



For more information, visit www.paulaner.de

[back to top](#)

[Link of the week](#)

Tell Me What To Cook

Busy folks do not have to worry about what to cook anymore with www.healthy-quick-meals.com. It features easy to make, delicious meals while using wholesome ingredients. Users can subscribe to their newsletter and receive a list of seven main course dishes, complete with easy to follow recipes each week. The list is also a godsend for grocery shopping and will add more variety of balanced meals everyday.

[back to top](#)

[Up and About](#)

Kooyong Wine Dinner

For one day only on 26 February 2005, those interested in Pinot Noir and fine cuisine will enjoy the experience of wine blending led by Sandro Moselle, winemaker and manager of Melbourne's Kooyong Estate. During the class, participants will have a chance to blend several unfiltered Pinot Noir varieties to achieve one closest to Kooyong. It will be followed by a five-course dinner, prepared by Giles Perrin, chef de cuisine of Snappers Seafood Restaurant. The Pinot Noir blending class, packaged with dinner, is limited to 30 persons and costs S\$128 per person. The class will be from 5 to 6 pm at The Ritz-Carlton. The Kooyong wine dinner is at S\$98 per person and is from 7 pm to 11.30 pm at Snappers Seafood Restaurant.

For more information or reservations, call 6434 5288.

Citibanks Credit Card Dining Privileges

Citibank consumers will be delighted to know that there are more perks in store for



them under Citibank Gourmet Pleasures.

Moses Lim will work with leading F&B establishments and renowned chefs who have participated with the benefit programme to create a new culinary programme for cardholders. This will include master classes by visiting chefs, food and wine appreciation workshops and previews. They will also be among the first to sample unique cuisines not ordinarily found in Singapore. The Citibank Gourmet Pleasures Programme will start with a unique Citibank Prosperity Menu at Golden Peony Restaurant, Conrad Centennial Singapore, to usher in the New Year. Available from 1 to 23 February 2005, the restaurant will include dishes such as pan-fried fillet with American ginseng created by Moses Lim, their Celestial Delights and Treasures of Fortune at S\$80+++ per person for a minimum of two persons.

For more information, visit www.citibank.com.sg

[back to top](#)

Peter Knipp Holdings Pte Ltd

7 Jalan Kilang, Fifth Floor, Singapore 159407

Tel: +65 6273-7707 Fax: +65 6270-1763 E-Mail: it@bytesasia.com

To subscribe to our weekly ezine, please click [here](#)

To unsubscribe, please email to ezine@asiacuisine.com and type "unsubscribe-e-zine"