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Chief among these special events is *The Fire and Passion of Alain Passard* on 27 April. For one night only, the iconic three Michelin star Passard will be in town to give diners a taste of his signature cuisine that foodies all over the world throng to his restaurant L'Apèrge in France for. His six course dinner, held in the grand environs of The Fullerton Singapore, will be complemented with a fine array of top-notch wines such as Schlossgut Diel, Domaine Romanee Conti and Chateau Lafite Rothschild.



Feature Story

Event Highlights of WGS 2005

In the run-up to the annual gastronomy feast that is the World Gourmet Summit (WGS) 2005, we have featured chefs who will be gracing our shores from 18 to 29 April. These new faces aren't the only novel items as WGS 2005 is introducing new events to its spectacular line-up this year.



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And if there's anything that might tempt couch potatoes to leave the house for an evening, Anthony Bourdain would probably be it. The globe-trotting chef and bestselling author will be entertaining at the Grand Hyatt Singapore on 28 April. Also the executive chef of Les Halles in New York, USA, he will be presenting a four-course dinner paired with the wines of Beringer Blass Wine Estates. For fans of A Cook's Tour currently airing on Discovery Travel & Living channel, it is the perfect chance to meet him live and hear all about his exciting culinary adventures.

The *Subasta! Subasta!* Bezel - The Watch Collector's Guild Dinner is also an ideal event for anyone who likes to take a gamble now and then. Held at The Oriental Singapore on the 29 April, guests can take part in an auction using monopoly money for mystery parcels which can contain anything from a bag of potato chips to an exquisite watch. Everyone goes home a winner as diners will get to sample the cuisine of one Michelin star chef Ramón Freixa and resident hosting chef Jörg Behrend.

Chefs from the Tung Lok group of restaurants will also be showcasing their signature contemporary Chinese cuisine in the *Five Treasures Dinner* which will be held at Jade restaurant at The Fullerton Singapore. Award-winning chef Sam Leong will lead the team in using traditional Chinese herbs from Eu Yan Sang to produce a five course dinner involving American ginseng, birds' nest, cordyceps, angelica roots and white tremella mushrooms.

Besides these new highlights, some old favourites remain. Gourmet Ambassador Michael Ginor will once again be presenting *A Night of Indulgence* with Hudson Valley foie gras, *Spice Odyssey* will continue to set your palate on fire and a host of other events will ensure that the month of April will be one of anticipation and excitement. For a full list of events, visit www.worldgourmetsummit.com. To avoid disappointment, you can reserve seats for WGS events using the online booking form [here!](#)



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Have you heard?

Coffee Type The New Zodiac Sign?

Instead of using your horoscope sign to determine your personality, you might soon be asked for your coffee type. Suzuki Gourmet Coffee had created the Coffee Personality Test to ascertain which coffee suits a person best. The test will note your birth date to ensure your horoscope for your character type and also your favourite colour. So for example if the test indicates that your coffee is the Exotica, you are the type of person that loves excitement. The Mystique on the other hand is for people who like unstated charm and the Colombia blend is for those who believe that love makes the world goes round. There are ten different types of blends in all, which includes the MaMaMia-Rosta, Kilimajaro and Passion Le Grande.



For more information on Suzuki Gourmet Coffee visit www.sarika.com.sg.

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Chef News

Curious Cook Develops Gourmet Line



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Ed Bottone, better known as the Curious Cook has launched a new product line from Goslings Gourmet that he developed in kitchen. The new line, which uses Bermuda's Rum and the Black Seal Rum as the key ingredient, include dishes such as cocorumba double chocolate cake, gombey passionate plum and mango tango habanero glaze and dipping sauce. The nine products are inspired by Bermuda cocktail and contain ingredients that Bermudans are familiar with. Bottone, who lived in Bermuda for ten year teamed up with Gosling's in 2003 to develop the gourmet line. The products come in different sizes and will be available in Bermuda first week of April. The Americans will get their taste of it in July at a food show in New York.



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Hells Kitchen for Celebrity Chefs

Celebrity chefs Gary Rhodes and Jean Christophe Novelli are preparing to go head to head in the new series of Hells Kitchen. The show consists of two teams of ten competing against each other to whip up a cuisine for celebrity diners each night. This season, both chefs will have only two weeks to get their trainees in shape and Rhodes, known for his classic British food wants to prove that it is as good as the French cuisine. The teams will be battling it out for the chance to run their own restaurant and viewers will get the chance to see the titans clash when the show airs this coming spring.

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Hotel And Resort

President of Italy Visits the Oberoi, New Delhi
The Oberoi, New Delhi, welcomed their guest, His Excellency Carlo Azeglio Ciampi, the president of Italy on 15 February 2005. Luca Cordero di Montezemolo, chairman of Fiat, president of Ferrari and president of Confindustria held a lunch in honour of the president. The chef of the hotel, Tommaso



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Maddalena, prepared dishes such as the Orocchiette with prawns and zucchini in a saffron sauce and king scallops with green applesauce and black truffles. Brunello Castel Giocond , a 1993 Italian red wine complemented the meal. The Oberoi was chosen as a venue because of its association with Hotel Hassler, Rome and also because of Chef Maddalena's reputation in Italian cuisine. The lunch held at the Nilgiri Room, hosted over 45 business delegates in addition to the Italian president and other VIPs.

First Hilton Hotel in China's Hawaii

Hilton will soon open its first branch in China at Sanya, China's own version of Hawaii. Hilton Sanya Resort and Spa will be located at Yalong Bay, on the southernmost tip of the Hainan Island. It is separated from the mainland by 20 km of the South China Sea and this beachfront resort forms an intricate role in the growing network of seven Hilton hotels in China. Last year, the island attracted 3.7 million tourists, a 20% increase over 2003. Their current strategy is to attract the affluent Chinese tourists and in the long run, European travellers.



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

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Product News

The Mikasa Collection

Mikasa Hotel and Restaurant's collection of artful tableware products helps you give character to your table settings with their Fine Table Arts. They have lines of dinnerware, flatware and glassware products, which include the New Design, Grand Chefs and Grandes Tables. If you are looking for something different, you can also mix and match different styles for



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For more information, visit www.mikasa-hr.com.

An Athlete's Drink

Nineteen-year old athlete LeBron James and POWERADE will launch Flava 23, which will be available in the US from 1 September 2005, along with a promotional programme of LeBron James comic created for POWERADE by DC Comics. The athlete was involved in every step of the way, from the unique flavour of the "sourberry", to the selection of the signature burgundy colour. The packaging features a comic version of James soaring through the air and it is available in the brand's 32 ounce bottles at all retail stores in the US.



For more information, visit www.flava23.com.

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Events

Food Expo Egypt 2005

From 27 to 30 June 2005, Arab's largest country will hold a food expo at the Cairo International Conference Centre, Egypt. It attracts visitors from over 25 countries and features exhibitions in six categories, which are food and beverage, catering equipment and services, processing and packaging, furniture, furnishing and tableware, health, leisure and entertainment and hotel facilities. Twenty-one countries participated in last year's event, including Singapore, Turkey, India, Hong Kong and the UK.



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

International Pizza Expo



Whether you are a pizza fan or have pizza-related business, the International Pizza Expo 2005 is an event you must go. At the expo, participants will get to find more than 50 educational opportunities, the chance to win a 2005 Jeep Liberty and view food demonstrations and show floor featuring more than 1,000 pizza exhibits. The event also features workshops led by professionals such as Terry Collins, CEO of Papa Murphy's Take 'N' Bake Pizza, Tony Caputo of Red Rose Pizzeria and Brad Randall and Kris Kaiser of Aver's Gourmet Pizza. There will also be an Italian Chef War, where the sponsored chefs compete to be the first Italian Chef War. The expo will be held from 30 March to 1 April 2005, at the Las Vegas Convention Centre, Las Vegas, Nevada, USA.

For more information, visit www.pizzaexpo.com/2005.

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Restaurant News

Finale's New Music Scene

Finale Music and Dining, a US\$1.5 million venture, is a combination of a concert club and a restaurant. It is hoped that it can turn around the restaurant's fortunes, which has been affected by the influx of popular chains such as the Cheesecake Factory. According to the report from STLtoday, The Clayton mayor, Ben Uchitelle, is hopeful that this restaurant will be good for everybody. He attended the ribbon cutting ceremony of the restaurant, along with Clayton's VIPs and Finale's partners. Jazz trumpet player Maynard Ferguson and the Clayton High School Band entertained the crowd with "Gonna Fly Now". Karrin Allyson, Stanley Jordan, Louie Anderson, Angela Bofill, Tuck and Patti, and Tito Puente Jr will also play at Finale in the next few months.

Saint Pierre's New Family Member

Saint Pierre is taking another stab at expanding itself and the newly opened 50-seater restaurant is located in The Lighthouse



in the 8th floor of The Fullerton Singapore. San Marco is named after the Basalica in Venice, and it is an Italian restaurant, specialising in northern Italian cuisine. The chef of the restaurant is Kelvin Lee, who works alongside Francesco Greco and in the meantime, Roxan Villareal oversees both the front and back of house operations plus pastry productions.

For more information or reservations call (65) 6438 4404 or visit www.sanmarco.com.sg.

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Wine & Beverage News

Wine in A Box

Like juice, the California cabernet now comes in a box. According to Wine Speactators Online, the Three Thieves, the company that re-introduced jugs in the wine world and initiates an Italian White in a carton last year, packaged the Bandit Cabernet, a US\$8 per liter wine in Tetra Pak containers. To be launched in April, the wine gives a good depth to its plum, mocha and currant flavours. One of the main reasons to put the wine in a box is to bring the price down. Partner of the company Charles Bieler said that they spend about 13% on the carton material and it is easier to take to the park or the beach. He also said that it is not just to follow the trend toward irreverent marketing of wine. "Irreverent doesn't have to be a dumb product; it can be interesting and complex in its taste. We resist the idea that we're producing gimmicks."

Duke of Argyll Launches Royal Salute 38 Years Old Stone of Destiny

At the prestigious global launch of the exclusive Royal Salute 38 Years Old Stone of Destiny held in Seoul, the Scottish Royalty unveiled the "pinnacle of the Royal Salute Range". His Grace, Torquhil Ian Campbell, the 13th Duke of Argyll hosted it with business and community leaders in attendance. Peter Prentice, Chivas Brothers' regional vice president



for Asia Pacific said that Korea represents the most important market in Asia with the loyal brand following. Taking its name from the Stone of Destiny, Scotland's most important symbol of sovereign power, Royal Salute 38 Years Old reinforces associations with the British monarchy.

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[Link of the week](#)

Know Your History and Culture

It not only provides Chinese and Taiwanese food recipes, www.eatingchina.com also gives users the cultural and historical aspects of the food. The website is a treasure trove of Chinese cuisine facts and trivia and their well written articles give insight into Chinese utensils, ingredients and traditions as well. In addition, there are links for resources for more information of the food.

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[Up and About](#)

Gourmet Cellar Wine Tasting

Before the Gourmet Cellar Destination is to be officially opened, the Gourmet Cellar team has arranged for a few pre-launch gatherings. One of them is a wine tasting that will be held on 31 March 2005 and will feature 15 world class wines from Australia and New Zealand accompanied by snacks prepared by Chef Alvin Ng. The wines include an array of red, white, sparkling and dessert wine. The wine tasting will be at the Gourmet Cellar, DFS Scotts, from 6 pm to 8 pm. The price is S\$30 and booking is necessary as the space is limited.



For more information or reservation call (65) 6738 2202 or E-mail info@gcellar.com.

Easter Treats


Treat yourself to chocolate eggs for Easter



from the Canele Patisserie Chocolaterie. The eggs are made with a blend of top European chocolate and their range includes Dino, Line, Lace, Traffic or you can choose to have an assortment of pate de fruit, cookies and chocolate roses in half egg. Prices range from S\$24 to S\$30.

For more information call (65) 6738 8145 or visit www.lesamis.com.sg.

Students Get Spanish Exposure

The College of Culinary Arts SHATEC has organised a themed  event called "Cuisines of the World - At Your Doorstep" at the Rosette Restaurant. The objective of the promotion is to expose the students to other types of cuisines other than local and French. A four-course Spanish set-menu promotion will kick-start the event and it includes dishes such as hors d'oeuvres "Spanish" tartalita de pimiento, croquetas, inchitos moronos and pan-fried escalope of salmon with lemon and capers. The meals will be accompanied by a selection of Spanish wines to ensure that the students complete the Spanish experience. The set dishes priced are at S\$28 +++ per person and the promotion will be held from 4 to 23 April 2005.

For more information on SHATEC, visit www.sha.org.sg.

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Opportunities

Shangri-La Dubai Seeks Vietnamese Chef

The Shangri-La, Dubai is looking for a native Vietnamese chef. The chef should have relevant professional experience and excellent job knowledge. He/she must also have good leadership qualities.

Please send your CVs to Philipp Koechli, at philip.koechli@shangri-la.com, call (971) 4405 2750 or fax (971) 4343 8704.

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