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[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](#)
[Restaurant](#)
[Wine &](#)
[Beverage](#)
[Up and About](#)

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Feature Story

Two Options for World Gourmet Summit Culinary Masterclasses

From 18 to 29 April 2005, some of the world's most accomplished and up-and-coming chefs and winemakers and



personalities will be congregating for more than a tete a tete. They will be whirling into our little island with their brands of Michelin-star cuisine and award-winning wines during the two-week-long World Gourmet Summit, a food and wine celebration co-organised by Singapore Tourism Board and Peter Knipp Holdings.

Where previous World Gourmet Summits had specific themes, the event took a break from the usual fanciful titles this year with the simple tag line "Fine Cuisine, Great Wines, Unique Dining". Which - if you think about it - is what a true dining experience is all about.

The mission, though, has not changed. Food and wine will be the duo in the limelight, but efforts have been made to breathe changes in the award-winning event. The culinary masterclasses - a favourite with the food loving community as well as chefs and cooks - is available



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as a package. Not only can participants view the guest chefs' demonstrations, a three-course lunch which is paired with the award-winning wines from Beringer Blass Estates has been added. Each session, which includes demonstration by a Masterchef, cost S\$125. "We wanted something which had more value for the participants this year and hence we have included a proper three course lunch with wines," explained Francis K Poulouse, general manager of Peter Knipp Holdings. At the same time, those who prefer to go without lunch can attend the demonstration for just S\$90.

More details of World Gourmet Summit can be found at www.worldgourmetsummit.com. For reservations, call (65) 65) 6270 1254. American Express cardmembers are entitled to 10% savings.

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[back to top](#)

Have you heard?

The Virtues of Sesame

Suntory, the leading Japanese drinks maker had found that sesamin, one of the lignans which is plentiful in sesame seed and oil, helps control high blood pressure. The research on an in-vivo metabolite of sesamin was carried out with Osaka University of Pharmaceutical Sciences and the metabolite was found to have a vasodepressing property, which controls high blood pressure. The company had already been marketing Sesamin E, a supplement made from sesame, in 1993 as sesamin had proved to have lipid-lowering effects,



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antioxidant effects and immunoregulatory functions. Earlier this year, US researchers warned that more than 1.5 billion people would have high blood pressure by 2025, which is a 60% increase over the next 20 years.

Calling for Entries for Best Restaurant Website 2005

The Web Marketing Associations (WMA) is calling for entries for their 9th Annual International Web Award Competition. The restaurant industry is an important category in the competition and WMA will honour the Best Restaurant Website for 2005. The websites will be judged based on the design, content, innovation, technology, interactivity, ease of use and an overall standard of excellence. The judging will take place in July and August, and winners will be announced in September. The judges consist of Internet professionals and past judges are Saatchi & Saatchi, New York Post Interactive, J Walter Thompson and Xerox, to name a few.

Entry deadline is 1 June 2005 and participants can apply at <http://restaurant.webaward.org>.

Empire of the (Dim) Sum

Tung Lok Group boss Andrew Tijoe and Sam Goi, popularly known as the 'Popiah King', of Tee Yih Jia Food manufacturing are collaborating to bring Tung Lok's delicious dim sum to refrigerators in over 50 countries. The three million venture will see production begin in July with the frozen dim sum to be in supermarket shelves in about five months.

At a press luncheon, they assured guests that the quality of the dim sum won't be compromised, "All of us, including Tung Lok's best chefs, had a taste test and we couldn't tell the difference between our frozen and restaurant dim sum," said Mr Tijoe.



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[back to top](#)

[Chef News](#)

Perry Yuen Re-elected President

Incumbent president Perry Yuen was unanimously re-elected to his second term in office at the recent Hong Kong Chefs Association



(HKCA) Annual General Meeting (AGM) held at the Harbour Plaza Hotel. Yuen also asked Rudy Muller and Angus Cheng to continue their positions as vice president and treasurer respectively. In his address to the members, Yuen said his top priority is to provide educational opportunities for young chefs and to achieve a higher professional standard among chefs. The other points of interest raised during the AGM was that the total membership of the HKCA has increased 5% from last year for a total of 200 members and that the surplus in their budget increased by over 35% over 2003. Of note, HKCA has also contributed HK\$15,000 to the Tsunami relief fund of the Hong Kong Jockey Club which matched the donation, bringing the total to HK\$30,000 donated.

For more information on the HKCA, visit <http://www.hongkong-chefs.com>.

Chefs Fight against Hunger

More than 40 chefs from the best restaurants in New Jersey will prepare their signature dishes for the Share Our Strength's Taste of the Nation presented by American Express, Jenn-Air and NJDiningGuide.net. The purpose of the gathering is to raise awareness and funds in the fight against hunger and the Community Food Bank of New Jersey and Eva's Kitchen in Paterson, New Jersey are the recipients for 2005. It will take place on 18 April 2005 at the Madison Hotel and there will also be samples from top wine producers, brew masters, pastry chefs and caterers. Aside from having the chance to sample the cuisines and wines, diners can go to the auction room and bid on some of the culinary packages and gourmet



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items. The prices for the tickets are US\$75 or US\$85 at the door.

For more information, call (01) 973 772 4474 or visit www.NJDiningGuide.net/TasteofTheNation.

[back to top](#)

Hotel And Resort

Intercontinental Dubai Appoints New F&B Director

Scott Murray was recently appointed the new food and beverage director for Intercontinental Dubai. He is going to be in-charge of ten restaurants, three bars one dhow and a cake shop as well as the banqueting operations. Murray has extensive experience in the F&B industry, with over ten years with the Intercontinental Hotels and Resorts and other five-star hotels. He is eager to continue drive the food and beverage reputation of the hotel by focusing on delivering the best quality in service and standard.



A Transformation for Egypt's Fifth Le Meridien Hotel & Resort

Le Meridien Hotel & Resorts will expand its fifth hotel in Egypt. The former Helnan Hotel located in Dahab Bay will close for eight months from April to carry out the US\$6 million renovation and will be opened as Meridien Dahab Resort & Spa. The hotel will have 200 rooms and suites over-looking the sea and attractions such as St Catherine's Monastery, the Sinai Oasis and Mount Moses are only a short distance away. The guests can luxuriate themselves in wide variety of facilities which includes swimming pools, wind surf centre, diving centre, beauty salon and a Penguin Club for children. The hotel will also have three restaurants and bars and a meeting room for up to 900 delegates.



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For more information, visit www.lemeridien.com.

Six Senses Spa in Greece

The Six Senses Spa will be introduced this summer in Europe on the island of Crete, Greece. The US\$10 million dollar project will be carried out in the next year and the spa will be situated in the three luxury hotels of Elounda S.A Resort and Spa, namely the Porto Elounda Deluxe Resort, the Elounda Peninsula All Suite Hotel and the Elounda Mare Hotel. The spa offers a wide range of treatments which focuses on health, beauty, pampering, stress reduction and revitalisation, using pure, natural and environmentally friendly products. Treatments are administered by skilled international therapists and practitioners who blend eastern and western techniques.



For more information visit www.sixsenses.com.

[back to top](#)

Product News

Nestle Introduces MAGGI Abalone Sauce

Nestle FoodServices recently launched its MAGGI Abalone Sauce at the Kelana Centre Petaling Jaya. Ng Boon Hua, the division manager, said that the sauce is the first of its kind to be developed in Malaysia. They chose abalone because it is a premier delicacy in Chinese cuisine and they are fulfilling a need in a niche market where there is no local manufacture of high quality halal abalone sauce. Currently, the abalone sauce is only available to foodservice operators and the restaurant chefs are able to create authentic abalone and seafood dishes at affordable prices within a reduced cooking time.



High Calcium Milk Bread from Gardenia

Gardenia has a latest addition to their family, the new Gardenia Hi Calcium Milk Bread. Its high calcium content will please the health conscious and growing children since calcium is needed to build healthy teeth and bones. It also helps to prevent osteoporosis, a disease which causes the bones to become thin, porous and easy to break, in adults. The bread meets the Nutritional Guidelines of the Healthier Choice Label Programme and is now available throughout Singapore at S\$1.60 per loaf.



[back to top](#)

Events**The Grand Wine & Food Affair**

The Grand Wine & Food Affair held in Texas by Central Market is an event to provide knowledge, enjoyment and exposure to fine wines and food to the attendees. This five-day event, which starts on 27 April 2005 highlights great chefs around the world and there are a variety of events from winemaker dinners, a grand tasting, casual sip and stroll, cooking demonstrations, wine seminars conducted by world's wine authorities and an around the globe bistro brunch. Special guests for the event include Michael Broadbent, Kevin Zraly and Karen Macneil.



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

The Long Grove Chocolate Festival

Held from 29 April to 1 May 2005, The Long Grove Chocolate Festival would please the chocolate addicts out there. The event has a chef programme, where top Chicago pastry chefs will be sharing their expertise and participants will get a chance to win dinners,



cooking classes and special tours. There are also a host of activities for children, a new gift for the shoppers at the event, a new "chocolate fever movie" and a candy coated carpet as one of the ways to raise awareness about their chosen charity, The Foundation for Developmentally Disabled Children. Proceeds for this event will go towards the charity.

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

[back to top](#)

Restaurant News

Winners for Tio Pepe ITV London Restaurant Awards 2005

The winners for the Tio Pepe ITV London Restaurant Awards 2005 have been announced. The glitzy awards event, held in London, was described as "full of Eastern promise" as London's Asian restaurants are the hottest competitors. It was a tight match between Amaya and Rasoi Veneet for Best Indian Restaurant but although Rasoi Veneet claimed the award, Amaya won the New Restaurant of the Year Award and Tio Pepe ITV London Restaurant of the Year, two of the most prestigious awards. Other Eastern wins include Hakkasan's Tong Chee Hwee for Outstanding London Chef Award, Roka for Oriental Restaurant of the Year and Nobu for London Academy Award of Excellence. Racine for French Restaurant of the Year, Gennaro Contaldo for Italian Restaurant of the Year and The Goring for British Restaurant of the Year are amongst the other winners.



For the full listings, visit [here](#).

Restaurant Once Owned By Peterson on Sale

The Shack, once owned by the Petersons, is on sale on an online auction site, eBay. According to [SignOnSanDiego.com](#), the current owners hoped to capitalise on the Peterson's notoriety by posting on the website "Restaurant for sale Sports Bar & Grill Scott Peterson."

They wanted more people to know about it and to get better offers for the restaurant. Their posting received more than 8,000 hits per month but they have not received any firm offers. The restaurant is listed at US\$199,000 and it is amongst the over 100 items related to the Petersons posted on the website.

[back to top](#)

Wine & Beverage News

12 Winemakers Joins to Promote Family Owned Wineries

According to www.winespectator.com, twelve of New Zealand's top wine producers have collaborated to form an association to promote the country's small, family-owned wineries, a market dominated by large alcohol-beverage companies. The Family of Twelve's wineries are privately owned and they make well-rated wines and have well-established distribution channels. The family intends to launch an export initiative in San Francisco, New York and London to invite members of the international wine press to tour their wineries. Richard Riddiford, managing director Palliser Estate, said that the selection of the members was easy as it was a happy coincidence that the members of the family span all local wine regions and make wine from nearly every grape variety grown in the country.

Miller's 150th Birthday Celebration

Miller Brewing Co. plans to celebrate its impending 150th birthday with a concert at Miller Park. They expect more than 30,000 people to show up at the concert, on 20 August 2005, called "The Big Brew-Ha" and will feature Bon Jovi at the Milwaukee Brewers' ballpark. To build up anticipation for the event, they started a countdown at 1.50 pm on 24 March 2005 at their Milwaukee headquarters. Miller will donate US\$150 every day for the next 150 days to the favourite charity of one of its employees.



[back to top](#)

[Link of the week](#)

Gourmet Tours

www.gourmetontour.com offers "hungry travellers" over 80 culinary and wine-appreciation adventures and holidays in 11 countries, which includes Italy, France, UK, Ireland, Singapore and Thailand. For each of their programmes and tours, they visit each venue personally to ensure of its quality. They also cater for corporate events such as team-building retreats or executive getaways. Past clients include American Express, Michelin and Waitrose.

[back to top](#)

[Up and About](#)

Tony Bilson in Dubai

Australian celebrity chef, Tony Bilson, will be heading to Dubai from 16 April to 23 May 2005 to take part in the Australian Promotion at Palm Grill. The chef will be leading the kitchen with his cooking demonstrations of Australian delicacies. Diners can enjoy the chef's special four-course dinner daily during this period at 250 AED (US\$68) per person or 399 AED (US\$109) per person for an addition of Sandalford wines. The restaurant will also have a wine dinner on 17 May 2005, to introduce the best Australian wines from Margaret River and Swan Valley for 350 AED (US\$95) per person.



For more information or reservations, call (971) 04 205 7333 or (971) 04 205 7444.

Mediterranean Cuisines at Poppi Restaurant

Poppi will delight diners with Mediterranean cuisines matched with southern Italian wines on 16 April 2005. It is a four-course dinner, including dessert, and the first course has an antipasti selection such as stuffed calamari, caramelised figs wrapped in prosciutto and marinated peppers with



anchovies and oregano. The second course is the "cassola", which is rustic fish soup with sun-dried tomatoes and country bread. The third course is a selection from the barbeque such as marinated quail skewers and grilled Sardinian style vegetables with salsa. The final course, the dessert, is lemon verbena and vanilla pannacotta with poached fruits. The dinner costs S\$80 per person.

For more information or reservations, call (65) 6339 9877.

[back to top](#)

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