

## Killer beer font

Made for Le Meridien, Cyberport's new hotel, this unique behemoth beer font is destined to be the figurehead for the Japanese theme bar. As much a piece of sculpture, the original concept was the work of Andy Hickey, Executive Assistant Manager of Le Meridien Hotel and Andy Tait of LRF Designers who have styled the new venture. The font fits well into an environment that blends modern and retro semi-minimalist styling with the latest communication and hospitality technology, making Le Meridien Cyberport one of the more interesting hotels currently under construction in Asia.

Markimage Ltd. was commissioned to turn the dream into reality. Mark Fenlon worked on the engineering and function with Frankie Tsoi producing the design and styling detail. Made from six separate machined aluminium castings, it is nearly one metre long. Weighing in at 70 kilos the font is one of the largest and heaviest single beer distribution heads on the planet.



Photo: Markimage Ltd.

## Something new

A new menu puts in an appearance at Cammino, The Excelsior Hong Kong in June. New dishes include creamy pumpkin risotto with sautéed smoked pork cheeks; homemade tortellini filled with fennel and celeriac on a light black truffle cream sauce; panfried rock lobster medallions on a light lime-saffron sauce with vegetable and squid ink pasta are featured on the a la carte menu specially created by Restaurant Manager Claudio Conforti.



## World Gourmet Summit 2004

The World Gourmet Summit (WGS) celebrates its eighth year with a new theme, 'A theatre of taste' for 2004. For the first time, WGS 2004 is proud to present star studded Chefs, highly revered and bestowed with combined total of 12-Michelin stars.

Leading the group of artistes is Masterchef Gualtiero Marchesi, the godfather of Italian cuisine. He is the first Italian to receive a three-Michelin star rating, and will be hosted at Pontini, Grand Copthorne Waterfront Hotel Singapore. Next on the list is Horst Petermann, owner of the elegant two-Michelin star Restaurant Kunststube in Zurich. A master of precise timing whose menu has a markedly French feel, Petermann draws the most exquisite flavours from his ingredients. He will be hosted by Equinox Complex.

Other two-Michelin starred Masterchefs include Yves Mattagne and Eyvind Hellstrom who hail from Belgium and Norway respectively. The owner and chef of the only two-Michelin starred Restaurant Bagatelle, in Oslo Norway, Hellstrom offers the best of contemporary Norwegian cuisine. Mattagne, at the helm of Sea Grill, one of the best restaurants in Brussels, has earned a following of fans from all over the world. Xavier Pellicar represents Spain and has already been awarded one-Michelin star at ABAC, Barcelona since he joined in 1999.

Of special interest are Charles Tjessem and Terje Ness, Ambassador Chefs hailing



from Norway. Each has been rated at a one-Michelin starred chef, and will join Chef Hellstrom in presenting exceptional Norwegian Seafood dishes.

Rising stars to watch out for are America's Laurent Gras, the prodigy of Jacques Maximin, Alain Ducasse and Alain Senderens; Chile's Mauricio Guerrero Cruz whose trademark is the combination of traditional local products in delicate Mediterranean preparations with Japanese and Swedish influence; Bryan Nagao, the former celebrity chef of Hong Kong's Felix and Kokage and has now started his own restaurant Mao in Denver; and Suzanne Goin, owner and executive chef of Lucques and A.O.c. in LA, who has received rave reviews and nominated for the prestigious James Beard Award in 2003.