

# WHAT'S HOT WHAT'S NEW WHAT'S COOKING...

**FOOD AND HOTEL ASIA 2004** Postpone your diets as the 14th Food and Hotel Asia (FHA) 2004 hits town. Incorporating a range of world class events, the four day shindig promises to pull out all stops with top industry leaders including Nestlé Foodservices (Hall 5, Booth 5G5-01/5F5-01) set to gather for one of Singapore's leading F&B calendar highlights.

Visitors will get a first-hand look at some of the most innovative new products in catering, foodservice equipment, storage systems, as well as hospitality management areas.

There will be seminars, talks and engaging trade booths aplenty, not to mention a la minute trend reports of what to expect in the coming year. Events not to be missed include FoodAsia 2004, HotelAsia 2004 and HospitalityStyleAsia 2004. The certified crowd pleaser is sure to be the FHA Culinary Challenge, one of the world's most respected culinary competitions as chefs from around the world compete for awards like Best Pastry Chef and the Dream Team Challenge Award.

*Singapore Expo, 20-23 April 2004. For more information, log onto [www.foodnhotelasia.com](http://www.foodnhotelasia.com)*



## NOW YOU DON'T HAVE

to traipse all the way to New York for an ox-tongue sandwich.

Windows on Club Street offer a great version, with thick hearty slices wedged between

toasted bread, and paired with tart pickles and salad. Also on offer are six-inch hotdogs, pastas and a selection of cakes. Perfect for that quick bite or a more leisurely business lunch.

3 Club Street. Tel: 6323 7561

## SPRING IS IN THE AIR

at Duo restaurant. From now till mid-June, the self-designated restaurant for romantics boasts a new spring menu featuring sun-kissed Mediterranean vegetables, paired with grilled fish and seafood in light sauces. Think tian of seared scampi, tomato and avocado, served on a gazpacho sauce. Think oven-roasted lamb



tenderloin stuffed with Nyons olives in a pastilla crust, served with sauteed baby vegetables and potato galette in a thyme-infused red wine sauce. Yum. 38 Club Street. Tel: 6224 4428

**LOOSEN THE BELT** and get prepped for a truly world class gastronomic feast as the 8th annual World Gourmet Summit rolls into town.

Headlining the event are 12 Masterchefs, two ambassador chefs from Norway, four special guest chefs, 11 of the world's finest wineries and 13 of Singapore's best hotels and restaurants. Not to be missed. 19-30 April 2004. [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com) Tel: 6270 1254

**THERE'S SOMETHING** to be said for dining at the historic Goodwood Park Hotel. And just opened is the freshly renovated Min Jiang. Equipped with super-flattering light and reassuringly clad in ironwood timber, the restaurant is once again packing them in with its trademark blend of dimsum and Sichuan specialties. And for those who like to dine alfresco, there's always the poolside with its barbequed delights. 22 Scotts Road. Tel: 6737 7411

