



Peter Gilmore's Cuisine at Quay

QUICK BITES

All over the country, chefs are putting on their thinking caps to woo fastidious diners with special menus and a creative dining experience.

Quay to Good Food

As part of the Singapore Tourism Board's 'Sydney Uncovered' initiative, Peter Gilmore of Quay restaurant will be guesting at BLU from February 9 to 13. Quay, one of the more popular restaurants that overlooks the Sydney Opera House and Sydney Harbour Bridge has been given a new coat of paint since the arrival of Gilmore two years back. His culinary philosophy encompasses the use of the freshest produce to create a unique brand of French-Australian-Asian inspired cuisine. Signature choices include the crispy pressed duck with garlic purée, salsify, porcini and duck juices, and the seared yellow fin tuna with tomato jelly, roasted eggplant, basil oil and shiso.

BLU, Shangri-La Hotel, Orange Grove Road
Tel: 6213 4598

Fresh from the Summit

Themed 'A Theatre of Taste', this year's World Gourmet Summit runs from April 19 to 30. Besides the ever-popular culinary masterclasses, there will also be a series of festivities like the masterchef safaris, vintner dinners and a Norwegian seafood champagne brunch. For 12 days, 13 masterchefs will showcase their creative menus that will be paired with wines from 10 top participating wineries. Here is the list of masterchefs that have been confirmed as of press time. For enquiries on World Gourmet Summit, call 6273 7707.

Masterchef	Hosting Restaurant
Eyvind Hellstrom of Restaurant Bagatelle	Town Oslo
Bryan Nagao of Mao, Denver Colorado	My Humble House
Suzanne Goin of Lucques, Los Angeles	One-Ninety
Horst Petermann of Restaurant Kunststubben, Zurich	Equinox Complex
Laurent Gras of Fifth Floor, San Francisco	Raffles Grill
Gualtiero Marchesi of Ristorante Gualtiero Marchesi, Franciacorta	Pontini
Xavier Pellicer of ABAC, Barcelona	mezza9
Yves Mattagne of Sea Grill, Radisson SAS Hotel Brussels	The Cliff
Mauricio Guerrero of Adra, The Ritz-Carlton Santiago	Snappers



Above and below: Xavier Pellicer, Laurent Gras and Suzanne Goin, masterchefs for the World Gourmet Summit this year

