

Culinary Masterclass

The seven visiting Masterchefs and two of our local talents will share the spotlight on three consecutive days to demonstrate to participants three of their signature dishes. This is a great opportunity to learn from the finest and obtain handy tips that will help you cook like a master at home.

Date	19 to 21 April 2006
Time	9.30pm to 12.30pm 3.00pm to 5.00pm
Price	S\$100.00 (two chefs) / S\$60.00 (one chef)
Dress	Smart Casual

American Express Card Members are entitled to savings of up to 15% savings

WEEK ONE - 19 to 21 April

Date/Day	Wine Masterclass	Presenter
19 April, Wednesday	9.30am – 12.30pm	Alessandro Stratta Alex, Wynn Las Vegas, USA and Susur Lee Susur, Toronto, Canada
	3.00pm – 5.00pm	A Eu Yan Sang Culinary Masterclass by Sam Leong, Tung Lok Group of Restaurants, Singapore
20 April, Thursday	9.30am – 12.30pm	Laurent Tourondel BLT, New York, USA and Emmanuel Stroobant Saint Pierre, Singapore
	3.00pm – 5.00pm	Gennaro Esposito Torre del Saracino, Naples, Italy
21 April, Friday	9.30am – 12.30pm	Antonin Bonnet The Greenhouse, London, United Kingdom and Paco Roncero La Terraza del Casino, Madrid, Spain
	3.00pm – 5.00pm	Terje Ness Restaurant Haga, Baerum, Norway