

Proudly Presented by



Culinary Workshop & Luncheon

Guest Chefs



**Frédéric
Vardon**



**Nicola
Canuti**



**Pascal
Féraud**



**Christophe
Grilo**



**Christian
Julliard**



**Gérard
Margeon**



SPOON
BY ALAIN DUCASSE

Hosted at The Fullerton Hotel Singapore

SPOON was created by Alain Ducasse as an invitation to travel...SPOON claims culinary freedom and modernity. Guests are encouraged to make up their own itinerary, creating original combinations of foods and techniques from all over the world. 6 SPOON restaurants are open throughout the world: *SPOON food & wine* in Paris at Hôtel Marignan Champs-Élysées, *SPOON at Sanderson* in London at Sanderson hotel, *SPOON des Iles by Alain Ducasse* in Mauritius at One & Only Le Saint Géran hotel, *SPOON des Neiges* at Le Chlösterli in Gstaad (Switzerland), *SPOON Byblos* in Saint-Tropez at Hôtel Byblos (France), *SPOON by Alain Ducasse* in Hong Kong at InterContinental hotel.

We are proud to present you the talented chefs from SPOON:-

- **Frédéric Vardon** Groupe Alain Ducasse Chef-in-Charge of coordination and technical set-up for SPOON restaurants worldwide
- **Nicola Canuti** Chef from SPOON des Iles by Alain Ducasse, Mauritius, One & Only Le Saint Géran Hotel
- **Pascal Féraud** Chef from SPOON at Sanderson, London, Sanderson Hotel
- **Christophe Grilo** Pastry Chef from SPOON by Alain Ducasse, Hong Kong, InterContinental Hotel
- **Christian Julliard** Groupe Alain Ducasse Corporate Chef, Opening chef at SPOON des Neiges in Gstaad, Switzerland, Le Chlösterli
- **Gérard Margeon** Wine Director for Groupe Alain Ducasse