

PRESS RELEASE

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RECOGNISING TALENT | REWARDING EXCELLENCE
World Gourmet Summit Awards of Excellence 2008

Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), co-organisers of the World Gourmet Summit, proudly present the finalists of the World Gourmet Summit (WGS) Awards of Excellence (AOE) 2008 – the people who made significant contributions and efforts in the pursuing excellence in their field of work, in essence, the people who create unique dining experiences.

(Please refer to the Appendix A for the list of Awards and their finalists)

Peter Knipp, Chief Executive Officer of Peter Knipp Holdings Pte Ltd, said: “The food and beverage industry is becoming more vibrant and will continue to grow in the years to come with mega-projects that are bound to reshape tourism in Singapore and the region. Service excellence especially in the fields of food and beverage and hospitality are so important in such times. To create experiences that are truly world-class, the backbone of the industry, that is the people providing these fine food and services, have a huge task ahead. At the Awards of Excellence, we salute them!”

Inaugurated in 2001 and held in conjunction with the annual World Gourmet Summit, the Awards seek to honour the professionals and talents who have contributed significantly to the development of Singapore as a gastronomy hub by providing world-class fine dining experiences. Inspired by the Michelin in France and James Beard Foundation in America, the event has grown from strength to strength through the years and is hailed as the only national award that recognises the best Food and Beverage talents in Singapore.

Through three rounds of rigorous selection by a group of specially selected jurors comprising consumers and industry professionals, 14 Singapore and three Regional awards will be presented during the WGS Awards of Excellence Luncheon on 12 April 2008 at The Ritz-Carlton, Millenia Singapore.

In addition to encouraging greater professionalism and creativity in Singapore’s Food & Beverage professionals, the Awards aim to inspire younger talents to strive for excellence. For 2008, three scholarships will be awarded to budding talents who possess the potential to excel in the culinary and food and beverage professions. The scholarships include the At-sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship, Bodegas Torres Wine Scholarship and Cacao Barry Pâtisserie Scholarship. Recipients of the scholarships will receive an opportunity to attend bond-free courses or partake in apprenticeships at renowned establishments, inclusive of return air-tickets and accommodation.

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Ronnie Chia, award recipient of the WDA Asian Ethnic Chef of the Year 2007 agreed, “What a person did in the past is for now and whatever he or she learns or does now is for the future.” The food and beverage landscape of Singapore is changing and developing at such a pace that Chia feels that learning and upgrading oneself is a never-ending process. This hard work and commitment has ensured that Tatsuya has remained one of the top Japanese restaurants serving quality Japanese cuisine. It is no wonder that the restaurant has also bagged the Asian Ethnic Restaurant of the Year 2007 presented by Cuisine & Wine Asia.

The Line, award recipient of the Classic Fine Food New Restaurant of the Year 2007 is always on the look out for ways to innovate and surprise their guests. Aside from providing that added value to guests, Jens Corder, EAM of F&B, Shangri-La Hotel Singapore attributed the success to his team, “We have a core group of valued staff, both in service and in the kitchens, who have been with us since the launch (of the refurbished restaurant). They are instrumental in cultivating customer relationships and this is why most of our customers are regulars!”

For further information on AOE2008, please visit www.wgsawards.com.

Background

World Gourmet Summit

World Gourmet Summit (WGS) is an exclusive platform that showcases the vibrancy of Singapore’s epicurean culture and lifestyle. A world-class event that has won international accolades such as the US-based International Festivals and Events Association (IFEA), WGS highlights the concept of gastro-tourism and positions Singapore as a premier gourmet capital of Asia. Featuring a strong line-up of internationally acclaimed food experts, as well as an array of culinary classes, wine tasting sessions and gourmet dinners, WGS offers well-heeled premium visitors and discerning gourmet enthusiasts the opportunity to indulge in exquisite wining and dining experiences.

For more information on the visiting personalities and to access high resolution, print-friendly photographs, please visit www.worldgourmetsummit.com.

Supported by Singapore Tourism Board

The Singapore Tourism Board (STB) is an economic development agency for one of Singapore’s key service sectors – tourism. The mission of the Board is to develop and champion tourism, so as to build the sector into a key driver of economic growth for Singapore. The STB aims to differentiate and market Singapore as a must-visit destination offering enriching experiences through the “Uniquely Singapore” brand. For more information, please visit www.visitsingapore.com

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Appendix A

WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2008 FINALISTS

(The following are arranged in no particular order)

CULINARY AWARDS

S. Pellegrino Chef of the Year

- Partick Heuberger, Au Petit Salut
- Roberto Galetti, Garibaldi Italian Restaurant & Bar
- Sam Leong, Tung Lok Group of Restaurants

Executive Chef of the Year presented by Tabasco

- Brian Cleere, Grand Hyatt Singapore
- Eric Teo, Mandarin Oriental, Singapore
- Tony Khoo, Marina Mandarin Singapore

Meat & Livestock Australia Rising Chef of the Year

- Alexandre Lozachmeur, Dolce Vita, Mandarin Oriental, Singapore
- Jusman So, Sage, The Restaurant
- Michael Muller, Swissôtel The Stamford Singapore

Cacao Barry Pastry Chef of the Year

- Amy Ng, Grand Copthorne Waterfront Hotel Singapore
- Gottfried Schuetzenberger, Grand Hyatt Singapore
- Pang Kok Keong, Macaron Dessert Restaurant

Asian Ethnic Chef of the Year

- Chan Kwok, Hua Ting, Orchard Hotel Singapore
- Ronnie Chia, Tatsuya Japanese Restaurant
- Yong Bing Ngen, Majestic Restaurant

ACHIEVEMENT AWARD

Fonterra Lifetime Achievement Award

Announcement will be made at the Awards Luncheon on 12 April 2008, held at The Ritz-Carlton, Millenia Singapore

RESTAURANT AWARDS

Indoguna Restaurant of the Year

- Au Petit Salut
- Iggy's
- Les Amis

Asian Ethnic Restaurant of the Year

- Imperial Treasure (Cantonese Cuisine) Restaurant
- My Humble House, Tung Lok Group of Restaurants
- Min Jiang, Goodwood Park Hotel Singapore

Classic Fine Foods New Restaurant of the Year

- Brasserie WOLF
- il Lido Italian Dining & Lounge Bar
- Majestic Restaurant, New Majestic Hotel
- Sage, The Restaurant

Le Cordon Bleu Restaurant Manager of the Year

- Christian Kranich, Raffles Grill, Raffles Hotel Singapore
- Kumar Ramu, BLU, Shangri-La Hotel, Singapore
- Royston Soo, Au Jardin

Hepp Food & Beverage Manager of the Year

- Jens Corder, Shangri-La Hotel, Singapore
- Melinde Lim, Conrad Centennial Singapore
- Michael Seet, Marina Mandarin Singapore

Top Wines Sommelier of the Year

- Desmond Loo, Au Jardin
- Janice Koh, Zambuca Italian Restaurant & Bar
- Timothy Goh, Les Amis

REGIONAL AWARDS

Electrolux Culinary Institution of the Year

- At-Sunrice GlobalChef Academy, Singapore
- Le Cordon Bleu Dusit Culinary School, Thailand
- Singapore Hotel and Tourism Education Centre (SHATEC), Singapore
- Sekolah Tinggi Pariwisata Bandung, Indonesia

Asian Cuisine Article of the Year

- A Dragon Buffet World, Wine & Dine (Singapore)
- Briny Refinement, Sim Ee Waun, Appetite (Singapore)
- Five Favourites, Howard Richardson, Sawasdee (Thailand)
- Perfection on a Plate, Aryn Baker & Kyoto, Time (HongKong)

Wine and Spirits Article of the Year

- A Margaret River Story, Edwin Soon, Appetite (Singapore)
- A Perfect Pairing, Blythe Yee, The Wall Street Journal Asia (Hong Kong)
- Brut Force, Sven Almenning, August Man (Singapore)
- New Direction, new productions, Bernie Cooper, Bangkok Post (Thailand)
- New Wines, Old History, Leena Ng, Wine & Dine (Singapore)
- Walking in Whisky Country, Ben Paul, The Edge Singapore (Singapore)

Bar of the Year

- Balaclava
- Bellini Room, St James Power Station
- Martini Bar, Grand Hyatt Singapore

Wine List of the Year

- Au Jardin
- Iggy's
- mezza9, Grand Hyatt Singapore
- Zambuca Italian Restaurant & Bar

AWARDS OF EXCELLENCE PRIMARY PARTNER



AWARDS OF EXCELLENCE PARTNERS



Preciosa
Official Crystal



Cacao Barry
Pastry Chef of the Year



Classic Fine Foods

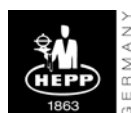
Classic Fine Foods
New Restaurant of the Year



Electrolux
Culinary Institution of the Year



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Lifetime Achievement Award



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Restaurant Manager of the Year



Meat & Livestock Australia
Rising Chef of the Year



S. Pellegrino
Chef of the Year



Top Wines
Sommelier of the Year



Executive Chef of the Year
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AWARDS OF EXCELLENCE SCHOLARSHIPS 2008 PARTNERS



At-Sunrice GlobalChef Academy and Johnson
& Wales University Culinary Scholarship



America's Career University*



Bodegas Torres
Wine Scholarship



Cacao Barry Pâtisserie
Scholarship



Official Administrator