Enjoy exclusive dining privileges at World Gourmet Summit 2009 with Citibank Gourmet Pleasures.

As the presenting partner of the World Gourmet Summit 2009, Citibank is offering a delectable line-up of gourmet pleasures with some of the top names in the international cuisine and wine scene. With the World Gourmet Summit partner restaurants serving up an array of exclusive dining privileges to Citibank cardmembers, be our guest and savour the finest flavours set before you!

<table>
<thead>
<tr>
<th>Partner Restaurants</th>
<th>Week-Long Celebratory Menu</th>
<th>Feature Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>20 to 26 April</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Au Petit Salut</td>
<td>A jar of home-made duck rillette worth S$42.00</td>
<td>A jar of home-made duck rillette worth S$42.00</td>
</tr>
<tr>
<td>Cassis</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>Jing</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>Pontini</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>Si Chuan Dou Hua Restaurant, TOP of UOB Plaza</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>The Prime Society</td>
<td>15% off Celebratory Menu</td>
<td>15% off feature activity</td>
</tr>
<tr>
<td>Golden Peony</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td><strong>27 April to 3 May</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NOVUS Restaurant &amp; Bar</td>
<td>Complimentary glass of Robert Mondavi for every order of Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>oosh at dempsey</td>
<td>15% off final bill</td>
<td>-</td>
</tr>
<tr>
<td>OTTO Ristorante</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>Glass of Prosecco for cardmembers the entire week</td>
<td>-</td>
</tr>
<tr>
<td>Tatsuya Japanese Restaurant</td>
<td>Complimentary one pot (250ml) of special house sake, “the oriental beauty” for every two person ordering the Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>The Garden</td>
<td>10% off final bill</td>
<td>10% off final bill</td>
</tr>
<tr>
<td>The Song of India</td>
<td>10% off Celebratory Menu</td>
<td>10% off feature activity</td>
</tr>
<tr>
<td>Hua Ting</td>
<td>10% off Celebratory Menu</td>
<td>-</td>
</tr>
<tr>
<td>Li Bai Cantonese Restaurant</td>
<td>15% off Celebratory Menu</td>
<td>-</td>
</tr>
</tbody>
</table>

1Offer valid for Celebratory Menu and participation in Feature Activity.  
2Offer valid for Celebratory Menu from 1 April to 3 May 2009.  
3Offer valid for Celebratory Menu from 1 April to 30 June 2009.  
4Applicable for dine-in only
Savour the Finest Flavours

19 APRIL - 2 MAY

Nobody knows fine cuisine and great wines like Citibank Gourmet Pleasures.

The masterchefs and the hosting chefs of these reputed establishments are set to serve up an epicurean delight to excite your senses. So, let Citibank take you on Asia’s foremost gastronomic adventure of the year with special privileges such as discounts and goodies, especially for Citibank cardmembers only.

<table>
<thead>
<tr>
<th>Hosting Establishments</th>
<th>Epicurean Delights</th>
<th>Celebration Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pontini Grand Copthorne Waterfront Hotel Singapore</td>
<td>15% off 27-29 April &amp; 1 May 2009</td>
<td>-</td>
</tr>
<tr>
<td>Rang Mahal</td>
<td>A complimentary dessert voucher for two to be used upon next visit. 20-24 April 2009 (Promotion continue until 26 April 2009 by Chef Atul Kochhar’s assistant)</td>
<td>A complimentary dessert voucher for two to be used upon next visit.</td>
</tr>
<tr>
<td>DOMVS The Italian Restaurant Sheraton Towers Singapore</td>
<td>15% off 27 April - 1 May 2009</td>
<td>15% off</td>
</tr>
<tr>
<td>Jaan, Level 70 Swissôtel The Stamford Singapore</td>
<td>15% off 27 - 28April 2009, 30 April - 1 May 2009</td>
<td>15% off</td>
</tr>
<tr>
<td>The Prime Society</td>
<td>15% off total food bill 27 April - 1 May 2009</td>
<td>15% off total food bill</td>
</tr>
<tr>
<td>Les Saveurs The St Regis Singapore</td>
<td>All Platinum and Ultima Citibank cardmembers will be invited to an opening night with a six-course wine pairing menu, a pre-dinner cocktail and a meet-the-chef reception at S$300++ per person on 21 April 2009. 10% off on 23 &amp; 24 April 2009 21, 23 &amp; 24 April 2009</td>
<td>-</td>
</tr>
<tr>
<td>Club Chinois Tung Lok Group of Restaurants</td>
<td>Complimentary bottle of red wine with a minimum order of four epicurean delights menu. 20 - 24 April 2009</td>
<td>-</td>
</tr>
</tbody>
</table>

These privileges are only available when payment is made by Citibank cards. Privileges cannot be exchanged for cash or used in conjunction with other promotional programmes, offers, discounts or vouchers, unless stated otherwise. Privileges are for dine-in only and advanced reservation is recommended. Citibank and the business establishments reserve the right to change the terms and conditions at any time without prior notice.
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- A T DATING
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- IS IT OK TO DATE YOUR BOSS?
- HOW TO NAIL HER DRESS
- DOWN STYLE
- THE CLOTHES. THE MAKEUP. THE ATTITUDE.
- ALL YOU NEED TO BE YOUR SEXIEST — EVER!
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Congratulations to Chef Eric Fréchon of Le Bristol Restaurant in Paris for being awarded his 3rd Michelin Star in the latest Michelin Guide 2009.

Eric Fréchon
Le Bristol Restaurant, Paris, France

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EPICUREAN DELIGHTS SOAR TO GREATER HEIGHTS AT JAAN WITH THREE MICHELIN STAR*** CHEF KLAUS ERFORT

With a culinary philosophy that evolves in eating well, three Michelin-starred and Germany’s Best Chef of the Year for 2009, Klaus Erfort from the iconic Gästehaus Erfort will ascend Jaan, the Lion City’s pinnacle of luxurious dining to showcase a melange of his critically-acclaimed modern French culinary creations.

CHAMPAGNE DEVAUX DINNER WITH ASIAN FLAVOURS
- Equinox Private Dining Rooms 2, 3 & 4
- Friday, 24 April 2009 | 7pm - 11pm

CHEF KLAUS ERFORT’S EPICUREAN DELIGHTS
- Jaan
- 27 April - 1 May 2009 (dinner only) | 7pm - 11pm

OPUS ONE WINE MASTER CLASS
- Equinox Private Dining Room 2
- Wednesday, 29 April 2009 | 6.30pm - 8pm

OPUS ONE WINE DINNER FEATURING CUISINE OF KLAUS ERFORT
- Equinox Private Dining Room 1
- Wednesday, 29 April 2009 | 8pm - 11pm

For enquiries and reservations,
EQUINOX COMPLEX • (65) 6837 3322 or email reservations@equinoxcomplex.com
WORLD GOURMET SUMMIT • (65) 6270 1254 or email info@worldgourmetsummit.com
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Provenance

Title
Fresh Australian chilled lamb

Information
C.1788 - Current. The professionalism and dedication of the Australian lamb industry has resulted in the production of lamb which is recognised internationally by gourmets.

Ingredients
Healthy Australian lambs framed in lush, natural pastures provide a year-round supply of consistent quality lamb.

Note
Delicate, pale red meat with sweet overtones. Suitable for all discerning palettes.

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Australian Lamb
Fresh, Easy and Delicious.
Wine Tasting

&

Vintner Dinners
Spanish Gala Dinner
Experience an evening of Spanish grandeur with culinary virtuosos Alfonso Castellano, David Muñoz, Sergi Arola and Oriol Balaguer. Together, they will present a menu that combines popular traditions with culinary creativity to offer guests exciting, new flavours from the first course right to the last!
Date: 20 April 2009
Time: 7:30pm to 11:00pm
Venue: The Sentosa Resort & Spa
Dress Code: Elegant Chic (Jacket required)
Price: S$248.00
Citibank cardmembers enjoy 10% savings.

Parker Coonawarra & Yering Station Wine Dinner featuring the cuisine of Dan Hunter
With two hats from The Age Good Food Guide, Chef Dan Hunter crafts cuisine drawing on inspiration from nature and focused on precision and technique. This year his creative dishes will be paired with the luscious Australian wines of Parker Coonawarra Estate and Yering Station.
Date: 21 April 2009
Time: 7:30pm to 11:00pm
Venue: Iggy’s
Dress Code: Casual Chic
Price: S$268.00
Citibank cardmembers enjoy 10% savings.

Château Léoville Poyferré Wine Dinner featuring the cuisine of Régis Marcon
This is an evening of all things French. Dine on the natural, authentic cuisine of three-Michelin-starred masterchef Régis Marcon perfectly paired with exquisitely chosen wines from Bordeaux’s Château Léoville Poyferré. Bon Appétit!
Date: 22 April 2009
Time: 8:00pm to 11:00pm
Venue: The St Regis Singapore
Dress Code: Casual Chic
Price: S$428.00
Citibank cardmembers enjoy 10% savings.

Iconic Dinner: Cuisine of Heinz Beck with wines from the Consorzio Vino Chianti Classico
Savour Italy's finest offerings at this highly anticipated iconic dinner. Featuring three-Michelin-starred chef Heinz Beck's elegant cuisine paired with exquisite Chianti Classico wines, this dinner is truly the epitome of the finest gourmet pleasures in life.
Date: 27 April 2009
Time: 7:30pm to 11:00pm
Venue: The St Regis Singapore
Dress Code: Elegant Chic (Jacket required)
Price: S$628.00
Citibank cardmembers enjoy 10% savings.
Wine Seminar with Lisa Perrotti-Brown MW: Recognising Quality in Wine
Conducted by Master of Wine Lisa Perrotti-Brown, this unique seminar will aim to help wine professionals and keen aficionados develop the ability to determine quality in wines beyond brand name and price tag. The key factors of determining quality will be outlined and then illustrated in closer detail with a tasting of six specially selected wines.
Date:  29 April 2009
Price:  3:00pm to 5:00pm
Venue:  InterContinental Singapore
Dress Code:  Smart Casual
Price:  Free Admission

Opus One Wine Dinner featuring the cuisine of Klaus Erfort
Three-Michelin-starred chef Klaus Erfort will showcase some of his finest cuisine paired with vintages from the Napa Valley's Opus One. Held in the private dining room of the Equinox, six vintages of Opus One spanning three decades will be featured to accompany the multi-award-winning cuisine of Chef Erfort.
Date:  29 April 2009
Time:  8:00pm to 11:00pm
Venue:  Swissôtel The Stamford Singapore
Dress Code:  Casual Chic
Price:  S$428.00
Citibank cardmembers enjoy 10% savings.

Chianti Classico Wine Fair & Symposium
To mark its inaugural appearance at this year's World Gourmet Summit, four of Chianti Classico's top estates will be here to present a sit-down tutored tasting of the region's best wines at a special symposium. Daniel Thomases, a renowned wine journalist famed for his knowledge on Italian wines, alongside wine connoisseurs Dr N K Yong and Lisa Perrotti-Brown MW and the participating growers will be on hand to provide essential guidance, tasting notes and information. Wine aficionados can also look forward to a wine fair that will provide the opportunity for a better understanding of this treasure trove of Tuscan gold. Guests who intend to bring home wines worth S$200 and above from these estates will have their admission fee for this wine fair waived.

Chianti Classico Wine Fair
Date:  26 April 2009
Price:  3:00pm to 5:00pm
Venue:  The St Regis Singapore
Dress Code:  Casual Chic
Price:  S$58.00
Citibank cardmembers enjoy 10% savings.

Chianti Classico Symposium
Date:  26 April 2009
Price:  5:00pm to 6:30pm
Venue:  The St Regis Singapore
Dress Code:  Casual Chic
Price:  S$58.00
Citibank cardmembers enjoy 10% savings.

*All prices are subject to prevailing taxes and charges
CULINARY MASTERCLASSES

&

LIVE & PERSONAL WORKSHOPS
CULINARY MASTERCLASSES

Pâtisserie Industry Workshop
Date: 21 April 2009
Time: 3:00pm to 5:30pm
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: Free Admission

Masayasu Yonemura
Yonemura, Kyoto & Tokyo, Japan
Date: 22 April 2009
Time: 3:00pm to 4:00pm
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$68.00

David Rocco ‘Live’ & Personal Workshop
Date: 23 April 2009
Time: 4:00pm to 5:00pm
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$68.00

Oriol Balaguer
Oriol Balaguer, Barcelona, Spain
Date: 24 April 2009
Time: 4:00pm to 5:00pm
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$88.00

Heinz Beck
La Pergola, Rome, Italy
Date: 27 April 2009
Time: 10:00am to 11:00am
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$88.00

Le Cordon Bleu
Culinary & Pâtisserie Masterclass by
Arnaud Guerpillon, Hervé Boutin & Olivier Oddos
Date: 28 April 2009
Time: 10:00am to 11:00am (Culinary)
11:30am to 12:30am (Pâtisserie)
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$88.00

Klaus Erfort
Gästehaus Klaus Erfort, Saarland, Germany
Date: 30 April 2009
Time: 3:00pm to 4:00pm
Venue: Singapore Tourism Board Auditorium
Dress Code: Smart Casual
Price: S$88.00

All above, Citibank Cardmembers enjoy 15% off

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Terms and conditions apply.

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Alfonso Castellano & David Muñoz
Madrid, Spain

Date: 23 April 2009
Time: 1:00pm to 3:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Régis Marcon
Restaurant Régis et Jacques Marcon, Lyon, France

Date: 24 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Atul Kochhar
Benares Restaurant & Bar, London, UK

Date: 21 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Claudio Sadler
Sadler, Milan, Italy

Date: 29 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Dan Hunter
The Royal Mail Hotel, Dunkeld, Australia

Date: 22 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Sergi Arola
Sergi Arola Gastro, Madrid, Spain

Date: 23 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Laurent Pillard
SLeeK Steakhouse & Ultralounge by Keller, Las Vegas, USA

Date: 30 April 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

Wylie Dufresne
wd ~ 50, New York, USA

Date: 1 May 2009
Time: 10:00am to 12:00pm
Venue: Miele Kitchen
Dress Code: Smart Casual
Price: S$88.00

All above, Citibank Cardmembers enjoy 10% off

*All prices are subject to prevailing taxes and charges
As a leading Traditional Chinese Medicine (TCM) company, we know that good health and well-being takes more than just herbs and Chinese medicine. That is why our product range is ever-expanding to include dietary supplements, health foods and more. We constantly innovate our processes and have developed the EYSGAP-Herbs Certification Scheme to ensure customer safety. Our Lingzhi Cracked Spores Powder Capsules is an example of one such product.

While emphasising the hallmark natural preventive approach of TCM with traditional therapeutic services, we also renew age-old wisdom for today's world with our wellness and lifestyle centre in Malaysia as well as an Integrative Medical Centre in Hong Kong. Fusing it all together to deliver unique products and services for truly holistic healthcare.

It is no wonder our customers trust no other name but Eu Yan Sang.

For Asia Wine Network, we are not just excited to fulfill the needs of our customers, our aim is to top up every glass on your table for your great enjoyment!

With the same care that goes into the making of wine, our company has carefully handpicked its wine suppliers and composed its portfolio. Each wine is carefully selected by a team of French and local wine advisors to cater with care the needs of each individual customer.

Apart from supplying wines to many reputable restaurants and hotels, we provide a wide range of value-added services such as wine & food pairing consulting, cellar appraisals, advice on wine selection for corporate functions and weddings, corporate wine hamper with flexi delivery services and payment scheme.

Asia Wine Network is pleased to be the Official Wine Partner for World Gourmet Summit Opening Reception with the participating wineries

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SPECIAL EVENTS

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GALA DINNERS