



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## PRESS RELEASE

RECOGNISING TALENT | REWARDING EXCELLENCE  
**World Gourmet Summit Awards Of Excellence 2010**

### **Announcing the Finalists of the World Gourmet Summit Awards Of Excellence 2010**

Singapore, **11 March 2010**: The annual celebration of the food and beverage (F&B) industry's finest took centre stage at The China Club Singapore, Capital Tower today, as the finalists for the World Gourmet Summit (WGS) Awards Of Excellence 2010 were revealed by organiser, Peter Knipp Holdings Pte Ltd (PKH), supported by Singapore Tourism Board.

The year 2010 marks a milestone for the World Gourmet Summit Awards Of Excellence as it commemorates its tenth year since being launched in 2001. Highly regarded as the foremost F&B accolade, which recognises the excellence of professionals and establishments, the WGS Awards Of Excellence strives to continuously expand on its efforts by introducing relevant awards to its annual event.

This year's WGS Awards Of Excellence comprises 27 Singapore and regional awards, eight awards by the Workforce Skills Qualification (WSQ), and eight scholarships, two of which are jointly launched. Among them are two newly introduced awards under the Singapore category: Leica Food Photograph of the Year and Montblanc Food Writer of the Year, three new scholarships: Acqua Panna Hospitality Scholarship, Cantina Marabino Sicily Wine Scholarship and Valrhona Pâtisserie Scholarship, and two new education scholarships: World Gourmet Summit Awards Of Excellence At-Sunrice-WSQ Culinary Arts Education Scholarship and Pastry and Bakery Arts Education Scholarship.

"With the addition of the Leica Food Photograph of the Year and Montblanc Food Writer of the Year awards, we are able to recognise the efforts of food photographers and gourmet writers, who contribute to the F&B industry in Singapore by keeping readers informed and entertained about the thriving dining scene here. The new scholarships, in particular the education scholarships, which are targeted at graduates in the culinary field of study will provide the necessary skills and experience for budding chefs to excel in their chosen career path," says Peter A Knipp, CEO, Peter Knipp Holdings Pte Ltd (PKH).



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

The award recipients will be announced at the WGS Awards of Excellence ceremony on 10 April 2010.

For the list of award finalists, please refer to Annex A.

For the list of past recipients, please refer to Annex B.

For more information and enquiries:

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**Annex A**  
**World Gourmet Summit Awards Of Excellence 2010**  
**Award Finalists**

**Culinary Awards**

In this category, awards are presented to deserving candidates in the food and beverage (F&B) industry for their hard work, dedication and unrelenting efforts in improving their techniques. They are recognised professionals who have met the stringent standards of the culinary industry.

<p><b><u>S. Pellegrino Chef of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Francois Mermilliod, Absinthe</li> <li>• Gunther Hubrechen, Gunter's</li> <li>• Roberto Galetti, Garibaldi Italian Restaurant &amp; Bar</li> </ul>	<p><b><u>Executive Chef of the Year presented by Tabasco</u></b></p> <ul style="list-style-type: none"> <li>• Brian Cleere, Grand Hyatt Singapore</li> <li>• Edward Voon</li> <li>• Frédéric Colin, The St Regis Singapore</li> <li>• Sam Leong, Tung Lok Group of Restaurants</li> <li>• Tony Khoo, Marina Mandarin Singapore</li> </ul>
<p><b><u>Meat &amp; Livestock Australia Rising Chef of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Jason Tan, Mandarin Oriental, Singapore</li> <li>• Michael Han, FiftyThree</li> <li>• Ryan Clift, Tippling Club</li> <li>• Travis Masiero, Spruce</li> </ul>	<p><b><u>PCB Pastry Chef of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Amy Ng, Grand Copthorne Waterfront Hotel Singapore</li> <li>• Kenny Kong, Swissôtel The Stamford Singapore</li> <li>• Pang Kok Keong, Canelé Pâtisserie Chocolaterie</li> </ul>
<p><b><u>Asian Cuisine Chef of the Year presented by Foodservice Consultants Singapore</u></b></p> <ul style="list-style-type: none"> <li>• Chan Chen Hei, Chef Chan's Restaurant</li> <li>• Milind Sovani, The Song of India</li> <li>• Yong Bing Ngen, Majestic Restaurant, New Majestic Hotel</li> </ul>	



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## Restaurant Awards

<p><b><u>Luzerne Asian Restaurant of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Inagiku, Fairmont Singapore</li> <li>• Majestic Restaurant, New Majestic Hotel</li> <li>• The Song of India</li> </ul>	<p><b><u>Indoguna Restaurant of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Au Petit Salut</li> <li>• Iggy's</li> <li>• Jaan par André, Swissôtel The Stamford Singapore</li> <li>• OSO Ristorante</li> </ul>
<p><b><u>Nespresso New Restaurant of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Nicolas Le Restaurant</li> <li>• Tippling Club</li> <li>• The White Rabbit</li> </ul>	<p><b><u>HEPP Food &amp; Beverage Manager of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Lawrence Yeo, Park Hotel Group</li> <li>• Melinde Lim, Conrad Centennial Singapore</li> <li>• Noel Emmanuel, Mandarin Oriental Singapore</li> </ul>
<p><b><u>Citibank Restaurant Manager of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Paolo Colzani, Garibaldi Italian Restaurant &amp; Bar</li> <li>• Philippe Pau, Absinthe</li> <li>• Timothy Goh, Les Amis</li> </ul>	<p><b><u>Top Wines Sommelier of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Elodie Jaglin, Indoguna Singapore Pte Ltd</li> <li>• Timothy Goh, Les Amis</li> <li>• Rachel Aw, La Strada</li> </ul>
<p><b><u>Sico Asia Banquet Manager of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Goo Yueh Loong, One Degree 15 Marina Club</li> <li>• Jaswant Singh, Resorts World Sentosa Singapore</li> <li>• Razif Shaharudin, Raffles Hotel Singapore</li> <li>• Ricky Ng, Mandarin Oriental, Singapore</li> </ul>	<p><b><u>Grey Goose Bar of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Morton's Bar</li> <li>• New Asia Bar, Swissôtel The Stamford Singapore</li> <li>• Privé Waterfront Bar</li> <li>• Tippling Club</li> </ul>
<p><b><u>Georges Duboeuf Old World Wine List of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Au Jardin</li> <li>• Les Amis</li> <li>• Le Saint Julien</li> <li>• Raffles Grill, Raffles Hotel Singapore</li> </ul>	<p><b><u>SUTL New World Wine List of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Les Amis</li> <li>• mezza9, Grand Hyatt Singapore wine Garage</li> </ul>



### Industry Awards

<p><b><u>Steward's Solution Outstanding Caterer of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Creative Eateries</li> <li>• Garibaldi Catering</li> <li>• Les Amis Catering</li> <li>• Mandarin Oriental Catering</li> <li>• Purple Sage Catering</li> </ul>	
<p><b><u>Vinality Wine Distributor of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Auric Pacific Fine Wines</li> <li>• Crystal Wines Pte Ltd</li> <li>• Culina Pte Ltd</li> <li>• The Singapore Straits Wine Company / Denise the Wine Shop</li> <li>• Top Wines Pte Ltd</li> </ul>	<p><b><u>Wine Retailer of the Year presented by Bytes Asia</u></b></p> <ul style="list-style-type: none"> <li>• Crystal Wines Pte Ltd</li> <li>• Culina Pte Ltd</li> <li>• Denise the Wine Shop</li> <li>• Vinum Fine Wine Merchant</li> <li>• Wine Connection</li> </ul>
<p><b><u>Tung Lok Gourmet Distributor of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Classic Fine Foods (S) Pte Ltd</li> <li>• Culina Pte Ltd</li> <li>• Euraco FineFood Pte Ltd</li> </ul>	<p><b><u>Lexmark Gourmet Retailer of the Year</u></b></p> <ul style="list-style-type: none"> <li>• Culina Pte Ltd</li> <li>• Huber's Butchery</li> <li>• Jones the Grocer</li> </ul>

### New Awards

<p><b><u>Leica Food Photograph of the Year</u></b></p> <ul style="list-style-type: none"> <li>• <b>East Meets West</b> by Lee Khim Chin</li> <li>• <b>Arts of Fine</b> by Sophie Ang Soh Ping</li> <li>• <b>Summer</b> by Edmund Ho</li> <li>• <b>Tornadoes of Ocean Trout</b> by Carmelita Vivero</li> </ul>	<p><b><u>Montblanc Food Writer of the Year</u></b></p> <ul style="list-style-type: none"> <li>• <b>Ethereal Experience</b> written by Joan Ng in The Edge Singapore</li> <li>• <b>From India to the Surreal</b> Written by Audrey Simon in The Edge Singapore</li> <li>• <b>In Search of Nonya Cookery</b> Written by Evelyn Chen in Gourmet Traveller</li> <li>• <b>Singapore is reviving its fine dining tradition will less of the stuffy formality</b> Written by Evelyn Chen in South China Morning Post</li> </ul>
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# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## Regional Awards

Representing the best in the F&B industry in the region, these individuals, establishments and institutions have been consistent in delivering and promoting high standards in the culinary field.

<p><b><u>Electrolux Culinary Institution of the Year</u></b></p> <ul style="list-style-type: none"><li>• At-Sunrice GlobalChef Academy, Singapore</li><li>• Berjaya University College of Hospitality, Malaysia</li><li>• Taylor's College, Malaysia</li><li>• Temasek Polytechnic, Singapore</li></ul>	<p><b><u>Manitowoc Restaurateur of the Year</u></b></p> <ul style="list-style-type: none"><li>• Bien Nguyen, Xu Restaurant and Lounge, Vietnam</li><li>• Chris Salans, Mozaic Restaurant Gastronomique, Indonesia</li><li>• David Yeo, Aqua Restaurant Group, Hong Kong</li><li>• Desmond Lim, Les Amis Group, Singapore</li><li>• Joël Robuchon, Robuchon à Galera, Macau</li><li>• Roberto Galetti, Garibaldi Group of Restaurants, Singapore</li></ul>
<p><b><u>Asian Cuisine Chef of the Year presented by Cuisine and Wine Asia</u></b></p> <ul style="list-style-type: none"><li>• Bien Nguyen, Xu Restaurant and Lounge, Vietnam</li><li>• Chan Chen Hei, Chef Chan's Restaurant, Singapore</li><li>• Chan Yan Tak, Lung King Heen, Four Seasons Hotel, Hong Kong</li><li>• Heinz Von Holzen, Bumbu Bali, Indonesia</li><li>• Sam Leong, Tung Lok Group of Restaurants, Singapore</li><li>• Vichit Mukura, Sala Rim Naam, Mandarin Oriental Bangkok</li><li>• Yong Bing Ngen, Majestic Restaurant, New Majestic Hotel, Singapore</li></ul>	<p><b><u>Vismark Asian Restaurant of the Year</u></b></p> <ul style="list-style-type: none"><li>• Inagiku, Fairmont Singapore, Singapore</li><li>• La Verticale, Vietnam Lung King Heen, Four Seasons Hotel, Hong Kong</li><li>• Mei Jiang, The Peninsula, Bangkok</li><li>• My Humble House, Tung Lok Group of Restaurants, Singapore</li><li>• Sala Rim Naam, Mandarin Oriental, Bangkok</li><li>• Xu Restaurant and Lounge, Vietnam</li></ul>



### Scholarships

Six scholarships will be presented to budding F&B professionals and those who aspire to build a career in this dynamic industry. The recipients will have the opportunity of attending bond-free courses and apprenticeships at renowned establishments overseas.

<p><b><u>At-Sunrice Globalchef Academy and Johnson &amp; Wales University</u></b></p> <ul style="list-style-type: none"><li>• Delon Tuan Shunbao, Hilton Singapore</li><li>• Faeqah Ibrahim, Al Forno East Coast</li><li>• Tan XueLing Crystal, The villa Bali (Robert Great Batch)</li><li>• Terence Chuah Wei Wen</li><li>• William Chandra Tjong, Capella Singapore</li></ul>	<p><b><u>Acqua Panna Hospitality Scholarship</u></b></p> <ul style="list-style-type: none"><li>• Jennifer Chin Yi Ying, Tourism Academy at Sentosa</li><li>• Jenny Maria Berglund, IndoChine Bars &amp; Restaurants Pte Ltd</li><li>• Liu Ting Jia, Tourism Academy at Sentosa</li><li>• Kannan Subramaniam, The Scarlet Hotel</li><li>• Steven Ong, Tourism Academy at Sentosa</li></ul>
<p><b><u>Bodegas Torres wine Scholarship, Cantina Marabino Sicily Wine Scholarship and Paul Jaboulet Ainé &amp; Château La Lagune Scholarship</u></b></p> <ul style="list-style-type: none"><li>• Gerald Lu, IndoChine Restaurant Madame Butterfly</li><li>• Irwin Tan Kiang Boon, Les Amis</li><li>• Mohamed Anil s/o Rahim Karmoo, The Scarlet Hotel</li><li>• Mohamed Fazil, Brasserie WOLF Saurab Basnet, Forlino Pte Ltd</li></ul>	<p><b><u>Valrhona Pâtisserie Scholarship</u></b></p> <ul style="list-style-type: none"><li>• Chan Bao Yu, The Ritz-Carlton Millenia Singapore</li><li>• Balan Sundragie, Singapore Airport Terminal</li><li>• Irene Chua Sin Ling, Blue Magnolia Joseph Tan Wei Jun, Mandarin Oriental, Singapore</li><li>• Terry Goh Jin Zhong, Singapore Airport Terminal</li></ul>



## WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010 FACT SHEET

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### ❖ **Supported by Singapore Tourism Board, organised by Peter Knipp Holdings Pte Ltd in presenting the World Gourmet Summit Awards Of Excellence 2010**

Since 2001, the World Gourmet Summit (WGS) Awards Of Excellence, an industry recognition programme, acknowledges individuals and organisations that make a significant contribution to the development of the food and beverage (F&B) industry. These awards are given to both the managers and co-workers, locally and around the region. Moving into its tenth year, the awards have grown to 27 awards and six scholarships.

### ❖ **Scholarships**

The scholarships established in April 2002 are awarded to the young talents who possess the ability to grow in the F&B industry. The scholarships' recipients will get a chance to gain exposure overseas. It has nurtured individuals who have become successful members of the F&B industry. Organised by **Peter Knipp Holdings Pte Ltd**, supported by **Singapore Tourism Board** the scholarships are opened to all working in the F&B industry in Singapore between the ages of 18 and 28.

For 2010, six scholarships will be presented to budding F&B professionals who aspire to have a career in this dynamic industry. The recipients will have an opportunity to attend bond-free courses or apprentice at renowned establishments, together with a return air-ticket and accommodation.

### ❖ **Singapore Workforce Development Agency (WDA) as Primary Partner**

The WGS Awards Of Excellence encourages industry players to scale greater heights; in addition, it also promotes the importance of upgrading the skills and continual education of the workers in the F&B industry. Sharing the same vision, WGS Awards Of Excellence is proud to have WDA as the primary partner once again for 2010.

### ❖ **Our Objectives**

- To serve as an official platform to recognise and showcase the best talents and establishments who strive to provide world class service
- To establish WGS Awards Of Excellence as the leading F&B awards in Asia
- To enhance the F&B scene and culinary profession in Singapore and the region



## ❖ Judges

Public: Members of the public who are above 21 years of age, and are Singapore residents, permanent residents or holders of employment pass are eligible to nominate for 12 of the awards open to public nomination.

The selected jury members are:

- Food & Beverage Professionals
- Food & Beverage Suppliers
- Fine Food & Wine Merchants
- Media Journalists
- Restaurant Critics
- Members of Wine & Food Associations (International Wine & Food Society, Cammanderie de Bordeaux, Slow Food Movement, Chaine des Rotisseurs etc)
- Reputable personalities known to enjoy fine food and wines

The organisers were not included in the judging panel so as to allow for a completely unbiased opinion.

## ❖ Selection Process for Awards in Singapore Category

### ***First Round:***

- Members of the public can nominate for 12 of the awards.
- An initial 250 industry jury members were selected to nominate for the 25 awards.
- The top five highest scoring nominees for each award category will proceed to the second stage of the nomination.

### ***Second Round:***

- Members of the public can vote for one of the top five nominees of the awards.
- 100 jury members will then assess the top five nominees in each category from the first round.
- The top three to five finalists for each award will proceed to the next round of assessment.

### ***Third Round:***

- Members of the public can vote for one of the top three nominees of the awards.
- The top three to five finalists will be evaluated by 50 selected jury members.
- The results will be evaluated by an appointed independent auditor.



❖ **Selection Process for Awards in Regional Category**

Participating countries are Hong Kong, Indonesia, Macau, Malaysia, Singapore, Thailand and Vietnam.

***First Round:***

- Members of the public from each of the participating countries can nominate for three of the award.
- 50 jury members from each participating countries were invited to nominate four of the awards.
- Top three to five finalists from round one were selected to proceed to second round.

***Second Round:***

- Members of the public from each of the participating countries can vote for one of the top finalists from the three awards.

The selected jury members will further assess the finalists from each category. Results will be verified by an appointed independent auditor.

❖ **Selection Process for Scholarships**

Applicants need to go through three rounds of assessment including written, practical and interview. Through the written assessment, top five candidates will be selected to undergo the practical assessment and interview assessment. The culinary and pâtisserie candidates will go through food preparation while the wine and hospitality candidates will be subjected to a blind tasting session and service assessment. Together, they will serve a three-course meal paired with wines to the industry experts. The last round will be the interview session by the industry experts.



❖ **List of Awards Categories**

**Singapore Categories**

- S.Pellegrino Chef of the Year
- Executive Chef of the Year presented by Tabasco
- Meat & Livestock Australia Rising Chef of the Year
- PCB Pastry Chef of the Year
- Asian Cuisine Chef of the Year presented by Foodservice Consultants Singapore
- Indoguna Restaurant of the Year
- Luzerne Asian Restaurant of the Year
- Nespresso New Restaurant of the Year
- Citibank Restaurant Manager of the Year
- HEPP Food & Beverage Manager of the Year
- Top Wines Sommelier of the Year
- Grey Goose Bar of the Year
- Georges Dubœf Old World Wine List of the Year
- SUTL New World Wine List of the Year
- Lexmark Gourmet Retailer of the Year
- Tung Lok Gourmet Distributor of the Year
- Wine Retailer of the Year presented by Bytes Asia
- Vinitaly Wine Distributor of the Year
- Sico Asia Banquet Manager of the Year
- Steward's Solution Outstanding Caterer of the Year
- Leica Food Photograph of the Year
- Montblanc Food Writer of the Year

**Regional Categories**

- Electrolux Culinary Institution of the Year
- Manitowoc Restaurateur of the Year
- Vismark Asian Restaurant of the Year
- Asian Cuisine Chef of the Year presented by Cuisine & Wine Asia

**Achievement Awards**

- Fonterra Lifetime Achievement Award

❖ **Scholarships**

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

The scholarship recipient will have the opportunity to spend two weeks at Johnson & Wales University in the United States. The programme will cover essential topics such as product origins, various cooking and presentation techniques, practical and theoretical studies and field trips.



- Bodegas Torres Wine Scholarship

The scholarship recipient will have the opportunity to spend one week at the renowned Bodegas Torres winery in Spain to learn about the intricacies of winemaking. The programme will cover topics such as viticulture, yeast study, fermentation, winemaking, quality control, sensorial analysis, and aging in oak barrels

- Château La Lagune & Paul Jaboulet Aîné Scholarship

The recipient of the Paul Jaboulet Aîné and Château La Lagune Scholarship will have an opportunity to visit the vineyards of Paul Jaboulet Aîné and Château La Lagune, work in the cellar during the harvest and learn about the various elements and innovation in winemaking.

- Valrhona Pâtisserie Scholarship

The scholarship recipient will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

- Acqua Panna Hospitality Scholarship

The scholarship recipient will have the opportunity to visit the Frescobaldi wine estate, Villa Panna to gain insightful knowledge on Acqua Panna and attend a course/apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

- Cantina Marabino Sicily Wine Scholarship

The scholarship recipient will have the opportunity to visit the renowned Cantina Marabino Sicily winery in Italy to learn about the intricacies of winemaking. The programme will cover topics such as viticulture, yeast study, fermentation, quality control, sensorial analysis, and ageing in oak barrels.



**ANNEX B  
PAST AWARDS RECIPIENTS**

**Scholarship Recipients**

**Culinary Scholarship**

2002	How Poh Poh, The Lighthouse
2003	Kelvin Loke Wei Kong
2004	Thng Li Ching Winnie
2005	Ryan, Dang Beh Keong, Four Seasons Hotel Singapore
2006	Rexmond Chua, Academy At-Sunrice GlobalChef Academy
2007	Roy Wicaksono, Academy At-Sunrice GlobalChef Academy
2008	Kong Rui-An, Reuel, At-Sunrice GlobalChef Academy
2009	Lua Chang Yung, Gunther's

**Wine Scholarship**

2002	Vincent See Ching Hour, SHATEC Institutes
2003	Diane Tan Khai Yuen, Grand Hyatt Singapore
2004	Goh Song Wei, Timothy, Les Amis Pte Ltd
2005	Yukari Yoshinaga, Singapore Airlines
2006	Giolyn Lee, Singapore Airlines
2007	Ou Wanfen Rachel, Les Amis Pte Ltd
2008	Tay Jun Yang, Les Amis
2009	Shireen Sheikh. The White Rabbit
2009	Wong Chek Leng, Singapore Airlines

**Pâtisserie Scholarship**

2003	Amy Lee Hui Wen, Raffles The Plaza and Swissôtel The Stamford Singapore
2004	Chua Hwee Khoon Jean
2005	Yang Li Jing, Raffles The Plaza and Swissôtel The Stamford Singapore
2006	Sue-Lynn Wong, The Pâtissier
2007	Tan Kok Yong Travor, Le Papillon Restaurant
2008	Karen Carlotta Setijono, One Rochester
2009	Tan Sie Sie, Institute of Technical Education



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## **Culinary Awards**

### **Chef of the Year**

2001	Justin Quek, Les Amis Pte Ltd
2002	Emmanuel Stroobant, Saint Pierre
2003	Justin Quek, Les Amis Pte Ltd
2004	Justin Quek, Les Amis Pte Ltd
2005	Sam Leong, Tung Lok Group of Restaurants
2006	Emmanuel Stroobant, Saint Pierre
2007	Dorin Schuster, Iggy's
2008	Patrick Heuberger, Au Petit Salut
2009	Yong Bing Ngen, Majestic Restaurant

### **Executive Chef of the Year**

2002	Christophe Megel, The Ritz-Carlton, Millenia Singapore
2003	Martin Aw Yong, Four Seasons Hotel Singapore
2004	Brian Cleere, Grand Hyatt Singapore
2005	Sam Leong, Tung Lok Group of Restaurants
2006	Eric Teo, Orchard Hotel Singapore
2007	Mark Andrew Patten, Shangri-La Hotel, Singapore
2008	Eric Teo, Mandarin Oriental Singapore
2009	Eric Teo, Mandarin Oriental Singapore

### **Rising Chef of the Year**

2002	Nam Quoc Nguyen, The Lighthouse
2003	Oscar Pasinato, Buko Nero
2004	Sebastian Ng, Restaurant Ember
2005	Sebastian Ng, Restaurant Ember
2006	Gunther Hubreschen, Les Amis Pte Ltd

### **Pastry Chef of the Year**

2002	Kenny Kong, Raffles The Plaza and Swissôtel The Stamford
2003	Cassian Tan
2004	Gottfried Schuetzenberger, Grand Hyatt Singapore
2005	Hervé Potus, Four Seasons Hotel Singapore
2006	Gottfried Schuetzenberger, Grand Hyatt Singapore



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

2007	Jean-Charles Dubois, Raffles Hotel Singapore	2007	Pang Kok Keong, Canelé Pâtisserie Chocolaterie
2008	Jusman So, Sage, The Restaurant	2008	Gottfried Schuetzenberger, Grand Hyatt Singapore
2009	André Chiang, Jaan Par André, Swissôtel The Stamford Singapore	2009	Pang Kok Keong, Canelé Pâtisserie Chocolaterie

## Restaurant Awards

### Asian Restaurant of the Year

2002	Club Chinois, Tung Lok Group of Restaurants
2003	Hua Ting, Orchard Hotel Singapore
2004	Rang Mahal
2005	Hua Ting, Orchard Hotel Singapore
2006	My Humble House, Tung Lok Group of Restaurants
2007	Tatsuya Japanese Restaurant
2008	Imperial Treasure (Cantonese Cuisine) Restaurant
2009	My Humble House, Tung Lok Group of Restaurants

### Restaurant of the Year

2001	Les Amis
2002	mezza9, Grand Hyatt Singapore
2003	Les Amis
2004	Au Jardin
2005	Au Jardin
2006	Le Saint Julien
2007	Saint Pierre
2008	Les Amis Pte Ltd
2009	Garibaldi Italian Restaurant & Bar



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## **New Restaurant of the Year**

2001	Au Jardin
2002	Saint Pierre
2003	Saint Pierre
2004	The Cliff, The Sentosa Resort & Spa
2005	The Cliff, The Sentosa Resort & Spa
2006	Iggy's
2007	The Line, Shangri-La Hotel, Singapore
2008	Il Lido Italian Dining & Lounge Bar
2009	Gunther's

## **Restaurant Manager of the Year**

2001	Philippe Pau, L'Aigle D'Or Christopher Conway,
2002	mezza9, Grand Hyatt Singapore
2003	Stephane Colleoni, Senso Ristorante & Bar
2005	Edith Lai, Le Saint Julien
2006	Patrick Dumas, The Cliff, The Sentosa Resort & Spa
2007	Stephane Colleoni, Oso Ristorante
2008	Royston Soo, Au Jardin
2009	Timothy Goh, Les Amis

## **Food & Beverage Manager of the Year**

2002	Sjefke Jansen, Raffles Hotel Singapore
2003	Gottfried Bogensperger, Grand Hyatt Singapore
2004	Cheong Hai Poh, Conrad Centennial Singapore
2005	Daniel Simon, Four Seasons Hotel Singapore
2006	Cheong Hai Poh, Conrad Centennial Singapore
2007	Robert Dallimore, Grand Hyatt Singapore
2008	Melinde Lim, Conrad Centennial Singapore
2009	Melinde Lim, Conrad Centennial Singapore

## **Sommelier of the Year**

2001	Aby Tan, Les Amis
2002	Aby Tan, Les Amis
2003	Aby Tan, Les Amis
2005	Randy See, Les Amis
2006	Randy See, Les Amis
2007	Desmond Loo, Au Jardin
2008	Timothy Goh, Les Amis
2009	Timothy Goh, Les Amis



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## **Banquet Manager of the Year**

2009 Ricky Ng, Mandarin Oriental  
Singapore

## **Old World Wine List of the Year**

2009 Les Amis

## **New World Wine List of the Year**

2009 mezza9, Grand Hyatt  
Singapore

## **Bar of the Year**

2006 Balaclava

2007 Martini Bar, Grand Hyatt  
Singapore

2008 Martini Bar, Grand Hyatt  
Singapore

2009 Balaclava

## **Restaurant Design of the Year**

2001 mezza9, Grand Hyatt  
Singapore

## **Wine List of the Year**

2001 Les Amis

2002 Les Amis

2003 Les Amis

2004 Les Amis

2005 Raffles Grill, Raffles Hotel  
Singapore

2006 Raffles Grill, Raffles Hotel  
Singapore

2007 Raffles Grill, Raffles Hotel  
Singapore

2008 Au Jardin

## **Restaurant Graphics / Collateral of the Year**

2001 mezza9, Grand Hyatt  
Singapore

## **Industry Awards**

### **Outstanding Caterer of the Year**

2009 Purple Sage Catering

### **Wine Distributor of the Year**

2009 Hock Tong Bee Pte Ltd

### **Gourmet Distributor of the Year**

2009 Culina Pte Ltd

### **Wine Retailer of the Year**

2009 Culina Pte Ltd

### **Gourmet Retailer of the Year**

2009 Culina Pte Ltd



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## Achievement Awards

### Who's Who in Food & Beverage Industry

2001 Otto Weibel, The Westin Stamford & Westin Plaza

### Lifetime Achievement Award

2001 Otto Weibel, Director of Kitchens, Raffles The Plaza and Swissôtel The Stamford Singapore  
2002 MPS Puri, Senior Vice-President Operations, Raffles International  
2003 Dr & Mrs NK Yong  
2004 Pakir Singh, Chief Executive, Singapore Hotel Associations  
2005 Andrew Tjioe, Chief Executive Officer, Tung Lok Group of Restaurants  
2006 Kwan Lui, Director/Founder, At-Sunrice GlobalChef Academy, The Singapore Culinary Academy & Spice Garden  
2007 Ricky Goh, Delifrance Asia Ltd  
2008 Alfred Leung, Imperial Treasure  
2009 Christophe Megel, Chief Executive Officer, At-Sunrice GlobalChef Academy

## Regional Awards

### Asian Cuisine Article of the Year

2002 "The Road Home", **Noelle Tan, Loh Hsian Ming, Amy Van, Sharon Soh**, Wine & Dine (Singapore)  
2003 "Into the Spicy Heartland of the Middle Kingdom", **Ron Gluckman**, DestinAsian (Indonesia)  
2004 "Finding the Flavours of Ho Chi Minh City", **Jennifer Joan Lee**, DestinAsian (Indonesia)  
2005 "A Slow Comfortable Stew", **Koh Yuen Lin, Chew Hui Chin**, Wine & Dine (Singapore)  
2006 "Suburban Legends", **Daven Wu**, DestinAsian (Indonesia)  
2007 "Some Like it Hot", **Cynthia Rosenfeld**, DestinAsian (Indonesia)  
2008 "Five Favourites", **Howard Richardson**, Sawasdee (Thailand)



# WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2010

## **Wine & Spirits Article of the Year**

- 2002 "French or New World", **Lim Hwee Peng**, Wine & Dine (Singapore)
- 2003 "Wine Trends of the World", Wine & Dine (Singapore)
- 2004 "*Water of Life*" **Anne Fong** Hong Kong Tatler (Hong Kong)
- 2005 "Top Drops", **Jamie Goode**, Singapore Tatler (Singapore)
- 2006 "Wine 2003 - Abnormal for Some, Great for Others", **Ned Goodwin**, The New Asia Cuisine and Wine Scene (Singapore)
- 2007 "GILT-Y Pleasures" **Audrey Simon**, The Edge (Singapore)
- 2008 "A Perfect Pairing", **Blythe Yee**, The Wall Street Journal Asia (Hong Kong)

## **Food & Beverage Article of the Year**

- 2001 "The State of the Plate: Asian Dining Trend", Wine & Dine Team

## **Culinary Institution of the Year**

- 2001 SHATEC Institutes, Mount Sophia
- 2002 SHATEC Institutes, Singapore
- 2003 SHATEC Institutes, Singapore
- 2004 SHATEC Institutes, Singapore
- 2005 The Oriental Thai Cooking School, The Oriental, Bangkok
- 2006 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University
- 2007 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University
- 2008 At-Sunrice GlobalChef Academy
- 2009 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University

## **Restaurateur of the Year**

- 2009 Roberto Galetti, Garibaldi Group Singapore

## **Asian Cuisine Chef of the Year**

- 2009 Sam Leong, Tung Lok Group of Restaurants, Singapore

## **Asian Restaurant of the Year**

- 2009 Li Bai Cantonese Restaurant, Sheraton Towers Singapore Hotel



## **Background**

### **World Gourmet Summit**

The World Gourmet Summit is an international gastronomic extravaganza organised by Peter Knipp Holdings Pte Ltd (PKH) and supported by the Singapore Tourism Board (STB).

An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of the internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for the discerning individuals who appreciate fine wines and gourmet cuisine.

### **World Gourmet Summit Awards Of Excellence**

Into its tenth year, the World Gourmet Summit Awards Of Excellence has grown from strength to strength since its inauguration in 2001. It is hailed as the only national accolade that honours the best of Singapore's F&B individuals and establishments. The awards are also a local and regional benchmark of recognition for those who have made significant efforts and contributions to provide world class fine dining experience in Singapore and the neighbouring regions.

### **Organiser:**

#### **Peter Knipp Holdings Pte Ltd (PKH)**

Peter Knipp Holdings Pte Ltd (PKH) is a company born out of one man's deep desire to channel 25 years' worth of food and beverage (F&B) knowledge towards building a complete one-stop solution centre for all food, beverage and hospitality concept needs. With a dedicated team of industry specialists supporting him, Peter A Knipp set out in 1996 to establish his company as a leading F&B consultancy in the region and has since worked with some of the world's top companies to generate creative concepts like no other.

### **Supported By:**

#### **Singapore Tourism Board (STB)**

The Singapore Tourism Board 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. With its strategic tourism units covering the key purposes of visit by tourists, the STB will work towards revitalising traditional segments ranging from sightseeing and attractions to business travel, as well as actively tap into emerging segments such as healthcare and education services.



**Singapore Workforce Development Agency (WDA)**

The Singapore Workforce Development Agency (WDA) enhances the competitiveness of our workforce by encouraging workers to learn for life and advance with skills. In today's economy, most jobs require not just knowledge but also skills. Singapore Workforce Development Agency (WDA) collaborates with employers, industry associations, the union and training organisations, to develop and strengthen the continuing education and training system that is skills-based, open and accessible, as a mainstream pathway for all workers – young and older, from rank and file to professionals and executive – to upgrade and advance in their careers and lives.