

WORLD GOURMET SUMMIT 2010

EVENT FACT SHEET

❖ Singapore Tourism Board & Peter Knipp Holdings proudly present World Gourmet Summit 2009

After its first conceptualisation in 1997, World Gourmet Summit has become a world-acclaimed epicurean celebration. Apart from having Michelin-starred chefs and celebrity personalities' gracing this gastronomic event, World Gourmet Summit 2009 continues to build on the congregation of international culinary luminaries and wine masters with the finest dining establishments playing host to this festival. Held in Singapore annually, gourmands can once again look out for yet another year of extravaganza.

❖ Our Mission

- Branding Singapore as the choice gourmet destination of the region
- Showcasing the fine-dining offerings available in Singapore from the hotel establishment to the independent restaurant establishments
- Promoting the local food & beverage talents and spring-board them into the international arena
- Encouraging Food & Beverage professionals all over the world to be proud of their profession.

❖ WGS in a Nutshell

A lifestyle event that celebrates the finest cuisines, best of wines and the most unique dining experiences. The World Gourmet Summit embodies the hedonistic enjoyment of food and wines. The Summit is joined by some of the most premium companies from across industries – Whiskies, Crystals, Cars and many more.

❖ Where

- Masterchefs are hosted at various participating hotels (also known as Hosting Establishments) where the Masterchefs created special menus called Epicurean Delights during their week long promotion
- **Partner restaurants**, made up of some of Singapore's finest talents where **partner chefs** also created special events termed as **Feature Activities**, showcasing their signature cuisines and culinary expertise

❖ When

11 April to 25 April 2010

❖ Who attends

Foodies, Wine Enthusiasts, Business Travellers, Corporate Executives, Social Elites and Hospitality Professionals from around the region

12,928 people from all around the world participated in World Gourmet Summit 2009

❖ The Programme

Culinary masterclasses, wine masterclasses and vintner dinners are held at the participating hosting establishments and some of Singapore's finest dining venues.

❖ Past Participants

Please see **Addendum A** for past participating Masterchefs and Special Guest Chefs

Please see **Addendum B** for past participating Wineries

Please see **Addendum C** for past participating Hosting Establishments and Partner Restaurants

For more information and enquiries

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Website: worldgourmetsummit.com | www.wgsawards.com

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EVENT FACT SHEET – ADDENDUM A (Part One)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2009

- ❖ Heinz Beck (**3 Michelin Stars**)
La Pergola, Italy
- ❖ Arnaud Guerpillon
Le Cordon Bleu, Mexico
- ❖ Alfonso Castellano
Estado Puro, Spain
- ❖ Atul Kochhar (**1 Michelin Star**)
Benares Restaurant & Bar, UK
- ❖ Claudio Sadler (**2 Michelin Stars**)
Sadler, Italy
- ❖ Dan Hunter (**2 Chef Hats**)
Royal Mail Hotel, Australia
- ❖ Dorin Schuster
The Legian, Indonesia
- ❖ David Muñoz
DiverXo, Spain
- ❖ Hervé Boutin
Le Cordon Bleu, Australia
- ❖ Klaus Erfort (**3 Michelin Stars**)
Gästehaus Klaus Erfort, Germany
- ❖ Laurent Pillard
SLeek Steakhouse & Ultralounge
by Keller, USA
- ❖ Masayasu Yonemura (**1 Michelin Star**)
Yonemura, Japan
- ❖ Olivier Oddos
Le Cordon Bleu, Japan
- ❖ Oriol Balaguer
Oriol Balaguer, Spain
- ❖ Régis Marcon (**3 Michelin Stars**)
Restaurant Régis et Jacques Marcon,
France
- ❖ Sergi Arola (**2 Michelin Stars**)
Sergi Arola Gastro, Spain
- ❖ Wylie Dufresne (**1 Michelin Star**)
wd~50, USA

WGS 2008

- ❖ Anne-Sophie Pic (**3 Michelin Stars**)
La Maison Pic, France
- ❖ Andrea Canton (**1 Michelin Star**)
Ristorante La Primula, Italy
- ❖ Antonella Ricci (**1 Michelin Star**)
Al Fornello da Ricci, Italy
- ❖ Bart De Pooter (**2 Michelin Stars**)
Pastorale Restaurant, Rumst-Reet,
Belgium
- ❖ Cédric Maton
Le Cordon Bleu Dusit Culinary School,
Thailand
- ❖ Chris Salans
Mozaic Restaurant, Indonesia
- ❖ Chui Lee Luk (**3 Chef Hats**)
Claude's, Australia
- ❖ Didier Corlou
La Verticale, Hanoi, Vietnam
- ❖ Eric Dequin (**1 Michelin Star**)
Auberge Labarthe, France
- ❖ Eric Johnson
Jean Georges, China
- ❖ Fabrice Dannel
Le Cordon Bleu Dusit Culinary
School, Thailand
- ❖ George Calombaris (**2 Chef Hats**)
The Press Club, Australia
- ❖ Kiyomi Mikuni
Hotel de Mikuni, Japan
- ❖ Marco Sacco (**2 Michelin Stars**)
Ristorante Piccolo Lago, Italy
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Paul Pairet
Jade on 36, Pudong Shangri-La,
China
- ❖ Peter Thornley
Bracu Restaurant, New Zealand
- ❖ Pierre Hermé
Pierre Hermé, France
- ❖ Ramón Freixa (**2 Michelin Stars**)
El Racó den Freixa, Spain
- ❖ Stéphane Carrade (**2 Michelin Stars**)
Chez Ruffet, France
- ❖ Vincent Pouessel (**1 Michelin Star**)
Aureole, USA

WGS 2007

- ❖ Alain Llorca (**2 Michelin Stars**)
Le Moulin de Mougins, France
- ❖ Carles Gaig (**1 Michelin Star**)
Gaig Restaurant, Spain
- ❖ Cheong Liew
The Grange, Hilton Adelaide,
Australia
- ❖ Christian Faure
Le Cordon Bleu Signatures
Restaurant, Canada
- ❖ Eoghain O'Neill
La Varenne, Raffles Resort
Canouan Island, The Grenadines
- ❖ Ezio Gritti (**1 Michelin Star**)
L'Osteria di via Solata, Italy
- ❖ Jacky Shaw
The Chinoise Story, China
- ❖ Jereme Leung
Whampoa Club, Three on the
Bund, China
- ❖ Mark Best (**3 Chef Hats**)
Marque Restaurant, Australia
- ❖ Paco Roncero (**1 Michelin Star**)
La Terraza del Casino, Spain
- ❖ Philippe Clergue
Le Cordon Bleu, France
- ❖ Philippe Mouchel
the brasserie by Philippe Mouchel,
Australia
- ❖ Reto Lampart (**2 Michelin Stars**)
Lampart's Art of Dining,
Hägendorf, Switzerland
- ❖ Romain Fornell (**1 Michelin Star**)
Caelis, Spain
- ❖ Sang-Hoon Degeimbre (**1 Michelin Star**)
L'Air du Temps, Belgium
- ❖ Simon Koh Yong
Abalone Specialist, Australia
- ❖ Yannick Anton
Le Cordon Bleu Signatures
Restaurant, Canada

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EVENT FACT SHEET – ADDENDUM A (Part One)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2006

- ❖ Alessandro Stratta
Alex, Wynn Las Vegas USA
- ❖ Antonin Bonnet **(1 Michelin Star)**
The Greenhouse UK
- ❖ Gennaro Esposito **(1 Michelin Star)**
Torre del Saracino, Italy
- ❖ Justin Quek
La Petite Cuisine, Taiwan
- ❖ Kevin Thornton **(1 Michelin Star)**
Thornton's Restaurant, Ireland
- ❖ Laurent Tourondel **(1 Michelin Star)**
BLT, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paco Roncero **(1 Michelin Star)**
La Terraza del Casino, Spain
- ❖ Philippe Legendre **(3 Michelin Stars)**
Le Cinq, Four Seasons Hotel France
- ❖ Santi Santamaria **(3 Michelin Stars)**
Can Fabes, Spain
- ❖ SPOON by Alain Ducasse
 - Christian Julliard, France
 - Christophe Grilo, Hong Kong
 - Frédéric Vardon, France
 - Nicola Canuti, Mauritius
 - Pascal Féraud, London
- ❖ Susur Lee
Susur, Canada
- ❖ Terje Ness
Restaurant Haga, Norway

WGS 2005

- ❖ Alain Passard **(3 Michelin Stars)**
L'Apege, France
- ❖ Alan Wong
Alan Wong's Restaurant, USA
- ❖ Bent Stiansen **(1 Michelin Star)**
Statholdergaarden, Norway
- ❖ Bobby Lo
The Hong Kong Jockey Club,
Hong Kong
- ❖ Edward G Leonard
American Culinary Federation,
USA
- ❖ Ferdinand E Metz
The Culinary Institute of America,
USA
- ❖ Kevin Thornton **(2 Michelin-star)**
Thornton's Restaurant, Ireland
- ❖ Jerome Budois
French Craftman for Cooking
Demonstrator and Ambassador for
Cacao Barry
- ❖ Joseph Vargetto
Crown Limited, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Naren Thimmaiah
Karavalli, India
- ❖ Norbert Niederkofler **(1 Michelin Star)**
St. Hubertus, Italy
- ❖ Ramón Frexia **(1 Michelin Star)**
El Raco d'en Freixa, Spain
- ❖ Ryuichi Yoshii
Yoshii Restaurant, Australia
- ❖ Thierry Alix
Sens & Bunds, China
- ❖ Nicolas Bernardé, Yann Barraud
& Didier Chantefort
Le Cordon Bleu, UK

WGS 2004

- ❖ Bryan Nagao
MAO, USA
- ❖ Charles Tjessem **(1 Michelin Star)**
ORO Restaurant og Bar, Norway
- ❖ Christoph Ruffer **(1 Michelin Star)**
Haerlin Restaurant, Germany
- ❖ Eric Danger
Chateau de Chanteloup, France
- ❖ Eyvind Hellstrom **(2 Michelin Stars)**
Restaurant Bagatelle, Norway
- ❖ Frédéric Filliodeau
Le Cordon Bleu, Canada
- ❖ Gualtiero Marchesi **(3 Michelin Stars)**
Ristorante Gualtiero Marchesi, Italy
- ❖ Laurent Gras
Fifth Floor, USA
- ❖ Laurent Pagés
Le Corden Bleu, Canada
- ❖ Mauricio Guerrero Cruz
Restaurant Adra, Chile
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Simon Humble
Tutto Beme, Australia
- ❖ Suzanne Goin
Lucques & A.O.C., USA
- ❖ Terje Ness **(1 Michelin-star)**
Chef, Bocuse d'Or Winner (1999)
Norway
- ❖ Yan Yeung
Silks, Crown Melbourne, Australia
- ❖ Yves MATTAGNE, **(2 Michelin Stars)**
Sea Grill Restaurant, Belgium
- ❖ Wong Kam-Yau
Liu, Thailand
- ❖ Xavier Pellicer **(1 Michelin Star)**
Restaurant ABAC, Spain

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EVENT FACT SHEET – ADDENDUM A (Part Two)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2003

- ❖ Allan Koh
KOKO Restaurant, Australia
- ❖ Emmanuel Bassoleil
Hotel Unique, Brazil
- ❖ Frédéric Anton (**2 Michelin Stars**)
La Pre Catelan, France
- ❖ Marc Francois Bonard
Le Cordon Bleu, Japan
- ❖ Floyd Cardoz
Tabla, USA
- ❖ Jimmy Sneed
The Frog and The Redneck, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Oriol Balaguer
Estudi Xocolada, Spain
- ❖ Patricia Yeo
AZ, New York, USA
- ❖ Patrick Hsu
My Humble House, Taiwan
- ❖ Roland Jöhri (**2 Michelin Stars**)
Johri's Tavlo, Switzerland
- ❖ Stefania Moroni
Altro-luogo Aimò e Nadia, Italy
- ❖ Jenny Parton
Sileni Estates, New Zealand
- ❖ Zhang Jin Jie
Green T. House, China
- ❖ Grant MacPherson
Wynn Resorts, Macau
- ❖ Patrick Martin & Nicolas Bernarde
Le Cordon Bleu, France

WGS 2002

- ❖ Arun Sampanthavivat
Arun's, USA
- ❖ Anton Mosimann
Mosimann's, UK
- ❖ **Christophe Bidault**
Le Cordon Bleu
- ❖ David Laris
Mezzo, UK
- ❖ David Senia
The Ritz-Carlton Osaka, Japan
- ❖ Ettore Bocchia
Grand Hotel Villa Serbelloni, Italy
- ❖ Harunobu Inukai & Noriyuki Sugie
Restaurant VII, Australia
- ❖ Hemant Oberoi
Taj Mahal Hotel, India
- ❖ Marcus Samuelsson
Aquavit, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Martin
Le Cordon Bleu
- ❖ Philippe Legendre (**1 Michelin Star**)
Le Cinq, Four Seasons Hotel France
- ❖ Philippe Marand
Barry Callebaut, France
- ❖ Philippe Padovani
Padovani's Restaurant & Wine Bar,
Hawaii
- ❖ Sergi Arola (**2 Michelin Stars**)
La Broche, Spain
- ❖ Zhang Jin Jie
Green Tea House, China

WGS 2001

- ❖ Tony Bilson
Canard Bistro, Australia
- ❖ Rocco DiSpirito
Union Pacific, USA
- ❖ Reinhard Gerer (**1 Michelin Star**)
KORSO bei de Oper, Austria
- ❖ George Jardine
The Cellars-Hohenort, South Africa
- ❖ George Morrone
Fifth Floor, USA
- ❖ Claudio Sadler (**1 Michelin Star**)
Sadler, Italy
- ❖ David Thompson
Sailer's Thai, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paul Urchs
The Ritz-Carlton Schlosshotel,
Germany
- ❖ Roy Yamaguchi
Roy's Restaurant, Hawaii
- ❖ So Kai Chui
Golden Leaf, Conrad International,
Hong Kong
- ❖ Akio Saito
Hotel Century Shizuoka Japanese
Restaurant, Japan
- ❖ Alain Solivères (**1 Michelin Star**)
Restaurant Les Elysees du Vernet,
France

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EVENT FACT SHEET – ADDENDUM A (Part Three)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2000

- ❖ Adolf Blokbergen (**1 Michelin Star**)
Le Raisin, Switzerland
- ❖ Ananda Solomon
Taj President Hotel, India
- ❖ Anthony Walsh
Canoe Restaurant & Bar, Canada
- ❖ Charlie Trotter
Charlie Trotter's, USA
- ❖ Henrik Christopher Iversen
Quaglinos, Conran Restaurants, UK
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Pierre Hermé
Pierre Herme Patissier, France
- ❖ Rick Rutledge-Manning
Te Awa Farm, New Zealand
- ❖ Santi Santamaria (**3 Michelin-star**)
Racó de Can Fabes, Barcelona, Spain
- ❖ Steven Zhu
Lulu Restaurant, China
- ❖ Tetsuya Wakuda
Tetsuya's Restaurant, Australia
- ❖ Kenneth Oringer
Chio, The Eliot Hotel, USA

WGS 1999

- ❖ Antonine Westermann
(**3 Michelin stars**)
Restaurant Buerehiesel, France
- ❖ Cheung Kam Chuen
Lai Ching Heen, The Regent,
Hong Kong
- ❖ Greg Doyle
Pier Restaurant, Sydney, Australia
- ❖ Heinz Von Holzen
Bumbu Bali, Indonesia
- ❖ Jean-Georges Vongerichten
Vong, USA
- ❖ Martin Dalsass, (**1 Michelin star**)
Ristorante Santabondio,
Switzerland
- ❖ Micheal Ginor
Hudson Valley Foie Gras, USA
- ❖ Masahiro Kurisu
Kyoto, Japan
- ❖ Michael Ginor
Hudson Valley Foei Gras, USA
- ❖ Sergio Mei Tomasi
Four Seasons Milano, Italy
- ❖ Yann Duytsche
Valrhona, France
- ❖ Vincent Bourdin
Valrhona, France

WGS 1998

- ❖ Andre Jaeger (**2 Michelin stars**)
Die Fischerzunft, Switzerland
- ❖ Harald Bressealschmidt
Aubergine, South Africa
- ❖ Bernard Guilhaudin
(**2 Michelin stars**)
La Tour D'Argent, France
- ❖ Christine Manfield
Paramount, Australia
- ❖ Douglas Rodriguez
Patria, USA
- ❖ Eiichi Takahashi
Hyo Tei, Japan
- ❖ Fritz Schilling (**2 Michelin stars**)
Schweitzer Stuben, Germany
- ❖ Wong Hong Fa
Dayutai State Guest House, China

WGS 1997

- ❖ Aniello Nino Miele
Il Tentativo, Italy
- ❖ Cheng Yen Chi
Ambassador Hotel, Taiwan
- ❖ Dietmar Sawyere
Restaurant 41, Australia
- ❖ Frank Zlomke
Grande Roche Hotel, South
Africa
- ❖ J. Inder Singh Kalra
Food columnist, writer, food
consultant
- ❖ Lam Sing Lun
Hong Kong Jockey Club, Hong
Kong
- ❖ Lee Hsin Fu
Ambassador Hotel, Taiwan
- ❖ Michael Mina
Aqua, San Francisco, USA
- ❖ Michael Caines
Gidleigh Park, UK
- ❖ Raymond Blanc (**2 Michelin
stars**)
Le Manoir Aux Quat Saisons,
UK
- ❖ Reto Mathis Roelli
Corviglia Restaurant,
Switzerland
- ❖ Vichit Mukura
Oriental Bangkok, Thailand
- ❖ Yoshihiro Murata
Holiday Inn Kyoto, Japan

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EVENT FACT SHEET – ADDENDUM A (Part Four)

Past Participating Celebrity Personality:

WGS 2009

- ❖ Bob Blumer
Celebrity Chef on The Surreal Gourmet & Glutton for Punishment
- ❖ David Rocco
Celebrity Chef on David Rocco's Dolce Vita Discovery Travel & Living
- ❖ Daniel Thomases
Wine Journalist, Italy
- ❖ Eben Freeman
Cocktail All-Stars
- ❖ Linden Pride
Cocktail All-Stars

WGS 2007

- ❖ Keith Floyd
Celebrity Chef, Discovery Travel & Living
- ❖ Kevin Brauch
Host of The Thirsty Traveller on Discovery Travel & Living
- ❖ Bobby Chinn
Host of World Café: Asia on Discovery Travel & Living
- ❖ Serena Sutcliffe, (MW)
Head of Sotheby's International Wine Department

WGS 2008

- ❖ Curtis Stone
Celebrity Chef, Discovery Travel & Living
- ❖ David Peppercorn (MW)
Wine Consultant & Wine Writer
- ❖ Gerry Tosh
Head of Brand Education, Highland Park
- ❖ Ian Wright
Globe Trekker on Discovery Travel & Living
- ❖ Jean-Pierre Blancard
Speed Portrait Artist
- ❖ Pierre-Jean Pebeyre
Managing Director, Pebeyre Truffle
- ❖ Serena Sutcliffe (MW)
Head of Sotheby's International Wine Department
- ❖ Tomoyuki Kitazoe
Guest Mixologist from Orgo

WGS 2006

- ❖ Ian Wright
The Globe Trekker, Discovery Travel & Living
- ❖ The Rubino Brothers
Host of Made To Order on Discovery Travel & Living
- ❖ Redzuawan Bin Ismail – Chef Wan
Malaysia's Most Loved
Celebrity Chef

WGS 2005

- ❖ Anthony Bourdain
Celebrity Chef on Discovery Travel & Living

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EVENT FACT SHEET – ADDENDUM B (Part One)

Past Participating Wineries:

WGS 2009

- ❖ Castello di Ama, Chianti Classico, Italy
- ❖ Castello di Fonterutoli, Chianti Classic, Italy
- ❖ Château Léoville Poyferré, Bordeaux, France
- ❖ Isole e Olena, Chianti Classico, Italy
- ❖ Opus One, Napa Valley, USA
- ❖ Parker Connawarra & Yering Station, Australia
- ❖ Priorat, Spain
- ❖ Tenuta Fontodi, Chianti Classico, Italy
- ❖ Weingut Robert Weil, Germany

WGS 2008

- ❖ Alvaro Palacios, Spain
- ❖ Château Smith-Haut-Lafitte, France
- ❖ Château de Beaucastel, France
- ❖ Dominio De Pingus, Spain
- ❖ Marchese Antinori, Italy
- ❖ Vega Sicilia, Spain

WGS 2007

- ❖ Château Angéhus, France
- ❖ Château Palmer, France
- ❖ Château Pichon Lalande, France
- ❖ Domaine de Montille, France
- ❖ E. Guigal, France
- ❖ Tenuta dell'Ornellaia, Italy

WGS 2006

- ❖ Château Cos d'Estournel, France
- ❖ Château Figeac, France
- ❖ Domaine Bonneau du Martray, France
- ❖ Domaine Joseph Faiveley, France
- ❖ Domaine Michel Gros, France
- ❖ Luciano Sandrone, Italy

WGS 2005

- ❖ Beringer Vineyards, USA
- ❖ Bründlmayer & Feiler-Artinger, Austria
- ❖ Château Montelena, USA
- ❖ Château Pichon Baron, France
- ❖ Cims de Porrera, Spain
- ❖ Domaine Weinbach, France
- ❖ Hermann Dönnhoff, Germany
- ❖ Marchesi de Frescobaldi, Italy

WGS 2004

- ❖ Barone Ricasoli, Italy
- ❖ Bodegas Torres Winery, Spain
- ❖ Ceretto, Italy
- ❖ Champagne Duval-Leroy, France
- ❖ Domaine Drouhin of Oregon, USA
- ❖ Jean Leon, Spain
- ❖ Joseph Phelps, USA
- ❖ Maison Joseph Drouhin of Beaune, France
- ❖ Montes Winery, Chile
- ❖ Salomon Undhof, Austria
- ❖ Torbreck, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2003

- ❖ Almaviva, Chile
- ❖ Bodegas Muga, Spain
- ❖ Bodegas Torres, Spain
- ❖ Bouchard Peré & Fils, France
- ❖ Champagne Duval-Leroy, France
- ❖ E.J Gallo Winery, USA
- ❖ Fantinel, Italy
- ❖ Hugel, France
- ❖ M.Chapoutier, France
- ❖ Mountadam, Australia
- ❖ Sileni estates, New Zealand
- ❖ Weingut Fritz Haag, Germany

WGS 2002

- ❖ Bodegas Torres Winery, Spain
- ❖ Cakebread Cellars, USA
- ❖ Champagne Duval-Leroy, France
- ❖ Château Rauzan-Ségla, France
- ❖ De Loach Vineyards, USA
- ❖ Duckhorn Wine Company, USA
- ❖ Jackson-Triggs, Canada
- ❖ Leeuwin Estate, Australia
- ❖ Pio Cesare, Italy
- ❖ Schlossgut Diel, Germany

WGS 2001

- ❖ Alvaro Palacois, Spain
- ❖ Château Mouton Rothschild, France
- ❖ Conti Sertoli Salis, Italy
- ❖ Hiedsieck & Co. Monopole, France
- ❖ Howard Park Wines, Australia
- ❖ Inniskillin Winery, Canada
- ❖ Patz & Hall, USA
- ❖ Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2000

- ❖ Coldstream Hills, Australia
- ❖ Giesen Wine Estate, New Zealand
- ❖ Inniskillin Winery, Canada
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Quady Winery, USA
- ❖ Sanford Wines, USA
- ❖ Santa Monica, USA
- ❖ Springfield, South Africa
- ❖ Te Awa Farm Winery, New Zealand
- ❖ Wynns Coonawarra Estate, Australia

WGS 1999

- ❖ Château Belle Brise, France
- ❖ Château Montelena, USA
- ❖ Conti Sertoli Salis, Italy
- ❖ Heitz Wine Cellars, USA
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Santa Monica, USA
- ❖ Villa Maria Estate, New Zealand

WGS 1998

- ❖ Forrester Vineyards, South Africa
- ❖ Gekkeikan (*sake*), Japan
- ❖ Taltarni Vineyards, Australia
- ❖ Weingut Rudolf Fürst Franken, Germany

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EVENT FACT SHEET – ADDENDUM C (Part Two)

Past Participating Hosting Establishments:

WGS 2009

- ❖ Atlantic Dining Room, Tower Club Singapore
- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers Singapore
- ❖ Iggy's
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Rang Mahal
- ❖ The Cliff, The Sentosa Resort & Spa
- ❖ The Pavilion, The Sentosa Resort & Spa
- ❖ The Prime Society
- ❖ Tippling Club

WGS 2007

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Gordon Grill, Goodwood Park Hotel Singapore
- ❖ Jaan, Swissôtel The Stamford Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Oscar's, Conrad Centennial Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore

WGS 2005

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Jade, Tung Lok Group of Restaurants
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Mirchi – A Taste of India
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Summer Palace, The Regent Singapore
- ❖ The Dining Room, Sheraton Towers Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2008

- ❖ BLU, Shangri-La Hotel, Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, Mandarin Oriental, Singapore
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers Singapore
- ❖ Global Kitchen, Pan Pacific Singapore
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ Les Saveurs, The St. Regis Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Olive Tree Restaurant, InterContinental Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Privé
- ❖ Ristorante Bologna, Marina Mandarin Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2006

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel

WGS 2004

- ❖ Capers, The Regent Singapore
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Town, The Fullerton Hotel Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ The Cliff, Sentosa Resort & Spa

WGS 2003

- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Capers, The Regent Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WORLD GOURMET SUMMIT 2010

EVENT FACT SHEET – ADDENDUM C (Part Three)

Past Participating Hosting Establishments:

WGS 2002

- ❖ ASIAN Restaurant Bar, Tung Lok Group of Restaurants
- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Restaurant 360
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2001

- ❖ BLU, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2000

- ❖ Capers, The Regent Singapore
- ❖ Chang Jiang Shanghai Restaurant, Goodwood Park Hotel
- ❖ Compass Rose, The Westin Stamford & Westin Plaza
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Seasons Restaurant, Four Seasons Hotel Singapore

WGS 1999

- ❖ Capers, The Regent Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rose Veranda, Shangri-La Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the “M”, Mandarin Singapore
- ❖ The Dining Room, Sheraton Towers Singapore

WGS 1998

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Maxim’s de Paris, The Regent Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the “M”, Mandarin Singapore

WGS 1997

- ❖ Capers, The Regent Singapore
- ❖ Café Palm and Liana’s, The Oriental Singapore
- ❖ Doc Cheng’s, Raffles Hotel
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ La Tour’s, Shangri-La Singapore
- ❖ La Brasserie, Marco Polo Hotel
- ❖ Les Amis
- ❖ Nutmegs, Hyatt Regency Singapore
- ❖ Pine Court, Mandarin Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ The Harbour Grill, Hilton International Singapore

WORLD GOURMET SUMMIT 2010

EVENT FACT SHEET – ADDENDUM C (Part Four)

Past Participating Partner Restaurants:

WGS 2009

- ❖ Absinthe
- ❖ Au Petit Salut
- ❖ Cassis
- ❖ Golden Peony
- ❖ Hua Ting
- ❖ Jing
- ❖ Les Amis
- ❖ Li Bai Cantonese Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ oosh at dempsey
- ❖ OSO Ristorante
- ❖ OTTO Ristorante
- ❖ Pontini
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Tatsuya Japanese Restaurant
- ❖ The Garden
- ❖ The Prime Society
- ❖ The Song of India
- ❖ Yantra

WGS 2008

- ❖ 35artillery
- ❖ Angel's Share
- ❖ Au Petit Salut
- ❖ AURUM
- ❖ Brasserie WOLF
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Golden Peony
- ❖ Gunther's
- ❖ Hua Ting
- ❖ Li Bai Cantonese Restaurant
- ❖ Madame Butterfly, The Forbidden City
- ❖ Michelangelo's Italian Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ OSO Ristorante
- ❖ Rang Mahal
- ❖ Saint Pierre
- ❖ Senso Ristorante & Bar
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Suburbia
- ❖ The Song of India
- ❖ Tung Lok Signatures – The Central
- ❖ Wild Rocket

WGS 2007

- ❖ Au Petit Salut
- ❖ AURUM by The Clinic
- ❖ Brasserie WOLF
- ❖ Club Chinois
Tung Lok Group of Restaurants
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Hua Ting, Orchard Hotel Singapore
- ❖ IndoChine Forbidden City
- ❖ Jade
Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ Min Jiang @ One North
- ❖ Rang Mahal
- ❖ St Pierre
- ❖ The Song of India
- ❖ Zambuca Italian Restaurant & Bar

WGS 2006

- ❖ Au Petit Salut
- ❖ Au Jardin
- ❖ Garibaldi
- ❖ Hua Ting, Orchard Hotel
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ Rang Mahal
- ❖ Saint Julien
- ❖ Saint Pierre
- ❖ Tenshin

WORLD GOURMET SUMMIT 2010

EVENT FACT SHEET – ADDENDUM D (Part One)

Our Accolades:

World Gourmet Summit 2007

- IFEA Best New Promotion Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Gold Award Winner
- IFEA Best Radio Promotion Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Bronze Award Winner
- IFEA Best New Event within an Existing Event Bronze Award Winner
- IFEA Best Media Kit Bronze Award Winner
- IFEA Most Effective / Creative News Stunt Bronze Award Winner

World Gourmet Summit 2006

- IFEA Best TV Promotion (ad spot or PSA) Gold Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Event Website Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Silver Award Winner
~ *WGS 2006 Souvenir Magazine*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
~ *Singapore Tatler*
- IFEA Best Community Outreach Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Gold Award Winner
- IFEA Best Press/Media Kit Bronze Award Winner
- IFEA Most Creative/Effective News Stunt Silver Award Winner
- Best Miscellaneous Clothing Gold Award Winner
~ *WGS Chef Jacket*

World Gourmet Summit 2005

- IFEA Best Event/Organization E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Photograph Gold Award Winner
- IFEA Best Press/Media Kit Gold Award Winner
- IFEA Best Community Outreach Program Gold Award Winner
- IFEA Best Event/Program to Benefit a Charity Gold Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *An Evening with Anthony Bourdain at Grand Hyatt Singapore*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Subasta! Subasta! Bezel – The Watch Collector's Guild Dinner*

WORLD GOURMET SUMMIT 2010

EVENT FACT SHEET – ADDENDUM D (Part Two)

World Gourmet Summit 2004

- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Single Newspaper Display Advertisement Gold Award Winner
- IFEA Best Event To Benefit a Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Miscellaneous Printed Materials (Single Page) Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Gourmet Herbal Dinner & Culinary Workshops*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Dinner Theatre*

World Gourmet Summit 2003

- IFEA Grand Pinnacle Silver Award Winner
- IFEA Best Radio Promotion Gold Award Winner
- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure Gold Award Winner
- IFEA Best Event to Benefit Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Website Silver Award Winner

World Gourmet Summit 2002

- IFEA Best Promotional Brochure Gold Award Winner
~ *WGS 2002 Souvenir Magazine*
- IFEA Best Community Outreach Programme Bronze Award Winner
~ *WGS/City Gas Charity Safari*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2001

- IFEA Grand Pinnacle Gold Award Winner
- IFEA Best Website Gold Award Winner ~ *www.wgs2001.com*
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2000

- International Festivals & Events Association (IFEA) Grand Pinnacle Silver Award Winner
- Tourism Awards Singapore 2001 Best Event Organiser (Special Events) Winner