



## **PRESS RELEASE**

### **World Gourmet Summit 2011 (25<sup>th</sup> April – 8<sup>th</sup> May)**

#### **A CELEBRATION OF 15 YEARS OF GASTRONOMIC EXCELLENCE**

Singapore, **18 March 2011**: Singapore's most esteemed culinary event returns with aplomb in celebration of its 15<sup>th</sup> year Crystal Anniversary in 2011. The annual gastronomic extravaganza, which brings together the finest in the culinary industry, promises an exciting line-up of renowned celebrity chefs, masterchefs and world-class vintners, taking place over 14 days from 25<sup>th</sup> April to 8<sup>th</sup> May.

Organised by Peter Knipp Holdings Pte Ltd (PKH) and supported by Singapore Tourism Board (STB), World Gourmet Summit 2011 is presented by Citibank.

"The World Gourmet Summit has come a long way since its induction in 1997. Over the years, mega culinary stars such as chefs Ferran Adrià, Tetsuya Wakuda and Pierre Hermé, have graced the annual gourmet festival, and special themed events such as the Gourmet Golf Experience and Celebrity Dinner, have become a part of the calendar. To date, we have hosted top chefs with a total of 118 Michelin Stars, 222 Masterchefs and Guest Chefs, and 112 wineries – an accomplishment we take pride in as we embark on our 15<sup>th</sup> and biggest ever year," says Peter A Knipp, CEO, Peter Knipp Holdings Pte Ltd.

Citibank returns as the presenting partner for the World Gourmet Summit for the third consecutive year. Han Kwee Juan, managing director and head of credit payment products at Citibank Singapore Limited says, "Citibank is delighted to continue our commitment as presenting partner for the World Gourmet Summit 2011. At Citibank, we are committed to providing the most rewarding experience for our cardmembers through our credit cards dining privileges programme Citibank Gourmet Pleasures, which guarantees unrivalled dining deals at more than 1,000 locations."

"The World Gourmet Summit is one of the most eagerly anticipated events in Singapore's lifestyle dining calendar, truly celebrating the finest cuisines, and diverse tastes and food cultures around the world. It is a natural extension of

Citibank's efforts to offer the country's widest dining merchant selection, the best dining experiences and the latest gourmet trends. This year's 15<sup>th</sup> anniversary celebration marks a milestone achievement for the organising team, and we expect to see overwhelming response not just from Singapore and the region, but also from around the world. This year, we are again extending this landmark event to many of our customers and journalists from overseas so that they too, will be able to experience this unique gourmet celebration first-hand," adds Han Kwee Juan.

"The 15<sup>th</sup> Crystal Anniversary of the World Gourmet Summit marks a tremendous milestone in our efforts to be a global culinary capital. From award winning masterchefs to celebrity dinners and culinary workshops, this annual epicurean extravaganza has grown over the years to successfully establish itself as Asia's foremost gastronomic event. The Singapore Tourism Board (STB) is pleased to see Singapore's leading premium dining event embark on its next phase of growth, one that will build on its international stature. We are confident that the World Gourmet Summit will continue to boost and strengthen Singapore's position as a global culinary capital," says Ms Ranita Sundramoorthy, STB's Director for Attractions, Dining & Retail.

### ***Shining Cast***

In celebration of its crystal anniversary, a shining cast of celebrity chefs, a special guest chef and masterchefs will feature at the 2011 World Gourmet Summit. Among them are Andrew Turner from WILTONS in London, United Kingdom, Korean star chef, Edward Kwon from The Spice in Seoul, South Korea, Michael Ginor from LOLA in New York, United States and Rachel Allen from County Cork in the Republic of Ireland

Award-winning masterchefs to look out for include three-Michelin-starred chefs Luisa Valazza from Al Sorriso in Piedmont, Italy and Bruno Ménard from L'Osier in Tokyo, Japan; as well as two-Michelin-starred chef Norbert Niederkofler from Restaurant St. Hubertus in San Cassiano, Italy.

Arriving from Down Under are top Australian chefs – three Chef Hats Paul Wilson from Mr Wilson Restaurant Concepts in Melbourne, two Chef Hats Brent Savage from Bentley Restaurant & Bar and two Chef Hats Dietmar Sawyere from Berowra Waters Inn in Sydney, the latter returning for his second appearance at the World Gourmet Summit.

### ***Asian Masterchefs***

Asian masterchefs reign at the 15<sup>th</sup> year anniversary – joining Edward Kwon from South Korea, is Chef Yim Jung Sik from Jung Sik Dang. And from China and India are one-Michelin-starred chef Tam Kwok Fung from City of Dreams in Macau and Manish Mehrotra from Indian Accent in New Delhi, respectively. Each of these chefs will be showcasing their home cuisine.

Not one but three Japanese chefs will impress diners with their diverse culinary skills. Interestingly, only Chef Shinichiro Takagi from restaurant Zeniya in Kanazawa, specialises in Japanese cuisine. One-Michelin-starred chef Keisuke Matsushima, owner of eponymous restaurant in Nice, France, will showcase his take on French cuisine while his -fellow countryman, Chef Yuji Wakiya, owner of

Wakiya Ichiemicharou in Tokyo, will be demonstrating his culinary skills honed in preparing Chinese cuisine – weaving in the essences of Japanese culinary style.

Together, these culinary mavens will be hosted by top chefs from leading restaurants and hotels in Singapore, adding a dynamic influence to the vibrant gastronomic scene here.

A total of 54 sumptuous events will take place over the 14-day period with the participation of 14 hosting establishments and 12 hospitality partners. The event highlights as follows:

## **EVENT HIGHLIGHTS**

### **World Gourmet Summit Opening Reception**

Monday, 25 April 2011

7.00pm to 9.00pm

Venue: Marina Bay Sands

Price: S\$98+ (Citibank cardmembers receive 15% off)

Dress Code: Business Elegant / Lounge Suit

Rolling out the red carpet adorned with international award-winning masterchefs, distinguished wine producers, special guests and legendary celebrities; World Gourmet Summit 2011 is slated to open with a big bang. Guests are spoilt for choice with the exciting line-up of programmes hosted in various renowned local establishments and indulging in a myriad of masterpieces specially crafted by leading chefs. Be sure to celebrate the 14-day culinary expedition of fine cuisine, great wines and unique dining!

Food stations will be set up by the following hosting establishments:

1. 2am:dessertbar
2. Capella Singapore
3. Gaia Ristorante & Bar
4. Inagiku, Fairmont Singapore
5. Mandarin Orchard Singapore
6. Marina Mandarin Singapore
7. mezza9, Grand Hyatt Singapore
8. My Humble House, TungLok Group
9. Rang Mahal
10. Stellar, 1-Rochester Group
11. Swissotel The Stamford
12. The Prime Society
13. The St. Regis Singapore

## **Culinary Masterclasses, Workshops and Up Close & Personal Experiences**

26 April – 7 May 2011 | various timings

Venue: Singapore Tourism Board Auditorium, At-Sunrice GlobalChef Academy & Miele Gallery

They say those who can't, teach. But these chefs prove the old saying otherwise. Guests attending these masterclasses will be invited to share the secrets of creating world-class cuisine from some of the industry's most esteemed chefs. Expect to impress your guests at your next soiree after you have learnt from the best.

Week 1 - Tuesday, 26 April:

### **Tam Kwok Fung Culinary Masterclass**

10.00am to 11.30am

Venue: Singapore Tourism Board Auditorium

### **Edward Kwon Celebrity Masterclass**

12.00pm to 1.30pm

Venue: Singapore Tourism Board Auditorium

### **Keisuke Matsushima Culinary Masterclass**

2.00pm to 3.30pm

Venue: Singapore Tourism Board Auditorium

Wednesday, 27 April:

### **Shinichiro Takagi Culinary Workshop**

10.00am to 2.00pm

Venue: At-Sunrice GlobalChef Academy

### **Norwegian Seafood Culinary Workshop**

3.00pm to 5.00pm

Venue: At-Sunrice GlobalChef Academy

Thursday, 28 April:

### **Culinary Experience At Miele: Up Close & Personal with Manish Mehrotra**

10.00am to 2.00pm

Venue: Miele Gallery

### **Brent Savage Culinary Masterclass**

10.00am to 11.30am

Venue: Singapore Tourism Board Auditorium

### **Leica Photography Workshop**

2.00pm to 4.00pm

Venue: Singapore Tourism Board Auditorium

Friday, 29 April:

**Culinary Experience At Miele: Up Close & Personal With Dietmar Sawyere**

10.00am to 2.00pm

Venue: Miele Gallery

**Spanish Culinary Workshop**

10.00am to 2.00pm

Venue: At-Sunrice GlobalChef Academy

Saturday, 30 April:

**Antony Worrall Thompson Culinary Masterclass**

10.00am to 11.30am

Venue: At-Sunrice GlobalChef Academy

**USA Poultry & Egg Culinary Workshop**

12.30pm to 2.30pm

Venue: At-Sunrice GlobalChef Academy

Week 2 - Tuesday, 3 May:

**Eu Yan Sang Herbal Culinary Masterclass By Manish Mehrotra**

10.00am to 11.30am

Venue: Singapore Tourism Board Auditorium

**Rachel Allen Celebrity Masterclass**

12.00pm to 1.30pm

Venue: Singapore Tourism Board Auditorium

Wednesday, 4 May:

**Rougié Foie Gras Masterclass by Serge Vieira**

10.00am to 11.30am

Venue: Singapore Tourism Board Auditorium

**Yuji Wakiya Culinary Masterclass**

12.00pm to 1.30pm

Venue: Singapore Tourism Board Auditorium

**Yim Jung Sik Culinary Masterclass**

2.00pm to 3.30pm

Venue: Singapore Tourism Board Auditorium

Thursday, 5 May

**Norbert Niederkofler Culinary Workshop**

10.00am to 2.00pm

Venue: At-Sunrice GlobalChef Academy

Friday, 6 May

**Culinary Experience At Miele: Up Close & Personal with Luisa Valazza**

10.00am to 2.00pm

Venue: Miele Gallery

**British Gastronomic Masterclass By Andrew Turner**

10.00am to 11.30am

Venue: Singapore Tourism Board Auditorium

**Michael Ginor Celebrity Masterclass**

12.00pm to 1.30pm

Venue: Singapore Tourism Board Auditorium

**Paul Wilson Culinary Masterclass**

2.00pm to 3.30pm

Venue: Singapore Tourism Board Auditorium

Saturday, 7 May

**Vertu Exclusive Culinary Experience At Miele:**

**Up Close & Personal with Kevin Thornton**

10.00am to 2.00pm

Venue: Miele Gallery

**Modern Chinese Cooking With Australian Beef & Lamb By  
Meat & Livestock Australia**

10.00am to 12.00pm

Venue: Singapore Tourism Board Auditorium

**Janice Wong & Rosio Sanchez Pastry Masterclass**

1.00pm to 4.00pm

Venue: Singapore Tourism Board Auditorium

*Prices:*

- Culinary Masterclasses are priced at S\$68\* per person and are held at the Singapore Tourism Board Auditorium. Citibank cardmembers receive 15% off.

- Culinary Workshops are priced at S\$148\* per person and are held at At-Sunrice Globalchef Academy. Citibank cardmembers receive 15% off. At these workshops, guests have a hands-on experience at creating the recipes provided by the masterchefs.

- Culinary Experience At Miele: Up Close & Personal are priced from S\$348\* to S\$448\* and are held at the Miele Gallery. Citibank cardmembers receive 10% off. The Culinary Experience At Miele is set in an intimate setting to allow guests to interact with the masterchefs. Lunch will be served.

*Dress Code:* Smart Casual

## **Wine Tastings, Dinners & Special Themed Events**

### **Spanish Gala Dinner**

Tuesday, 26 April 2011 | 7.00pm to 11.00pm

Venue: The St. Regis Singapore

Price: S\$288+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Presented by respectable culinary figures from Spain, the Spanish Gala Dinner is a glitzy gourmet affair that features delectable cuisine and the best wines from this gastronomic destination. Carefully paired with premium Spanish wines, this dinner will delight the senses, and is a must-attend event.

### **Weingut Markus Molitor Wine Tasting**

Wednesday, 27 April 2011 | 6.00pm to 7.30pm

Venue: Capella Singapore

Price: S\$98+ (Citibank cardmembers receive 10% off)

Dress Code: Business Elegant

The Weingut Markus Molitor wine tasting will feature:

Markus Molitor Zeltinger Sonnenuhr RIESLING Spaetlese trocken (dry)

Markus Molitor Haus Klosterberg RIESLING fine-tart (off-dry)

Markus Molitor Bernkasteler Badstube Spaetlese fine-tart (off-dry)

Markus Molitor Zeltinger Sonnenuhr RIESLING Kabinett noble sweet

Markus Molitor Zeltinger Sonnenuhr RIESLING Auslese noble sweet

Markus Molitor Brauneberger Mandelgraben SPAETBURGUNDER (PINOT NOIR)  
dry

### **Weingut Markus Molitor Wine Dinner Featuring Cuisine of Tam Kwok Fung**

Wednesday, 27 April 2011 | 8.00pm to 11.00pm

Venue: Capella Singapore

Price: S\$228+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Brace yourself for an extraordinary food and wine pairing exercise as you relish in the unparalleled cuisines of one-Michelin-starred chef Tam Kwok Fung, paired with the exquisite wines of renowned Weingut Markus Molitor.

### **Edward Kwon Celebrity Dinner**

Wednesday, 27 April 2011 | 7.00pm to 11.00pm

Venue: Conrad Centennial Singapore

Price: S\$188+ (Citibank cardmembers receive 15% off)

Dress Code: Lounge Suit

Bask in great company and flavourful dishes with the up-and-coming first Korean celebrity chef Edward Kwon. Featuring a magnificent menu of top-notch dishes paired with fine wines, Chef Kwon is set to enthral, not only with his signature cuisines, but also with his amiable persona.



### **World Gourmet Summit Charity Dinner**

Thursday, 28 April 2011 | 7.00pm to 11.00pm

Venue: The St. Regis Singapore

Dress Code: Formal

Over the past decade, this annual charity dinner has raised more than S\$3 million for Community Chest. This elegant gala dinner features the cuisine of a participating masterchef. Guests can expect to leave the dinner feeling good, both inside and out.

### **Domaine de Chevalier Wine Masterclass**

Friday, 29 April 2011 | 6.00pm to 7.30pm

Venue: To Be Advised

Price: S\$128+ (Citibank cardmembers receive 10% off)

The Domaine de Chevalier wine masterclass will feature:

2009 Esprit de Chevalier Blanc

2007 Domaine de Chevalier Blanc

2005 Domaine de Chevalier Blanc

2005 Domaine de Chevalier Rouge

2004 Domaine de Chevalier Rouge

2000 Domaine de Chevalier Rouge

1990 Domaine de Chevalier Rouge

1970 Domaine de Chevalier Rouge

### **Domaine de Chevalier Wine Dinner**

Friday, 29 April 2011 | 8.00pm to 11.00pm

Venue: To be advised

Price: S\$288+ (Citibank cardmembers receive 10% off)

A wine dinner featuring the cuisine of top Spanish chefs paired with excellent vintages from Domaine de Chevalier, this is indeed a gastronomic experience that will satisfy even the most discerning gourmands.

### **Shiraz - Australia's Iconic Wine Featuring A Tasting By James Halliday**

Saturday, 30 April 2011 | 4.30pm to 6.00pm

Venue: Capella Singapore

Price: S\$228+ (Citibank cardmembers receive 10% off)

Dress Code: Smart Casual

An exclusive session with wine specialist James Halliday, featuring finest wines made from Shiraz – Australia's iconic grape variety. Expect to sample some of the most exquisite vintages from this unique grape type.

### **World Gourmet Summit 15th Anniversary Gala Dinner With Dietmar Sawyere**

Saturday, 30 April 2011 | 7.00pm to 11.00pm

Venue: Capella Singapore

Price: S\$318+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Celebrate the 15<sup>th</sup> anniversary of World Gourmet Summit with internationally acclaimed and award-winning special guest chef Dietmar Sawyere. Be inspired by his peerless cuisine perfectly matched with exquisitely chosen vintages. It will be an evening of the finest gourmet cuisine. Bon appétit!

### **Champagne Louis Roederer Brunch Featuring Norwegian Seafood**

Sunday, 1 May 2011 | 11.00am to 3.00pm

Venue: Capella Singapore

Price: S\$188+ (Citibank cardmembers receive 10% off)

Dress Code: Smart Casual

Enjoy a delightful afternoon brunch with bubbly in hand and a delectable spread prepared by the World Gourmet Summit hosting establishments. In the company of good food, quality champagne, family and friends, it's no wonder this sparkling brunch affair always sells out fast.

### **Pio Cesare Wine Tasting**

Monday, 2 May 2011 | 5.00pm to 6.30pm

Venue: Gaia Ristorante & Bar

Price: S\$128+ (Citibank cardmembers receive 10% off)

Dress Code: Business Elegant

The Pio Cesare wine tasting will feature:

2006 Pio Cesare Barolo

2006 Pio Cesare Barolo Ornato

2004 Pio Cesare Barolo

2004 Pio Cesare Barolo Ornato

2001 Pio Cesare Barolo

2001 Pio Cesare Barolo Ornato

2000 Pio Cesare Barolo

1997 Pio Cesare Barolo Ornato

### **Pio Cesare Wine Dinner Featuring Cuisine Of Luisa Valazza**

Monday, 2 May 2011 | 8.00pm to 11.00pm

Venue: Gaia Ristorante & Bar

Price: S\$338+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Indulge in an extravagant gastronomic feast featuring the highly-regarded three-Michelin-starred masterchef Luisa Valazza. Paired with Italy's finest vintages – Pio Cesare, every bite and sip promises to deliver an experience beyond all telling.

### **Eu Yan Sang Dinner Featuring Cuisine of Manish Mehrotra**

Monday, 2 May 2011 | 7.00pm to 11.00pm

Venue: Shangri-La Hotel, Singapore

Price: S\$188+ (Citibank cardmembers receive 15% off)

Dress Code: Lounge Suit

An exclusive dinner showcasing the versatility of Chinese herbs from Eu Yan Sang, prepared by the famed Asian fusion cuisine Chef Manish Mehrotra.

Gourmands can expect something extraordinary yet delectable. Definitely an irresistible treat to look out for!

**Weingut Joh. Jos. Prüm Wine Tasting**

Tuesday, 3 May 2011 | 6.00pm to 7.30pm

Venue: The St. Regis Singapore

Price: S\$118+ (Citibank cardmembers receive 10% off)

Dress Code: Business Elegant

The Weingut Joh. Jos. Prüm wine tasting will feature:

2008 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese

2007 Joh. Jos. Prüm Graacher Himmelreich Riesling Kabinett

2007 Joh. Jos. Prüm Bernkasteler Badstube Riesling Spätlese

2007 Joh. Jos. Prüm Zeltinger Sonnenuhr Riesling Spätlese

2007 Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese

2007 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spätlese

2007 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese

1998 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese Gold Capsule Auction Wine

**Rougié Foie Gras Dinner Featuring The Cuisine Of Serge Vieira & Wines Of Weingut Joh. Jos. Prüm**

Tuesday, 3 May 2011 | 8.00pm to 11.00pm

Venue: Brasserie Les Saveurs, The St. Regis Singapore

Price: S\$288+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Marvel in a gastronomic adventure that will seduce your taste buds where delicate Rougié foie gras and exclusive wines are paired. This will be an evening of pure decadence showcasing the masterchef's culinary prowess.

**Rachel Allen Celebrity Dinner**

Wednesday, 4 May 2011 | 7.00pm to 11.00pm

Venue: Conrad Centennial Singapore

Price: S\$188+ (Citibank cardmembers receive 15% off)

Dress Code: Smart Casual

Join the celebrated Irish culinary queen – Rachel Allen, for a star-studded dinner affair. Sip and savour the finest vintages and cuisines with celebrity chef Rachel as she shares her experiences as an accomplished television chef, author, journalist and mother, at this celebrity dinner event.

**Gourmet Golf Experience Presented By Bulthaup**

Thursday, 5 May 2011 | Golf: 1.00pm, Dinner: 7.00pm

Venue: Keppel Club

Price: S\$288+ (Citibank cardmembers receive 15% off)

Dress Code: Smart Casual

A one-of-a-kind event that embraces one of the world's most loved sports together with delicious cuisine, the gourmet golf experience is not to be missed. Enjoy some of the best cuisine from six of the leading restaurants in Singapore

as you tee off to an afternoon of great food and excellent company at the top golfer's sanctuary at Keppel Club.

**Sabre d'Or Champagne Dinner Featuring Celebrity Chef Michael Ginor**

Thursday, 5 May 2011 | 7.00pm to 11.00pm

Venue: Amara Sanctuary Resort Sentosa

Price: S\$328+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Enjoy the best bubbly served up Sabre d'Or style paired with a multitude of cuisines with newfound flavours from the highly-acclaimed celebrity chef, Michael Ginor.

**Araujo Estate Wine Tasting**

Thursday, 5 May 2011 | 6.00pm to 7.30pm

Venue: Grand Hyatt Singapore

Price: S\$128+ (Citibank cardmembers receive 10% off)

Dress Code: Business Elegant

The Araujo Estate wine tasting will feature:

2010 Araujo Estate Sauvignon Blanc

2008 Araujo Estate Cabernet Sauvignon Altagracia

2005 Araujo Estate Cabernet Sauvignon Eisele Vineyard

2003 Araujo Estate Syrah

1995 Araujo Estate Cabernet Sauvignon Eisele Vineyard

1993 Araujo Estate Syrah

**Araujo Estate Wine Dinner Featuring Cuisine Of Kevin Thornton**

Thursday, 5 May 2011 | 8.00pm to 11.00pm

Venue: Grand Hyatt Singapore

Price: S\$288+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Pamper your taste buds with the ultimate quality of wines from Araujo Estate. Pair off with a myriad of dishes creatively crafted by star chef; it is an evening you do not want to miss.

**Association de Grands Crus Classés Saint-Émilion Wine Dinner Featuring Cuisine Of Yan Ting**

Friday, 6 May 2011 | 8.00pm to 11.00pm

Venue: Yan Ting, The St. Regis Singapore

Price: S\$188+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

Join a panel of winemakers for a divine dinner featuring Chinese cuisine of Yan Ting's executive chef Law Yip Lam paired with equally impressive wines. Enjoy great food and wine, while mingling with France's most prestigious winemakers from Association de Grands Crus Classés Saint-Émilion.

### **Domaine du Pégau Wine Tasting**

Saturday, 7 May 2011 | 6.00pm to 7.30pm

Venue: Marina Mandarin Singapore

Price: S\$128+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

The Domaine du Pégau wine tasting will feature:

2009 Domaine du Pégau Châteauneuf-du-Pape Blanc

2008 Domaine du Pégau Châteauneuf-du-Pape Cuvée Reserve

2007 Domaine du Pégau Châteauneuf-du-Pape Blanc

2007 Domaine du Pégau Châteauneuf-du-Pape Cuvée da Capo

2006 Domaine du Pégau Châteauneuf-du-Pape Cuvée Reserve

2006 Domaine du Pégau Châteauneuf-du-Pape Cuvée Laurence

2005 Domaine du Pégau Châteauneuf-du-Pape Cuvée Laurence

2004 Domaine du Pégau Châteauneuf-du-Pape Cuvée Laurence

### **Domaine du Pégau Wine Dinner Featuring Cuisine Of Norbert Niederkofler**

Saturday, 7 May 2011 | 8.00pm to 11.00pm

Venue: Marina Mandarin Singapore

Price: S\$268+ (Citibank cardmembers receive 10% off)

Relish and savour in this gastronomy treat with two-Michelin-starred masterchef Norbert Niederkofler, where he showcases an array of truly authentic Italian cuisine paired with finest vintage selections from leading estate in France – Domaine du Pégau.

### **An Evening Of British Gastronomy With Andrew Turner Presented By Indoguna**

Saturday, 7 May 2011 | 7.00pm to 11.00pm

Venue: Grand Hyatt Singapore

Price: S\$188+ (Citibank cardmembers receive 15% off)

Dress Code: Lounge Suit

Brace yourself for an ultimate sensorial experience of Britain's delights and celebrate all things British! Proudly presented by Indoguna and highly admired celebrity chef Andrew Turner, guests can now immerse themselves in an unparalleled British gastronomic feast.

### **'A Cut Above' - A Rustic Brunch With Australian Meats By Meat & Livestock Australia**

Sunday, 8 May 2011 | 11.00am to 3.00pm

Venue: To be advised

Price: S\$148+ (Citibank cardmembers receive 15% off)

Dress Code: Smart Casual

Raise a toast to the 15th instalment of World Gourmet Summit as the event draws to a close. Celebrate with an array of Australian premium meats and party away.

**Exclusive Champagne Louis Roederer Cristal Dinner**

Thursday, 8 May 2011 | 7.00pm to 11.00pm

Venue: To be advised

Price: S\$688+ (Citibank cardmembers receive 10% off)

Dress Code: Lounge Suit

An exclusive dining affair featuring first-class bubbly of Champagne Louis Roederer.

**\*All prices are quoted in Singapore Dollars and are subjected to prevailing Goods & Services Tax.**

## **Chefs**

Bask in the company and fantastic food carefully prepared by some of the biggest names in the culinary world. Experience the best of the gastronomic delights with a star-studded line-up of award winning masterchefs gracing the event. From special dinners to culinary workshops, chefs are challenged to complement and explain flavours, while connoisseurs savour exquisite cuisine to their hearts' content. Mark your calendars now and rub shoulders with your favourite chefs!

Also, meet the hosting chefs who helm the kitchens at the restaurant locales at each hosting establishments. Look out for the delightful week-long epicurean promotions which see hosting chefs collaborate with masterchefs to present a special menu for a limited time only.

*For a list of participating masterchefs, hosting chefs and partner restaurant chefs, refer to Annex 1.*

## **Establishments**

An extraordinary gastronomic journey with the finest restaurants in Singapore. Awaken your senses by the exquisite creations of executive chefs who will partner with visiting chefs and lead their team to whip up an epicurean storm. Come indulge in the gourmet masterpieces of finest flavours at the World Gourmet Summit 2011!

Citibank card members will enjoy exclusive privileges, special discounts and priority reservations. Feast the culinary voyage with Citibank in the form of World Gourmet Summit 2011 – Asia's foremost gastronomic extravaganza!

## **Wineries**

A memorable dining experience accompanied with the finest produce from the vineyards. Distinguished estates from all over the world are invited to participate in the 14-day gourmet extravaganza, showcasing their gems at each winery dinner. Among them are Araujo Estate, Association de Grands Crus Classés Saint-Émilion, Bodegas Torres, Domaine de Chevalier, Domaine du Pégaü, Pio Cesare, Weingut Joh. Jos. Prüm and Weingut Markus Molitor.

**Priority booking for Citibank cardmembers starts on 17 March 2011, Thursday. Public booking for the various events will commence on 24 March 2011, Thursday.**

**Citibank cardmembers are entitled up to 15 percent discount. For more information, please refer to [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com).**

## **Celebrity Chefs, Masterchefs & Hosting Chefs**

### Celebrity Chefs

Andrew Turner  
Edward Kwon  
Michael Ginor  
Rachel Allen

### Special Guest Chef

Dietmar Sawyere 🍳🍳

### Masterchefs

Antony Worrall Thompson  
Brent Savage 🍳🍳  
Bruno Ménard \*\*\*  
Keisuke Matsushima \*  
Kevin Thornton \*\*  
Luisa Valazza \*\*\*  
Manish Mehrotra  
Norbert Niederkofler \*\*  
Paul Wilson 🍳🍳🍳  
Rosio Sanchez  
Serge Vieira \*  
Shinichiro Takagi  
Tam Kwok Fung \*  
Yim Jung Sik  
Yuji Wakiya

### Hosting Chefs

Carlo Marengoni – Ristorante Bologna, Marina Mandarin Singapore  
Restaurant Type: Italian  
Hosting: Masterchef Norbert Niederkofler

Christopher Millar – Stellar, 1-Rochester Group  
Restaurant Type: Bar, European, Japanese  
Hosting: Masterchef Antony Worrall Thompson

Moreno Martini – Gaia Ristorante & Bar  
Restaurant Type: Italian  
Hosting: Masterchef Luisa Valazza

Ebbe Vollmer – JAAN, Swissôtel The Stamford  
Restaurant Type: Essentialist Cuisine  
Hosting: Masterchef Bruno Ménard

Frédéric Colin – Brasserie Les Saveurs, The St. Regis Singapore  
Restaurant Type: French  
Hosting: Masterchef Serge Vieira



James Wierzelewski – Inagiku, Fairmont Singapore  
Restaurant Type: Japanese  
Hosting: Masterchef Shinichiro Takagi

Janice Wong – 2am:dessertbar  
Restaurant Type: Modern European  
Hosting: Masterchef Rosio Sanchez

Ken Ling – My Humble House, TungLok Group  
Restaurant Type: Chinese  
Hosting: Masterchef Keisuke Matsushima & Masterchef Yim Jung Sik

Jakob Esko – Cassia, Capella Singapore  
Restaurant Type: Modern Chinese  
Hosting: Masterchef Tam Kwok Fung

Lucas Glanville – mezza9, Grand Hyatt Singapore  
Restaurant Type: International  
Hosting: Masterchef Kevin Thornton

Peter Rollinson – The Prime Society  
Restaurant Type: Modern Steakhouse  
Hosting: Masterchef Paul Wilson

Ryan Clift – Tippling Club  
Restaurant Type: Progressive  
Hosting: Masterchef Brent Savage

Sunny Kong - Mandarin Court Chinese Restaurant, Mandarin Orchard  
Singapore  
Restaurant Type: Chinese  
Hosting: Masterchef Yuji Wakiya

Vinod Rana – Rang Mahal  
Restaurant Type: Modern Indian  
Hosting: Masterchef Manish Mehrotra

***Information is subject to change. Please refer to  
[www.worldgourmetsummit.com](http://www.worldgourmetsummit.com) for updates.***

Ends/

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## **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). The World Gourmet Summit celebrates its 15<sup>th</sup> anniversary in 2011.

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.

### **Asian Gastronomic Awards Of Excellence**

The Asian Gastronomic Awards Of Excellence (formerly known as WGS Awards Of Excellence) is a leading industry recognition programme that acknowledges individuals and organisations which make significant contributions to the development of the F&B industry in Singapore and throughout the region.

Lauded as the only national accolade which recognises the excellence of F&B professionals and establishments, the Asian Gastronomic Awards Of Excellence has a total of 27 awards in the culinary, hotel, industry, restaurant and culinary institution categories will be presented, along with eight others by the Singapore Workforce Skills Qualification (WSQ), and nine scholarships in the 2011 instalment. Of these, 12 awards from the Singapore category and three awards from the regional category were open to the public for nominations.

This year, the Asian Gastronomic Awards Of Excellence iPhone App was introduced. Available for free downloading from iTunes, the iPhone App provides users with a one-stop virtual environment to understand more about the awards platform and what it takes to be an award recipient. It provides users with the ability to vote for who they think should receive an Award of Excellence in 2011 and familiarise themselves with past award winners through videos and photographs. They can discover details about the scholarship programmes and obtain media updates and news items as they are released. A virtual gallery of the Hall of Fame – Singapore's best in the F&B scene that has been inducted over the years, can also be viewed.

The iPhone App can be downloaded from the iTunes store at:  
<http://itunes.apple.com/sg/app/asian-gastronomic-awards-of/id417931266?mt=8>

Peter Knipp Holdings Pte Ltd (PKH), together with Singapore Tourism Board (STB), WDA, and our beneficial partners will witness 27 awards, nine experiential scholarships, two educational scholarships and eight WSQ awards to be presented during the awards ceremony on 16<sup>th</sup> April 2011.

For more information, please visit <http://www.wgsawards.com>.

## **Organiser:**

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

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food, beverage and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include three independent companies and an events division, encompassing various aspects of the F&B and hospitality businesses: Food2Print Pte Ltd (publishes Cuisine & Wine magazine, newsletter at [www.asiacuisine.com](http://www.asiacuisine.com), and provides marketing communications consultancy services), World Gourmet Summit and Gourmet Abu Dhabi (events management), Foodservice Consultants Singapore (FSCS) Pte Ltd (F&B consultancy and kitchen design) and Bytes Asia Pte Ltd (IT consultancy).

## **Supported By:**

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

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "YourSingapore" brand. For more information, please visit <http://www.stb.gov.sg/>."

## **Primary Partner of WGS Awards Of Excellence:**

### **Singapore Workforce Development Agency (WDA)**

The Singapore Workforce Development Agency 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 skills. 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, opened and accessible, as a mainstream pathway for all workers – young and old, from rank and file to professionals and executives – to upgrade and advance in their careers and lives.