



PRESS RELEASE

A Fabulous 'Cristal' Toast Culminates the 15th World Gourmet Summit On a High

Singapore, **20 May 2011**: Singapore's most recognised epicurean platform, the World Gourmet Summit, toasted on 8th May, the success of its 15th edition, in grandeur at leading French restaurant, JAAN, located at the peak of the Swissôtel The Stamford. The closing event, 'Exclusive Champagne Louis Roederer Cristal Dinner', featured a nine-course dinner menu specially prepared by three-Michelin-starred chef Bruno Ménard from L'osier in Tokyo, Japan. His exquisite menu, which featured, among others, the *Singapore crab, ikura and daikon 'chu mai', sea scallops and caviar, spring leek brunoise and poutargue sauce; and volaille de bresse 'mieral'*; was very thoughtfully paired with the vintages of premium label Champagne Louis Roederer, Cristal.

Over a period of 14 days, over 10,000 guests, including locals and visitors from around the world such as Canada, China, Indonesia, France, Germany, and the United Kingdom, indulged and explored the realms of gastronomy, hosted by top international culinary maestros, vintners and special guests – over masterclasses, workshops and special-themed dinners.

"This 15th year of the World Gourmet Summit has been hugely successful with the majority of dinners and events sold out. Consumers are getting increasingly sophisticated and understand that having top international culinary talent on their doorstep is truly an opportunity not to be missed. We hope our guests have enjoyed themselves as much as we have in creating the gourmet events, to cater not only to sophisticated palates, but also to those who are keen to begin their culinary adventure. We would like to thank our presenting partner, Citibank and supporting partner, Singapore Tourism Board for their contributions, as well as all of our other partners for making this crystal anniversary truly memorable. As we wrap up our celebratory edition, ideas have already been seeded for next year. We continue on our journey towards bringing the enjoyment of world gastronomy to Singapore. The quest for World Gourmet Summit 2012 begins!" says Peter A. Knipp, CEO of Peter Knipp Holdings Pte Ltd.

15 Highlights of the 15th World Gourmet Summit!

From 25th April to 8th May, 56 events were held at 14 leading establishments across the island. A total of three special guests chefs, four celebrity chefs, 15 masterchefs, five special guests, nine wineries, 14 hosting chefs and 17 hospitality partners participated in the two-week long extravaganza.

We bring to you 15 highlights of the 15th World Gourmet Summit.

1. A Rousing Start to the 15th World Gourmet Summit – Opening Reception at Marina Bay Sands, Singapore on 25th April

Attended by approximately 600 guests comprising of partners, members of the media and the public, the opening reception of the 15th World Gourmet Summit kicked off with a bang at the Marina Bay Sands, Singapore. The stars for the night were none other than the masterchefs themselves who travelled from across the globe to usher in the crystal anniversary. Among those in attendance included Antony Worrall Thompson, Brent Savage, David Muñoz, Edward Kwon, Keisuke Matsushima, Manish Mehrotra, Ramón Freixa, Shinichiro Takagi and Tam Kwok Fung.

Guests were treated to a spectacular display of food and wine, prepared by this year's hosting chefs, among them, David Liew and Ken Ling from My Humble House by TungLok Group, James Wierzelewski from JAAN at Swissôtel The Stamford and Janice Wong from 2am:dessertbar.

Representing the Singapore Tourism Board was Ms Aw Kah Peng, Chief Executive Officer, and from Citibank was Mr Han Kwee Juan, Head of Credit Payment Products.

2. Spanish Duo Dazzled at the Spanish Gala Dinner held at The St. Regis Singapore on 26th April

Special guest chefs two-Michelin-starred chef Ramón Freixa and one-Michelin-starred chef David Muñoz presented their cuisine, paired with fine wines from Bodegas Torres and Juvé Y Camps at the Spanish Gala Dinner. They were joined by Spanish mixologist, Francisco Camino, who welcomed guests as they arrived with specially mixed cocktails.

The evening, a special celebration of all things Spanish, was graced by His Excellency, Ambassador Antonio Sanchez Jara and a host of esteemed guests.

3. Star-studded Celebrity Dinners

Korean Fever - Edward Kwon Celebrity Dinner at Conrad Centennial Singapore, on 27th April

South Korea's first celebrity chef, Edward Kwon, enthralled with his charming personality and innovative cuisine of Western dishes infused with Korean elements, which were paired with fine wines. Menu items included the *Crispy jap chae roll*; *Soy caviar*, *sweet potato glass noodle*, *beef*, *spinach* and *white*

cabbage kimchi slaw; and the Kong gok soo – angel hair, soy bean veloute, tomato, cucumber gelee and toasted black sesame seeds.

Guests were kept entertained by energizing performances by South Korean all-female percussion band, DRUMCAT.

Irish Culinary Queen, Rachel Allen, at Conrad Centennial Singapore, on 4th May

Renowned television chef and best-selling cook book author, Rachel Allen, charmed guests with her warm, friendly demeanour, and simple yet delicious cuisine, such as the *Gratinated veal and chicken cannelloni* and the *Roast pork belly with fennel and garlic rub*, paired with wines from Michel Chapoutier. A true people's person, Rachel engaged her diners with a cooking demo and invited two participants to try their hands at preparing a dish.

Set within an elegant French boudoir style ambience of varying shades of red and crimson, the enchanting night was perfect with great company, excellent food and wine – a hallmark of special-themed events at the World Gourmet Summit.

4. S\$500,000 Raised for Community Chest at the World Gourmet Summit Charity Dinner held at The St. Regis Singapore on 28th April

Graced by guest-of-honour, Mr Abdullah Tarmugi, Speaker of Parliament, the 2011 charity dinner successfully raised S\$500,000 through table sales, charity auctions, as well as other donations.

A total of 370 guests, comprising the upper echelons of Singapore's society, were treated to an elegant six-course feast prepared by renowned international masterchefs – South Korea's first celebrity chef Edward Kwon from restaurant Lab XXIV Gastronomy in Seoul, and Spanish chefs from Madrid – two-Michelin-starred Chef Ramón Freixa of restaurant RAMON FREXIA MADRID and one-Michelin-starred Chef David Muñoz of restaurant DiverXO. The three visiting chefs were hosted by Frédéric Colin – executive chef of The St. Regis Singapore, who together with his culinary team also prepared dishes for the dinner.

5. Gastronomic Brilliance from the Great Southern Land

The 2011 instalment of the World Gourmet Summit saw the participation of Australian award-winning wine critic James Halliday and three Australian-based chefs: three Chefs Hats Paul Wilson from Mr Wilson Restaurant Concepts in Melbourne, and from Sydney, two Chefs Hats Dietmar Sawyere from Berowra Waters Inn and two Chefs Hats Brent Savage from Bentley Restaurant & Bar.

At the World Gourmet Summit, James Halliday conducted an exclusive wine tasting featuring the finest wines and exquisite vintages of Australia's iconic wine, Shiraz, on 30th April at Capella Singapore. The wine connoisseur also lent his expertise in pairing wines for the World Gourmet Summit's 15th Anniversary Gala Dinner, which showcased the cuisine of two Chefs Hats Dietmar Sawyere from Berowra Waters Inn, Sydney. His return in 2011 marks a second participation in the World Gourmet Summit, the first being at the inaugural

edition in 1997. The chef also hosted a luncheon for ten people at the Miele Gallery on 29th April.

6. Seven Asian Masterchefs – highest ever number of Asian chefs assembled for the World Gourmet Summit.

Asian masterchefs reigned at the 15th year anniversary – joining Edward Kwon from South Korea, was Chef Yim Jung Sik from Jung Sik Dang. Chef Yim was hosted at My Humble House by TungLok Group.

From China and India were one-Michelin-starred chef Tam Kwok Fung from City of Dreams in Macau and Manish Mehrotra from Indian Accent in New Delhi, respectively. While Chef Tam was hosted at Cassia, Capella Singapore, Chef Mehrotra was hosted at Rang Mahal restaurant.

Not one, but three, Japanese chefs were present, each offering a unique cuisine type. While Chef Shinichiro Takagi from restaurant Zeniya in Kanazawa specialised in Japanese cuisine at Inagiku at Fairmont Singapore, one-Michelin-starred chef Keisuke Matsushima, owner of eponymous restaurant in Nice, France; showcased his creative French cuisine incorporating Japanese ingredients. Chef Matsushima was similarly hosted at My Humble House by TungLok Group.

Meanwhile, Chef Yuji Wakiya, owner of Wakiya Ichiemicharou in Tokyo, displayed exceptional culinary skills honed in preparing Chinese cuisine – weaving in Japanese culinary techniques. The chef was hosted at Mandarin Court Chinese Restaurant, Mandarin Orchard Singapore.

7. First-of-its-kind Indian Cuisine incorporating Chinese Herbs from Eu Yan Sang (date)

Diners were bowled over by Chef Manish Mehrotra's unique menu which featured Indian cuisine incorporating Chinese herbs from Eu Yan Sang. This attempt at what had been described as, 'an impossible combination', was very well received. A selection of the dishes included the Smoked salmon thayar satham, ophiopogon root, goji berry chutney; Tandoori prawns chaat, Thai pomelo salad, lily bulbs, solomon's seal, lotus seeds; and Murgh malai tikka and paneer malai tikka, chrysanthemum flower dust, peppermint chutney. Each dish was paired with the wines from Quinta de Ventozelo.

Each year, Eu Yan Sang pushes the envelope, by partnering with chefs to explore beyond their boundaries.

8. Antony Worrall Thompson Celebrated his 60th Birthday at 1-Altitude

With a vantage view of Singapore's skyline at the 1-Altitude Gallery & Bar, Chef Antony Worrall Thompson from the United Kingdom, celebrated his 60th birthday on 1st May.

Hosted by 1-Rochester Group's Stellar restaurant, Chef Thompson is one of only seven chefs who has merited the lifelong title of Meilleur Ouvrier de Grande Bretagne (MOGB), a prestigious accolade liken to be the chef's Oscar.

The private event, 'MIXING WITH STARS' Sunset Cocktails at 1-Altitude was attended by over 120 guests and members of the media, as well as participating chefs of the World Gourmet Summit.

Situated at 282 metres above sea level, 1-Altitude Gallery & Bar was the official bar for the World Gourmet Summit 2011.

9. Three-Michelin-starred Female Chef Luisa Valazza from Italy

Self-taught in the kitchen, Chef Luisa Valazza is one of the few female chefs in the world to have achieved three-Michelin-stars and is recognised as Italy's leading female chef. The aspiring teacher changed her career path after she met her husband, Angelo Valazza, owner of the internationally acclaimed restaurant Al Sorriso.

Chef Valazza's signature Italian gourmet cuisine based on premium, local Piedmontese ingredients, was most notably the highlight of the Pio Cesare Wine Dinner Featuring the Cuisine of Luisa Valazza, held on 2nd May. The dinner was one of the first events to be sold out for at this year's World Gourmet Summit. Held at the newly-opened Gaia Ristorante & Bar, her seven-course creation featured some of the finest ingredients from Piedmont, Italy, paired with Italian wine label, Pio Cesare.

10. Pastry Chef Rosio Sanchez from Noma in Copenhagen, Denmark – No. 1 spot on S.Pellegrino's World's 50 Best Restaurant Guide

Chef Sanchez partnered with Singapore's own pastry chef, Janice Wong, for a week-long Epicurean Delights promotion at 2am:dessertbar. Hailing from the S.Pellegrino's world's best restaurant, Noma, this passionate chef has worked at the widely acclaimed wd~50 restaurant in New York, as Wylie Dufresne's and Alex Stupak's pastry sous chef.

After a brief session of consultation work in Chicago, her passion took her to Europe to explore its dynamic pastry landscape, where she had a few stints at various restaurants before securing a position in Noma.

The jointly hosted pastry masterclass by Chef Wong and Chef Sanchez was well received with a full house attendance. The duo also hosted a group of 10 at Miele Gallery on 3rd May.

11. Sabre d'Or Champagne Dinner Featuring the Cuisine of Michael Ginor

Held at the Amara Sanctuary Resort Sentosa on 5th May, the Sabre d'Or Champagne Dinner featuring the cuisine of Michael Ginor was a special themed dinner which celebrated the ceremonial act of removing the cork from a champagne bottle with a sabre – a rare sight to behold.

The Sabre d'Or Council, following their grand entrance to signal the beginning of the evening, proceeded to welcome to the stage several individuals who would be performing the Sabre d'Or ritual. One of the first participants was Ms Aw Kah

Peng, Chief Executive Officer of Singapore Tourism Board, who took to the task perfectly and was greeted with huge applause from enthralled guests.

The meal that followed was prepared by celebrity chef, Michael Ginor from the United States. Chef Ginor is the co-founder and chef of Hudson Valley Foie Gras, and owner of Lola. The restaurant is hailed as one of Long Island's best restaurant and received three and a half stars from Newsday. Among the dishes served include the Tuna tartare with shaved nori-cured foie gras and the 'Lola' crab and scallop cake.

12. An Evening of British Gastronomy with Andrew Turner Presented by Indoguna

The best of British gastronomy was celebrated with Chef Andrew Turner from WILTONS in London, United Kingdom on 7th May. Together with executive chef of Grand Hyatt, Lucas Glanville and his culinary team, Chef Turner showcased dishes from his home country, such as the *Liquorice marinated wild salmon and English asparagus*, as well as the *English lamb cutlet, offal cake and braised shoulder suet putting and parsley sauce*.

Guests were entertained by Jonathan Atherton, former host of Globe Trekker and prominent stand-up comedian. The culinary institution of At-Sunrice GlobalChef Academy also took the opportunity to present five chefs with their GlobalChef Award.

13. Toasts about Town - Wine Dinners

Wine tastings and wine dinners were an integral part of the World Gourmet Summit, with several held throughout the duration. Exclusive vintages from nine exclusive wineries, representing the top wine producing countries were showcased: Araujo Estate, Association des Grands Crus Classés Saint-Émilion, Bodegas Torres, Domaine de Chevalier, Domaine du Pégaü, Juvé Y Camps, Pio Cesare, Weingut Joh. Jos. Prüm, and Weingut Markus Molitor.

The Spanish Gala Dinner showcased the delectable cuisine of Spanish chefs David Muñoz and Ramón Freixa, paired with premium Spanish wines from Juvé Y Camps and Bodegas Torres wineries. The Spanish duo also cooked up a storm during the Domaine de Chevalier wine dinner, which featured its excellent vintages.

One-Michelin-starred Chef Tam Kwok Fung from Macau, wowed guests with his menu creation – a combination of tradition and modernity, with wine pairings from the Weingut Markus Molitor. The pairing of Rougié foie gras and exclusive wines from Weingut Joh. Jos. Prüm by one-Michelin-starred Chef Serge Vieira also brought guests on a gastronomic adventure. The spread of Irish fine cuisine by two-Michelin-starred Chef Kevin Thornton delighted many guests with his culinary skills, with pairings of quality wines from Araujo Estate.

At the newly-opened Gaia Ristorante & Bar, three-Michelin-starred Chef Luisa Valazza prepared a spectacular seven-course spread, which featured Italy's finest vintages – Pio Cesare. Diners at the Association de Grands Crus Classés Saint-Émilion Wine Dinner were marvelled by the divine dinner of Chinese

cuisine at Yan Ting, The St. Regis Singapore, paired with equally impressive wines. To round off the wine dinners for the World Gourmet Summit 2011, the Domaine du Pégau Wine Dinner featuring two-Michelin-starred Chef Norbert Niederkofler, showcased a truly authentic Italian cuisine paired with the finest vintage selections from leading estate in France.

14. 'A Cut Above' – A Rustic Brunch with Australian Meats presented by Meat & Livestock Australia on LeVeL33

With a breathtaking view of the Marina Bay and city skyline, guests at the Sunday brunch presented by Meat & Livestock Australia, feasted on a sumptuous spread of Australian premium Meat meats, salads and a selection of pastries and desserts – paired with freshly brewed beer at LeVeL33, an urban craft brewery located on the 33rd level of the Marina Bay Financial Centre.

15. Exclusive Champagne Louis Roederer Cristal Dinner

The 'Exclusive Champagne Louis Roederer Cristal Dinner', held on Sunday, 8th May, celebrated the success of the 15th World Gourmet Summit. Held in grandeur at leading French restaurant, JAAN, located at the peak of the Swissôtel The Stamford, the champagne dinner was paired with a spectacular nine-course dinner menu by three-Michelin-starred chef Bruno Ménard from L'osier in Tokyo, Japan. His exquisite menu, which featured, among others, the *Singapore crab, ikura and daikon 'chu mai', sea scallops and caviar, spring leek brunoise and poutargue sauce; and volaille de bresse 'mial'*; was accentuated by the exclusive vintages of Champagne Louis Roederer, Cristal. The exquisite epicurean experience culminated the gourmet summit on a perfect note, leaving guests satiated and in anticipation for next year's line up.

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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), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrated its 15th anniversary in 2011 (25th April – 8th May).

An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for 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 its beneficial partners presented 27 awards, nine experiential scholarships, two educational scholarships and eight WSQ awards at the awards ceremony on 16th 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, 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 Asian Gastronomic 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.