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## Media Release

### **WORLD GOURMET SUMMIT 2012 RETURNS WITH A HERITAGE OF FLAVOURS PRESENTED BY A STAR-STUDED CAST**

*Singapore, 8 February 2012* – The internationally renowned *World Gourmet Summit* returns in April 2012 with a heritage theme that promises to be an epicurean adventure. Continuing to push the boundaries of excellence in food and wine, the 16<sup>th</sup> edition of the World Gourmet Summit will feature a star-studded cast of celebrity chef, special guest chefs and masterchefs, as well as internationally acclaimed vintners for the discerning gourmand. It is part of the *World Gourmet Series* that includes the *Awards Of Excellence* and the *Wine & Restaurant Experience*.

Organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings) and proudly presented by Citibank, World Gourmet Summit 2012 is supported by the Singapore Tourism Board (STB). The World Gourmet Summit will be held from 23 April to 3 May 2012.

With the theme, *A Heritage of Flavours*, the World Gourmet Summit's festival programme pays homage to a tradition of tastes from across the globe while celebrating contemporary culinary methods and techniques. In keeping with the theme, some events will be hosted at Singapore's top heritage sites such as the historical Alkaff Mansion and Fort Siloso at Sentosa.

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## International Cast

Reaffirming its position as Singapore's leading gastronomic event, World Gourmet Summit 2012 presents an international cast of chefs, each with distinctive culinary styles, colourful personalities and excellent cuisine.

Headlining the cast of culinary luminaries is British celebrity chef Marco Pierre White. As Knorr Brand Ambassador and the celebrity chef of this year's gastronomic extravaganza, Marco Pierre White will present his peerless cuisine at the *Marco Pierre White Celebrity Chef Dinner* on 27 April at the Grand Hyatt Singapore. Marco Pierre White will also present a course at the *World Gourmet Summit Charity Dinner* on 25 April.

If there is one man working in Russia today who could put the country on the world culinary map, it is special guest chef Anatoly Komm. Anatoly Komm has revitalized Russian cuisine through his combination of traditional Russian flavours with his unique molecular culinary methods. In 2011, his Moscow restaurant, VARVARY, earned a position in *The World's 50 Best Restaurants*. Representing Russia's culinary hope and a chance to bring international acclaim to Russian gastronomic traditions, Anatoly Komm will be showcasing his culinary expertise at the *Indoguna Gala Dinner featuring Special Guest Chef Anatoly Komm* on 28 April.

Also in the stellar line-up are masterchefs Dani García with two-Michelin-stars of Calima Restaurant (Marbella, Spain); Daniel Jordà, renowned baker and proprietor of La Trinidad: Panes Creativos (Barcelona, Spain); Fergus Henderson with one-Michelin-star of St. JOHN Bar and Restaurant (London, United Kingdom); Ian Curley of The European (Melbourne, Australia); Joe Chan with two-Michelin-stars (Hong Kong); Paco Roncero with two-Michelin-stars of La Terraza del Casino (Madrid, Spain); Pietro D'Agostino with one-Michelin-star of LA CAPINERA RISTORANTE (Taormina, Italy); Pedro Miguel Schiaffino of RESTAURANT & BAR MALABAR (Lima, Peru) which is listed in *The World's 50 Best Restaurants* and Vikas Khanna with one-Michelin-star of Vikas Khanna Hospitality Group (New York, United States).

## Wineries

An epicurean adventure would not be complete without the pairing of our finest vintages. The World Gourmet Summit 2012 wine masterclasses conducted by international winemakers and dinners presented by local talents, will boast the exquisite vintages from the wineries of Château Latour (Pauillac, Bordeaux, France), Penfolds Wines (Magill, South Australia), Tenuta dell'Ornellaia and Tenuta dell'Ornellaia Masseto (Bolgheri, Tuscany, Italy), and Viña Almaviva (Chile, South America).

Château Latour's wine-making pedigree harks back to the 1700s. Renowned for its impeccable quality, it is a label that compels desire. The wineries of Penfolds was established in 1844 and in its more than 160-year history, has established a strong reputation and following amongst wine lovers, collectors and critiques. The Tenuta dell'Ornellaia estate's pure Merlot, Masseto, was created in 1986 as a trial and eventually proved a runaway success. Due to its rarity in the market, this cuvée is currently the most highly sought after by collectors and international wine auctions. Ornellaia, known as the leading Bordeaux-style 'Super Tuscan' red wines of Italy, is unparalleled to most Bordeaux classified growth. Viña Almaviva is a joint venture between Concha y Toro and Baron Philippe de Rothschild, responsible for Château Mouton Rothschild in Bordeaux, France. Every vintage of Viña Almaviva has created an exceptional wine since its first harvest in 1996.

## Festival Events

*The World Gourmet Summit 2012* will continue to feature events that are the quintessential and enduring hallmarks of the festival. The vibrant 11-day spectacular will include gastronomic jam sessions, special themed dinners prepared by the masterchefs, wine masterclasses and dinners, a celebrity chef dinner and the perennial favourite, Sunday sparkling brunch. For the 12th year running, the festival will present its charity dinner, in support of the Community Chest.

Dinners presented by the masterchefs and vintner dinners which will feature local talents, will be held at various locations. Various hosting establishments include 2am:lab, BLU at Shangri-La Hotel Singapore; The Knolls at Capella Singapore; Gattopardo; Golden Peony at Conrad Centennial Singapore; mezza9 at the Grand Hyatt Singapore; Mikuni at Fairmont Singapore, My Humble House, TungLok Group; Osia at Resorts World Sentosa, Stellar, 1-Rochester Group and The Song of India.

Singapore talents who will showcase their culinary skills alongside the masterchefs include Christopher Millar, Douglas Tay, Jakob Esko, Janice Wong, Ken Ling, Kevin Cherkas, Ku Keung, Lino Sauro, Lucas Glanville, Manjunath Mural and Moon Kyung Soo.

### **Awards Of Excellence**

As part of the *World Gourmet Series*, the *World Gourmet Summit Awards Of Excellence* will be given out on 24 March 2012 to recognise food and beverage professionals who have excelled in and made significant contributions to the food and beverage industry in Singapore and regionally. Into its 12th year, there will be a total of 28 awards, including two experiential scholarships and seven educational scholarships.

*(The list of masterchefs and hosting establishments can be found in Annex A)*

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## BACKGROUND

### About the World Gourmet Series

Inaugurated in 1997 as part of Singapore Tourism Board's initiative to establish Singapore as a culinary destination, the World Gourmet Summit has successfully grown into the region's most recognised culinary event – World Gourmet Series.

Encompassing a series of dazzling events such as the World Gourmet Summit, Awards Of Excellence and Wine & Restaurant Experience – our latest addition to the series – the World Gourmet Series has more than 140,000 guests attending over the 15 years.

Be dazzled by the arrival of a constellation of stars of the culinary world at our Singapore shores as they whip up delicious, delightful, delectable and desirable cuisine for discerning individuals who appreciate fine cuisine, great wines and unique dining experiences.

### About the World Gourmet Summit

The World Gourmet Summit is an international gastronomic extravaganza organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrates its 16th anniversary in 2012.

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.

Since 2000, the World Gourmet Summit has been raising funds through its annual Charity Dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). The charity dinners have raised over S\$3 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

### About the Awards Of Excellence

The Awards Of Excellence (AOE) 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 Awards Of Excellence has a total of 28 awards in the culinary, hotel, industry, restaurant and culinary institution categories will be presented. Of these, 13 awards from the Singapore category and three awards from the regional category were open to the public for nominations and voting.



## ORGANISERS

### About A La Carte Productions Pte Ltd

A La Carte Productions Pte Ltd, a subsidiary of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. The annual gastronomic extravaganza - World Gourmet Summit held in April each year, and the Awards Of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the F&B industry and promotes the appreciation of dining in Singapore and the region.

### About Peter Knipp Holdings Pte Ltd

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 Asia 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 "Your Singapore" brand. For more information, please visit [www.stb.gov.sg](http://www.stb.gov.sg) or [www.yoursingapore.com](http://www.yoursingapore.com)

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## Wineries



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## Media Partners



## Hosting Establishments



## Venue Hosts



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## **Annex A**

### **World Gourmet Summit 2012, A Heritage of Flavours**

#### **Celebrity Chef**

Marco Pierre White, Knorr Brand Ambassador (United Kingdom)

#### **Special Guest Chef**

Anatoly Komm (VARVARY, Moscow, Russia)

#### **Masterchefs**

Dani García (Calima Restaurant, Marbella, Spain)

Daniel Jordà (La Trinidad: Panes Creativos, Barcelona, Spain)

Fergus Henderson (St. JOHN Bar and Restaurant, London, United Kingdom)

Ian Curley (The European, Melbourne, Australia)

Joe Chan (Hong Kong)

Paco Roncero (La Terraza del Casino, Madrid, Spain)

Pedro Miguel Schiaffino (RESTAURANTE & BAR MALABAR (Lima, Peru)

Pietro D'Agostino (LA CAPINERA RISTORANTE, Taormina, Italy)

Vikas Khanna (Vikas Khanna Hospitality Group, New York, United States)

#### **Wineries**

Château Latour (Pauillac, Bordeaux, France)

Penfolds (Magill & Barossa Valley, South Australia)

Tenuta dell'Ornellaia (Bolgheri, Tuscany, Italy)

Viña Almaviva (Chile, South America)

#### **Hosting Establishments**

2am:lab

BLU, Shangri-La Hotel Singapore

Gattopardo

Golden Peony, Conrad Centennial Singapore

mezza9, Grand Hyatt Singapore

Mikuni, Fairmont Singapore

My Humble House, TungLok Group

Osia, Resorts World Sentosa

Stellar, 1-Rochester Group

The Knolls, Capella Singapore

The Song of India

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### **Hosting Chefs**

Christopher Millar  
Jakob Esko  
Ken Ling  
Ku Keung  
Lucas Glanville  
Moon Kyung Soo

Douglas Tay  
Janice Wong  
Kevin Cherkas  
Lino Sauro  
Manjunath Mural

### **Venue Hosts**

Alkaff Mansion  
Capella Singapore  
Grand Hyatt Singapore  
The Fullerton Hotel Singapore

At-Sunrice GlobalChef Academy  
Fort Siloso at Sentosa  
Miele Gallery  
The Ritz-Carlton, Millenia Singapore

***The information provided in this media release and annex is correct as at 8 February 2012***

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