

Annex A

CALENDAR OF EVENTS

***Exclusively for Citibank Credit and Debit cardmembers,
enjoy up to 20% privileges on selected events.***

Monday, 23 April

Opening Reception

Time : 7.00pm to 9.00pm
Venue : New York Street, Resorts World Sentosa
Dress : New York Style
Price : \$148*

The gastronomic journey begins! Set against the city skyline of the Big Apple, opening night will be a glitzy affair. Mingle with the stars as you indulge in what will be an inimitable feast and imbibe in celebratory libations.

Tuesday, 24 April

Culinary Experience at Miele Up Close & Personal with Fergus Henderson

Time : 10.00am to 2.00pm
Venue : Miele Gallery
Dress : Smart Casual
Price : \$288*

Enjoy a three-course demonstration by Chef Fergus Henderson, followed by lunch. Each dish will be paired with an exquisite wine.

Penfolds Grange Wine Masterclass with Peter Gago

Time : 6.00pm to 7.30pm
Venue : Resorts World Sentosa
Dress : Smart Casual
Price : \$588*

In Conjunction With



Produced By



Supported By



Held In



Premium Hospitality Partner



Penfolds Wine Dinner with Fergus Henderson & Douglas Tay

Time : 8.00pm to 11.00pm
Venue : Osia, Resorts World Sentosa
Dress : Lounge Suit
Price : \$468*

A six-course dinner with each course paired with a selection of Penfolds wines.

Wednesday, 25 April

Culinary Experience at Miele Up Close & Personal with Ronny Emborg

Time : 10.00am to 2.00pm
Venue : Miele Gallery
Dress : Smart Casual
Price : \$288*

Enjoy a three-course demonstration by special guest chef Ronny Emborg, followed by lunch. Each dish will be paired with an exquisite wine.

At-Sunrice GlobalChef Academy Spice Odyssey

Time : 6.00pm to 8.00pm
Venue : At-Sunrice GlobalChef Academy
Dress : Smart Casual

The graduating class of the academy will present six stations which will feature specific spices. The graduates will prepare three dishes at each station that are cooked with the spices.

World Gourmet Summit Charity Dinner

Time : 7.00pm to 11.00pm
Venue : Compass Ballroom, Resorts World Sentosa
Dress : Formal
Price : \$10,000* per table (seats will be arranged in tables of ten)

For the 12th year running, the festival will present its charity dinner, in support of the Community Chest. Celebrity chef and Knorr ambassador, Marco Pierre White and masterchef Dani García, will each present a course, together with local talents Douglas Tay, Kenny Kong and Sam Leong from Resorts World Sentosa.

Thursday, 26 April

Citibank Gastronomic Jam Sessions, Day 1

Time : 9.30am to 5.00pm
Venue : Resorts World Sentosa
Dress : Smart Casual
Price : \$40* (half-day pass) / \$70* (full-day pass) / \$120* (two-day pass)

Get set for two days of rock n roll! Jam-packed with back-to-back showcases of the chefs' expertise in culinary techniques and trends. Chefs who will be presenting during the sessions are Dani García, Ian Curley, Janice Wong, Lino Sauro, Lucas Glanville, Marco Pierre White, Paco Roncero, Pedro Miguel Schiaffino, Pietro D'Agostino and Ryan Clift.

Viña Almaviva Wine Masterclass with Michel Friou

Time : 6.00pm to 7.30pm
Venue : Resorts World Sentosa
Dress : Smart Casual
Price : \$228*

Viña Almaviva Wine Dinner

Time : 8.00pm to 11.00pm
Venue : Resorts World Sentosa
Dress : Lounge Suit
Price : \$288*

Intimate Singapore Experience with Ronny Emborg

Time : 7.00pm to 11.00pm
Venue : Spruce, Bukit Timah Fire Station
Dress : Lounge Suit
Price : \$268*

A six-course dinner prepared by special guest chef Ronny Emborg and paired with exquisite vinatges, in a unique heritage setting.

Domaine Paul Jaboulet Aîné Hermitage La Chapelle Dinner

Time : 7.00pm to 11.00pm
Dress : Lounge Suit

A five to six course dinner prepared paired with the exquisite Domaine Paul Jaboulet Aîné wines.

Friday, 27 April**Citibank Culinary Jam Sessions, Day 2**

Time : 9.30am to 5.00pm
Venue : Resorts World Sentosa
Dress : Smart Casual
Price : \$40* (half-day pass) / \$70* (full-day pass) / \$120* (two-day pass)

Get set for two days of rock n roll! Jam-packed with back-to-back showcases of the chefs' expertise in culinary techniques and trends. Chefs who will be presenting during the sessions are Anatoly Komm, Antonio Benitez, Bruno Ménard, Javier de las Muelas, Ronny Emborg and Vikas Khanna.

Intimate Singapore Experience with Roy Brett & Gabrielle Piegaia

Time : 7.00pm to 11.00pm
Venue : Alkaff Mansion
Dress : Lounge Suit
Price : \$248*

A six-course dinner prepared by chefs Roy Brett & Gabrielle Piegaia.

Marco Pierre White Celebrity Chef Dinner

Time : 7.00pm to 11.00pm
Venue : mezza9, Grand Hyatt Singapore
Dress : Lounge Suit
Price : \$248*

A five to six course dinner by celebrity chef, Marco Pierre White.

Saturday, 28 April

Private Exclusive Culinary Experience at Miele Up Close & Personal with Michel Sarran

Time : 10.00am to 2.00pm
Venue : Miele Gallery
Dress : Smart Casual
Price : By Invitation Only

Enjoy a three-course demonstration by masterchef Michel Sarran, followed by lunch with each dish paired with an exquisite wine.

Norwegian Seafood Council Workshop with Ronny Emborg

Time : 10.00am to 12.00pm
Venue : At-Sunrice GlobalChef Academy
Dress : Smart Casual
Price : \$18*

Special guest chef Ronny Emborg will be introducing products from the Norwegian Seafood Council.

Meat & Livestock Australia Industry Workshop

Time : 1.00pm to 3.00pm
Venue : At-Sunrice GlobalChef Academy
Dress : Smart Casual
Price : \$18*

A demonstration of three Chinese dishes with the products from Meat & Livestock Australia.

Indoguna Gala Dinner featuring Anatoly Komm

Time : 8.00pm to 11.00pm
Venue : Forest, Resorts World Sentosa
Dress : Formal
Price : \$188*

Special guest chef Anatoly Komm will present a six course menu of traditional Russian cuisine with a twist using the latest molecular techniques, paired with wines from Indoguna, Russian sparkling wine and vodka.

Sunday, 29 April

Norwegian Waters, Australian Pastures: The Best of Sea & Land Sunday featuring Sparklings and Bubbles from Around the World

Time : 11.00am to 3.00pm
Venue : Capella Singapore
Dress : Smart Casual
Price : \$188*

Enjoy a variety of food stations presenting the best of land & sea by the Norwegian Seafood Council and Meat & Livestock Australia. With bubbles from all around the world.

Monday, 30 April

Daniel Jordá Hands-On Culinary Workshop

Time : 10.00am to 2.00pm
Venue : At-Sunrice GlobalChef Academy
Dress : Smart Casual
Price : \$148*

A hands-on baking workshop with masterchef Daniel Jordá.

Tenuta dell'Ornellaia Masseto Wine Masterclass with Axel Heinz

Time : 6.00pm to 7.30pm
Venue : The Fullerton Hotel Singapore
Dress : Smart Casual
Price : \$388*

Tenuta dell'Ornellaia Ornellaia Wine Dinner with Andrea Sacchi

Time : 8.00pm to 11.00pm
Venue : Clifford, The Fullerton Bay Hotel
Dress : Lounge Suit
Price : \$328*

Wednesday, 2 May

Vikas Khanna Hands-On Culinary Workshop

Time : 10.00am to 2.00pm
Venue : At-Sunrice GlobalChef Academy
Dress : Smart Casual
Price : \$148*

A hands-on experience with masterchef Vikas Khanna.

Gourmet Golf Experience

Golf : 1.00pm to 5.30pm
Dinner : 7.00pm to 9.00pm
Dress : Golf Attire, Smart Casual Attire
Venue : Keppel Club
Price : \$288*

This offers a whole new perspective to "watering hole". A unique golfing experience where there is something to eat and drink at every hole.

Thursday 3 May

Private Exclusive Culinary Experience at Miele Up Close & Personal with Bruno Ménard

Time : 10.00am to 2.00pm
Venue : Miele Gallery
Dress : Smart Casual
Price : By Invitation Only

Enjoy a three-course demonstration by special guest chef Bruno Ménard, followed by lunch with each dish paired with an exquisite wine.

Champagne Dinner featuring Sabre d'Or with 3 Masters

Time : 7.00pm to 11.00pm
Venue : Conrad Centennial Singapore
Dress : Formal
Price : \$328* (member) / \$378* (non-member)

A rather unique experience of a Chinese six-course menu, with each dish paired with exquisite champagnes.

**Exclusively for Citibank Credit and Debit cardmembers,
enjoy up to 20% privileges on selected events.**

**For more information on prices and venues, please visit
www.worldgourmetsummit.com**

*The information provided in this media release and annexes are correct as of
6 March 2012. For updates, please visit www.worldgourmetsummit.com*

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