

Annex B

Celebrity Chef

Marco Pierre White, Knorr Brand Ambassador (United Kingdom)

Special Guest Chefs

Anatoly Komm (VARVARY, Moscow, Russia)

Ronny Emborg (AOC, Copenhagen, Denmark)

Bruno Ménard (France)

Masterchefs

Dani García (Calima Restaurant, Marbella, Spain)

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

David Zhang (Xi He Ya Ju {羲和雅居}, Beijing, China)

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

Ian Curley (The European, Melbourne, Australia)

Michel Sarran (Michel Sarran Restaurant, Toulouse, France)

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

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

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

Roy Brett (Ondine, Edinburgh, Scotland)

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

Special Guests

Annika Strelbel, German Wine Queen (Germany)

Javier de las Muelas, Mixologist (Spain)

Lisa Perrotti-Brown, Master of Wines (Singapore)

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ANATOLY KOMM

VARVARY, Moscow, Russia



Anatoly Komm is a celebrity haute cuisine chef and the owner of several high-end restaurants for the most demanding and sophisticated clientele in Moscow - the connoisseurs of gastronomic cuisine.

Anatoly Komm was born on the 26th of January, 1967 in Moscow and he graduated as a geophysicist.

In the nineties, he worked in the fashion business and was the first to open Versace and Ferre boutiques in Moscow. He travelled considerably and soon, answered his true calling, turning his hobby and passion for cooking into a profession.

"VARVARY by Anatoly Komm" (opened 2008) is the first restaurant in Russia ever, offering Russian haute cuisine.

In 2009 the legendary Chef Ferran Adria named Mr. Komm as one of the World's 100 best contemporary chefs in the book "COCO" published by Phaidon Press – the international leading publishing house of the fine arts books.

In 2011 the restaurant "VARVARY by Anatoly Komm" was ranked the 48th World's Best Restaurant in the S.Pellegrino World's 50 Best Restaurants list.

In 2008, Anatoly Komm was named, "*The Best Chef of the Year*" by the prestigious Alba White Truffle Award. In the same year, he was also declared the Honorary Citizen of Parma. He also received the "Bayleaf" Award from restaurant critics/reviewers in 2008.

In 2007, Chef Komm received the "Man of the Year Award by GQ" as the best chef of the year. He also received the "Bayleaf" Award for the "Best Restaurant Event of the Year" – Anatoly Komm's gastronomic dinner, "Golden Triangle".

In 2006, he was awarded the prestigious "Bayleaf" restaurant award by the critics in the "Best Restaurant of the Year" category and *Time Out's* "Best Gastronomic Restaurant".

He also received the "Where Moscow City Stars Awards" and is a regular participant in the International Gastronomic Congress in San Sebastian since 2007 and Alicante since 2008. He has also been a participant of the *Slow Food Show* 2008 in Turin (Salone del Gusto/Slow Food) and *Gastronomia* 2008 "Cuisine Moleculaire" in Lausanne.

Anatoly has had several very successful international performances at the Imago restaurant (two-Michelin-star) of Hassler Roma Hotel (Rome, Italy), L'Olivo restaurant (one-Michelin-star) of Capri Palace Hotel (Capri, Italy), the Palm D'Or (two-Michelin-star) of Hotel Martinez in Cannes, France, at Les Ambassadeurs (two-Michelin-star) of Hotel Crillon in Paris, and in restaurant of Hotel Les Aireless (one-Michelin-star) in Courchevel.

Chef Komm was also invited to the Ikarus (Hangar-7) restaurant in Salzburg as a Guest Chef of the Month (May 2011).

BRUNO MÉNARD

France



From 2005 to July 2011, Chef Bruno Ménard was the Executive Chef & Director of Restaurant L'Osier in Tokyo. Under his watch, Restaurant L'Osier was rated the number one French restaurant by *Zagat Tokyo* in 2009. In 2008, 2009 and 2010 it was awarded three stars by the Michelin Guide.

Before his stint at the Restaurant L'Osier, he was with the Ritz Carlton in Atlanta and Osaka. He started his early culinary career as an apprentice in Nantes, in his native France and made his way through the culinary ranks to become the fine dining chef at Restaurant La Datcha Des Neiges in Courchevel, at Restaurant La Datcha Des Sables in Grau Du Roy as well as Restaurant Le Golden in Niort. It was in 1995 that he made his way to Japan where he was the executive chef at Tatou Tokyo.

He is a member of the "Academie Culinaire De France" and of the "La chaîne des Rôtisseurs". In 2010, he was selected as a new member of the "Who's Who" in France and was honoured with the French "Chevalier de L'Ordre du Merite Agricole" which recognizes excellence in promoting French products and culture around the world.

DANI GARCÍA

Calima Restaurant, Marbella, Spain



Dani García was born in Marbella in 1975. He studied at the Malaga School of Hospitality, "La Cónsula", and in 1996 carried out an apprenticeship in the restaurant of Martín Berasategui in Lasarte (Guipúzcoa, Northern Spain). Since then, he has been a successful and renowned face of southern Spain.

Looking at the tourism value of Marbella, he engaged himself in various activities in the promotion of Andalucía cuisines worldwide. He even worked in collaboration with Junta de Andalucía through the Ministry of Tourism to launch Spanish cuisines worldwide.

Apart from the classic Andalusia dishes of peas, ham, and eggs or the famous paella, he loves to bring something new to enhance the flavour of traditional popular gastronomy. This is why one can easily perceive these variations with fresh ingredients and impeccable preparation.

At the age of 24, Chef García headed the chef unit of the Tragabuches restaurant in Ronda, Málaga. However, it was the restaurant Calima, situated in a magnificent setting next to the Mediterranean, which brought him fame and made him one of the most celebrated chefs in Spain today. Calima provides a beautiful dining experience with innovative food that is a feast for the eyes and other senses.

Chef García was also awarded the Best Chef award (National Gastronomy Prize) for 2008 by Spain's prestigious Royal Academy of Gastronomy in February, 2009. This was a recognition for his dedication and efforts in the promotion of Spanish culinary culture around the world, and hence a great ambassador for the region. He has participated in many international summits such as Madridfusión, San Sebastián Gastronomika, Millesime São Paulo, Madridfusión México, Guillermo Ríos in Perú, Hattori in Japan.

In 2010 he received his second Michelin-star.



DANIEL JORDÀ
La Trinidad: Panes Creativos, Barcelona, Spain

Daniel Jordà, the third generation of a family of bakers who has put down roots in La Trinitat neighborhood, one of those parts of Barcelona that tourists rarely frequent. It is almost in the city's industrial belt, far from the exclusivity of Sarrià or the Eixample.

It is, nevertheless, here in the Plaça de la Trinitat Vella, that Jordà bakes bread every dawn that a few hours later arrives at restaurants such as the Diverxo in Madrid, the Martin Berasategui de Lasarte and many other top gastronomic establishments in Valencia, Alicante, Asturias, or Santiago de Compostela. He has even started sending his bread to London, all the while serving normal and everyday loaves of bread for the neighborhood workers' sandwiches, cakes for children's birthdays, and pastries for playtime at school.

The explanation of this pronounced bipolarity lies in an uplifting anecdote. The family business, founded in 1927 by his grandfather Daniel, was in decline in a very worrying way two years ago. It was just managing to survive thanks to the daily sale of baguettes to the neighbors, sales that were doing little but to delay the inevitable. But then there was a dramatic change in fortunes. After studying Fine Arts in university and training as a baker in France, Jordà took over the reins of the business and decided to throw himself in the deep end not having the foggiest idea of what to expect.

But to understand Jordà's story, we have to go back to the beginning. Jordà worked in his family's artisanal bakery since he was little. It started out for him as just another game — his parents and grandparents took advantage of the bakery as a natural play space in order to teach him and his three brothers the trade: the smells, the ingredients, and the love for a traditional and artisanal method of understanding the world.

After finishing his secondary studies, Jordà started a university degree in Fine Arts. From that moment on he juggled two artistic activities at once: his work in the bakery and in his art studio. Many times he didn't even know where one ended and the other began. His art career took him on various journeys through Europe and everywhere he went he visited small artisanal bakeries.

He made his first baker's call to San Sebastian to offer his services at the A Fuego Negro restaurant. There he proposed custom bread-making to them, which would fit in perfectly with all their culinary offerings. Shortly afterwards he started working for them baking so-called ketchup bread that they could use for their Kobe hamburger. Later David Muñoz, Martin Berasategui and an increasing succession of new cooks came on the scene. They were interested in this master baker whose work was little known around the world, and who could bake whatever type of bread they asked, whether it was with orange and chocolate, Iberian ham, red wine, garlic, carquinyoli and hazelnuts, coriander, miso, torrijas, stout beer, strawberry and white chocolate, wasabi....

The great virtue of Jordà's bread is not to be found in its apparently infinite quantity of flavors and textures as exemplified by what he currently offers, but rather in the technical mastery demonstrated in its design and production. Because it is here that the value of the offerings from La Trinidad reside. Jordà's great virtue as an artisanal baker is in the inexhaustible potential of his skill in adapting flavors and products to the bread. Many of these flavors and ingredients still remain hidden in his imagination to serve as the ideal complement for the most creative offerings of contemporary cuisine.

Bread has been since very recently the last of the bystanders in the restoration of Spanish quality. It was the unique product on the table that was invariable before a succession of dishes practically unlimited in their flavors, textures, and culinary elaboration. Jordà's bread represents a response to a long-latent need: that the bread accompanying a specific recipe be one specifically baked for that purpose, for that dish.

Today, Jordà's artistic side also remains alive and in practice; he persists in the art world, sewing small successes here and there but not in order to earn a living. He attends a multitude of bakery and pastry courses and is also simultaneously starting some Fine Arts doctorate courses.



FERGUS HENDERSON

St. JOHN Bar and Restaurant, London, United Kingdom

Fergus Henderson was born in London, 1963. He attended King Alfred's School and went on to train as an architect. It was during this period that he started

cooking seriously. Whilst studying at the Architectural Association, he took a job at Smiths Restaurant, in Covent Garden and thus began his career as a chef.

He was awarded his first Michelin-star in 2009 for his restaurant St John Bar and Restaurant, in Smithfield. As well as running both St John and St John Bread & Wine in Spitalfields, in April 2011 he opened the doors to his first hotel, St John, in London's Soho.

Since 1986, Fergus has cooked in several notable kitchens including The Globe in Notting Hill and French House Dining Room, before the opening of St John with Jon Spiteri and Trevor Gulliver in 1994. In 2001, together with Gulliver, he set up HG Wines and in 2003 opened St John Bread & Wine.

He is also the author of several culinary publications, starting with the 1999 *"Nose to Tail Eating – A Kind of British Cooking"*, *"Don't Try This at Home"* in 2004, – *"How I Learnt To Cook"* in 2006 and *"Nose to Tail Eating & Beyond"* in 2007.

He has also been personally honoured with the Andre Simon Award in 1999 and received his MBE in 2005. In 2009, he received the Global Gastronomy Award by the Sweden-based *White Guide* as well as Outstanding Achievement Award by *The Observer Food Monthly*. His St John Bar and Restaurant was awarded its first Michelin-star in 2009 and in the same year appeared in the number 14 spot in Restaurant Magazine's *"World's 50 Best Restaurants"*.

IAN CURLEY



The European, Melbourne, Australia

Executive chef of The European Group venues, Ian Curley must be one of the busiest chefs in Melbourne. With three venues, three kitchens

and multiple menus to oversee, his work is never done!

Ian was born in Coventry, England in 1964. After studying and working in the United Kingdom for several years, he moved to Australia in 1988.

Ian worked as head chef at The Point from 1996, honing his skill and style. After three years he moved to Stella, Spring Street, Melbourne. He went back to The Point in 2001 as executive chef of the whole group, overseeing the myriad of different spaces, from formal dining to café space.

At the same time, Stella was being taken over to become The Melbourne City Wine Shop, by owners Con Christopoulos and Josh Brisbane of neighbouring restaurant The European. So unknowingly Curley was being groomed for the job back at “home” on Spring Street and Christopoulos and Brisbane were building on a unique, iconic business that was meant for a chef of Curley’s calibre and style. Curley’s food, generous, unpretentious and championing the produce sits perfectly alongside Christopoulos and Brisbane’s ethos on food and the spirit of The European. So when he took the reins, the businesses thrived. The busy, bustling European became busier, with extended opening hours becoming a favourite for late night supper for fellow chefs and front of house in the industry. The Supper Club food continued to thrive in matching its opulent, graceful but relaxed surroundings and the beautiful rooftop Siglo was born, along with private function space in The Tearoom. Curley took it all in his stride and is now responsible for three separate kitchens that work together harmoniously, amazing considering they are functioning almost 24/7.

Curley is well-known and respected in the industry as being firm but fair. He is extremely willing to give time and knowledge to young chefs and his kitchens always house work experience enthusiasts. He loves the idea of feeding the industry and giving back to it. Not having quite enough to do, Curley volunteers himself for a variety of different charity work. From working hands on with clients with drug and alcohol issues through St Vincent De Paul, to having his skills and time auctioned off to raise money for Starlight and The Ovarian Cancer Research Foundation. He is an ambassador for Golf Australia and Jamie Oliver’s Ministry of Food in Australia. Still with time to spare, Curley took his efforts in

helping people turn their lives around to the screen, in Channel Seven's top rating "*Conviction Kitchen*" that aired early 2011.

Curley also has two beautiful daughters Cooper, four, and Cassidy, two years old. In his very scarce spare time, Curley loves golfing and supporting his beloved Chelsea Football Club.

MARCO PIERRE WHITE



Marco Pierre White is a world-renowned British restaurateur, celebrity chef and brand ambassador for Knorr.

He is most noted for his contributions to the elevation of contemporary international cuisine, extraordinary culinary skills and made history in 1994 when he became the youngest chef in the world, at the time, to achieve the top accolade of three-Michelin-stars at the age of 33.

White's earliest forays into the culinary scene began in the kitchens of Hotel St George in Harrogate, North Yorkshire and the Box Tree in Ilkley, West Yorkshire. He began his classical training as a commis under Albert and Michel Roux at Le Gavroche, London when he was 16 years old. Marco then continued his training under Pierre Koffman at La Tante Claire, before moving to work in the kitchen of Raymond Blanc at Le Manoir aux Quat' Saisons, and Nico Ladenis's of Chez Nico at Ninety Park Lane.

White then branched out on his own and worked in the kitchen at the Six Bells public house in the Kings Road with assistant Mario Batali.

At 24, White became head chef and joint owner of Harveys in Wandsworth Common, London, with a kitchen staff that included the young Gordon Ramsay and Heston Blumenthal. It was then White won his first Michelin-star almost immediately, and was awarded his second in 1988. White then moved on to become chef-patron of The Restaurant Marco Pierre White in the dining-room at the former Hyde Park Hotel (now Mandarin Oriental). This was where White earned his third Michelin-star. White has published several books, including the

influential *White Heat*, an autobiography called *White Slave* (entitled *The Devil in the Kitchen* in North America and in the paperback version) and *Wild Food from Land and Sea*.

After spending 17 years pursuing his culinary passion, Marco retired in 1999 and returned his Michelin-stars.

As a strong supporter of farm-to-table cooking, White's belief in simple cooking is demonstrated in his culinary practices. In 2006, White became the brand ambassador for Knorr, having used Knorr products as essential modern ingredients to prepare tasty and healthy dishes in his kitchens over the last 30 years.

Books

1. Marco Made Easy: A Three-Star Chef Makes It Simple
2. Great British Feast
3. Devil In The Kitchen
4. White Heat
5. Hell's Kitchen
6. Wild Food
7. Frankie Dettori's Italian Family Cookbook
8. My Last Supper: The Next Course: 50 More Great Chefs and Their Final Meals: Portraits, Interviews, and Recipes

Restaurants

1. Wheeler's St. James's
2. Wheelers Yateley
3. Marco
4. The Box Tree
5. Frankie's, Knightsbridge
6. Frankie's Stamford Bridge
7. Kings Road Steakhouse
8. MPW Steak And Alehouse

Television Appearances

1. Hell's Kitchen (UK) (2007, 2009)
2. The Chopping Block (US) (2009)
3. Kitchen Burnout (2010)

MICHEL SARRAN

Michel Sarran Restaurant, Toulouse, France



Michel Sarran was born to be a cook. His mother, Pierette, was the owner of a restaurant called "l'Auberge du Bergerayre", in Saint Martin d'Armagnac (Gers, South of France), where he was born. But after obtaining his baccalaureate, Sarran decided to live his own experience and started to study medicine. Two years later, caught back by his destiny, he began to learn cooking in his mother's restaurant.

This was the beginning of his triumphal route, learning with some of the most famous French chefs: Alain Ducasse (Juana), Michel Guérard (Prés d'Eugénie), and Jean-Michel Lorain (La Côte Saint-Jacques). Sarran obtained his first place as a chef in the "Pinède" restaurant in Saint-Tropez, before being hired in the "Mas du Langoustier" restaurant in Porquerolles, also as a chef, and where he successfully received his first Michelin-star in 1991.

At the time he often said: "I would create my own restaurant". When his moment came, he hesitated between locating his restaurant in Toulouse or Paris, before choosing Toulouse, "The Pink City", closer related to his roots. He opened his own restaurant in June 1995.

He didn't have to wait long to obtain his first rewards. He successfully received his first Michelin-star less than a year later, in March 1996, and then the "Critique Gastronomique" award in 1997, the *Gault Millau* excellent grade of 17/20 in 2000, and the second Michelin-star in 2003.

In 2009, he published the book "*Toques et Toiles*" made with the painter Bernard Cadène and in 2011 he opened Café Emma in Barcelona.

PACO RONCERO

La Terraza del Casino, Madrid, Spain



Executive chef and general manager of the Casino de Madrid as well as the gastro bar Estado Puro; Paco Roncero is considered the highest representative of avant-garde cuisine in Madrid.

An alumnus of the Escuela de Hostelería y Turismo de Madrid and stagier in Zalacaín and the Hotel Ritz, he joined the Casino in 1991 and five years later was named head chef of the banqueting team. In 2000, he was promoted to the position of head chef, overseeing the kitchen management of both the banqueting and the restaurant La Terraza Kitchens, as well as the Club de Golf Retamares. During this period his creative personality exploded, producing a true "revolution" for the Casino de Madrid and Madrid's culinary scene. He has also acquired the most prestigious of gastronomy prizes: 2002, the first Michelin-star for La Terraza del Casino, (under the direction of NH Hotels), 2005 the prize for Chef L'Avenir and in 2006 the National gastronomy prize from the Academia Nacional de Gastronomía.

Paco Roncero's cuisine is the result of dominating the most evolutionary culinary techniques, combined with his overflowing creativity and inborn sensibility as well as his curiosity and capacity to innovate. His contributions to the culinary world include: the developing of new textures for olive oil and milk, and the creation of the "Gestor de Cocina", a program designed to better the development and running of gastronomic venues. He is also the author of "Bocadillos y Ensaladas" (*sandwiches and salads*) and the prize-winning "Tapas y Gastronomía del S XXI" (*XXIst century tapas and gastronomy*), a keynote speaker in different school and gastronomic congresses around the world; as well as culinary director of the Club Millesimé and other societies.

His most recent achievements include the winning of, in 2009, a second Michelin-star for the restaurant La Terraza del Casino. Not only a prize given for the cuisine, but also for the meticulous care given to the dining experience: the

space, exquisitely designed by Jaime Hayón; a cellar with more than 900 references (handpicked by the sommelier María José Huertas (Premio Nacional de Gastronomía 2003)) making it one of the best in both Spain and the world, not to mention the service itself captained by Alfonso Vega (Premio Nacional de Gastronomía al Mejor Jefe de Sala 2009).

PEDRO MIGUEL SCHIAFFINO

RESTAURANTE & BAR MALABAR, Lima, Peru



Pedro Miguel Schiaffino is chef/owner of Malabar, one of Lima's most cutting edge and innovative restaurants. He started a catering company, Schiaffino Gastronomika, is the chef advisor of Aqua, an Amazonian luxury cruise in Iquitos, and Sol y Luna, a boutique hotel in the Inca valley Cuzco. He is also is part of the executive committee of the CIA's Latin Cuisines Advisory Council.

Malabar has been profiled in many local and international magazines. This year Malabar is listed on the *San Pellegrino Worlds 100 Best Restaurants*. In 2010 *Food and Wine* magazine recognized Malabar's Bar as one of the 10 top bars in the world. In 2009, *Food and Wine* magazine go list named Malabar as the 20 rising stars.

His cuisine fuses Peruvian ingredients with contemporary techniques. Schiaffino is known for his interest in the local ingredient and its source, such as Amazonian ingredients. He focused his work in building a chain that goes from the cultivation and preservation of the native ingredient and its surroundings, to the creation of the dishes that are offered in all his restaurants.

Schiaffino had his culinary education at the Culinary Institute of America (CIA) and the Italian Culinary Institute for Foreigner (ICIF) between 1996 and 1998. He has won several culinary prizes including the Chef L Avenir prize in 2010 awarded by the *Academia Internacional de la Gastronomía*.

PIETRO D'AGOSTINO

LA CAPINERA RISTORANTE, Taormina, Italy



In Taormina a young star is shining: it is Pietro D'Agostino. He knows how to suggest shops and boutiques to find precious natural products, making great his creativity and his culinary promise, all proudly Sicilian.

Once upon a time there was a sociable and friendly Blackcap of brownish plumage. Graceful, flying free in the gardens on the banks of the "stretto di Messina", she sometimes would appear to the local fishermen and gardeners, sharing with them the joys of fishing and the first fruits of the season.

However, one day the Blackcap took flight, visiting very distant lands - London, Rome, Costa Rica, Florida, Turin - and meeting very different people all around the world. Home sickness suddenly took the Blackcap's soul - December 8th 2003, in Taormina, D'Agostino opened his own restaurant - "35 covers, overlooking Taormina Bay, surrounded by wooden beams and stone walls bleached in white". The Blackcap peeped through the windows and came to rest on one of the tables in the restaurant, set with hand-blown glasses, porcelain centerpiece of Caltagirone and white linen tablecloth. From that day, the restaurant started working under the good faith of the Blackcap; and the name, in fact, was La Capinera.

Ten years in flight

D'Agostino, as the Blackcup, loves his proudly Sicilian origins. He was born in Taormina and attended the most prestigious culinary academy of the island, his starting point for a successful international career full.

When he was 21, he was already working for the most illustrious English clientele in London's Hyde Park kitchen. At 23, he opened the restaurant at the Grand Hotel Costa Esmeralda, one of the most important hotels in Costa Rica. At 24, he

already prepared great banquets for the Sultan of Brunei at the Dorchester Hotel in London.

At 26, he embarked on the Disney Cruise Line (Disney World Group) signing off on all the most gorgeous dishes of the Italian restaurants on the cruise ship, and cooking for all the most important politicians in Florida. At 28, he became the Executive Chef at the Hotel Le Meridien Lingotto in Torpedo Turin with his kitchen brigade, cooking for football players and the managerial staff of Juventus.

At 30, he directed a team of 28 chefs at the restaurant Il Gattopardo at the Grand Hotel Mazzaro Sea Palace, the most renowned five-star luxury of the Ionian Sea. At 31, after a pilgrimage of over ten years, D'Agostino finally realises his dream of opening his own restaurant, La Capinera, dedicated to the richness of Sicilian cuisine infused with an intelligent and innovative creativity.

"La Capinera" and its dishes

The La Capinera menu offers innovative dishes with natural and precious ingredients such as Ustica lentils soup with clams and oil from Nocellara del Belice, King prawns and clams salad with onions from Giarratana and Mozia salt, Black tagliolini pasta with sea bass ragout sweet chard roasted tomatoes and basil cream sauce.

D'Agostino loves products of his territory, that can be found all year round, such as ricotta cheese and the Nebrodi, Brolo salami, lentils of Ustica, the Noto almonds, pistachios from Bronte, chocolate of Modica, Salina capers, lemon from Interdonato. All other ingredients come are top-level products such as caviar, foie gras, Gragnano pasta, handmade Italian chocolate, all enriched by good taste, innovation and a refined creativity. D'Agostino says, "They are all ingredients that I do not ever give up and that I get in my international stages from Sicily; I prefer to keep alive the memory and the smells of my childhood - fresh fish, natural tomatoes, freshly picked vegetables...and still I try to propose a simple and genuine cuisine, far from the sophisticated tastes."

This objective has been achieved constantly and enhanced by the Michelin Star in 2008 and by the affiliation to the renowned JRE (*Jeunes Restaurateurs d'Europe*),

while the food and wine critics crown him as an "imaginative interpreter of the local cuisine."

The Nest in the Tradition

At 36 years and with many experiences as an ambassador of Sicilian cuisine around the world, D'Agostino still personally selects all the ingredients of his kitchen, with specific reference to organic and gluten free food. It is with the same care that he selects the wine list, reaching now over a thousand labels from all over the world. With a brigade of eight elements, he invents daily dishes of great harmony, in which the underlying theme remains the seasons and the fruits of his beloved native land. "I believe in magic, that of the plate, in its journey from kitchen to table, until the mouth. Where the ingredients express their history and are enhanced by the combination with which my imagination wanted to combine them," says Pietro about his kitchen.

D'Agostino Around the World

During the Salone del Gusto in Turin, D'Agostino hosted the most famous international chefs, exploring with them recipes of great originality. With Cheong Liew, from the Hilton Adelaide in Australia, D'Agostino experienced the 'fusion' menu, which seeks new culinary solutions for sophisticated palates by combining eastern and western flavors. Thanks to Mamoru Sugiyama of Tokyo, which is the elite of sushi in Japan, D'Agostino created a kind of twinning programme to create experiences together in the future. With Gaetano Trovato's restaurant *Arnolfo* in Colle Val d'Elsa, two-Michelin-stars, he experienced the traditional cuisine enhanced by the creativity of the great chef he worked with.

D'Agostino participated in several editions of the Salon des Saveurs in Paris where he was in charge of the menu-tasting of typical products of the Piedmont Association for the Ca' Amis, Restaurants.

For Eurochocolate, an event held every year in Turin, D'Agostino held two workshops cooking chocolate.

During The Book Fair in Turin he created a Sicilian dinner for illustrious Sicilians' - Dacia Maraini, Andrea Camilleri and Marcello Sorgi were guests of D'Agostino,

who brought them a menu full of Sicily, "The Sapuri from Sicily 'incontranu Piamunti". A banquet prepared with great skill and attention to detail that impressed the prestigious guests.

For the International Tourism Workshop, D'Agostino went to Phoenix, Arizona, twin city of Catania, as a representative of the Sicilian cuisine for the region of Sicily and the city of Catania. On this occasion, he participated in many major Gala evenings and television programs, hosted by illustrious guests as the governor of Arizona, various senators, ambassadors, mayors and representatives of the United States.

At Identità Golose in Milan, D'Agostino has been known as a worthy interpreter of the essential cooking, clean and simple creations linked to the wise use of local products, those products to "km 0" to ensure authenticity, freshness and uniqueness. D'Agostino brings with him his warm Sicilian island, his love for a kitchen that is an expression of a territory delighting the most demanding palates of gourmands.

The Chocolate Workshop in Bologna is an opportunity for D'Agostino to show again his passion for chocolate: his culinary skills and the Prince of the ingredient, chocolate - a surprise for guests and talented colleagues. During the show, D'Agostino has the honor of attending and participating in demonstrations by renowned pastry chefs Pasticeri such as Igino Massari and Loretta Fanella.

To the sparkling wines of Trento doc Pietro, he dedicates a menu, winning all the outstanding journalists and lovers of Trentino-Alto Adige: all the passion of Sicily heat up a snowy evening in late November between a toast and a delicious morsel of 'baccalà a' ghiotta" (typical sicilian dish made of fish).

In 2011, D'Agostino participates in another great event in Northern Italy - together with award-winning and distinguished colleagues, D'Agostino organises the Chef's Cup in South Tyrol. Guaranteed success on this occasion and D'Agostino will present Sicily.

2012 opens with a long tour for D'Agostino, in Japan - from 19 February to 15

March, D'Agostino will cross the major Japanese cities, to tell his story and express himself through his dishes. In Japan, D'Agostino will bring the love of his country, telling the emotions of this small Mediterranean island, known all over the world for its magical essences of passion and mystery.

Among the most important step for D'Agostino's career is the next World Gourmet Summit in Singapore in 2012 which will present a great opportunity to tell the world about how a Blackcap is flying higher and higher in the blue sky.

Vikas Khanna

Hospitality Group, New York, United States



Vikas Khanna is an award winning, one-Michelin-starred Indian chef, restaurateur, food writer, filmmaker, humanitarian and the host of the television show *MasterChef India*. He is based in New York City.

Khanna was raised in Amritsar, India where he grew up surrounded by large family feasts, the seasonal produce fresh from the fields of Punjab, and of course, his grandmother's traditional home cooking. It was at his grandmother's side that he began to learn the intricacies of Indian cuisine.

He started his own banquet and catering business, Lawrence Gardens, at the age of 17.

During his graduation from the prestigious Welcomgroup Graduate School of Hotel Administration, Khanna went on to train under renowned chefs of Taj Group of Hotels, Oberois, Leela Group, and many more.

He has studied at the Culinary Institute of America, Cornell University and New York University and the prestigious Le Cordon Bleu, Paris.

He has worked with some of the most honored chefs in the world in New York. He has received glowing reviews from the press, his gastronomic peers, and also recognition from the James Beard Foundation.

He has authored several books, including "*The Spice Story of India*" and "*Modern Indian Cooking*". His next book, "*Flavours First*", published in 2011 by Lake Isle Press.

He is the founder of Cooking for Life and SAKIV Organizations, which host gastronomic events around the world in support of different relief efforts and awareness issues.

The documentary series *Holy Kitchens* was released in September 2010; based on his journey to discover the spiritual foods that give us shared identity. The first part of the series is based on Sikhism (True Business).

Khanna was awarded a Michelin-star for his restaurant Junoon by Michelin Guide.

In 2011, Khanna was honoured with the Rising Star Chef Award by Star Chefs for his role in shaping the future of American Cuisine.

On 29 March 2011, Khanna received a raving review from Sam Sifton in *The New York Times*.

Khanna was also voted "New York's Hottest Chef" in a poll conducted by *Eater*.

On 29 July, 2011, Khanna hosted dinner for the Hindu American Seva Charities Conference held at the White House organized by Anju Bhargava, who is a member of President Barack Obama's Advisory Council on Faith Based and Neighborhood Partnership.

Khanna was featured in the Top Sexy and Successful list of *Anokhi Magazine* in their fifth anniversary issue. Metro New York featured Khanna as Hottest Chef Around.

Khanna has received several awards, including the "Access to Freedom Award" in 2005 from SATH, previously awarded to George W. Bush and HRH Prince Charles, and The Shining Star Award from Just One Break, Inc. previously received by Christopher Reeve and Ray Charles.

He has also received a proclamation from the Council of the City of New York for his outstanding contribution to the city, and was chosen New Yorker of the Week by NY1.

In September 2007, Khanna was featured as the consultant chef on the Gordon Ramsay TV show *Kitchen Nightmares* on Fox. On 13 October 2009, Khanna

appeared as a judge and Indian-cuisine specialist on the two-part season finale of *Hell's Kitchen*.

On 23 June 2010, Khanna appeared on *Throwdown!* with Bobby Flay as a judge. Khanna was guest chef in the episode "*The India Show*" on The Martha Stewart Show telecast on 4 March 2011.

In 2011, Khanna will host the television Show *MasterChef India*, an Indian competitive cooking game show based on the original British version of *MasterChef*, to be telecast on Star Plus.

ANNIKA STREBEL

German Wine Queen



Annika Strebel, 23, from Wintersheim in the German wine growing region of Rheinhessen, is the 63rd German Wine Queen. On September 30, 2011, an 80-member jury of politicians, journalists, and professionals from the wine industry elected the young vintner from six finalists as the highest representative of German wine.

From her early childhood Strebel knew that she wanted to become a vintner. She is currently studying viticulture at the renowned Viticultural Institute in Geisenheim. Strebel's roots lie with her parents, brother, and sister in their family winery, Weingut Strebel. There, she was personally responsible for creating her "Queen's Wine", a dry Silvaner in a class of its own which won gold at the state wine awards. The skilled wine maker wants to join her brother in the family tradition, but not before collecting more experience at other wine growing estates, for example, in Burgundy where she will complete her study-accompanying internship.

Strebel has an expensive hobby: wherever she is in the wine growing regions of the world, she loves to buy wine. Wine is for her what shoes are for other women, admits the 23 year old (without letting us forget that she also likes to buy shoes). She doesn't only sample the wine, she enjoys it as well. Preferably with a self made meal as this is her second passion.

At home in Wintersheim, she has her own garden where she cultivates fruits and vegetables. Next to honeydew melon and pumpkins, grow curious sorts of potatoes and herbs. "The herb corner is my realm", says Strebel indicating a small spot in the garden behind her parents' house as she expertly plucks off a few branches. Sage and marjoram, hyssop, arugula and lemon balm grow here – and wander regularly into Strebel's cooking pot. "This aroma diversity is unbelievable", she says: "They really give any dish that special kick." And while

we're talking about wine – it's exactly these aromas that the wine monarch also finds in German vintners' creations.

It was in fact this spontaneity, naturalness, and liveliness that allowed the crown to come her way on 30 September 2011, bringing her small village in south Rheinhessen beside themselves with joy.

JAVIER DE LAS MUELAS

Mixologist



If we remember Javier de las Muelas in the late 70's of the last century, medical student and a regular on the cultured nightlife scene, we recall him wrapped up in Barcelona's "prime" moment: an explosion of colour, freedom and unlimited creativity which was about to change the scene for ever. Mariscal, Sisa, Montesol, Nazario, Ocaña, Zeleste... now when we look at Muelas today, we can see him submerged in another revolutionary moment that of the convergence of a world culinary explosion with contemporary cocktail making, the new "hospitality"... and the personality emerging from both historical moments, is an ever restless, nonconformist, and prospective individual. A person in constant motion, from his first old Gimlet Rec, where he served drinks in a bar made of empty beer boxes, to the brilliant creation of prestigious cocktails for Nespresso international, the Sensory Nespresso by Javier de las Muelas.

The road has been long. After that first cocktail bar experience, Muelas plunged headlong into the catering sector. His second individual creation was the Gimlet Santaló cocktail bar (1982), finalist for the FAD award for interior design and which was already announcing a vision of the hotel business as a "sum of emotions and sensitivity", the slogan which has been animating Muelas's work up to now. The linked openings in Barcelona were already unstoppable: the Nick Havana multi-space (1986), FAD award for interior design, this time he really got it; the Casa Fernández brewery (1989); the mythic Montesquieu tapas bar (1991) recently converted into a bar "más que tapas"; the Cayo Largo Café restaurant (1994); the famous Dry Martini Bar cocktail bar (1996); the Speakeasy (2002) located in the Dry Martini warehouse; the Fernández restaurant (2004); and the Dry Martini Academy, a great mixture between a cocktail bar, casual restaurant and cocktail bar making academy; and the Dry Martini in Madrid (Gran Meliá Fénix Hotel in Madrid).

It was about five years ago when Muelas - who had already fused together through different initiatives the world of culture, gastronomy and cocktail making- understood that the right moment to take a step forward had come. Starting with a long period of creative work with his team, he embraced new and exciting worlds: Could it be possible to "eat" a dry martini with an aperitif spoon or to refresh oneself while at the same time getting a buzz with a "swing" made of carrots, beetroot and pink grapefruit with vodka, served really cold? Yes, it was. The transgression was on the table and it was starting to attract diners eager for innovations consistent with the times we are living through. Javier, in fact, had been reflecting for a considerable time, since the "great change" from the bar to the cocktail - about 14 years ago, when he started to make the so called 'sweet martinis', those cocktails with a fruit base and reduced alcoholic content, such as the Cosmopolitan. He went from the 32° cocktails to ones with no more than 18°; apart from the formal change that was noticeable with regards to the service and "atmosphere": thinner cups, environmental glamour, the influx of avant garde design in the big hotels... Muelas understood that the next step to be taken was hybridization, disrespectful for some and for others, the imitative, evolutionary consequence of Adrià's revolution, with regards to the cocktail, cuisine and, all in all, to the new "emotional" and "experienced" parameters of leisure scene.

Hence, he developed the Frappé, Dry Tonics, Sweet martinis, Spoon Martinis, Brulées, and the Meryngue family... Muelas 's creative fury, added to the conviction that the doors to another reality, in which cuisine and drink blatantly converged, had been opened, leads him on to create "Smoothies". Cocktails with a deeply culinary inspiration, all these without forgetting his "other" passion, the culture of service now materialised in a new coaching initiative; the launching of a cocktail making set; and the development of a new App for phones and tablets (January 2012).

LISA PERROTTI- BROWN MW

Master of Wine



Singapore's only Master of Wine (MW) and one of just 300 MWs in the world, Lisa has been working in the wine trade more than 20 years. Her career began in the United Kingdom as the manager of a wine bar in London. She progressed to various sales and marketing roles working for prestigious companies such as Corney & Barrow Wine Merchants and Veuve Clicquot Champagne house. In 2002, Lisa moved to Tokyo, Japan where she worked as a wine buyer for one of Japan's top fine wine importers and a wine educator at Tokyo's Academie du Vin. In 2008, she received The Madame Bollinger Medal for excellence in wine tasting. Perrotti-Brown MW currently resides in Singapore writing for Robert Parker's website, eRobertParker.com, as the Asian wine correspondent regularly contributing articles and video blogs about wine in Asia for her column, "In Asia". Since 2010, she has been a reviewer for *The Wine Advocate* covering the wines of Australia and New Zealand. As one of the world's leading experts on fine wines and Asian wine markets, she frequently lectures at conferences around the world.
