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THE ART OF DINING

16-26 APRIL 2013

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THE TAMARIND DINING EXPERIENCE



Exclusively for one night only, Tamarind Hill, partner restaurant of the World Gourmet Summit 2013 will be flying in three talented executive chefs from their overseas establishments to present an epicurean feast on 19 April 2013. Teaming up with executive chef Thiti Thammanatr of Tamarind Hill Singapore, the four chefs will each present different courses of a six-course dinner. Nestled atop the Labrador Nature Reserve, diners will be in for an unforgettable culinary experience in celebration of the flavours of Asian cuisine!

Date | 19 April, Friday
Time | 8.00pm

Venue | **Tamarind Hill**

Price | S\$88++ (Dinner) S\$128++ (With Wine Pairing)
(Citibank cardmembers are entitled to 10% off)

Dress Code | Smart Casual



HOSTING CHEF

Thiti Thammanatr | Executive Chef, Tamarind Hill Singapore

A native of Bangkok, Thailand, Chef Thiti Thammanatr realized his zeal for cooking when he made a move to Vancouver, Canada at 18. From a humble start as a cook at a Canadian family-style restaurant to a Teppanyaki chef at the renowned Suntory Japanese restaurant, he became one of the few Thai chefs in the world to practise Japanese Cuisine at that time. Chef Thammanatr moved on to work with many top chefs in Canada whose restaurants he had contributed to winning accolades, including Chef Thomas Haas from the acclaimed Thomas Haas Patisserie.

FEATURE CHEFS

Somkhuan Wandee | Executive Chef, Tamarind Springs, Malaysia

Executive Chef Somkhuan Wandee hails from Chiang Mai, Northern Thailand. Finding inspiration from her grandmother, who once served the King of Siam, she began cultivating her skills under the tutelage of her mother. Chef Wandee's delectable culinary creations are made using only the freshest and most authentic ingredients, both local and imported, and never compromising on quality. Chef Somkhuan has played a key role in winning acclaim and prestigious local awards for Tamarind Springs over the past 10 years.

Sombat Kokasemkul | Executive Chef, NEO Tamarind, Malaysia

Chef Sombat Kokasemkul began his career as a cook in Thailand before establishing a name for himself in the culinary scene in Malaysia. Having worked with numerous renowned hotels in Bangkok and later trained with Executive Chef Thiti Thammanatr in 2007, he is now Executive Chef of NEO Tamarind specialising in modern and creative Thai cuisine. A skilled chef with a great sense of humour, Sombat's 'guess-tromony' makes dining both a fun and visual experience. He not only produces beautiful modern Thai dishes that are delicious but the surprisingly clever, sometimes quirky spins he puts in his contemporary Thai cuisine has made him 'the naughty chef'. While everything on his plate is edible, he would ask you to 'put it in your mouth and take a wild guess'. His food for thought? - it's not always what it seems.

Wanthana Nikonsaen | Executive Chef, Tamarind Hill, Malaysia

Fortified with extensive experience across Asia, Chef Wanthana's passion for cooking is clearly visible in the care she takes in assembling her dishes as well as her detailed presentation. Having worked across leading properties in Asia including YTL's prestigious Pangkor Laut Resort where she led as Head Chef for its Modern Asian Fusion Restaurant, she brings with her extensive knowledge of Asian cuisine and focuses on Thai-Burmese cuisine at Tamarind Hill.

Dinner Menu

Tamarind Hill Platter

Salmon and Salmon Roe, Spicy Vinaigrette
Beef Nigiri, Chilli Mortar-Roasted Rice Sauce
Tempura Scallop, Pomelo Salad
NV Cordoniu Brut, Catalunya, Spain

Deep Fried River Prawn
Spicy Herbal Sauce
(CHEF SOMKHUAN)

Jasmine-Lemon Granita

Steamed Red Snapper
Lemongrass Vinaigrette
(CHEF WANTHANA)

2011 AIX, Rose, Coteaux d'Aix en Provence, France

Grilled Wagyu Beef Sirloin

Pan-Seared Foie Gras, Cashew Nut Crumbs
Phanaeng Curry Reduction
(CHEF SOMBAT)

Pan-Roasted Duck Breast

Semi-Dried Grape, Pineapple Compote
Green Curry Foam
(CHEF THITI)

2010 McHenry Hohnen, Cabernet Merlot, Margaret River, Australia

Stir-Fried Asparagus with Shrimp Paste
Kaffir Lime Flavoured Rice

Sweet Platter

Rice Dumpling in Lavender Syrup
Caramelized Mango with Mint in Rice Paper Roll
Lemongrass Crème Brulee

2009 Delas, Muscat Beaume de Venise, Rhône Valley, France



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