



For Immediate Release

Singapore Welcomes Michelin-Starred Masterchefs & Artisans at the 17th World Gourmet Summit

Over 600 guests joined global culinary masters at the stunning S.E.A Aquarium™, Resorts World™ Sentosa Singapore, for the opening reception of World Gourmet Summit 2013 as eleven days of world-class gastronomy kicks off

16 April, 2013 (SINGAPORE) – The 17th World Gourmet Summit today welcomed global heavyweights in the world of gourmet and culinary excellence at its Opening Reception at Resorts World™ Sentosa Singapore. An exclusive press preview followed by a one-of-a-kind cocktail reception inside the world's largest aquarium, the captivating S.E.A. Aquarium™ at Resorts World™ Sentosa, kicked off the eleven day gastronomic celebrations. Chefs Gabriele Ferron (Italy), Jean-François Piège (France), Joachim Koerper (Portugal), Matt Moran (Australia), Paco & Jacob Torreblanca (Spain), Rodrigo de la Calle (Spain), Sanjeev Kapoor (India) and William Ledeuil (France) shared, with members of the press and VIP guests, their inspiration behind the exclusive menus known as *Epicurean Delights* that they will be creating at this year's event as well as information on the various other events in which they will be participating.

Other international chefs and special guests, including Master Butcher, Dario Cecchini (Italy), Wine Queen Julia Bertram (Germany) and table-setting expert Geoffrey Delhaye (Singapore) were also present and accompanied by representatives from 11 hosting establishments and chefs, 13 venue hosts and 18 partner restaurants¹. Guests were not disappointed as the various chefs and the gourmet food & beverage partners presented sumptuous treats and glasses of sparkling within the exclusive ambient setting of the S.E.A. Aquarium™.

¹ Refer to Annex B

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Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd, the organiser of the award-winning World Gourmet Summit, shared, “The World Gourmet Summit is proud to present the 17th edition of this annual event. Over the years, we have listened, learned and refined our approach to orchestrating each series. This year, we believe that we have prepared the best show possible for all the gastronomists in Singapore. Over the years, we have hosted tens of thousands of food enthusiasts and wine connoisseurs looking for the very best dining experience, and by securing only the very best in the world of gastronomy can we continue to not just match, but surpass these expectations.”

“We are also incredibly grateful for the unwavering support we continue to receive from our partners. They have recognised the authenticity of the World Gourmet Summit and their partnership is an excellent indication of their belief in our ability to create a great culinary adventure every year.”

Ms Jacquelyn Tan, Managing Director and Head of Credit Payment Products at Citibank Singapore Limited says, “Citibank is proud to continue our fifth year as presenting partner for the World Gourmet Summit. This partnership with the pinnacle of Asia’s gourmet and lifestyle dining further demonstrates Citibank’s leadership in the dining space. Our focus on dining goes beyond offering discounts and deals; our aim is to provide our cardmembers with the best experiences and gourmet trends through platforms such as the World Gourmet Summit. At Citibank, we are committed to providing value for our cardholders through Citibank Gourmet Pleasures, our credit cards’ dining privileges programme that guarantees unrivalled dining deals island-wide and Singapore’s widest merchant selection.”

Mr Knipp added, “We would not be able to do this year after year unless we keep reinventing the World Gourmet Summit and are proud of this year’s theme, **Artisans & The Art Of Dining** – which showcases artisans from all over the world, all experts in their respective fields, who have been honing their skills for decades. We are particularly excited about the **Hearts On Fire Edible Fashion Show & Chocolate Dinner** at W Singapore - Sentosa Cove, a first in Singapore. This will be a unique collaboration between world-renowned pastry chefs Paco & Jacob Torreblanca from Spain, homegrown talent chef Janice Wong and W Singapore - Sentosa Cove’s Executive Chef, Matthew Woolford.

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Ms Julie Barry, Marketing Director of Hearts On Fire, highlighted, “The culinary brilliance featured at the World Gourmet Summit 2013 is the perfect pairing for Hearts On Fire, The World’s Most Perfectly Cut Diamond, and we are thrilled to share our glamour and sparkle as the Official Diamond Partner. Also as the Title Sponsor of Singapore’s first Edible Fashion Show, we are thrilled to add sparkling perfection to delectable edible fashion couture designs on the runway. This creative engagement is a delightful complement to the extraordinary experiences of one of Singapore’s passions – fine culinary.” TianPo is the exclusive retailer for Hearts On Fire, The World’s Most Perfectly Cut Diamond, in Singapore.

The complete line-up of events during World Gourmet Summit and ticketing information can be accessed at: www.worldgourmetsummit.com/wgs2013/main.php

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About the World Gourmet Summit

The World Gourmet Summit is an award-winning international gastronomic extravaganza organised by A 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 17th anniversary in 2013.

An annual epicurean extravaganza 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.

For all its efforts in organising the annual world-class gastronomic spectacle, the World Gourmet Summit has won global accolades including the prestigious Grand Pinnacle Silver Award at the International Festivals & Events Association (IFEA)/ Haas & Wilkerson Pinnacle Awards.

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\$4.5 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

For more information, please visit: www.worldgourmetsummit.com

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ANNEX A – ORGANISERS, PARTNERS AND SUPPORTERS

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 F&B and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include four independent companies, encompassing various aspects of the F&B and hospitality businesses: A La Carte Productions Pte Ltd, an events management which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza – World Gourmet Series which includes Awards Of Excellence (www.wgsawards.com) and World Gourmet Summit (www.worldgourmetsummit.com).

Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at www.asiacuisine.com, and provides marketing communication consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia Pte Ltd, IT consultancy.

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Citibank Singapore Limited

Locally incorporated in Singapore, Citibank Singapore Limited is a distinct market leader in the consumer banking business. In the past few years, Citibank has extended its distribution network to more than 1,500 touch points to reach out to more Singaporeans and provide them with innovative, global and value-added products and services. A leading credit card issuer in Singapore, Citibank offers the widest range of credit card propositions and the best-in-class dining privileges through Citibank Gourmet Pleasures, which promises the best deals island-wide.

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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. They 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 or www.yoursingapore.com

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About Resorts World™ Sentosa Singapore

Resorts World Sentosa (RWS), Singapore's first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort has welcomed over 15 million visitors in 2010 since it opened in January of that year. RWS is home to the region's first-and-only Universal Studios theme park, a Maritime Experiential Museum and Aquarium, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, Malaysian Food Street as well as specialty retail outlets. The resort also offers entertainment ranging from its resident theatrical circus spectacular - Voyage de la Vie, to public attractions such as the Crane Dance and the Lake of Dreams. Still to come are a destination spa and the world's largest oceanarium, the Marine Life Park. RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com

PREMIUM GASTRONOMIC PARTNER

Déliciae Hospitality Management

The Déliciae Hospitality Management group owns and manages eight concept restaurants: L'Entrecôte, Sabio, 83, Forlino, Le Petit Cancale, &MADE by Bruno Ménard, La Cantine by Bruno Ménard and Sabio by the Sea.

Established in 2010 by French restaurateur, Olivier Bendel, the group aims to become one of the Asian leaders F&B and hospitality concepts. The Singapore-based organisation also offers hospitality and restaurant consultancy services from conceptualisation to development and operations. For more information, please visit www.deliciae.sg

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ANNEX B – HOSTING ESTABLISHMENTS, VENUE HOSTS AND PARTNER RESTAURANTS

HOSTING ESTABLISHMENTS

1. 2am:lab – Chef Janice Wong
2. Forest 森™, Resorts World™ Sentosa Singapore – Chef Sam Leong
3. Forlino – Chef Kentaro Torii
4. Gattopardo Italian Grill & Pizzabar – Chef Lino Sauro
5. La Cantine by Bruno Ménard – Chef Bruno Ménard
6. My Humble House, TungLok Group – Chef Ken Ling
7. Osia, Resorts World™ Sentosa Singapore – Chefs Scott Webster & Douglas Tay
8. Stellar at 1-Altitude – Chef Christopher Millar
9. The Knolls, Capella Singapore – Chef David Senia
10. The Prime Society – Chef Dallas Cuddy
11. The Song of India – Chef Manjunath Mural

VENUE HOSTS

1. Alkaff Mansion
2. At-Sunrice GlobalChef Academy
3. Capella Singapore
4. Equarius Hotel™, Resorts World™ Sentosa Singapore
5. Miele Gallery
6. S.E.A. Aquarium™, Resorts World™ Sentosa Singapore
7. Singapore Island Country Club
8. Tamarind Hill
9. The Fullerton Hotel Singapore
10. The Ritz-Carlton, Millenia Singapore
11. The St. Regis Singapore
12. Tóng Lè Private Dining, TungLok Group
13. W Singapore - Sentosa Cove

PARTNER RESTAURANTS

1. Absinthe Restaurant Français
2. Alkaff Mansion
3. Au Petit Salut
4. Bistecca Tuscan Steakhouse
5. Fat Cow
6. Hashi Japanese Restaurant
7. Hua Ting Restaurant
8. Kinki
9. Le Bistrot Du Sommelier
10. Li Bai Cantonese Restaurant
11. Majestic Restaurant
12. OSO Ristorante
13. SKIRT
14. Sur Nuevo Latino Kitchen
15. Tamarind Hill
16. Tatsuya Japanese Restaurant
17. The Disgruntled Chef

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