

CULINARY MASTERCLASSES

Watch overseas culinary maestros demonstrate their signature creations 'live' in an interactive classroom environment. This will be an excellent opportunity for gourmet enthusiasts to learn about the 'secrets' from the culinary greats. Definitely not to be missed!



Date: 31 March to 4 April & 7 to 11 April

Time: 9.00am to 12.00pm

Venue: Singapore Tourism Board, Auditorium

Published Price: ~~S\$90.00~~ Now: **S\$59.00** / class (Two Masterchefs per session)

Citibank Visa/MasterCard Cardmember Privilege: **S\$49.00**

Dress: Smart Casual

WEEK ONE ~ 31 MARCH – 4 APRIL

Date	31 March 2003	1 April 2003	2 April 2003	3 April 2003	4 April 2003
First Session (9.00am to 10.30am)	Frédéric Anton Le Pré Catelan, Paris, France	Patricia Yeo AZ, New York, USA	Marc Francois Bonard Le Cordon Bleu, Tokyo, Japan	Allan Koh KOKO Restaurant, Melbourne, Australia	Stefania Moroni Altro-luogo Aimo e Nadia, Milan, Italy
Second Session (10.30am to 12.00nn)	Patrick Martin Le Cordon Bleu	Nicolas Bernardé Le Cordon Bleu	Floyd Cardoz Tabla, New York, USA	Oriol Balaguer Estudi Xocolada, Barcelona, Spain	Jenny Parton Ambassador Chef, Sileni Estates

WEEK TWO ~ 7 – 11 APRIL

Date	7 April 2003	8 April 2003	9 April 2003	10 April 2003	11 April 2003
First Session (9.00am to 10.30am)	Roland Jöhri Jöhri's Talvo, St. Moritz, Switzerland	Emmanuel Bassoleil Unique, São Paulo, Brazil	Robert Blackborough Shangri-La Hotel Singapore	Jimmy Sneed Frog and the Redneck, USA	Hiroshi Ishii Keyaki, Pan Pacific Singapore
Second Session (10.30am to 12.00nn)	Zhang Jin Jie Green T. House, Beijing, China	Patrick Hsu My Humble House, Taipei, Taiwan	Michael Ginor Hudson Valley Foie Gras, New York, USA	Grant MacPherson Wynn Resorts, Macau	Emmanuel Stroobant Saint Pierre Singapore