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Hosting Chefs

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Brian Cleere -- [Grand Hyatt Singapore](#)

Executive Chef

Indulge in Michelin stardom at the Grand Hyatt Singapore with executive chef Brian Cleere. Having graduated from the Dublin College of Catering, Brian Cleere started his craft at the award-winning Park Hotel Kenmare, an exclusive Relais and Châteaux in the southwest of Ireland.



[Click here](#) for more information on Brian Cleere.



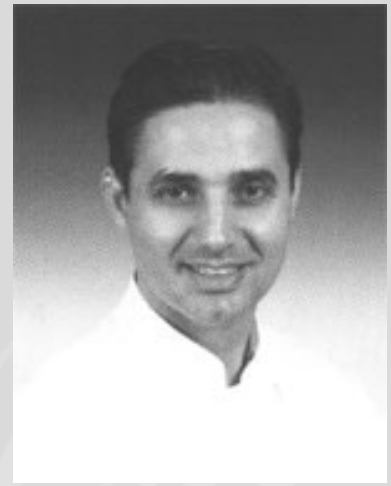
Bonaventura Mansi -- [The Fullerton Singapore](#)

Executive Chef

Bonaventura Mansi, the recently appointed executive chef of The Fullerton Singapore is not a newcomer to Asia. Having worked at various Asian countries including Hong Kong, Malaysia, Philippines, and Thailand, he is very familiar with the Asian culinary heritage and culture, in addition to his European roots.



[Click here](#) for more information on Bonaventura Mansi.



Christophe Megel -- [The Ritz-Carlton, Millenia Singapore](#)

Executive Chef

His story is familiar only because we've heard movie and music stars tell it over and over again. Born into the family business with a predisposition towards cooking already in his veins, Christophe Megel pretty much had his future spelled out for him in the book of life.



[Click here](#) for more information on Christophe Megel.



Dan Bahadur Singh -- [Rang Mahal Pte Ltd](#)

Executive Chef

With vast experience in authentic Indian cuisine, Dan Bahadur Singh perfected his craft at one of the world's most prestigious hotels, the Taj Mahal Hotel. Singh recently joined Rang Mahal at The Pan Pacific Hotel Singapore as sous chef.



[Click here](#) for more information on Dan Bahadur Singh.



Jean Paul Naquin -- [Raffles Hotel](#)

Executive Chef

Singapore, 20 September 2001 is the day that one of the brightest stars in the culinary arena befall at Raffles Hotel. Jean Paul Naquin now holds the realms at the kitchens of Raffles Hotel as the executive chef.



[Click here](#) for more information on Jean Paul Naquin.



Jean-Yves Meraud -- [Grand Copthorne Waterfront Hotel Singapore](#)

Executive Chef

Originating from Brittany in the Western part of France, Jean-Yves was brought up in the family hotel business, giving him a unique insight into the profession. Influenced by his past experiences at various prominent establishments throughout the world, Meraud adopted a light and expressive style in his culinary creations that has become his trademark.



[Click here](#) for more information on Jean-Yves Meraud.



Martin Aw Yong -- [Four Seasons Singapore](#)

Executive Chef

Meet one of Singapore's own home-grown talents and rising star chef, Martin Aw Yong as he assists a two-Michelin star masterchef at this Summit. Considered as one of the most impressive Asian chefs in the region, Martin Aw Yong does the locals proud by being the only Asian staff within the Four Seasons and Regent Hotel family to head the entire culinary team of sixty.



[Click here](#) for more information on Martin Aw Yong.



Peter Schintler -- [Shangri-La Resorts & Hotel](#)

Chef de cuisine

Shangri-La Hotel Singapore, BLU sleek bar, fine Californian Cuisine and late night live jazz. Food for the Soul - a masterpiece created by Peter Schintler, chef de cuisine of BLU, Shangri-La Hotel Singapore. Peter Schintler's contemporary styled cuisine takes centerstage at BLU. Schintler's unique signature style and regional culinary techniques greatly reflect the colourful and healthy lifestyle of modern Californian culture. Schintler brings a wealth of culinary expertise to the table, having worked in several fine-dining establishments.



[Click here](#) for more information on Peter Schintler.

Sam Leong -- [ASIAN Restaurant Bar, Tung Lok Group](#)

Director of Kitchen

Possessing not just a skilful grasp of classic Chinese cooking, Sam Leong was also gifted with an instinctive feel for innovation that would serve to enhance the already impeccable quality of his food.



[Click here](#) for more information on Sam Leong.

Seiji Hayashi -- Restaurant 360

Executive Chef

An exceptional talent in the culinary arts and passionate in his profession, Hayashi or known to many as Toshi, is the man behind one of Singapore's hottest waterfront restaurants, Restaurant 360.



[Click here](#) for more information on Seiji Hayashi.

Tse Wai Shing -- [Club Chinois, Tung Lok Group](#)

Director of Kitchens

A chef who believes that food should bring happiness, Tse Wai Shing aims to translate the immense joy he gets out of cooking and creating into the food he serves so that every customer walks out of the restaurant happy after a great meal.



[Click here](#) for more information on Tse Wai Shing.



Vladimir Scanu -- [Equinox](#), by Raffles International

Executive Chef

Vladimir Scanu, the Executive Chef of [Equinox](#) heads the culinary team of this exciting restaurant and bar. Scanu is responsible for the development, production and quality of each of the distinct cuisines of Equinox Complex, which encompass bars, Western and Asian restaurants and four private dining rooms.



[Click here](#) for more information on Vladimir Scanu.



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