

Proudly presented by



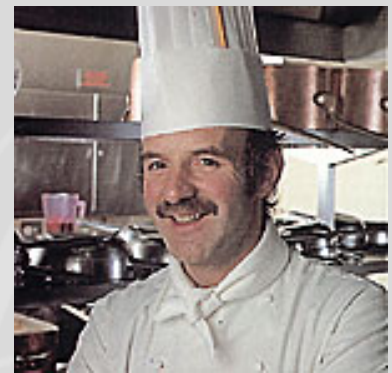
Masterchefs


• Masterchefs' Recipes • Hosting Restaurants • Hosting Chefs

At a Glance

- > [Anton Mosimann](#)
Mosimann's, London, UK
- > [Arun Sampanthavivat](#)
Arun's, Chicago, USA
- > [David Laris](#)
Mezzo, London, UK
- > [David Senia](#)
The Ritz-Carlton, Osaka, Japan
- > [Ettore Bocchia](#)
Grand Hotel Villa Serbelloni, Lake of Como, Italy
- > [Harunobu Inukai & Noriyuki Sugie](#)
Restaurant VII, Sydney, Australia
- > [Hemant Oberoi](#)
Taj Mahal Hotel, Mumbai, India
- > [Marcus Samuelsson](#)
Aquavit, New York, USA
- > [Philippe Legendre](#)
Four Seasons Hotel George V, Paris, France
- > [Philippe Padovani](#)
Padovani's Restaurant & Wine Bar, Hawaii, USA
- > [Sergi Arola](#)
La Broche, Madrid, Spain
- > [Zhang Jin Jie](#)
Green Tea House, Beijing, China
- > Special Guest Chef : [Philippe Marand](#)
Barry Callebaut Corporate Pastry Chef
- > Special Guest Chef : [Michael Ginor](#)
Hudson Valley Foie Gras, USA
- > Special Guest Chef : [Patrick Martin](#)
Le Cordon Bleu, Tokyo
- > Special Guest Chef : [Christophe Bidault](#)
Le Cordon Bleu, London

Anton Mosimann -- Mosimann's, London, UK
Anton Mosimann, the culinary legend from UK would be displaying his panache at WGS 2002. Having trained as a chef in Switzerland, Mosimann achieved international recognition as a prodigy in the culinary field in his mid-twenties and have been now known as one of the most prominent figures world wide through his many international accolades and numerous television appearances.



 Anton Mosimann will be hosted at [Equinox by Raffles International](#).

 [Click here](#) for more information on Anton Mosimann.

Arun Sampanthavivat -- Arun's, Chicago, USA

One of Chicago's most celebrated restaurateur and chef, Arun was awarded a four-star rating, the highest accolade by *The Chicago Tribune*. His numerous awards include The Ivy Award in 1995 by *Restaurant & Institutions* magazine, DiRoNA Award in 1998 and 1999.



Arun Sampanthavivat will be hosted at [Club Chinois](#).



[Click here](#) for more information on Arun Sampanthavivat.



David Laris -- Mezzo, London, UK

Australian-born David Laris is executive chef of Mezzo, one of Europe's largest restaurants and designer Terrance Conran's flagship in SoHo. Laris's hallmark style includes unusual contemporary Asian, Mediterranean and Middle Eastern creations.



David Laris will be hosted at [The Fullerton Singapore, Town](#).



[Click here](#) for more information on David Laris.



David Senia -- The Ritz-Carlton, Osaka, Japan

With 13 years of experience, David Senia spends almost half his lifetime experimenting French and Spanish cuisine. Senia perfected his craft at various highly acclaimed restaurants such as 2-Michelin star L'Oasis in La Napoule and the prestigious Hotel Negresco in Nice.



David Senia will be hosted at [The Ritz-Carlton Millenia Singapore -- Snappers Seafood Restaurant](#)



Ettore Bocchia -- Grand Hotel Villa Serbelloni, Lake of Como, Italy

Renowned Bocchia's Italian and International menus have captured the hearts of many epicures who travelled to the restaurant to enjoy his cuisine. For this Summit, he will present a sequence of art expressions in his cuisine that promises to excite your senses.



Ettore Bocchia will be hosted at [Grand Copthorne Waterfront Hotel Singapore, Pontini](#).



Harunobu Inukai and Noriyuki Sugie -- Restaurant VII, Sydney, Australia
Both co-executive chefs at Restaurant VII, Inukai and Sugie are also the best of friends. Between them, both chefs have spectacular credentials that have received many media attention. Their cuisine takes its cue from the French tradition but is heavily influenced by Japanese culinary practices.



Harunobu Inukai and Noriyuki Sugie will be hosted at [Restaurant 360](#).



[Click here](#) for more information on Harunobu Inukai and Noriyuki Sugie.



Hemant Oberoi -- Taj Mahal Hotel, Mumbai, India

With a strong passion for food, Hemant Oberoi has been the main creative force behind Taj Mahal Hotel's many trend-setting dishes. Awarded Executive Chef of the Year by H&FS in 1993, Oberoi dedicated most of his time in conceptualising innovative dining experiences, which many considered eclectic.



Hemant Oberoi will be hosted at [Rang Mahal in association with The Pan Pacific Singapore](#).



[Click here](#) for more information on Hemant Oberoi.



Marcus Samuelsson -- Aquavit, New York, USA

With Samuelsson's unique heritage and talent, he is currently America's most talked-about celebrity chef. The youngest chef ever to receive a three-star restaurant review twice from The New York Times in 1995 and subsequently in 2001, Samuelsson was also awarded the best 'Rising Star Chef' from the James Beard Foundation.



Marcus Samuelsson will be hosted at [Grand Hyatt Singapore mezza9](#).



[Click here](#) for more information on Marcus Samuelsson.



Philippe Legendre -- Four Seasons Hotel George V, Paris, France

Just two months after opening Le Cinq of Four Seasons Paris, Executive Chef Legendre was awarded his first star or 'Macaron' from the Michelin Guide; a second star was awarded within only a year, in March 2001. Such swift recognition is an unprecedented achievement!



Philippe Legendre will be hosted at [Four Seasons Hotel Singapore, One-Ninety](#).



Philippe Padovani -- Padovani's Restaurant & Wine Bar, Hawaii, USA
With 30 years of culinary experience, Padovani has an international reputation as a perfectionist and his standards of excellence are strictly enforced both in the kitchen and in the front of the house. He has developed and operated restaurants worldwide with consistent success.



Philippe Padovani will be hosted at [Shangri-La Singapore, BLU](#)



[Click here](#) for more information on Philippe Padovani.



Sergi Arola -- La Broche, Madrid, Spain

Winner of Vitoria Creative Haute Cuisine by Young Chefs in 1996 and named Chef with the Greatest Scope by International Gastronomy Academy, Sergi Arola is a promising star at a young age of thirty-three. In just four years after opening La Broche, Arola has forged himself a place among the elite of great gastronomic creators, earning his first Michelin star in 1999 and the second in 2000.



Sergi Arola will be hosted at [Raffles Hotel, Raffles Grill](#).



[Click here](#) for more information on Sergi Arola.



Zhang Jin Jie -- Green Tea House, Beijing, China

Multi-talented owner and chef of the classic-modern Green Tea House, Zhang Jin Jie is also an accomplished classical musician and artist. Inspired by the changing season, her creations are a work of art with each dish cleverly infused with Chinese teas, spices, flower petals and signature garnish, Green Tea Powder.



Zhang Jin Jie will be hosted at [ASIAN Restaurant Bar](#).



[Click here](#) for more information on Zhang Jin Jie.



Special Guest Chefs

Philippe Marand -- Barry Callebaut, France

After learning his skill as a pâtissier at The Inter-Continental, Dalloyau, and The Ritz-Carlton, Paris, Marand then went on to become a teacher at the world famous Lenotre pastry school in France. He will present special Barry Callebaut Chocolate Workshop.



Philippe Marand will be hosted at [Grand Hyatt Singapore](#).



Michael Ginor -- Hudson Valley Foie Gras, New York, USA

An esteemed chef and food critic, Michael Ginor is involved in many facets of the culinary world. He is also the co-founder, owner of Hudson Valley Foie Gras.



Patrick Martin -- Le Cordon Bleu

Vice-President of Culinary Education Development, Patrick Martin is Le Cordon Bleu's international ambassador, travelling throughout the world teaching and demonstrating Le Cordon Bleu's methods and 'L'Art de Vivre'.



Christophe Bidault -- Le Cordon Bleu

With extensive experience as a Pâtisserie Chef in London's foremost restaurants and hotels such as Le Saveurs Hotel and The Ritz Hotel London, Christophe Bidault has an amazing flair in this intricate culinary artistry.



>> Masterchefs | [Masterchefs' Recipes](#) | [Hosting Restaurants](#) | [Hosting Chefs](#)

Jointly organised by: [Singapore Tourism Board](#) & [Peter Knipp Holdings Pte. Ltd.](#)

Peter Knipp Holdings Pte Ltd. All Rights Reserved 2002.