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[Recipe of the Week](#)

[Video of the Week](#)

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## Feature Story



The Oscars of the food and beverage industry is here again.

Organised by Peter Knipp Holdings and supported by the Singapore Tourism Board (STB), the World Gourmet Summit (WGS) Awards of Excellence were inspired by Michelin Guide in France and James

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## It'sWorld Gourmet Summit 2002!

[WORLD GOURMET SUMMIT](#)

...Conferences  
and  
Events.



- [Hotel news](#)
- [Events](#)
- [Have You Heard...](#)



Beard Foundation in the United States. Besides giving due recognition to the top talents in the food & beverage industry, the Awards serve as a criterion for recognising distinction in service and creativity in all aspects of dexterity under the gourmet hub.

No doubt the WGS Awards of Excellence plays a role in recognising excellence in the food and beverage arena. But this discernment applies beyond the chefs and the restaurants. Managers and the writers who have demonstrated independence of mind, acuity and excellence in their keen sense of hospitality management and deft journalism skills respectively are also up for nomination at the WGS Awards of Excellence. And such awards include WMF Restaurant Manager of the Year, Martell Cognac Food & Beverage of the Year, Asian Cuisine Article of the Year and Wine Article of the Year.

More than 200 jurors make up the nomination panel. Auditors will be verifying the score of each finalist and the highest scoring finalist in each category will be the Grand Award Recipient.

For more information on this stunning event, please visit the official website at <http://www.worldgourmetsummit.com/>

## Ezine Archives

### Noelle Yeo

\*Bookings are still available. If you wish to be a part of this premier event or for more information, please do call Peter Knipp Holdings at (65) 6270 1254 or visit the official website at <http://www.worldgourmetsummit.com/>



[Download the official WGS booking form here.](#)

## Hotel & Resort News

### New Delights Under the Banyan Tree

Banyan Tree Spas under the auspices of its own Banyan Tree Spa Academy has pioneered a series of new spa treatments especially to soothe both the mind and body. The new Banyan Tree Spa menu, which was launched in all Banyan Tree Spas worldwide, includes rejuvenating procedures such as the Royal Banyan, Balinese Boreh and the Javanese Lulur treatments. Prices range from US\$170++ to US\$365++. For reservations, please log on to

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[New Products](#)

[Restaurant News](#)

[Chef News](#)

[Promotions](#)

## Restaurant of the Week

Prego

Cuisine: Italian



Rating: **85 / 100**

[Click to read the review.](#)

## Wine of the Week

1999

Viu Manent Malbec,  
Special Selection,  
Colchagua Valley,  
Chile

### A New Name, A New Beginning

Raffles International has with effect from 18 March 2002, renamed four of its hotels in a bid to gain an increased level of recognition for its brand identity. The four hotels concerned are the Raffles Brown's Hotel, London, Raffles Hotel Vier Jahreszeiten, Hamburg, Raffles Hotel Le Royal, Phnom Penh, Cambodia and the Raffles Grand Hotel d'Angkor, Siem Reap, Cambodia

## Events



### Singapore Food Festival

The Singapore Food Festival 2002, an event devoted to all things gastronomically local will kick start from the 29 March to the 30 April 2002. This is an event that has seen a phenomenal jump in visitors due to the concurrent World Gourmet Summit and Food&HotelAsia events. For reservations or more information, please call the hotline at (65) 6278

2476 or visit the website at <http://www.singaporefoodfestival.com/>



### Red Pocket Culinary Challenge

For the young chefs of Chinese cuisine, there will be a culinary competition specially catered for them during the Food&HotelAsia 2002. Christened the Red Pocket Culinary Challenge, it will be held on the 9

April 2002 in Hall 2 of the Singapore Expo. The challenge will revolve around ten teams vying for top honours in an on-the-spot competition. For more information regarding this event, please call Singapore Exhibition Services Pte Ltd at (65) 6738 6776 or visit the official website at <http://www.foodnhotelasia.com/>



Rating: **89 / 100**

[Click here for wine review.](#)

#### Ratings Guide

≥ 95	Outstanding
90 - 94	Excellent
85 - 89	Good
80 - 84	Average
≤ 79	Poor

## Link of the Week

<http://www.foodnhotelasia.com/>

Billed as the biggest event of its kind in Asia, the Food&HotelAsia 2002 with a total exhibition area of 65,000 square metres, is going to be even more exciting than ever. Please visit the official website for more information on this massive event.



### Especially for Cognac Tipplers

In Singapore, cognac has always been associated with rich Chinese businessmen who relentlessly indulges in downing as much of the drink as they possibly can. Little thought has been spared for cognac as part of a fine wining and dining experience. The Cognac Masterclasses will seek to address this misconception as Martell Master Blender, Mr Patrick Raguenaud, will educate his audience on the quintessence aspects of a good cognac. For reservations or more information, please call Peter Knipp Holdings at (65) 6270 1254 or visit the official website at <http://www.worldgourmetsummit.com/>



[Download the official WGS booking form here.](#)



### A Recipe for Success

If you have always wondered how chefs are able to come up with course after course of culinary masterpieces, then wonder no more. From the 9-12 April 2002, the Culinary Masterclasses as part of the World Gourmet Summit, will be presenting the secrets to an award-winning meal on an open platter to Masterclass participants. With chefs representing a wide spectrum of different culinary styles, you might just be able to replicate a Michelin-class meal right in your own home! For reservations or more information, please call Peter Knipp Holdings at (65) 6270 1254 or visit the official website at <http://www.worldgourmetsummit.com/>



[Download the official WGS booking form here.](#)



### Cyber Operations

One concern closest to a restaurateur's heart would be how to stay ahead of his rivals in an increasing competitive hospitality industry. The World Gourmet Summit Forum 2002 has lined up a theme entitled "Information Technology Solutions for Food and Beverage Industry" in an attempt to help the budding restaurateur's efforts weave the benefits of IT into their business. Bookings are still available. If you wish to be a part of this premier event or for more information, please do call Peter Knipp

## Contact Us

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[Download the official WGS booking form here.](#)

## Have you heard...

### **Hewlett Packard Scores a Coup**

As reported in the New York Times, Hewlett-Packard Co. has managed to secure shareholder confidence in their acquisition of Compaq Computer Corp. Despite fierce opposition from the Hewlett and Packard families with their 18% ownership and as well as Wall Street criticism, both HP and Compaq have mentioned that once the ballots were confirmed, the combined corporate entity is capable of generating some US\$2.5 million a year in cost savings.

## New Product

### **Oxygen in a Bottle**

Xiao Yuan Marketing Pte Ltd will be introducing the world's first SuperOxygenated performance water at Wine&SpiritsAsia2002 to be held at the Singapore Expo from the 9-12 April 2002. Packing an elevated level of oxygen in a bottle of pure water, it is promised to help boost athletic performance. For more information regarding this event, please call Singapore Exhibition Services Pte Ltd at (65) 6738 6776 or visit the official website at <http://www.foodnhotelasia.com/>

## Wine & Beverage

### **Chilean Crafted Wines**

The Booze wineshop is organising a stimulating experience for the palate with their Chilean wine tasting event. Slated for the 3 April 2002, guests will be charmed by deserving wines from the second largest producer in South America. Priced at S\$25 per person. For reservations or more information, please call (65) 6532 6700



### **Cheers to Champagne**

Guests at the World Gourmet Summit 2002 will be clinking their glasses of bubbly in cheer as they revel in the art of dining. With no less than the best,

the sophisticated champagnes from Duval-Leroy, the official champagne of the WGS, will be featured at WGS events. For more information regarding WGS, do visit the website at <http://www.worldgourmetsummit.com/>



#### **A Bubbly Company**

To demonstrate that champagne has the ideal qualities to accompany gourmet dishes, Raffles Grill at Raffles Hotel played host to winemaker Cryil Brun, at the Veuve Cliquot Ponsardin Vintner Dinner prepared by three Michelin-star chef, Jacques Pourcel, last Wednesday. Guests who were present had a chance to revel in the exceptional finesse of Veuve Cliquot Ponsardin champagnes such as La Grande Dame Brut 1993 and the Rose Reserve Brut 1995.

## **Health News**

#### **A Salmon for your Thoughts**

There is one more reason for consumers of omega-3 fatty acid health supplements to rejoice. In a study by Boris Nemets, a researcher at Ben Gurion University of the Negev, Beer-Sheva, Israel, of 20 people with recurrent depression. It was found that taking omega-3 fatty acid in conjunction with the anti-depressant medication the patients were already taking, there was a significant drop in their symptoms of depression.

## **Restaurant News**



#### **ASIAN Tea Master**

Tung Lok's much raved Asian restaurant and bar will be hosting Chef Zhang Jin Jie of the Green Tea House in Beijing for the World Gourmet Summit (WGS) 2002 from 9-11 April 2002. As the second only female chef to participate in the annual WGS since Christine Manfield in 1997, the classical musician turned celebrity chef will be showcasing her

considerable skills with samples of her talents in dishes like "A Leaf's in Angel's Breath" and "Strawberry Fields Forever". For more information, please call Asian at (65) 6532 6006

Chef Zhang will also be participating in numerous WGS activities, such as the Masterchef Safaris and the Culinary Masterclasses. Limited spaces left. For more information, please call Peter Knipp Holdings Pte Ltd at (65) 6270 1254.

## **Chef News**



#### **Aquavit Comes to Grand Hyatt**

Chef Marcus Samuelsson from the award-winning Aquavit restaurant, New York, in conjunction with the World Gourmet Summit (WGS) from the 7-13 April 2002, will be hosted by the Grand Hyatt Singapore. The youngest chef to ever receive the coveted 3 star restaurant review from The New York Times twice, he will be offering his Scandinavian-inspired

cuisine at the mezza9 restaurant. Priced at S\$110 per person. For reservations or more information, please call mezza9 at (65) 6416 7189

Chef Samuelsson will also be participating in exciting WGS activities, such as the Masterchef Safaris and the Culinary Masterclasses. Limited spaces left. For more information, please call Peter Knipp Holdings Pte Ltd at (65) 6270 1254



### **New chef takes over reins of Hai Tien Lo**

Award-winning Hong Kong chef Simon Ho has taken over the kitchens of the Hai Tien Lo Cantonese restaurant in the Pan Pacific Hotel Singapore. Injecting a breath of fresh air with his fresh take on the traditional Cantonese cuisine, Chef Simon brings with him some 35 years of experience and accolades garnered from his forays into kitchens around the world. For a chance to sample some of his signature fare, do

call Hai Tien Lo at (65) 6434 8338 for reservations.



### **A Culinary Inspiration**

Former WACS president, Mr Bill Gallagher, has deeply inspired many chefs around the world as he share his sentiments about returning to the 30th WACS World congress in a wheelchair. " In full swing, having found my sense of belonging again.", the new Honourary Ambassador of

WACS, following the major tragedy that shocked the association and changed his life forever gave a speech to the delegates at Kyoto, Japan. <http://www.asiacuisine.com.sg/News/2002/3/879/index.html>

## **Promotions**

### **April Fool's Beer**

This may sound like some April Fool's prank, but Paulaner Bräuhaus assures that this is no joke. On 1 April 2002 enjoy a Salvator Beer for only S\$5 (500ml) from 5pm to 9pm only. This is a special brew lovingly created by Brew master Helmut Schwichtenberg and only 2000 liters of the golden liquid is available. For more information, please call Paulaner Bräuhaus at (65) 6883 2572.





#### **Imperial Dim Sum**

The Empress Room, Raffles Hotel's premier Cantonese restaurant will be offering diners a fabulous dim sum buffet brunch every Sunday from 11:30am - 3:00pm. Exquisitely prepared by Chef Leung Cham and his team of chefs, the extensive menu will include signature favorites such as steamed prawn dumplings, steamed sea scallop dumplings and baked pastry with honey glazed pork.

Priced at S\$38 nett for adults and S\$22 nett for children including a free flow of Chinese tea and soft drinks. For more information, please call the Empress Room at (65) 6412 1240.

#### **Pakistani Paradise**

The Chatterbox Coffeehouse, Mandarin Singapore will be hosting a Pakistani Food Galore from the 3 - 10 April 2002. Featuring the culinary artistry of guest chefs Mr Sibquat Hayat Ghani and Saeed Anwer, they will present delicacies such as Zafrani biryani (saffron bryani rice). Available daily for lunch and dinner. Prices range from S\$23 for lunch to S\$28 for dinner. For more information, please call (65) 6831 6291

#### **Crazy over Chocolates**

In conjunction with the World Gourmet Summit 2002, Scotts Lounge at the Hyatt Hotel Singapore will be welcoming famous Pastry Chef Phillip Marand to showcase his sinfully delicious delights. From the 7 - 13 April 2002, guests will be able to savour his creations at a chocolate buffet spread. Priced at S\$23+++ per person. For reservations or enquires, please call (65) 6416 7118

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