

at-sunrice Hosts Masterchef Classes

World Gourmet Summit 2002 celebrates "The Art of Dining".

Bringing together the best of Asian, International and Fusion haute cuisine, WGS will once again dazzle the audience with a stellar cast of Masterchefs:



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.



Arun Sampanthavivat -- Arun's, Chicago, USA

One of Chicago's most celebrated restaurateur and chef, Ar un 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.



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 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.



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.



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.



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.



**at-sunrice
Hosts
Masterchef
Classes**



**Culinary
Masterclasses
Schedule**



**Spice Garden
Walk**



**Pan-Asian
Lunch Special**



**Masterchefs'
Menu**



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.



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 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.



Sergi Arola -- La Broche, Madrid, Spain

Winner of Vitori a 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.



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.

Special Guest Chefs



Philippe Marand -- Barry Callebaut Corporate Pastry Chef

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.



Michael Ginor -- Hudson Valley Foie Gras, 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.

Dates : 9 to 12 April 2002
Venue : at-sunrice cooking school, Fort Canning Park,
Fort Canning Centre
Masterclasses : S\$90.00 / person per session.
Prices Citibank Visa / MasterCard holders are
entitled to a 10% discount for the above
event.

Places are limited. Book early. Make your reservations at
<http://www.worldgourmetsummit.com/>

Source: World Gourmet Summit 2002.