



# Epicurean Experience



*A showcase of the finest dining experiences in Singapore*

"Christophe Megel Named Executive Chef of the Year at World Gourmet Summit Awards of Excellence 2002"

"The Ritz-Carlton, Millenia Singapore Welcomes Back Chef Fok Kai Yee to Summer Pavilion"

*Events & Promotions*

*Catering Services*

*Summer Pavilion*

*Bar & Beverage*

*Snappers Seafood Restaurant*

*Recipes*

*Feedback & Enquiries*

*Greenhouse*

*The New World of Food & Wine Festival*

*The Lobby Lounge*



**8 April, 2002**

**Christophe Megel Named Executive Chef of the Year  
at World Gourmet Summit Awards of Excellence 2002.**



In recognition for his skills and passion in the culinary field, Chef Christophe Megel has won the award for Executive Chef of the year at the annual World Gourmet Summit Awards 2002. Held for the second time since April 2001, the Awards honour culinary talents in the food and beverage industry; however, the award for Executive Chef of the Year is a new category that was created only this year.

Chef Megel has been creating an extraordinary variety of cuisine at The Ritz-Carlton, Millenia since he arrived in May 1999.. "My objective is to blend contemporary influences with classical cuisine's,

adapting the latter to today's tastes and preferences," he says. He places great importance on an appealing range of healthy-eating and vegetarian options appearing on all his menus and is committed to using the highest quality seasonal produce.

Chef Megel regularly travels the world as part of his on-going mission to serve up new, imaginative ideas. Whenever he's asked about each new menu that he is planning, he responds in his distinctive French accent, "This time I'm going to do something totally different!" He is instrumental in creating the innovative dishes and food presentations for the hotel's annual New World Food and Wine Festivals.

Of French nationality, Chef Megel has more than 17 years culinary experience. He was previously the executive sous chef on the pre-opening team of The Ritz-Carlton, Osaka. Prior to Japan, Chef Megel was at Hotel Shilla in Seoul and worked closely with the chef consultant Alain Senderens from Lucas Carton in Paris.

Chef Megel started his discovery of the culinary world at the original Le Cirque in New York, and worked under the legendary Chef Alain Ducasse at the world

renowned three-Michelin star Le Louis XV.

In 1996, Christophe Megel was a finalist in the 1996 Great Chefs of Asia and a Grand Prix winner at the 1995 International Culinary Competition in Seoul. He also represented Le Cirque (New York) in the Expo Gourmand '94 in Chile.

The World Gourmet Summit Awards of Excellence has been created and co-organised by Singapore Tourism Board and Peter Knipp Holdings with the aim to celebrate the spectrum of talents who have achieved a distinct reputation for providing world class dining and wining experiences. With the need to give them due recognition in Singapore, the Awards thus serve to provide a platform to acknowledge these culinary experts and F&B professionals who will help in elevating Singapore's culinary culture and image, and contributing to the objective of developing Singapore as a Gourmet Capital. The Awards of Excellence consists sixteen prestigious awards that include regional categories such as the Culinary Institution of the Year, Wine Article of the Year and Asian Cuisine Article of the Year

The Ritz-Carlton, Millenia Singapore has three restaurants offering a wide selection of classical Cantonese fare, contemporary seafood delicacies, authentic Asian specialties and traditional Western dishes. The Grand Ballroom and ten meeting rooms are ideal for all events from intimate occasions to those of elegant grandeur.

A 610-room luxury hotel located in the largest and fastest growing business and commercial centre in Singapore, The Ritz-Carlton, Millenia Singapore is set amidst seven acres of tropical landscape; all of the hotel's exceptionally large guestrooms and bathrooms have panoramic views of the sea.

