



# WORLD GOURMET SUMMIT 2002 CELEBRATES...

## *The Art of Dining*



PETER KNIPP  
holdings pte ltd

... REPRESENTS HUMAN  
CREATIVITY, SKILLS AND  
THE ABILITY TO  
TRANSFORM ANYTHING  
YOU SENSE AROUND YOU  
INTO A CREATION OF  
HIGH AESTHETIC VALUE.

IN THIS COMMUNITY where art is a *nouveau* expression and has just begun to surface in our lifestyle, it is a sad fact that the culinary arts have not been recognised or acknowledged as much as performance or fine art. A chef is an artist in his own right, only one whose workshop is the kitchen, whose instruments are his cookware, and whose stage is the dining room. In fact, his work involves added sensory factors like taste, temperature and aroma, in addition to aesthetic appeal.

With the objective of creating an awareness of this unique art form and encouraging society to widen its collective horizon, the World Gourmet Summit (WGS) 2002, one of Asia's most extraordinary gastronomic events, will present 'The Art of Dining,' from 7 to 13 April 2002.

This annual gourmet festival, which has recently won the International Festivals & Events Association's (IFEA) Grand Pinnacle Award for the second time, will once again dazzle audiences with a stellar cast of culinary artists and stunning wines from renowned wineries.

# the culinary artists



Arun Sampanthavivat

## ARUN SAMPANTHAVIVAT

**Arun's, Chicago, U.S.A.**  
**Hosted at: Club Chinois**

A celebrated restaurateur and chef in Chicago, Arun Sampanthavivat's numerous accolades include a four-star rating, the highest accolade offered by *The Chicago Tribune*.



Anton Mosimann

## ANTON MOSIMANN

**Mosimann's, London, U.K.**  
**Hosted at: Equinox (By Raffles International)**

Anton Mosimann, *the* culinary legend from U.K. who achieved international recognition in his mid-twenties and is now known as one of the most prominent figures world wide, has achieved many international accolades and made numerous television appearances.



Ettore Bocchia

## ETTORE BOCCHIA

**Grand Hotel Villa Serbelloni, Como, Italy**  
**Hosted at: Pontini, Grand Copthorne Waterfront Hotel Singapore**

Renowned chef Bocchia's Italian and international menus have captured the hearts of many epicures who travel to the restaurant specially to enjoy his cuisine.



Harunobu Inukai & Noriyuki Sugie

## HARUNOBU INUKAI & NORIYUKI SUGIE

**Restaurant VII, Sydney, Australia**  
**Hosted at: Centro 360**

Recently awarded the Best New Restaurant by *Sydney Morning Herald Good Food Guide 2002*, Inukai and Sugie effectively blend French tradition with Japanese culinary practices.



Hemant Oberoi

## HEMANT OBEROI

**Taj Mahal Hotel Zodiac Grill, Mumbai, India**  
**Hosted at: Rang Mahal, The Pan Pacific Singapore**

With a strong passion for food, Hemant Oberoi has been the main creative force behind Taj Mahal Hotel's many trend-setting dishes. He was awarded the 'Executive chef of the Year' award by *H&FS* in 1993.

## MARCUS SAMUELSSON

**Aquavit, New York, U.S.A**  
**Hosted at: mezza9, Grand Hyatt Singapore**

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 'rising star chef' award from the James Beard Foundation.



Marcus Samuelsson

## PHILIPPE LEGENDRE

**Four Seasons Hotel George V, Paris, France**  
**Hosted at: One-Ninety, Four Seasons Hotel**

Just two months after opening Le Cinq in the Four Seasons Hotel 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.



Philippe Legendre

## PHILIPPE PADOVANI

**Padovani's Bistro & Wine Bar, Hawaii, U.S.A.**  
**Hosted at: BLU, Shangri-la Singapore**

With 30 years of culinary experience, Padovani has an international reputation as a perfectionist and his standards of excellence are evident in his cuisine.



Philippe Padovani

## SERGI AROLA

**La Broche, Madrid, Spain**  
**Hosted at: Raffles Grill, Raffles Hotel, Singapore**

Winner of 'Vitoria Creative Haute Cuisine' by Young Chefs in 1996 and named 'chef with the greatest scope' by the International Gastronomy Academy, Sergi Arola is a promising star at just 33 years of age. Four years after opening La Broche, Arola has found himself a place among the elite of great gastronomic creators, earning his first Michelin star in 1999 and his second in 2000.



Sergi Arola



Other participating hosting restaurants are:

- ❖ Li Bai, Sheraton Towers Singapore
- ❖ Town, The Fullerton Hotel
- ❖ Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore

## the great vines

- ❖ Champagne Duval-Leroy ~ France  
(Official Champagne for WGS 2002)
- ❖ Bodegas Torres Winery ~ Spain
- ❖ Cakebread Cellars ~ USA
- ❖ Leeuwin Estate ~ Australia
- ❖ Pio Cesare ~ Italy
- ❖ Schlossgut Diel ~ Germany
- ❖ Rausan-Segla ~ France



## event highlights

### WELCOME RECEPTION, 7 APRIL 2002

The grand welcome reception showcases the talents of local chefs who will be preparing various gastronomic treats. Supported by the Singapore Chefs Association and the Singapore Tourism Board, the event serves as a platform to welcome all foreign participants, as well as media and guests. Attendance is by invitation only.

### CULINARY MASTERCLASSES, 9 – 12 APRIL 2002

These classes involve cooking demonstrations by Masterchefs, tips on how to match cuisine with wines from participating wineries, and a workshop on entertaining at home with style! World-class cuisine, fine wines and the art of entertaining, all presented to you in one session.

### MASTERCHEF SAFARIS, 9 – 11 APRIL 2002

The ultimate gourmet experience! A sell-out event for every Summit! Diners will embark on a unique gastronomic odyssey that takes them to different restaurants, each serving a course by a Masterchef, matched with the wines of guest vintners.

### WINE MASTERCLASSES, 9 – 12 APRIL 2002

Conducted by renowned local wine personalities, there will be four themed Wine Masterclasses that encompass the four major wine producing regions - Spain, Australia, France and Germany. A great learning experience for both novices and connoisseurs!

Having been awarded the International Festivals & Events Association's (IFEA) Grand Pinnacle Award 2002 consecutively for two years and won the Singapore Tourism Awards 'Best Event Organiser (Special Events)' award in November last year, expect only the best from this internationally recognised gastronomic event! **CW/EL**

For more information, please contact Christine Wee or Esther Lee at (65) 273 7707, fax (65) 270 1763, or log on to our award-winning website at [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com)



## WORLD GOURMET SUMMIT

# *Awards of Excellence 2002*

... ATTAINING GASTRONOMIC STARDOM.



Sam Leong (Club Chinois) - Asian Ethnic Chef of the Year Award recipient  
 right: Daniel Tay (Baker's Inn) - Inniskillin Ice Wine Pastry Chef of the Year Award recipient



Using stringent judging standards, only the best in the food & beverage and hospitality industries will be shortlisted for the awards.

With the resounding success of the inaugural Awards of Excellence in 2001, this year's event will see nominees vie for 16 award categories, including Culinary Institution of the Year, Wine Article of the Year and Asian Cuisine Article

of the Year. The countries that will be included in regional award categories are Singapore, Malaysia, Thailand, Indonesia and Hong Kong.

"Through these awards we hope to cultivate talents in the local food & beverage industry. By expanding the Awards to recognise talents in the region we hope to further enhance Singapore's reputation as a Gourmet Capital," said Mr Kevin Leong, STB's director of Events Marketing.

Watch out for the brilliant stars of the culinary world at the World Gourmet Summit Awards of Excellence presentation on 7 April 2002. **CW/EL**

*For more information, please contact Christine Wee or Esther Lee at (65) 273 7707 or fax (65) 270 1763.*

THE HOSPITALITY AND FOOD & BEVERAGE INDUSTRIES have always been a fertile ground for creative ideas. They have generated a myriad of excellent culinary and business concepts that have captured the imagination of consumers. The key ingredients that make up this dynamic industry are the people who have demonstrated passion, commitment and creativity, and who strive for excellence to cook up exciting cuisine packaged with extraordinary service and ambience.

It was in recognition of the efforts and contributions of these individuals that the World Gourmet Summit Awards of Excellence were established last year. The Awards of Excellence, organised by Singapore Tourism Board (STB) and Peter Knipp Holdings, aim to acknowledge the spectrum of talents in Singapore and in the region who have achieved a distinct reputation for providing world class dining experiences.



Mr. Justin Quek (Les Amis) - DBSCards Chef of the Year Award recipient