



feast of feasts

GRAND FINALE DINNER, 14 APRIL

The night dazzled with the full-fledged showmanship and talents of the visiting chefs. As this was the only chance during the whole World Gourmet Summit that they were able to show their art alongside one another, brows were furrowed in concentration as each chef supervised and crafted their dishes in the kitchens. "What time do we have to be ready again?" checked one worried chef, as he prepared to put the final touches to his dishes.

The dinner was organised in two parts. Firstly, there was the pre-dinner reception, where eight different booths were set up. Chefs spotted fervently overseeing their stations were Arun Sampanthavivat, Ettore Bocchia, Hemant Oberoi, David Senia, Zhang Jin Jie, David Laris, Michael Ginor and the Le Cordon Bleu team. Guests who were dressed to their nines flitted from one booth to another in epicurean delight. So tempting were the delicacies that Paul Helliwell who had sprained his ankle during the week made no compromise as he hobbled from one station to another. The second part was the course-by-course dinner where the rest of the chefs continued to build the night into a gastronomic high.

Partners





- 1 our VIPs - Edmund Cheng, Dr Kwa Soon Bee, Wee Ee-chao
- 2 visiting chefs with their tokens. Well done, chefs!
- 3 Joanne Bui, Amilia Mupo
- 4 Chef David Senia introducing his dish to BG George Yeo
- 5 Peter A. Knipp having a word with W.H. Beglinger

- 6 elegant white and silver setting
- 7 Of course crutches will never stand in the way of me and my fine food!
- 8 Tan Kah Hin and Elisabeth Lang undoubtedly having a good time
- 9 In Aussie spirit

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BEHIND THE SCENES

The guests were not the only ones who could claim to have a good time. After the intense moments of preparation in the kitchens, chefs finally gathered in a special holding room. A peek will reveal a bunch of male chefs (Zhang Jin Jie was in the neighbouring room practising her guzheng for her performance later) lounging around, holding their beer bottles or exchanging tips. Snippets of conversations like, "You can use scallops in this way, it works!" or "You can order that from..." were not uncommon. United in their passion in their profession, it was with heartening hugs and big smiles that they bade each other farewell at the end of the night.

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10 ladies from Peter Knipp Holdings looking perfect in black surrounding lucky chef Philippe Marand

11 a touch of class

12 BG (NS) George Yeo making his grand entrance

13 duck and hoi sin rice paper rolls by Chef David Laris

14 our distinguished ladies