



# SCHOOLED TO perfection



LE CORDON BLEU DINNER,  
11 APRIL 2002

HOW OFTEN DO YOU GET THREE TOP CHEFS from the prestigious Le Cordon Bleu culinary school cooking up a storm in one place? Making its debut in Singapore during World Gourmet Summit, Le Cordon Bleu brought in their top three chefs Patrick Martin, Christophe Bidault and Armando Baisas, who exemplified their culinary expertise this night at The Regent, Singapore.

Presenting a menu titled 'The cuisine of Le Cordon Bleu' with the support of the Regent culinary team, the dishes that came paired with equally top-notch wines could only reinforce the respect for Le Cordon Bleu quality at the end of the night.

- 1 a trio of Le Cordon Bleu chefs
- 2 Margaret Duckhorn
- 3 Dr Ian Whyte, Asad Shiraz
- 4 the Regent team
- 5 our 35 Australian friends from Meat and Livestock Australia

Partners

