



passion  
and  
compassion



CITY GAS SAFARI , 11 APRIL 2002

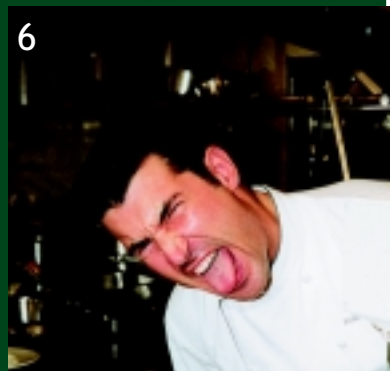
IT IS NOT AN EVERYDAY AFFAIR that you get to hop on a safari free of charge. That perhaps explained the big beams on the faces of the group from the Society of Physically Disabled as they gamely went from one establishment to another. Although some may have seemed a tad shy about being welcomed by the clanging pots and pans that the chefs had planned, it took no time for them to warm up after seeing the dishes.

The warm presence of the personality host, Darryl David brought about much laughter and not surprisingly, there were more Darryl David fans at the end of the night who requested for photo opportunities. Other than gamely polishing off their plates, our guests did not hesitate to pose the chefs with questions. "Do you guys ever fight?" was the innocent question posed to chef Harunobu Inukai and Noriyuki Sugie, who replied in great honesty, "Not really. We always sit down and discuss. We are best friends!" However, the breathtaking scenery of the Singapore landscape was what impressed most of the guests, as they stood by the full length windows gazing with ponderous looks or excited expressions, before tasting Chef Julian Marshall's sweet dessert.

- Menu
- The Cuisine of Ettore Bocchia ~ Grand Hotel Villa Serbelloni, Lake of Como, Italy  
Pontini, Grand Copthorne Waterfront Hotel Singapore
  - Seabass Ravioli with Oyster Fricassee
  - \*\*\*
  - The Cuisine of David Laris ~ Mezzo, London, United Kingdom  
Town, The Fullerton Singapore
  - Wild Mushroom & Goat Cheese Tartlet,  
Oregano, Cep Cream
  - \*\*\*
  - The Cuisine of Harunobu Inukai & Noriyuki Sugie ~ Restaurant VII,  
Sydney, Australia  
Restaurant 360
  - Roast Spatchcock with Stuffed Truffle,  
Foie Gras Sauce
  - \*\*\*
  - The Cuisine of Anton Mosimann ~ Mosimann's, London United  
Kingdom  
Equinox (by Raffles International)
  - Pineapple with Black Pepper,  
Crème de Cacao Sauce
  - \*\*\*
  - Coffee & Tea  
Pralines by Cacao Barry



- 1 our charming host, Darryl David
- 2 Mosimann's pineapple with black pepper, *crème de cacao* sauce
- 3 wow, I'm on a safari!
- 4 Mambir Lalwani
- 5 "This spatchcock dish is the same one that President Bill Clinton had at Restaurant VII!"
- 6 clowning in the kitchen



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# remembering the past

HERITAGE SAFARI, 9 APRIL 2002

A WALK DOWN HISTORICAL LANE, punctuated with cuisine and wine that will tingle all palates – that was the Heritage Safari in a nutshell.

What else can one call being transported by river boat from Clarke Quay to Fullerton Hotel Singapore, or dining in the open air magic of Cavenagh Bridge (that provoked a few envious looks from passer-bys) anything but an experience to remember? No doubt it may seem a bit precarious for a few ladies to clamber onto the ancient boats in their high-heels and glamorous dresses, but such difficulties were tackled with a certain dose of gung-ho courage, from gentlemen who were more than happy to lend a helping hand.

The food and wine kept the general spirit as high as a happy lark's throughout the night. Whether it was Chef Ettore Bocchia's marinated fish *carpaccio* with sesame seeds and oyster ice cream or Chef David Laris's blue swimmer crab with avocado and yabby with coriander, Chefs Harunobu Inukai and Noriyuki Sugie's presentation of Australian cuisine with *grilled wagyu* beef with braised beef tongue and *wasabi* gnocchi or a taste of Mosimann's *cuisine au naturelle*, the phrase on everyone's lips at the end of the night was, "Excellent. Can we be the first ones to be informed of this event next year?"

- 1 the river boat ride to Cavenagh Bridge
- 2 take ginger steps into the river boat
- 3 compliments from Restaurant VII, Sydney
- 4 Jutta Waldeck sharing a laugh with a fellow guest
- 5 the chefs at work in the open air
- 6 Dr and Mrs Jen Shek Wei, looking absolutely delighted



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