



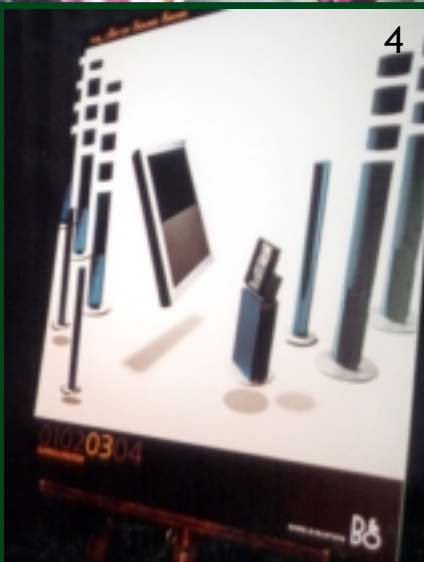
sound impressions

ART OF SOUND SAFARI, 10 APRIL 2002



SOME MAY WONDER WHAT COMMON GROUND Bang & Olufsen has with an epicurean event like World Gourmet Summit. The Bang & Olufsen Art of Sound Safari was the answer – proof that the combination of the two can only lead to a heightened experience.

Music worked hand in hand with the food during the night in a multitude of ways to set the right ambience at Club Chinois as guests mingled with their pre-dinner drinks or adding. It was also present during the course of the meal itself, however; the most memorable role it played must have been at Raffles Hotel's Jubilee Hall, where guests savoured Chef Sergi Arola's roasted seabass, aubergine, and Chanterelle fungus and mango chutney onstage to the music of Frank Sinatra and old time jazz. As a suitably impressed guest asked at the end of the night, "How much does a set of Bang & Olufsen equipment cost? I'd like one for my home..."



What cuisine did the music play up to during this night?

Guests were first treated to Chef Arun Sampanthavivat's shrimp coconut noodle, Maine lobster with broth of *shiitake* mushrooms and fresh mint by Chef Philippe Padovani, followed by some Spanish flavours of roasted sea bass with aubergine and Chanterelle fungus and mango chutney of Chef Sergi Arola before being lulled into a sweet stupor with Chef David Senia's yoghurt blanc manger with red fruit and Verbana sorbet.



The stellar wine line-up included Riesling Kabinett 'Cru Goldloch' 1999 from Schlossgut Diel, Cakebread Cellars Chardonnay 2000, Marimar Torres Pinot Noir 1998 and Grand Reserve Riesling Ice Wine 2000 from Jackson Triggs.

- 1 Chef Sergi Arola presented in dramatic fashion
- 2 Bang & Olufsen napkin rings
- 3 Mr and Mrs Koh Yong Chuan of Bang & Olufsen
- 4 Bang & Olufsen, the epitome of quality sound
- 5 Gitte Borup Chistensen from Bang & Olufsen

Partner





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aesthetics centered

ART GALLERY SAFARI, 11 APRIL 2002



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“THOSE PAINTINGS WERE BY CHEFS?” was the incredulous reaction from guests that evening. Most of the art pieces that lined the pathway of Asian Restaurant and Bar were initially overlooked as no one could believe that chefs are as capable of holding the paintbrush as they are with a ladle. Well, there was ample evidence that night to prove them wrong. Take, for example, Chef Michael Ginor’s paintings of *foie gras*, which gave a dash of chef’s interpretation and insight other than pure aesthetic value.

Art was not, however, just restricted to the confines of picture frames that night. An artist in her own right, Chef Zhang Jin Jie lent her special touch to Asian Restaurant and Bar, laying the table with cutlery that was individualistic in design. Gleaming Christofle art pieces graced the table at Four Seasons Hotel where Chef Philippe Legendre’s roasted Racan pigeon was served, and food photography by local photographer Edmund Ho accompanied the guests as they polished off Chef Hemant Oberoi’s Himalayan Peaks. After having tasted a good mix of Chinese, modern Scandinavian, French and Indian cuisine that night, it was with contentment that one guest sidled up and commented, “This is the best safari I have ever been to”.

A LITTLE EXTRA

A surprise awaited the guests at Pan Pacific Singapore. The menu may have indicated that the last dish was Himalayan Peaks but a tiramisu cake made its surprise appearance for some celebratory cheer, to pamper a birthday girl in the midst of our treasured midst.



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- 1 gifts, artistically presented
- 2 believe your eyes – this is chef’s work
- 3 green tea pesto with scallops and gold leaf
- 4 in eager expectation
- 5 Chef Marcus Samuelsson with guests
- 6 Christofle table art
- 7 a Edmond of photography by the poolside of Pan Pacific Singapore