

Special International Out-of-House Event

Singapore Friends of James Beard Benefit

World Gourmet Summit

Event Location

The Grand Hyatt Singapore
10 Scotts Road

Friday, April 12, 6:30 P.M.

Members and guests S\$1,000 (Singapore dollars)

For reservations or more information,
please call the hotel at (65) 6738-1234.

WITH THE CONVERGENCE OF the Chinese, Indian, Malay, and Nyonya cultures, Singapore is a culinary crossroads of sorts. Whether you are dining in the finest hotels or at the simplest hawker stands, the food of Singapore represents a truly international fusion of flavors, ingredients, and techniques. That's why since 1994, Singapore's World Gourmet Summit, founded by Peter Knipp, has become one of the highlights on every international foodie's calendar. In fact, the World Gourmet Summit has just been awarded the Grand Pinnacle award for the second year in a row by the International Festival and Events Association.

This year, the Summit has grown into a monthlong celebration (March 29 to April 30) that includes culinary workshops, food tours, arts festivals, tropical fruit tast-



Host Chef
Brian Cleere
Grand Hyatt Singapore



Pastry Chef
Gottfried Schutzenberger
Grand Hyatt Singapore



Coordinating Chef
Michael Ginor
Hudson Valley Foie Gras
Ferndale, NY



Sam Leong
Tung Lok Group
Singapore

ings, cultural celebrations, zoological excursions, and other creative, informative, and exciting events. One that is of particular interest to us, of course, is the second Singapore Friends of James Beard Benefit.

The first Singapore Beard Benefit was held in April 2000, also in conjunction with the Summit. Several chefs from Singapore and the United States gathered then to prepare the first-ever Beard Benefit in Asia. Some familiar faces and some new friends will convene this April in the luxurious Grand Hyatt Singapore for the second Beard Benefit. Both events were conceived and executed by Knipp, the former executive chef at the Raffles hotel, who is today president of Peter Knipp Holdings and publisher of *New Asia Cuisine & Wine Scene*. Stateside, he's had the help of coordinating chef and Foundation Angel Michael Ginor of Hudson Valley Foie Gras. Among those attending the event this year will be Foundation president Len Pickell, who will be guest of honor at the dinner and a featured speaker at the Summit.

Irishman Brian Cleere, executive chef of the Grand Hyatt, will welcome the visiting chefs into his kitchens. Cleere wore the top toque at hotels in Japan, Australia, Taiwan, and Ireland, where his cooking at the Park Hotel Kenmare received a two-star rating from Miche-

lin. Joining him will be Ginor, one of our most staunch supporters, an accomplished chef in his own right, and author of *Foie Gras...A Passion* (Wiley).

Sam Leong is a renowned Chinese chef who headed the kitchens of Jiang-Nan Chun at the Singapore Four Seasons Hotel. Leong trained under his father, a Chinese chef in Malaysia whose reputation for shark's fin cooking was unsurpassed. Now Leong is chef of the Tung Lok Group of restaurants. At Les Amis, Justin Quek cooks what many consider Singapore's best French food. *Wine Spectator* has tapped the restaurant's wine list as one of the best in Southeast Asia. And local critic Karen Anand called her meal at Les Amis "dreamlike...an experience not to be missed."

Beard Award winner Marcus Samuelsson of Aquavit in New York and Minneapolis has single-handedly transformed the meaning of the words "Swedish cuisine." An exuberantly experimental chef, he is a master of unusual flavor combinations, inventive techniques, and striking presentations. The result is an exhilarating and deliciously personal style of cooking. Although he made it to No. 5 on *People's* list of the 100 most eligible bachelors in 2000, it's the culinary kudos from just about every media outlet in the world (including three stars from *The New York Times*) that really make him proud.

Last is when people usually enjoy the fruits (and pastries and tarts and cakes) of Gottfried Schutzenberger's labors, but as the pastry chef of the Grand Hyatt, that's okay with him. Raised and trained in Europe, Schutzenberger mastered sweets and set out for an international tour of fine hotel pastry kitchens before settling in Southeast Asia.



Justin Quek
Les Amis
Singapore



Marcus Samuelsson
Aquavit
NYC and Minneapolis



Special Guest
Len Pickell
President, The James
Beard Foundation

DATELINE

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PHILADELPHIA

White collar, white toque. **Martin Doyle** is executive chef at the wildly popular **white collar happy hour**, and he has plans to showcase his more upscale, fine-dining side at the huge restaurant formerly known as **Cutters** ■ **Trust** is the first of developer **Tony Goldman's** oeuvres in Philadelphia. Plans call for a redo of grungy 13th Street to make it a destination for eaters rather than strip club aficionados. Goldman has performed similar miracles in Miami's South Beach and in downtown NYC ■ **Bijou**, an appropriately named "jewel" of a restaurant, has opened in a tiny space next door to **Pizzicato** in Old City. Owner **John Duva** wants to specialize in luxuries such as caviar, foie gras, and fine spirits. (Who doesn't?) ■ Lebanese food purveyor **Amin Bitar** has opened **312 Marketplace**, dishing out a world of cuisine in a narrow space that formerly housed the Pretzel Museum in Old City.

PITTSBURGH

Curtain falls. Chef/owner **David Sgro** and his wife, **Christine**, have sold **La Scala**, an Italian restaurant in the Cultural District. They will take time off before opening another restaurant, tentatively titled **Sgro's**, in a different location ■ Chef **Deborah Goydich** has left **The Pines Tavern** in Wexford to become general manager of **Wright's Seafood Inn**, a 104-year-old family-owned restaurant in Heidelberg ■ Hallelujah! A group of investors including R&B singer **Sputzy Sparacino** have opened **Chapel of Blues** in a renovated century-old Roman Catholic church in Green Tree. The club will feature live music, plus a 50-seat restaurant with American food, barbecue specials, and tony cocktails ■ South Korea-born **Jimmy Tsang**, owner of the eponymous Chinese restaurant, has opened **Korean Grill** next door ■ Chef **Ed Smith** has jumped from **Bayonna** to **Huckles**. Taking his place at Bayonna is ex-**Andorra** chef **Neil Hutchinson** ■ At **Isabela Grandview**, chef/owner **Chris Frangiadis** banished à la carte options in favor of fixed-price menu.

SAN FRANCISCO

Raw deal. **Roxanne** and **Michael Klein** have opened **Roxanne's** to popular acclaim in Larkspur with something the locals haven't seen before: raw food. Everything on the menu is raw. Juices are squeezed to order, and food is treated to extract maximum nutrients and flavor ■ **Vince Cosgrove** (ex-**Montage**) opened **Beau-Vine** (pun intentional) in St. Helena. There's plenty of steak on the menu ■ **Merenda's** opening in Cow Hollow adds a touch of the Mediterranean to an already eclectic neighborhood. Chef/owner **Keith Luce** named it after **La Merenda** in Nice, owned by **Dominique Le Stanc**. The dinner menu features osso buco and homemade pasta ■ **MC²** has reopened with a new chef and new owners. **Todd Davies**, who made his name in the Bay Area at the **Lark Creek Inn**, has taken over from **Yoshi Kojima**. Davies's crispy tartes flambées are still a hit, as are the earthy flavors of such pan-culinary creations as roasted calamari with lemon confit and smoked paprika aioli; and mesquite-grilled Colorado rack of lamb with eggplant caviar ■ A number's retired. **Twenty Four**, the restaurant named for the number worn by baseball great Willie Mays, will be seeing some big changes this season. **Traci Des Jardins** (**Jardinlière**) and **Larry Bain** plan to reopen it as **Acme Chop House**. Chef de cuisine is **Thom Fox** (ex-**Le Colonial**), and general manager is **Keith Reese** (ex-**Harris' Steak House**).

SEATTLE

Shooting star. **John Howie** (**Palisade**) is opening **Seastar Restaurant and Raw Bar** in Bellevue. The 8,000-square-foot fish lover's paradise will be managed by **Mark Manca** ■ Also new to the piscine scene is **Oceanaire Seafood Room**, reminiscent of a 1930s supper club and offering 30 seafood species prepared by executive chef **Kevin Davis** ■ **1200 Bistro & Lounge** in Capitol Hill is a new addition to the romantic dining scene. Chef duties are in the hands of **Brian Twomey** (ex-**Flying Fish, Seattle Catch, Mona's**) ■ **Rich Troiani** is now managing partner of **Waterfront Seafood Grill** and **Chez Gus** ■ **Peter Christian**

The pristine island state of Singapore is splendid to visit any time of year. But during the World Gourmet Summit, there's something special in the air. It's the scent of extraordinary food in the making. Don't miss it.

Menu

Brian Cleere and the Culinary Team of the Grand Hyatt
Seasonal Hors d'Oeuvre

Duval Leroy Blanc de Chardonnay 1996
Pio Cesare Piodillei Chardonnay 1999



Sam Leong

Combination of Crispy Softshell Crab with
Green Mango Salad, and Softshell Crab Sushi
with Szechuan Vinaigrette

Leeuwin Art Series Chardonnay 1999

Michael Ginor

Seared Hudson Valley Foie Gras and Smoked
Duck Breast with Celeriac Mousse and
Fig Glaze

Torres Marimar Chardonnay 1999

Marcus Samuelsson

Wagyu and Beef Cheek Roll

Duckhorn Estate-Grown Merlot 1995
Cakebread Cabernet Sauvignon 1998

Justin Quek

Camembert Beignet with Winter Black Truffles

Château Rauzan-Segla Margaux 1988

Steffen Schützenberger

Symphony of Desserts

Schlossgut Diel Riesling Austlese "Cru
Goldloch" Gold Capsule 1999
Jason Triggs Grande Reserve Riesling
Icewine 2000