



Do we, mere mortals eat to live or live to eat? That is the question. While the inhabitants of our sunny shores are infamous for their insatiable appetite for good food, April is the month for all epicures to participate in a myriad culinary activities designed to showcase the best of culinary arts and viniculture. TANG WEN LI gives you enough reasons at the World Gourmet Summit (WGS) to postpone any diets you may be thinking of.

eat, drink, be merry

There seems to be a never-ending excuse to eat well on this island. No sooner had we recovered from the Hari Raya Puasa, Christmas and New Year festivities than Chinese New Year was upon us. How does one resist all those sweetmeats and family get-togethers? The answer of course is easy: you just give in!

Hot on the heels of the Singapore Food Festival and adding to the inordinate number of food related events, the World Gourmet Summit will present 'The Art of Dining' which promises a different perspective on gastronomy. It brings together the best of world haute cuisine, masterchefs and winemakers to dazzle your senses and titillate your tastebuds.

Dates to note

7 April 2002 – WGS Awards of Excellence Presentation

Recognising the talents found within the F&B and hospitality industries in Singapore and the region. Attendance by invitation only.

9-12 April 2002 – Epicurean Delights

Lunch and dinner promotions created by the masterchefs and complemented with fine wines of participating wineries at host restaurants.

9-12 April 2002 – Culinary Masterclasses

Cooking demonstrations by the masterchefs, workshops on matching food and wine by participating vintners and tips on the art of entertaining held at Sunrice Cooking School at Fort Canning. Cost: \$90 per person, per session.

9-11 April 2002 – Masterchef Safaris

A sell-out for the past five years where diners embark on a unique gastronomic odyssey eating each course at a different restaurant prepared by the guest chefs. Cost: \$290 per person.

9-12 April 2002 – Wine Masterclasses

Presented by Tasting Room are four wine sessions for both novices and connoisseurs encompassing Spain, USA, France and Italy held at The Regent Singapore. Cost: \$60 per person.

9-12 April 2002 – Vintner Dinners

A rare opportunity to sample some of the finest wines in the world from a stellar cast of wine-makers, namely Champagne Duval-Leroy, Bodegas Torres Winery, Cakebread Cellars, Pio Cesare, Chateau Rausan-Segla and Schlossgut Diel.

11-12 April 2002 – Special Evenings

11 April, Le Cordon Bleu Dinner. Cost: \$160 per person.
12 April, James Beard Foundation Charity Dinner, at Grand Hyatt Singapore. Cost: \$1,000 per person.

13 April 2002 – Grand Finale Dinner

A spectacular climax showcasing signature dishes from all the masterchefs accompanied by guest vintners' fine wines at the Shangri-La Hotel Singapore. Cost: \$400 per person.

Who's cooking?

Masterchefs	Where from	Hosted at	Contact
Anton Mosimann	Mosimann's, London, UK	Equinox by Raffles International	Tel: 6837 3322
Arun Sampanthavivat	Arun's, Chicago, USA	Club Chinois	Tel: 6834 0660
David Laris	Mezzo, London, UK	Town, The Fullerton	Tel: 6877 8128
David Senia	Ritz-Carlton, Osaka, Japan	Snappers, Ritz-Carlton, Millenia	Tel: 6434 5042
Ettore Bocchia	Grand Hotel Villa Serbelloni, Lake of Como, Italy	Pontini, Grand Copthorne Waterfront Hotel	Tel: 6233 1133
Harunobu Inukai & Noriyuki Sugie	Restaurant VII, Sydney, Australia	Centro 360	Tel: 6220 0055
Hemant Oberoi	Taj Mahal Hotel, Mumbai, India	Rang Mahal, The Pan Pacific Hotel	Tel: 6333 1788
Marcus Samuelsson	Aquavit, New York, USA	mezza9, Grand Hyatt	Tel: 6730 7188
Philippe Legendre	Four Seasons Hotel George V, Paris, France	One-Ninety, Four Seasons	Tel: 6831 7250
Philippe Padovani	Padovani's Restaurant & Wine Bar, BLU, Shangri-La Hotel Hawaii, USA		Tel: 6730 2598
Sergi Arola	La Broche, Madrid, Spain	Raffles Grill, Raffles Hotel	Tel: 6331 1612
Zhang Jin Jie	Green Tea House, Beijing, China	Asian Restaurant & Bar	Tel: 6532 6006
Special guest chefs	Philippe Marand, Michael Ginor, Patrick Martin and Christophe Bidault		



David Laris



above Philippe Legendre



above right Sergi Arola



Anton Mosimann

For enquiries and ticket information, call 6270 1254.