

## Culinary Masterclasses

9 - 12 April 2002

Held at a sunrise cooking school, the Culinary Masterclasses involve cooking demonstrations by Masterchefs.

**Citibank cardmember's special: 10% discount**  
 (U.S. \$90 per morning or afternoon session)

Date	Time	Masterchefs
9 Apr 2002	0900 - 1000	Sergi Aroca, Le Broche, Madrid, Spain Christophe Bédouet, Le Cordon Bleu
	1400 - 1700	David Latta, Mezzo, London, UK Philippe Marand, Berra Caffeault Corporate Pastry Chef, France
10 Apr 2002	0900 - 1200	Daichi Senoo, The Ritz-Carlton, Osaka, Japan Arun Samudhanthiravel, Arun's, Chicago, USA
	1400 - 1700	Zhang Jin-Jin, Green Tea House, Beijing, China Patrick Martel, Le Cordon Bleu
11 Apr 2002	0900 - 1200	Francisco Viskari & Noriyuki Sugio, Restaurant Vlt, Sydney, Australia Philippe Padovani, Padovani's Restaurant & Wine Bar, Hawaii, USA
	1400 - 1700	Marcus Samuelsson, Aquavit, New York, USA Michael Geiss, Hudson Valley Fine Arts, New York, USA
12 Apr 2002	0900 - 1200	Ettore Bocchia, Grand Hotel Villa Serbelloni, Lake of Como, Italy Philippe Legache, Four Seasons Hotel Paris George V, Paris, France
	1400 - 1700	Hemant Oberoi, Taj Mahal Hotel, Mumbai, India Anton Moscaturo, Moscaturo's, London, UK

## Prepare to savor culinary masterpieces for less

Presented by Citibank, the World Gourmet Summit (WGS) 2002 is a gastronomic revelation for connoisseurs in Singapore.

Based on the theme, "The Art of Dining", this summit lets you indulge in the finest food from a series of gourmet workshops and events like Culinary & Wine Masterclasses, Grand Finale Dinner, Le Cordon Bleu Dinner, and WGS Forum. You'll also have a chance to witness a rare display of dazzling skills by International Masterchefs.

As a Citibank Visa/MasterCard cardmember, you'll enjoy priority booking and discounts when you partake in this scrumptious event. In addition, your card also brings you winning and dining privileges at over 200 fine establishments islandwide with Citibank's Gourmet Pleasures program.



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Reserve your seats with your Citibank Visa/MasterCard today to enjoy your cardmember privileges. For reservations or more information, please call Peter Knipp Holdings Pte Ltd at 270-1254 Mon - Fri, 9am - 5pm or fax 270-1763.

## Make your reservations



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It's your exclusive invitation to the World Gourmet Summit 2002

**citibank**

WORLD GOURMET SUMMIT 2002 EVENT LINE-UP

*Epicurean Delights*  
9 - 12 April 2002

For four days, Masterchefs will exercise their creativity by delivering cuisine extraordinaire from kitchens of participating hosting restaurants, complemented with fine wines of participating wineries for lunch and dinner promotions.



**Harunobu Inukai & Noriyuki Sugie**

Restaurants: V11, Sydney, Australia

Both co-executive chefs at Restaurant V11, Inukai and Sugie are also the best of friends. Their cuisine takes its cue from the French tradition but is heavily influenced by Japanese culinary practices. They will be hosted by Restaurant 360.



**Anton Mosimann**

Restaurants: London, UK

Having trained as a chef in Switzerland, Mosimann achieved international recognition as a prodigy in the culinary field in his mid-twenties and is now known as one of the most prominent figures worldwide. He will be hosted by Equinox (Raffles International).



**David Laris**

Mozzo, London, UK

Australian born David Laris is executive chef of Mozzo, one of Europe's largest restaurants and designer Terrance Conran's flagship in Soho. Laris's Italian style includes unusual contemporary Asian, Mediterranean and Middle Eastern creations. He will be hosted by Town, The Fullerton Singapore.



**Arun Sanganthaulvat**

Arun's, Chicago, USA

One of Chicago's most celebrated restaurateurs and chefs, Arun was awarded a four-star rating, the highest accolade by The Chicago Tribune. He will be hosted by Club Chinese.



**David Senia**

The Ritz-Carlton, Osaka, Japan

With 13 years of experience, David Senia has spent almost half his lifetime experimenting with French and Spanish cuisine. Senia perfected his craft at various highly acclaimed restaurants such as 2-Michelin star L'Orangerie in La Nouvelle and the prestigious Hotel Negresco in Nice. He will be hosted by Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore.



**Ettore Bocchia**

Grand Hotel Villa Serbelloni, Lake of Como, Italy

Renowned Bocchia's Italian and International menus have captured the hearts of the many epicureans who have travelled far and wide to enjoy his cuisine. He will be hosted by Pentini, Grand Copthorne Waterfront Hotel Singapore.



**Philippe Legendre**

Four Seasons Hotel George V, Paris, France

Just two months after opening Le Cinq at Four Seasons Paris, Executive Chef Legendre was awarded his first star of Michelin from the Michelin Guide and a second star was awarded within the year, in March 2001. He will be hosted by One-Ninety, Four Seasons Hotel.



**Philippe Padovani**

Padovani's Restaurant & Wine Bar, Hawaii, USA

With 30 years of culinary experience, Padovani has an international reputation as a perfectionist. His standards of excellence are also strictly enforced both in the kitchen and front of house. He will be hosted by BLU, Shangri-La Hotel Singapore.



**Sergi Aroca**

La Broche, Madrid, Spain

Named 'Chef with the Greatest Scope' by International Gastronomy Academy, Sergi Aroca is a promising star at a young age of 34. Just four years after opening La Broche, Aroca earned his first Michelin star in 1999 and his second in 2000. He will be hosted by Raffles Grill, Raffles Hotel.



**Zhang Jin Jie**

Green Tea House, Beijing, China

Multi-talented owner and chef of the classic-modern Green Tea House, Zhang Jin Jie is also an accomplished classical musician and artist. She will be hosted by ASIAN Restaurant Bar.



**Hemanth Oberoi**

Taj Mahal Hotel, Mumbai, India

With a strong passion for food, Hemanth Oberoi has been the main creative force behind Taj Mahal Hotel's many trend-setting dishes. Awarded Executive Chef of the Year by H&S in 1993, Oberoi dedicated most of his time in conceptualising innovative dining experiences. He will be hosted by Rang Mahal in association with The Pan Pacific Singapore.



**Restaurant 360**

Singapore's newest waterfront restaurant, Restaurant 360 provides a complete dining experience with its stylish ambience.

Citibank cardmember's special: 30% discount for dinner and 15% discount for lunch.



**Equinox by Raffles International**

Equinox is a unique restaurant and bar complex located at Raffles City. A one-stop dining venue featuring five food & beverage outlets of distinct character.

Citibank cardmember's special: 10% discount



**Town, The Fullerton Singapore**

A sophisticated bistro, bar and cafe, Town appeals to those who are looking for an escape from the commotion. Town is clearly created for those with a true sensitivity and feel for the times we live in.

Citibank cardmember's special: 10% discount.



**Club Chinese**

With several accolades under its belt, Club Chinese remains one of Singapore's most outstanding Chinese fusion restaurants.

Citibank cardmember's special: 10% discount



**Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore**

This trendy and elegant restaurant has an innovative menu offering a selection of local and international seafood favorites.

Citibank cardmember's special: 20% discount



**Pentini, Grand Copthorne Waterfront Hotel Singapore**

Grand Copthorne Waterfront Hotel sets the trend with Pentini, Singapore's first new, rock-style Italian trattoria - situated at the historic Singapore Beach.

Citibank cardmember's special: 10% discount



**One-Ninety, Four Seasons Hotel**

Specialises in world cuisine with flavours and preparations drawn from various countries. One-Ninety offers a warm, upbeat ambience and has a comfortable feeling of sophistication.

Citibank cardmember's special: 10% discount



**BLU, Shangri-La Hotel Singapore**

Experience fine Californian cuisine accompanied by magnificent night city views and live jazz in the stylish bar and restaurant.

Citibank cardmember's special: 10% discount



**Raffles Grill, Raffles Hotel**

Decried as having "the finest fire in the East", Raffles Grill has an aura of timeless elegance.

Citibank cardmember's special: 10% discount



**ASIAN Restaurant Bar**

ASIAN is the first five-in-one concept dining spot that boasts of an aesthetic combination of Asian cuisine and French flair. Each of the five-themed areas reflects a subtly different atmosphere.

Citibank cardmember's special: 10% discount



**Rang Mahal in association with The Pan Pacific Singapore**

The Pan Pacific Singapore was named one of the "Best Hotels in the World" for 3 years in Conde Nast Traveler's Gold List. Located at the third level of the hotel, Rang Mahal is one of Singapore's best Indian restaurants.

Citibank cardmember's special: Glass of champagne per special dinner menu ordered.

*Wine Masterclasses*  
9 - 12 April 2002

There will be four themed Wine Masterclasses that encompass the four major wine producing regions - USA, France, Spain and Italy. A great learning experience for both novices and connoisseurs!

Citibank cardmember's special: 10% discount (U.P. \$40)

*MGIS Forum - Dinner Symposium for Hospitality Practitioners*  
11 April 2002

Held in conjunction with the Food&HotelAsia2002 at the Singapore Expo, this programme is meticulously designed to assist the food and beverage & hospitality industries in meeting the various challenges of today's ever-changing and competitive environment.

Citibank cardmember's special: 10% discount (U.P. \$160)

*Le Cordon Bleu Dinner*  
11 April 2002

Held at The Raffles Hotel Singapore, distinguished culinary institution, Le Cordon Bleu will showcase their skills during this special evening. Featuring creations from Le Cordon Bleu, ambassador-chefs, Patrick Martin and Christophe Bidault, be prepared to dine in style at this dinner.

Citibank cardmember's special: 10% discount (U.P. \$160)

*Grand Finale Dinner*  
13 April 2002

Held at the Shangri-La Hotel Singapore, this evening will be a spectacular showcase of signature dishes from all the Masterchefs, accompanied by fine wines of quest vintners. The banquet will unfold amidst glitzy entertainment and bring the unforgettable week-long gourmet adventure in Singapore to a befitting climax.

Citibank cardmember's special: 10% discount (U.P. \$400)