

EVENTS



world gourmet summit 2002

7 to 13 april

Shangri-La Singapore's award-winning BLU is once again a hosting establishment at the World Gourmet Summit (WGS) this year. Held over seven days, this year's WGS promises the rich flavour of cultures and cuisines it is synonymous with.

About Chef Philippe Padovani

With more than 30 years' culinary experience, this guest chef at BLU has extensive expertise ranging from gourmet dishes to pastries. Chef Padovani co-owns Padovani Restaurant & Wine Bar in Hawaii, masterfully combining French flavours with fresh, organic local products.

Event Highlights:

Epicurean Delights (9-12 April)

Experience Chef Padovani's distinct style which reflects French and Hawaiian regional influences, at BLU nightly.

Cakebread Cellars Vintner Dinner (12 April)

What do vintners talk about when they congregate? Find out at this dinner, for wine lovers and discerning palates, presented by Karen Cakebread and Chef Padovani.

Time : 6.30pm to 10pm

Venue: The Wine Cellar, Level 24, Shangri-La Singapore

For reservations of the above events, please call 6730 2598.

Grand Finale Dinner (13 April)

Be part of the dinner party when WGS comes to a close. The best could be saved for last. Seats for this exclusive dinner are available at \$400 nett per head.

Time : 6.30pm to 11pm

Venue: Island Ballroom, Shangri-La Singapore

For tickets and more information on the Grand Finale Dinner, please call Peter Knipp Holdings Pte Ltd at 6270 1254.



PETER KNIPP
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BLU Bar & Restaurant