

CULINARY MASTERCLASSES

A class above the rest...

The Culinary Masterclasses aim to provide opportunities for novices and enthusiasts the opportunity to learn and interact with the great Masterchefs. These classes will give students the chance to pick up the finer points of cooking and allow them to witness the culinary maestros demonstrate their signature creations.

Date: 20 to 23 April, 26 to 29 April

Time: 9.00am to 12.00pm

Venue: Singapore Tourism Court, Auditorium

Price : S\$90.00 / person (excl. GST)

American Express Cardmembers can enjoy a 20% privilege off the published price

WEEK ONE ● 20 to 23 April ●		
Date/Day	First Session 9.00am to 10.30am	Second Session 10.30am to 12.00pm
20 April 2004 Tuesday	Yan Yeung Silks, Crown Melbourne, Australia	Christophe Rüffer Haerlin, Raffle Hotel Vier Jahreszeiten, Hamburg, Germany
21 April 2004 Wednesday	Eyvind Hellstrøm Bagatelle Restaurant, Oslo, Norway	Charles Tjessem & Terje Ness Ambassador Chefs from Norway
22 April 2004 Thursday	Yves Maigne Sea Grill Restaurant, Brussels, Belgium	Justin Quek Representing Eu Yan Sang, Singapore
23 April 2004 Friday	Gualtiero Marchesi Ristorante Gualtiero Marchesi, Erbusco, Italy	Frédéric Filliodeau Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Canada
WEEK TWO ● 26 to 29 April ●		
Date/Day	First Session 9.00am to 10.30am	Second Session 10.30am to 12.00pm
26 April 2004 Monday	Suzanne Goin Luques & A.O.C. Los Angeles, USA	Michael Ginor Hudson Valley Foie Gras, New York, USA
27 April 2004 Tuesday	Simon Humble Scusa Mi, Melbourne, Australia	Mauricio Guerrero Cruz Restaurant Adra, Santiago, Chile
28 April 2004 Wednesday	Laurent Gras Fifth Floor, San Francisco, USA	(Details to be advised)
29 April 2004 Thursday	Xavier Pellicer ABAC, Barcelona, Spain	Bryan Nagao Mao, Denver, Colorado, USA

All prices quoted are in Singapore dollars based on per person and includes prevailing government taxes

Information correct as at 12 March 2004