Culinary Masterclass

The seven visiting Masterchefs and two of our local talents will share the spotlight on three consecutive days to demonstrate to participants three of their signature dishes. This is a great opportunity to learn from the finest and obtain handy tips that will help you cook like a master at home.

Date	**19 to 21 April 2006**
Time	**9.30pm to 12.30pm** **3.00pm to 5.00pm**
Price	**S$100.00 (two chefs) /** **S$60.00 (one chef)**
Dress	**Smart Casual**

American Express Card Members are entitled to savings of up to 15% savings

WEEK ONE - 19 to 21 April

Date/Day	Wine Masterclass	Presenter
19 April, Wednesday	9.30am – 12.30pm	**Alessandro Stratta** Alex, Wynn Las Vegas, USA and **Susur Lee** Susur,Toronto, Canada
	3.00pm – 5.00pm	**A Eu Yan Sang Culinary Masterclass** **by Sam Leong**, Tung Lok Group of Restaurants, Singapore
20 April, Thursday	9.30am – 12.30pm	**Laurent Tourondel** BLT, New York, USA **and** **Emmanuel Stroobant** Saint Pierre, Singapore
	3.00pm – 5.00pm	**Gennaro Esposito** Torre del Saracino, Naples, Italy
21 April, Friday	9.30am – 12.30pm	**Antonin Bonnet** The Greenhouse, London, United Kingdom **and** **Paco Roncero** La Terraza del Casino, Madrid, Spain
	3.00pm – 5.00pm	**Terje Ness** Restaurant Haga, Baerum, Norway