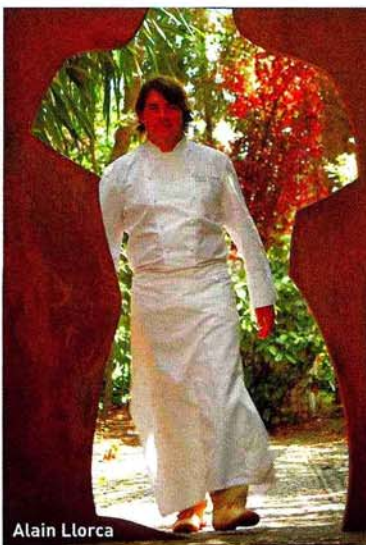


spotlight

An Epicurean Extravaganza



Heinz Winkler



Alain Llorca



Reto Lampart

GET READY FOR THE PINNACLE OF GOURMET CULTURE AND ENJOY THE FINEST CUISINES AND WINES AT THIS YEAR'S WORLD GOURMET SUMMIT

Look forward to a spectacular congregation of international culinary luminaries and wine-masters hosted by Singapore's finest dining establishments at the World Gourmet Summit 2007 (WGS). Now into its 11th year, this gastronomic event will run from 9 to 28 April and is jointly organised by Peter Knipp Holdings and the Singapore Tourism Board.

From Michelin-starred chefs and world-class vintners to celebrity personalities, foodies and wine lovers can look forward to three exciting weeks of non-stop epicurean indulgences!

WHO'S WHO OF THE CULINARY WORLD

Singapore will play host to world-famous chefs presenting both classical and experimental gastronomy at this year's WGS. With three Michelin stars in his cap, iconic chef Heinz Winkler of Residenz Heinz Winkler leads the way. One of Germany's most decorated chefs and widely known as the pioneer of Cuisine Vitale, Winkler embraces natural herbs and ingredients to

create a cuisine that enhances both physical and spiritual well-being.

Local palates will also get the chance to sample the cuisines of two Michelin-star chef Alain Llorca, of the charming Le Moulin de Mougins in south of France, and Reto Lampart from Lampart's Art of Dining in Switzerland, who similarly boasts two Michelin stars. Reto's restaurant was recently declared by Gault Millau (2007) as one of the most beautiful in Switzerland, and he certainly follows it up with an equally artful presentation of his dishes.

Other chefs to make a culinary date with include:

- Carlos Gaig (one Michelin star) of Gaig Restaurant in Barcelona, Spain, known to update traditional Catalan and Mediterranean recipes with a refreshing twist and presentation
- Enzo Gritti (one Michelin star) from L'Osteria di via Solata, Bergamo, Italy who has cooked for the 21 European Community Presidents, Henry Kissinger and Giorgio Armani



- Romain Fornell (one Michelin star) leads his team at Caelis, Barcelona, Spain, with his unconventional interpretation of gastronomic concepts
- Sang-Hoon Degeimbre (one Michelin star) of L'Air du Temps, Belgium, who enjoys redefining the taste of even the simplest ingredients
- Molecular specialist Paco Roncero (one Michelin star) will present a 21st century cuisine dinner at Aurum with homegrown culinary talent Edward Voon
- Cheong Liew from The Grange, Hilton Adelaide, Australia creates a cuisine that is a fusion of his Asian roots with fresh Australian ingredients and classical French techniques
- Yannick Anton of Signatures Restaurant, Le Cordon Bleu Ottawa, Canada

CELEBRITY SIGHTINGS

Renowned TV personalities from Discovery Travel & Living such as chef-restaurateur and host of *World Café Asia* Bobby Chinn will host an evening of his signature menu items and share his culinary experiences around the region. Presenter and author Keith Floyd, who combines food and travel with his unique brand of humour will feature cuisine from his cookbooks, and thirsty traveller Kevin Brauch, host of the highly entertaining program of the same name, will create a special dinner featuring vodka and martini.

WINERIES

Toast to six internationally renowned wineries and some of their most premium vintages. Château Angélu, Château Palmer, Château Pichon Lalande, Domaine de Montille, E. Guigal and Tenuta dell'Ornellaia will offer a taste of their best at the popular wine masterclasses. Wine lovers can also look forward to vintner dinners that will pair the wines to the culinary creations of the visiting masterchefs.

HIGHLIGHTS

As in previous years, WGS 2007 offers an exciting line-up of culinary masterclasses at participating hosting establishments, wine masterclasses and vintner dinners, and celebrity and partner dinner events.

One of the most highly anticipated events is the Escoffier dinner. Le Cordon Bleu chefs will recreate a 19th century banquet, inspired by the recipe concepts of the French culinary genius of the day, Chef Georges Auguste Escoffier (1846 - 1935).

Another notable event is led by Master of Wine Serena Sutcliffe, eminent wine critic and head of Sotheby's International Wine Department. She will lead a special session on just what makes a great wine.

Other noteworthy events to keep your eye on are the masterclasses by The Macallan and the perennially popular gourmet safaris.

BE THERE!

This year's WGS heralds fresh faces, cutting-edge cuisines and an opportunity to savour some great vintages from top producers. Be there and whet your appetite for food and wine. Bon appétit!

Log on to www.worldgourmetsummit.com or call 6270-1254 for more information.