

WORLD GOURMET SUMMIT 2008 EVENT FACT SHEET

❖ Singapore Tourism Board & Peter Knipp Holdings proudly present World Gourmet Summit 2008

Since its inception in 1997, the World Gourmet Summit has won no less than 49 IFEA Awards including the coveted IFEA Grand Pinnacle Gold Award in 2001 despite its relatively short 11-year history.

A world-acclaimed epicurean celebration graced by Michelin-starred chefs, wineries and celebratory personalities; the World Gourmet Summit 2008 continues to build on the congregation of international culinary luminaries and wine masters with the finest dining establishments playing host to this year's festival. Held in Singapore annually, gourmands can once again look out for yet another gastronomic extravaganza.

❖ Our Mission

- Branding Singapore as *the* gourmet destination of choice in the region.
- Showcasing Singapore's finest dining offerings from the hotel establishments to the independent restaurants.
- Proudly promoting Singapore's food & beverage talents in the international arena.

❖ WGS in a Nutshell

A lifestyle event that celebrates the finest cuisines and best of wines underpinned by unique dining experiences. The World Gourmet Summit embodies the singular pleasure from the enjoyment of gourmet foods and wines and as such, is joined by some of the most premium companies across related industries – fine whisky's, crystals, luxury automobiles and many more.

❖ The Culinary Stars of World Gourmet Summit 2008

- 15 Michelin starred Chefs and 5 Top Hats
- Iconic chef **Anne-Sophie Pic** (3 Michelin-stars)
- Masterchefs **Bart De Pooter** (2 Michelin-stars); **Andrea Canton** (1 Michelin-star); **Antonella Ricci** (1 Michelin-star); **Eric Dequin** (1 Michelin-star); **Marco Sacco** (2 Michelin-stars) **Ramón Freixa** (2 Michelin-star); **Stephane Carrade** (2 Michelin-stars); **Vincent Pouessel** (1 Michelin-star); **George Calombaris** (2 Hats); Chris Salans, Didier Corlou, Eric Johnson, Fabrice Dannel, Kiyomi Mikuni, Paul Pairet, Peter Thornley, Pierre Hermé
- Guest Chefs who will also make an appearance are Cédric Maton from Le Cordon Bleu Dusit Culinary School, Thailand; **Luk Chui Lee** (3 Hats) from Claude's, Australia; Patrick Terrien from Le Cordon Bleu Paris, France

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❖ International Celebrities & Guests

- Renowned television personalities from Discovery Travel & Living, **Curtis Stone** and **Ian Wright** will each be hosting a special dinner .
- Master of Wine **Serena Sutcliffe** and **David Peppercorn** are also in town to share their vast knowledge in a wine dinner and tastings, featuring 'first growth' Spanish wines
- Speed portrait artist, **Jean-Pierre Blanchard** will be putting on his signature performance at the WGS Charity Dinner.
- Managing Director of Pebeyre Truffle, **Pierre-Jean Pebeyre** and **Gerry Tosh**, Head of Brand Education of Highland Park will be sharing their expert knowledge on the different culinary fields. Guest mixologist from Orgo, **Tomoyuki Kitazoe**, will be creating a special cocktails during the summit.

❖ Wineries

- Alvaro Palacios, Dominio de Pingus and Vega Sicilia will be showcasing their premium vintages as will Château de Beaucastel, Château Smith-Haut-Lafitte from France. Marchese Antinori from Italy will showcase their premium vintages in a series of wine masterclasses and wine dinners

❖ Where

- Masterchefs, hosted at various participating hotels (also known as Hosting Establishments) will be creating a range of special menu's called "**Epicurean Delights**" in a week long promotion.
- **Partner restaurants**, made up of some of Singapore's finest talents will also be strongly represented where **partner chefs** will be showcasing their signature cuisines and culinary expertise in a special themed event under the banner "**Feature Activities**".

❖ Other Program Highlights

- Culinary masterclasses hosted by Master Chefs and Singapore's own finest Chef talents, wine masterclasses and vintner dinners will be held at the participating hosting establishments.
- The summit also includes the ever popular gourmet safaris where the dining environment is sure to surprise; and celebrity dinner events and partner dinner events.

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❖ **When**

7 to 26 April 2008

❖ **Attendees**

Foodies, Wine Enthusiasts, Business Travellers, Corporate Executives, Social Elites and Hospitality Professionals from around the region

13,337 people from all around the world participated in World Gourmet Summit 2007

❖ **Past Participants**

Please see **Addendum A** for past participating Masterchefs and Special Guest Chefs

Please see **Addendum B** for past participating Wineries

Please see **Addendum C** for past participating Hosting Establishments and Partner Restaurants

For more information and enquiries

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Website: worldgourmetsummit.com | www.wgsawards.com

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EVENT FACT SHEET – ADDENDUM A (Part One)

Past Participating Iconic Chefs, Masterchefs and Special Guest Chefs:

WGS 2007

- ❖ Alain Llorca (**2 Michelin Stars**)
Le Moulin de Mougins, South of France
- ❖ Carles Gaig (**1 Michelin Star**)
Gaig Restaurant, Barcelona, Spain
- ❖ Cheong Liew
The Grange, Hilton Adelaide, Australia
- ❖ Christian Faure
Le Cordon Bleu Signatures Restaurant,
Ottawa, Canada
- ❖ Eoghain O'Neill
La Varenne, Raffles Resort Canouan
Island, The Grenadines
- ❖ Ezio Gritti (**1 Michelin Star**)
L'Osteria di via Solata, Bergamo, Italy
- ❖ Heinz Winkler (**3 Michelin Stars**)
Residenz Heinz Winkler, Germany
- ❖ Jacky Shaw
The Chinoise Story, Shanghai, China
- ❖ Jereme Leung
Whampoa Club, Three on the Bund,
Shanghai, China
- ❖ Mark Best (3 Hats)
Marque Restaurant, Sydney, Australia
- ❖ Paco Roncero (**1 Michelin Star**)
La Terraza del Casino, Spain
- ❖ Philippe Clergue
Le Cordon Bleu, Paris, France
- ❖ Philippe Mouchel
the brasserie by Philippe Mouchel,
Melbourne, Australia
- ❖ Reto Lampart (**2 Michelin Stars**)
Lampart's Art of Dining, Hägendorf,
Switzerland
- ❖ Romain Fornell (**1 Michelin Star**)
Caelis, Barcelona, Spain
- ❖ Sang-Hoon Degeimbre (**1 Michelin Star**)
L'Air du Temps, Belgium
- ❖ Simon Koh Yong
Abalone Specialist, Adelaide, Australia
- ❖ Yannick Anton
Le Cordon Bleu Signatures Restaurant,
Ottawa, Canada

WGS 2006

- ❖ Alessandro Stratta
Alex, Wynn Las Vegas USA
- ❖ Antonin Bonnet (**1 Michelin Star**)
The Greenhouse UK
- ❖ Gennaro Esposito (**1 Michelin Star**)
Torre del Saracino, Italy
- ❖ Justin Quek
La Petite Cuisine, Taiwan
- ❖ Kevin Thornton (**1 Michelin Star**)
Thornton's Restaurant, Ireland
- ❖ Laurent Tourondel (**1 Michelin Star**)
BLT, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paco Roncero (**1 Michelin Star**)
La Terraza del Casino, Spain
- ❖ Philippe Legendre (**3 Michelin Stars**)
Le Cinq, Four Seasons Hotel France
- ❖ Santi Santamaria (**3 Michelin Stars**)
Can Fabes, Spain
- ❖ SPOON by Alain Ducasse
 - Christian Julliard, France
 - Christophe Grilo, Hong Kong
 - Frédéric Vardon, France
 - Nicola Canuti, Mauritius
 - Pascal Féraud, London
- ❖ Susur Lee
Susur, Canada
- ❖ Terje Ness
Restaurant Haga, Norway

WGS 2005

- ❖ Alain Passard (**3 Michelin Stars**)
L'Apege, France
- ❖ Alan Wong
Alan Wong's Restaurant, USA
- ❖ Bent Stiansen (**1 Michelin Star**)
Statholdergaarden, Norway
- ❖ Bobby Lo
The Hong Kong Jockey Club,
Hong Kong
- ❖ Edward G Leonard
American Culinary Federation,
USA
- ❖ Ferdinand E Metz
The Culinary Institute of America,
USA
- ❖ Kevin Thornton (**2 Michelin-star**)
Thornton's Restaurant, Ireland
- ❖ Jerome Budois
French Craftman for Cooking
Demonstrator and Ambassador for Cacao
Barry
- ❖ Joseph Vargetto
Crown Limited, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Naren Thimmaiah
Karavalli, India
- ❖ Norbert Niederkofler (**1 Michelin Star**)
St. Hubertus, Italy
- ❖ Ramón Frexia (**1 Michelin Star**)
El Raco d'en Freixa, Spain
- ❖ Ryuichi Yoshii
Yoshii Restaurant, Australia
- ❖ Thierry Alix
Sens & Buds, China
- ❖ Nicolas Bernardé, Yann Barraud
& Didier Chantefort
Le Cordon Bleu, UK

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EVENT FACT SHEET – ADDENDUM A (Part Two)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2004

- ❖ Bryan Nagao
MAO, USA
- ❖ Charles Tjessem (**1 Michelin Star**)
ORO Restaurant og Bar, Norway
- ❖ Christoph Ruffer (**1 Michelin Star**)
Haerlin Restaurant, Germany
- ❖ Eric Danger
Chateau de Chanteloup, France
- ❖ Eyvind Hellstrom (**2 Michelin Stars**)
Restaurant Bagatelle, Norway
- ❖ Frédéric Filliodeau
Le Cordon Bleu, Canada
- ❖ Gualtiero Marchesi (**3 Michelin Stars**)
Ristorante Gualtiero Marchesi, Italy
- ❖ Laurent Gras
Fifth Floor, USA
- ❖ Laurent Pagés
Le Corden Bleu, Canada
- ❖ Mauricio Guerrero Cruz
Restaurant Adra, Chile
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Simon Humble
Tutto Beme, Australia
- ❖ Suzanne Goin
Lucques & A.O.C., USA
- ❖ Terje Ness (**1 Michelin-star**)
Chef, Bocuse d'Or Winner (1999)
Norway
- ❖ Yan Yeung
Silks, Crown Melbourne, Australia
- ❖ Yves Mottagne, (**2 Michelin Stars**)
Sea Grill Restaurant, Belgium
- ❖ Wong Kam-Yau
Liu, Thailand
- ❖ Xavier Pellicer (**1 Michelin Star**)
Restaurant ABAC, Spain

WGS 2003

- ❖ Allan Koh
KOKO Restaurant, Australia
- ❖ Emmanuel Bassoleil
Hotel Unique, Brazil
- ❖ Frédéric Anton (**2 Michelin Stars**)
Le Pre Catelan, France
- ❖ Marc Francois Bonard
Le Cordon Bleu, Japan
- ❖ Floyd Cardoz
Tabla, USA
- ❖ Jimmy Sneed
The Frog and The Redneck, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Oriol Balaguer
Estudi Xocolada, Spain
- ❖ Patricia Yeo
AZ, New York, USA
- ❖ Patrick Hsu
My Humble House, Taiwan
- ❖ Roland Jöhri (**2 Michelin Stars**)
Johri's Tavlo, Switzerland
- ❖ Stefania Moroni
Altro-luogo Aimo e Nadia, Italy
- ❖ Jenny Parton
Sileni Estates, New Zealand
- ❖ Zhang Jin Jie
Green T. House, China
- ❖ Grant MacPherson
Wynn Resorts, Macau
- ❖ Patrick Martin
& Nicolas Bernarde
Le Cordon Bleu, Francis

WGS 2002

- ❖ Arun Sampanthavivat
Arun's, USA
- ❖ Anton Mosimann
Mosimann's, UK
- ❖ Christophe Bidault
Le Cordon Bleu
- ❖ David Laris
Mezzo, UK
- ❖ David Senia
The Ritz-Carlton Osaka, Japan
- ❖ Ettore Bocchia
Grand Hotel Villa Serbelloni, Italy
- ❖ Harunobu Inukai & Noriyuki Sugie
Restaurant VII, Australia
- ❖ Hemant Oberoi
Taj Mahal Hotel, India
- ❖ Marcus Samuelsson
Aquavit, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Martin
Le Cordon Bleu
- ❖ Philippe Legendre (**1 Michelin Star**)
Le Cinq, Four Seasons Hotel France
- ❖ Philippe Marand
Barry Callebaut, France
- ❖ Philippe Padovani
Padovani's Restaurant & Wine Bar,
Hawaii
- ❖ Sergi Arola (**2 Michelin Stars**)
La Broche, Spain
- ❖ Zhang Jin Jie
Green Tea House, China

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EVENT FACT SHEET – ADDENDUM A (Part Three)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2001

- ❖ Tony Bilson
Canard Bistro, Australia
- ❖ Rocco DiSpirito
Union Pacific, USA
- ❖ Reinhard Gerer (**1 Michelin Star**)
KORSO bei de Oper, Austria
- ❖ George Jardine
The Cellars-Hohenort, South Africa
- ❖ George Morrone
Fifth Floor, USA
- ❖ Claudio Sadler (**1 Michelin Star**)
Sadler, Italy
- ❖ David Thompson
Sailer's Thai, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paul Urchs
The Ritz-Carlton Schlosshotel, Germany
- ❖ Roy Yamaguchi
Roy's Restaurant, Hawaii
- ❖ So Kai Chui
Golden Leaf, Conrad International, Hong Kong
- ❖ Akio Saito
Hotel Century Shizuoka Japanese Restaurant, Japan
- ❖ Alain Solivères (**1 Michelin Star**)
Restaurant Les Elysees du Vernet, France

WGS 2000

- ❖ Adolf Blokbergen (**1 Michelin Star**)
Le Raisin, Switzerland
- ❖ Ananda Solomon
Taj President Hotel, India
- ❖ Anthony Walsh
Canoe Restaurant & Bar, Canada
- ❖ Charlie Trotter
Charlie Trotter's, USA
- ❖ Henrik Christopher Iversen
Quaglinos, Conran Restaurants, UK
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Pierre Hermé
Pierre Herme Patissier, France
- ❖ Rick Rutledge-Manning
Te Awa Farm, New Zealand
- ❖ Santi Santamaria (3 Michelin-star)
Racó de Can Fabes, Barcelona, Spain
- ❖ Steven Zhu
Lulu Restaurant, China
- ❖ Tetsuya Wakuda
Tetsuya's Restaurant, Australia
- ❖ Kenneth Oringer
Chio, The Eliot Hotel, USA

WGS 1999

- ❖ Antonine Westermann
(**3 Michelin stars**)
Restaurant Buerehiesel, France
- ❖ Cheung Kam Chuen
Lai Ching Heen, The Regent,
Hong Kong
- ❖ Greg Doyle
Pier Restaurant, Sydney, Australia
- ❖ Heinz Von Holzen
Bumbu Bali, Indonesia
- ❖ Jean-Georges Vongerichten
Vong, USA
- ❖ Martin Dalsass, (**1 Michelin star**)
Ristorante Santabbondio,
Switzerland
- ❖ Micheal Ginor
Hudson Valley Foie Gras, USA
- ❖ Masahiro Kurisu
Kyoto, Japan
- ❖ Michael Ginor
Hudson Valley Foi Gras, USA
- ❖ Sergio Mei Tomasi
Four Seasons Milano, Italy
- ❖ Yann Duytsche
Valrhona, France
- ❖ Vincent Bourdin
Valrhona, France

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EVENT FACT SHEET – ADDENDUM A (Part Four)

Past Participating Masterchefs and Special Guest Chefs:

WGS 1998

- ❖ Andre Jaeger (**2 Michelin stars**)
Die Fischerzunft, Switzerland
- ❖ Harald Bressealschmidt
Aubergine, South Africa
- ❖ Bernard Guilhaudin
(**2 Michelin stars**)
La Tour D'Argent, France
- ❖ Christine Manfield
Paramount, Australia
- ❖ Douglas Rodriguez
Patria, USA
- ❖ Eiichi Takahashi
Hyo Tei, Japan
- ❖ Fritz Schilling (**2 Michelin stars**)
Schweitzer Stuben, Germany
- ❖ Wong Hong Fa
Dayutai State Guest House, China

WGS 1997

- ❖ Aniello Nino Miele
Il Tentativo, Italy
- ❖ Cheng Yen Chi
Ambassador Hotel, Taiwan
- ❖ Dietmar Sawyere
Restaurant 41, Australia
- ❖ Frank Zlomke
Grande Roche Hotel, South Africa
- ❖ J. Inder Singh Kalra
Food columnist, writer, food consultant
- ❖ Lam Sing Lun
Hong Kong Jockey Club, Hong Kong
- ❖ Lee Hsin Fu
Ambassador Hotel, Taiwan
- ❖ Michael Mina
Aqua, San Francisco, USA
- ❖ Michael Caines
Gidleigh Park, UK
- ❖ Raymond Blanc (**2 Michelin stars**)
Le Manoir Aux Quat Saisons, UK
- ❖ Reto Mathis Roelli
Corviglia Restaurant, Switzerland
- ❖ Vichit Mukura
Oriental Bangkok, Thailand
- ❖ Yoshijiuro Murata
Holiday Inn Kyoto, Japan

Past Participating Celebrity Personality:

WGS 2007

- ❖ Keith Floyd
Celebrity Chef, Discovery Travel & Living
- ❖ Kevin Brauch
Host of The Thirsty Traveller on
Discovery Travel & Living
- ❖ Bobby Chinn
Host of World Café: Asia on
Discovery Travel & Living
- ❖ Serena Sutcliffe, (MW) Head
of Sotheby's International Wine
Department

WGS 2006

- ❖ Ian Wright
The Globe Trekker, Discovery
Travel & Living
- ❖ The Rubino Brothers
Host of Made To Order on
Discovery Travel & Living
- ❖ Redzuawan Bin Ismail – Chef Wan
Malaysia's Most Loved
Celebrity Chef

WGS 2005

- ❖ Anthony Bourdain
Celebrity Chef on Discovery Travel & Living

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EVENT FACT SHEET – ADDENDUM B

Past Participating Wineries:

WGS 2007

- ❖ Château Angélys, France
- ❖ Château Palmer, France
- ❖ Château Pichon Lalande, France
- ❖ Domaine de Montille, France
- ❖ E. Guigal, France
- ❖ Tenuta dell'Ornellaia, Italy

WGS 2006

- ❖ Château Cos d'Estournel, France
- ❖ Château Figeac, France
- ❖ Domaine Bonneau du Martray, France
- ❖ Domaine Joseph Faiveley, France
- ❖ Domaine Michel Gros, France
- ❖ Luciano Sandrone, Italy

WGS 2005

- ❖ Beringer Vineyards, USA
- ❖ Bründlmayer & Feiler-Artinger, Austria
- ❖ Château Montelena, USA
- ❖ Château Pichon Baron, France
- ❖ Cims de Porrera, Spain
- ❖ Domaine Weinbach, France
- ❖ Hermann Dönnhoff, Germany
- ❖ Marchesi de Frescobaldi, Italy

WGS 2004

- ❖ Barone Ricasoli, Italy
- ❖ Bodegas Torres Winery, Spain
- ❖ Ceretto, Italy
- ❖ Champagne Duval-Leroy, France
- ❖ Domaine Drouhin of Oregon, USA
- ❖ Jean Leon, Spain
- ❖ Joseph Phelps, USA
- ❖ Maison Joseph Drouhin of Beaune, France
- ❖ Montes Winery, Chile
- ❖ Salomon Undhof, Austria
- ❖ Torbreck, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2003

- ❖ Almaviva, Chile
- ❖ Bodegas Muga, Spain
- ❖ Bodegas Torres, Spain
- ❖ Bouchard Peré & Fils, France
- ❖ Champagne Duval-Leroy, France
- ❖ E.J Gallo Winery, USA
- ❖ Fantinel, Italy
- ❖ Hugel, France
- ❖ M.Chapoutier, France
- ❖ Mountadam, Australia
- ❖ Sileni estates, New Zealand
- ❖ Weingut Fritz Haag, Germany

WGS 2002

- ❖ Bodegas Torres Winery, Spain
- ❖ Cakebread Cellars, USA
- ❖ Champagne Duval-Leroy, France
- ❖ Château Rauzan-Ségla, France
- ❖ De Loach Vineyards, USA
- ❖ Duckhorn Wine Company, USA
- ❖ Jackson-Triggs, Canada
- ❖ Leeuwin Estate, Australia
- ❖ Pio Cesare, Italy
- ❖ Schlossgut Diel, Germany

WGS 2001

- ❖ Alvaro Palacois, Spain
- ❖ Château Mouton Rothschild, France
- ❖ Conti Sertoli Salis, Italy
- ❖ Hiedsieck & Co. Monopole, France
- ❖ Howard Park Wines, Australia
- ❖ Inniskillin Winery, Canada
- ❖ Patz & Hall, USA
- ❖ Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2000

- ❖ Coldstream Hills, Australia
- ❖ Giesen Wine Estate, New Zealand
- ❖ Inniskillin Winery, Canada
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Quady Winery, USA
- ❖ Sanford Wines, USA
- ❖ Santa Monica, USA
- ❖ Springfield, South Africa
- ❖ Te Awa Farm Winery, New Zealand
- ❖ Wynns Coonawarra Estate, Australia

WGS 1999

- ❖ Château Belle Brise, France
- ❖ Château Montelena, USA
- ❖ Conti Sertoli Salis, Italy
- ❖ Heitz Wine Cellars, USA
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Santa Monica, USA
- ❖ Villa Maria Estate, New Zealand

WGS 1998

- ❖ Forrester Vineyards, South Africa
- ❖ Gekkeikan (*sake*), Japan
- ❖ Taltarni Vineyards, Australia
- ❖ Weingut Rudolf Fürst Franken, Germany

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EVENT FACT SHEET – ADDENDUM C

Past Participating Hosting Establishments:

WGS 2007

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Gordon Grill, Goodwood Park Hotel Singapore
- ❖ Jaan, Swissôtel The Stamford Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Oscar's, Conrad Centennial Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore

WGS 2005

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Jade, Tung Lok Group of Restaurants
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Mirchi – A Taste of India
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Summer Palace, The Regent Singapore
- ❖ The Dining Room, Sheraton Towers Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2003

- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Capers, The Regent Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2006

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel

WGS 2004

- ❖ Capers, The Regent Singapore
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Town, The Fullerton Hotel Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ The Cliff, Sentosa Resort & Spa

WGS 2002

- ❖ ASIAN Restaurant Bar,
Tung Lok Group of Restaurants
- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Restaurant 360
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

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EVENT FACT SHEET – ADDENDUM C (Part Two)

Past Participating Hosting Establishments:

WGS 2001

- ❖ BLU, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 1999

- ❖ Capers, The Regent Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rose Veranda, Shangri-La Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the “M”, Mandarin Singapore
- ❖ The Dining Room, Sheraton Towers Singapore

WGS 2000

- ❖ Capers, The Regent Singapore
- ❖ Chang Jiang Shanghai Restaurant, Goodwood Park Hotel
- ❖ Compass Rose, The Westin Stamford & Westin Plaza
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Seasons Restaurant, Four Seasons Hotel Singapore

WGS 1998

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Maxim’s de Paris, The Regent Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the “M”, Mandarin Singapore

WGS 1997

- ❖ Capers, The Regent Singapore
- ❖ Café Palm and Liana’s, The Oriental Singapore
- ❖ Doc Cheng’s, Raffles Hotel
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ La Tour’s, Shangri-La Singapore
- ❖ La Brasserie, Marco Polo Hotel
- ❖ Les Amis
- ❖ Nutmegs, Hyatt Regency Singapore
- ❖ Pine Court, Mandarin Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ The Harbour Grill, Hilton International Singapore

WORLD GOURMET SUMMIT 2008

EVENT FACT SHEET – ADDENDUM D

Past Participating Partner Restaurants:

WGS 2007

- ❖ Au Petit Salut
- ❖ AURUM by The Clinic
- ❖ Brasserie WOLF
- ❖ Club Chinois
Tung Lok Group of Restaurants
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Hua Ting, Orchard Hotel Singapore
- ❖ IndoChine Forbidden City
- ❖ Jade
Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ Min Jiang @ One North
- ❖ Rang Mahal
- ❖ St Pierre
- ❖ The Song of India
- ❖ Zambuca Italian Restaurant & Bar

WGS 2006

- ❖ Au Petit Salut
- ❖ Au Jardin
- ❖ Garibaldi
- ❖ Hua Ting, Orchard Hotel
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ Rang Mahal
- ❖ Saint Julien
- ❖ Saint Pierre
- ❖ Tenshin

Our Accolades:

World Gourmet Summit 2007

- IFEA Best New Promotion Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Gold Award Winner
- IFEA Best Radio Promotion Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Bronze Award Winner
- IFEA Best New Event within an Existing Event Bronze Award Winner
- IFEA Best Media Kit Bronze Award Winner
- IFEA Most Effective / Creative News Stunt Bronze Award Winner

World Gourmet Summit 2006

- IFEA Best TV Promotion (ad spot or PSA) Gold Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Event Website Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Silver Award Winner
~ *WGS 2006 Souvenir Magazine*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
~ *Singapore Tatler*
- IFEA Best Community Outreach Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Gold Award Winner
- IFEA Best Press/Media Kit Bronze Award Winner
- IFEA Most Creative/Effective News Stunt Silver Award Winner
- Best Miscellaneous Clothing Gold Award Winner
~ *WGS Chef Jacket*

World Gourmet Summit 2005

- IFEA Best Event/Organization E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Photograph Gold Award Winner
- IFEA Best Press/Media Kit Gold Award Winner
- IFEA Best Community Outreach Program Gold Award Winner
- IFEA Best Event/Program to Benefit a Charity Gold Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *An Evening with Anthony Bourdain at Grand Hyatt Singapore*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Subasta! Subasta! Bezel – The Watch Collector's Guild Dinner*

WORLD GOURMET SUMMIT 2008

EVENT FACT SHEET – ADDENDUM D (Part Two)

World Gourmet Summit 2004

- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Single Newspaper Display Advertisement Gold Award Winner
- IFEA Best Event To Benefit a Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Miscellaneous Printed Materials (Single Page) Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Gourmet Herbal Dinner & Culinary Workshops*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Dinner Theatre*

World Gourmet Summit 2003

- IFEA Grand Pinnacle Silver Award Winner
- IFEA Best Radio Promotion Gold Award Winner
- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure Gold Award Winner
- IFEA Best Event to Benefit Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Website Silver Award Winner

World Gourmet Summit 2002

- IFEA Best Promotional Brochure Gold Award Winner
~ *WGS 2002 Souvenir Magazine*
- IFEA Best Community Outreach Programme Bronze Award Winner
~ *WGS/City Gas Charity Safari*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2001

- IFEA Grand Pinnacle Gold Award Winner
- IFEA Best Website Gold Award Winner ~ *www.wgs2001.com*
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2000

- International Festivals & Events Association (IFEA) Grand Pinnacle Silver Award Winner
- Tourism Awards Singapore 2001 Best Event Organiser (Special Events) Winner