

A Gourmet Extravaganza

MAKE A DATE WITH MICHELIN-STARRED CHEFS, CELEBRITIES AND LOCAL CULINARY TALENTS FOR A GASTRONOMIC FEAST

Coming your way this 10 to 28 April, the 10th World Gourmet Summit 2006 casts a starry line-up of the who's who in the international culinary arena, with Singapore's finest dining and hospitality establishments playing hosts. From guest chefs to celebrities, and together with local culinary talents, they are all set to cook up a first-class storm!

THE ICONIC CHEFS



Philippe Legendre

Philippe Legendre, awarded the prestigious Meilleur Ouvrier de France award in 1996, went on to join Le Cinq in France, in 1999. He earned the restaurant its first Michelin-star after two months, and within a year, garnered a second Michelin-star. Finally in 2003, he was awarded the highest recognition in the culinary

world with three Michelin stars, as well as being voted as "Chef of the Year" in French magazine *Le Chef*.

As passionate about Catalan culture as he is about his cuisine, Santi Santamaría is the other headline chef in this year's summit. He opened his first restaurant El Raco de Can Fabes in 1981 in his hometown of Sant Celoni and by 1989, had received his first Michelin-star. In 1995, Santamaría became the first chef in



Santi Santamaría

Catalonia to receive three Michelin stars. Outside of Barcelona, Santamaría has also worked with the Hesperia hotel chain for the Sant Celoni Restaurant project in Madrid.

MASTER CHEFS

There are several master chefs to keep your eye on during this year's World Gourmet Summit. Here's just a sample of who's who:



Antonin Bonnet

Antonin Bonnet embarked on his culinary training at the tender age of 14 at Boneveine Hotel's cooking school. Upon graduation, he embarked on an illustrious career that saw him working in outstanding establishments such as Morton's in London's and the one-Michelin-starred The Greenhouse.

It has been said that even Alain Ducasse is an admirer of Gennaro Esposito and considers Esposito's restaurant — Torre del Saracino — to be one of his favourites in Italy. Esposito's cuisine is mainly influenced by traditional southern Italian style.



Laurent Tourondel

A French-trained chef with the hardnosed sensibilities of a New York restaurateur, Laurent Tourondel opened three premier restaurants — BLT Steak, BLT Fish and BLT Prime in New York City — to rave reviews. In 2005, BLT Fish was awarded its first Michelin star when the Michelin Guide Book made its New York debut.

Paco Roncero found his mentor in Ferrán Adrià while working at Casino de Madrid as a chef. He spent three years training under Adrià at the latter's El Bulli and is considered by some as Adrià's most outstanding disciple.

THE LOCAL TALENT

Susur Lee has made his presence felt in the local culinary scene as consultant to Tung Lok's group of restaurants and as executive chef of Club Chinois in 1997. Currently, Lee helms the delectable Susur and Lee restaurants in Canada.



Susur Lee



Chef Wan

Malaysia's best-loved celebrity chef, Chef Wan is a highly regarded food critic, writer and food ambassador of Malaysia, appointed by the Malaysian government to promote the culinary scene of Malaysia. As a TV personality, he has worked with other celebrity chefs such as Anthony Bourdain and Martin

Yan. He is currently coordinating the Gourmand World Cookbook Awards to be held in Kuala Lumpur in May 2006.

SHOWCASE OF SINGAPORE'S TOP RESTAURANTS

Enjoy specially created World Gourmet Summit menus and a host of fringe activities at the World Gourmet Summit's Partner Restaurants. Here are some activity highlights:

Au Petit Salut

Resident chef: Patrick Heuberger

- Learn About French Charcuterie

Patrick Heuberger will guide you through the art of sausage-making, terrines, rillettes and meat-curing. 13 April, 3.30 pm to 6.00 pm

Venue: Au Petit Salut

\$98.00 per person

Call 6475-1976 for reservations.

Garibaldi

Resident chef: Roberto Galetti

- Chocolate & Wine Pairing

Two delectable favourites are paired at this dinner hosted by Roberto Galetti and Jean-Marc Bernelin of Cacao Barry.

11 April, 7.00 pm to 10.00 pm

Venue: Garibaldi

\$108 per person without wines; \$ 138 per person with wines

Call 6837-1468 for reservations.

EVENT HIGHLIGHTS

Meet the stars at culinary masterclasses, workshops and dinners. Here are some of the epicurean highlights:

Ian Wright - "The Food I Like"

He won't be whipping up any dishes but you can still journey around the world with Globe Trekker Ian Wright. Join him for a sumptuous dinner featuring the food he loves.

Date 17 April

Time 7.00 pm to 11.00 pm

Venue Grand Hyatt Singapore

Price \$168.00

Masterchef Safaris

Foodies with a sense of adventure can traipse round Sentosa Island at this gourmet safari that takes you from the Twin Towers Beach, to the Tunnel and Gun Complex at Fort Siloso and finally the Sentosa Golf Club. Chef Kenny, executive chef of Sentosa Leisure Group, together with Guest Chefs Kevin Thornton and Justin Quek will showcase their cuisine.

Date 19 & 20 April

Time 7.00 pm to 11.00 pm

Venue Sentosa Island

Price \$268.00

WGS Awards Luncheon

Lauded as the 'Oscars' of the local and regional food and beverage industry, the Awards of Excellence will be given out at this luncheon to recognise the finest talents in the industry.

Date 22 April

Time 11.30 am to 3.30 pm

Venue Sheraton Towers Singapore

Price \$250.00

Rubino Brothers - A "Made To Order" Dinner

Seize the opportunity for your 15 minutes of international screen fame. Guy and Michael Rubino will be filming an episode of 'Made to Order' at this dinner, even as they serve up an exquisite course.

Date 24 April

Time 7.00 pm to 11.00 pm

Venue Conrad Centennial Singapore

Price \$185.00

SPOON by Alain Ducasse Presents An Evening of Epicurean Pleasures

The chefs from the oh-so-hip SPOON restaurants will present a diverse showcase of cuisines.

Date 26 April

Time 8.00 pm to 11.00 pm

Venue The Fullerton Hotel Singapore

Price \$288.00

Spring - A Rejuvenating Herbal Dinner Presented by Eu Yan Sang

Be treated to an exquisite evening that will feature dishes prepared by Western-trained executive chef of Sheraton Towers Singapore, Chung Yiu Ming using Chinese herbs.

Date 27 April

Time 7.00 pm to 11.00 pm

Venue Sheraton Towers Singapore

Price \$168.00

For reservations and enquiries, please call 6270-1254.
www.worldgourmetsummit.com