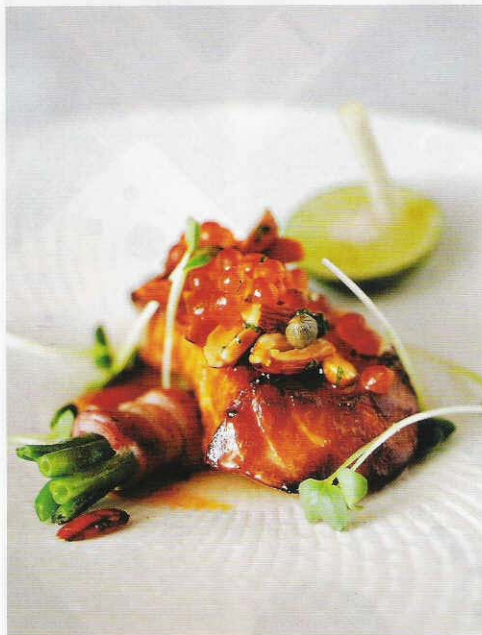


FOOD

In search of the perfect meal
Is the World Gourmet Summit one feast too many?



The three-week World Gourmet Summit is here again. Won't your tailors be happy?



If the number of star-studded chefs who have cooked up a storm here in the last few months are anything to go by, Singaporeans are a ravenous lot. And the gourmet hits just keep on coming.

But are there too many gourmet events for this tiny island? Perhaps, but Singaporeans are definitely not cutting back. At least, that's what the World Gourmet Summit's three-week programme would suggest. Co-organiser, Peter Knipf says:

"The World Gourmet Summit represents the innate gourmands in all of us. What makes food TV programmes popular is our insatiable quest to find the perfect meal — and this is what WGS is about."

For the gourmet who wants it all, the Summit is really a convenient one-stop solution. You don't merely choose from a list of chefs, you get to pick from a menu by the different types of chefs, who come in categories such as "special guests", "celebrities", "guest chef", "master chef" and "iconic chef".

For those who want bragging rights, the "iconic chef" event is the one to attend. Introduced in 2005, the likes of three-Michelin star Alain Passard from L'Arpege, Philippe Legendre of Le Cinq and Santi Santimaria have headlined the one-night-only event. This year's candidate is Heinz Winkler,

who received his third Michelin star in 1981. At 31 years old, he's the youngest chef ever to receive such an accolade.

The Summit has always championed new food trends, after all, they brought in Sergi Arola from Spain, before the Spanish fever hit. With Aarum raising the molecular gastronomy bar, it's no surprise that this year is the time to discover what true molecular gastronomy is — from the masters.

High on the list is Sang Hoon Degeimbre, a Korean who's achieved a Michelin star for his restaurant in Belgium, L'Air du Tempsin. When he opened his restaurant in 1997, it was the first time he had cooked in his life. He's already conducted the first molecular gastronomy seminar in Belgium. While El Bulli's Ferran Adria never made it here, his disciple Paco Roncero, a recognised "molecular gastronomy specialist" and executive chef of Madrid's La Terraza del Casino, will be flying in.

And to reach out to the masses who can't tell the Iranian caviar from fish roe, WGS organisers have also included events fronted by Discovery Travel and Living celebrities such as Kevin Brauch, Keith Floyd and Bobby Chin, to keep up its stellar ratings.

Let the search for the Perfect Meal begin.

Five WGS events to attend

Because your stomach can only take so much.

Uncorking Keith Floyd
10 April, 7pm-11pm
Grand Hyatt
Grand Ballroom

Price: \$258

If you've seen any of his 19 worldwide TV series on food, or read any of his 28 best-selling books, it's time you meet Keith Floyd, former tank commander, journalist, dishwasher, barman and vegetable peeler. We predict he'll have his signature wine glass in hand.



The Ginseng Banquet by Eu Yan Sang
14 April, 7pm-11pm
The Oriental Singapore, Ballroom 1

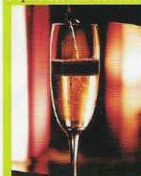
Price: \$188

Healthy, guilt-free eating. That's what this dinner, cooked with the Chinese herbs from Eu Yan Sang, is all about.

Piper Heidsieck Champagne Brunch
16 April, 11am-3 pm
Ulu Ulu Restaurant

Price: \$180

Do we need a reason to drink free-flow champagne all day long?



Wine Workshop with Serena Sutcliffe
22 April, 10.30am-12.30pm
Grand Hyatt Singapore

Price: \$338

The head auctioneer of Sotheby's wine department, Serena Sutcliffe will lead you through 10 wines over two hours. Come armed with wine questions, not bottles you want to sell.

Wildlife Safari
24 April, 6:30pm-11pm
Singapore Zoo

Price: \$288

Fear not — no wildlife will be harmed in this event. The feast will be prepared by Jerome Leung, former World Gourmet Summit Awards of Excellence Rising Chef of the Year, who has gone on to make it even bigger at his restaurant, Whampoa Club, at Three On The Bund, Shanghai.