

❖ **A Gastronomic Event jointly organised by Singapore Tourism Board & Peter Knipp Holdings**

Into its eleventh year, the World Gourmet Summit 2007 will boast both Michelin stars as well as celebrity personalities. The inaugural Summit was held in 1997, presenting an exclusive platform that showcases the vibrancy of Singapore's epicurean culture and lifestyle. It continues to build on the congregation of international culinary luminaries and wine-masters with Singapore's finest dining establishments playing host in this epicurean event. Additionally, local independent restaurants have joined the conviviality for the first time in 2006 to much success.

❖ **Our Mission**

- Branding Singapore as the choice gourmet destination of the region
- Showcasing the fine-dining offerings available in Singapore from the hotel establishment to the independent restaurant establishments
- Promoting the local food & beverage talents and spring-board them into the international arena

❖ **WGS in a Nutshell**

A lifestyle event that celebrates the finest cuisines, best of wines and of the most unique dining environment. The World Gourmet Summit embodies the hedonistic enjoyment of food and wines. The Summit is joined by some of the most premium companies from across industries – Dairy, Whiskies, Crystals, Cars and many more.

❖ **The Culinary Stars**

- Iconic chef **Heinz Winkler** (3 Michelin-stars)
- Featuring Masterchefs **Alain Llorca** (2 Michelin-stars); **Reto Lampart** (2 Michelin-stars); **Carles Gaig** (1 Michelin-star); **Ezio Gritti** (1 Michelin-star); **Romain Fornell** (1 Michelin-star); **Sang-Hoon Degeimbre** (1 Michelin-star); **Cheong Liew**; **Yannick Anton** and more...
- Showcasing Guest Chefs like *Le Cordon Bleu's* **Christian Faure** and **Philippe Clerge**, **Jacky Shaw**, **Jereme Leung**, **Paco Roncero**, **Philippe Mouchel** and **Simon Koh** Yong

❖ **Celebrities**

- Renowned television personalities from Discovery Travel & Living such as **Bobby Chinn**, **Keith Floyd** and **Kevin Brauch** will each host a dinner recounting their travel experiences and various gourmet adventures
- Master of Wine **Serena Sutcliffe** will also make an appearance where she will conduct a wine workshop that teaches what makes a wine great

❖ **Wineries**

- Showcasing premium vintages from Château Angélu, Château Palmer, Château Pichon Lalande, Domaine de Montille, E. Guigal and Tenuta dell'Ornellaia

❖ **Where**

- At various participating hotel establishments (termed as **hosting establishments**) where Masterchefs collaborate with **hosting chefs** to create special menus called **Epicurean Delights**
- **Partner restaurants**, made up of some of Singapore's finest talents where **partner chefs** will create special events termed as **Feature Activities** to showcase their signature cuisines and culinary expertise

❖ **When**

9 to 28 April

❖ **Who attends**

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

11,576 people from all around the world participated in World Gourmet Summit 2006

❖ **The Programme**

Culinary masterclasses at the participating hosting establishments, wine masterclasses and vintner dinners, the ever popular gourmet safaris where the dining environment are bound to surprise, celebrity dinner events and partner dinner events

❖ **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

Hotline: (65) 6270 1254 • Facsimile: (65) 6270 1763 • Email: info@worldgourmetsummit.com

Website: www.worldgourmetsummit.com | www.wgsawards.com

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Past Participating Masterchefs and Special Guest Chefs:

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
- ❖ Joseph Vargetto
Crown Limited, Australia
- ❖ 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 & Bunds, China
- ❖ Nicolas Bernardé, Yann Barraud
& Didier Chantefort
Le Cordon Bleu, UK

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
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Simon Humble
Tutto Beme, Australia
- ❖ Suzanne Goin
Lucques & A.O.C., USA
- ❖ Yan Yeung
Silks, Crown Melbourne, Australia
- ❖ Yves MATTAGNE, **(2 Michelin Stars)**
Sea Grill Restaurant, Belgium
- ❖ Wong Kam-Yau
Liu, Thailand
- ❖ Xavier Pellicer **(1 Michelin Star)**
Restaurant ABAC, Spain

Past Participating Masterchefs and Special Guest Chefs:

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
- ❖ 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
- ❖ 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
- ❖ Philippe Padovani
Padovani's Restaurant & Wine Bar,
Hawaii
- ❖ Sergi Arola (**2 Michelin Stars**)
La Broche, Spain
- ❖ Zhang Jin Jie
Green Tea House, China

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
- ❖ 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

Past Participating Masterchefs and Special Guest Chefs:

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
- ❖ Pierre Hermé
Pierre Herme Patissier, France
- ❖ Rick Rutledge-Manning
Te Awa Farm, New Zealand
- ❖ 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
- ❖ 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

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
- ❖ 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
- ❖ Yoshijiro Murata
Holiday Inn Kyoto, Japan

Past Participating Celebrity Personality:

WGS 2005

- ❖ Anthony Bourdain
Celebrity Chef on Discovery Travel & Living

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

Past Participating Wineries:

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

Past Participating Hosting Establishments:

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

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
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 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

WORLD GOURMET SUMMIT 2007

EVENT FACT SHEET – ADDENDUM C (Part Two)

Past Participating Hosting Establishments:

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 Rose, 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 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

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

Past Participating Partner Restaurants:

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

WORLD GOURMET SUMMIT 2007

EVENT FACT SHEET – ADDENDUM D

Our Accolades:

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 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*