RASPBERRY GANACHE, HAZELNUT CRISP, FRANGELICO CREAM WITH MANJARI CHOCOLATE SOUP, QUINCE PRESERVE AND SAFFRON SORBET PREPARED BY MASTER CHEF SANG-HOON DEGEIMBRE

World Gourmet Summit 2007
An Epicure's Journey Into Fine Cuisine And Wines

World Gourmet Summit (WGS) 2007 jointly organised by Peter Knipp Holdings Pte Ltd and the Singapore Tourism Board was truly the epicure's dream in the fine art of food and wine pairings.

A gala affair lauded as Asia's Foremost Gastronomic Event spanned three weeks (April 9 – 28), featuring a venerable list of wineries from Bordeaux such as Château Angélus, Château Palmer, Château Pichon Lalande and E. Guigal; Burgundy greats such as Domaine de Montille and Tenuta dell'Ornellaia from Tuscany. All conducted tasting sessions for their most premium vintages and had accompanying vintner dinners that were sold out in a matter of days! "It has been a great pleasure to participate for the first time at the World Gourmet Summit. It is a great event, quite demonstrative of the high level of interest and culture reached by Singapore for food and wine," said Bernard

de Laage de Meux, Director of Development, Château Palmer.

The world's best culinary masters such as Heinz Winkler (three Michelin-stars), Mark Best (three chef hats), Alain Llorca (two Michelin-stars), Reto Lampart (two Michelin-stars), Carles Gaig (one Michelin-star), Ezio Gritti (one Michelin-star), Romain Fornell (one Michelin-star), Sang-Hoon Degeimbre (one Michelin-star), Cheong Liew, Eoghain O'Neill and Yannick Anton made their presence felt with nightly gourmet dinners at their respective hosting hotel establishment; and who can forget the celebrity dinners with *Discovery Travel & Living* personalities such as Keith Floyd and Kevin Brauch.

WGS has always been about the sharing and exchange of culinary ideas. Degeimbre, a notable molecular gastronomy chef from Belgium enthused, "The Summit was an occasion for me to discover an art of hospitality and an art of

FROM LEFT: JEREME LEUNG; KEVIN BRAUCH; SERENA SUTCLIFFE ▪

food. I'm inspired by the experience and isn't what this is all about? Learning from each other and finding our own essence. This will certainly influence my cuisine in the future."

Celebrated Chinese chef of the famed Whampoa Club, Jereme Leung had this to say, "I am honoured and delighted to participate in this spectacular culinary festival. It provides an excellent platform for meeting and interacting with so many talented culinary professionals. Indeed a dynamic and enriching experience for me."

More than 13,000 people attended the Summit that boasted no less than 70 events. Some of the notable dinners included the Gourmet Safaris where diners were ferried to three different locations for a six course dinner. There were two themes to choose from, along the Singapore River or at the Singapore Zoo and Night Safari. The Macallan, the undisputed premium whisky also brought some of their rarest collection dating as far back as 1940

and costing an astounding S$10,000 per bottle, for an exclusive tasting session. And who could forget the workshop conducted by master of wine, Serena Sutcliffe, Head of Sotheby's International Wine Department, who conducted a witty and informative session on the deconstruction of wines. "It was very exciting to lead a tasting of some of the world's greatest wines for the World Gourmet Summit," Sutcliffe said, "The audience was full of wine lovers and the choice and the variety of the wines were really stimulating."

The World Gourmet Summit is truly the backbone of the Singapore's culinary and wine landscape. It sets the stage for a thriving gastronomic culture, providing epicureans all over the world, an opportunity to sample from the best.

MillionaireAsia is the official lifestyle publication for the World Gourmet Summit 2007. World Gourmet Summit 2008 is slated for 7 to 26 April. ▪

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WILDLIFE SAFARI HELD AT THE SINGAPORE ZOO AND NIGHT SAFARI WHERE DINERS ARE TREATED TO A GASTRONOMIC FARE PREPARED BY JEREME LEUNG AND KELVIN LOW