



FOR IMMEDIATE RELEASE

WORLD GOURMET SUMMIT (WGS) 2017 KEEPS CULINARY WORLD SPINNING AFTER BRILLIANT 21-YEAR RUN

17 April 2017 (SINGAPORE) – WGS 2017 (20 March to 16 April) finished yet another year on a delicious high as its theme of United Nations Gastronomic Assembly (UNGA) brought the world together with culinary artistry and exquisite gourmet experiences. Reaffirming Singapore as a dynamic international culinary destination, Asia’s premier food and wine festival saw more than 2,700 people attending no less than 50 signature WGS events over two weeks, with 24 countries represented, 17 visiting international masterchefs featured and the partnership of 49 top dining establishments in Singapore.

Food lovers not only sampled food from some of the best chefs in the world, but experienced some new and exciting cuisines that this year’s WGS had to offer, including Ukrainian, Dutch, Hungarian, Peruvian and Mexican.

Continuing to champion culinary talent both in Singapore and around the region, the WGS Awards of Excellence (AOE) 2017 experienced a record number of public nominations to honour 39 outstanding professionals and establishments from the F&B and hospitality industries. Among the key winners to make their mark on the dynamic F&B industry were **Julien Royer** of two-Michelin starred Odette (**Chef of the Year presented by MKN**), **Woon Thai Suan** of The Fullerton Hotel & The Fullerton Bay Hotel Singapore (**Baker of the Year presented by Redman by Phoon Huat**), **Morsels (Restaurant of the Year presented by Huber’s Butchery)** and **Wee Teng Wen** of The Lo & Behold Group (**Restaurateur of the Year presented by Bangkok Ranch Group**).

“This year, we focused very much on the nurturing and celebration of culinary talent and mastery. The four Peruvian young protégés of South America’s famous chef Gaston Acurio are prime examples of culinary world’s bright future, as are our very own Singapore National Culinary Team, who won the IKA Culinary Olympics 2016 and the Singapore National Young Chefs Team, winners of inaugural Alen Thong Golden Coffee Pot Young Chefs Challenge 2016” said Peter A. Knipp, CEO of PKH Pte Ltd, who manages and curates the World Gourmet Summit event.

He added, “Alongside our talented chefs of Singapore, we were honoured to welcome WGS’s most diverse assembly of culinary stars representing countries from Asia, Europe, North and South America.”

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner



Official Card





Masterchefs and Personalities

Among the illustrious chefs coming to Singapore for WGS 2017 are **Jarno Eggen** (The Netherlands) of two-Michelin-starred De Groene Lantaarn; Barbeque World Cup champion **Grill Ueli** (Switzerland); **Daniel Ovadía**, one of Mexico's most successful chefs-restaurateur; **Dharshan Munidasa**, who put his native Sri Lanka on the culinary world map with two restaurants in Asia's 50 Best Restaurants list; dessert sensation **Kiriko Nakamura** (Japan) of one-Michelin star Tirpse; and internationally sought-after **Quentin Glabus** (Canada).

Showing Singapore's diners why they are ones to watch is a select group of young chefs from the esteemed Pachacútec Culinary Institute in Peru, protégés of the school's founder and South America's super **Chef Gaston Acurio**.

Adding some spice is celebrity **Chef Thaninthorn Chantrawan** (or **Chef Noom** as he is popularly known) from Thailand, famous for his successful stint on the Thai version of Iron Chef.

Gourmet Events Highlights

Some of the city's most notable and award-winning establishments hosted luxurious events and specially crafted dinners, and showcased exclusively created WGS menus.

Proving as popular as ever, all WGS masterclasses were sold out and the most popular of the WGS signature events included:

- **Rougie Gourmet Delights featuring Jarno Eggen** at Dolce Vita, Mandarin Oriental Singapore on 31 March 2017. The Dutch culinary maestro of two-Michelin-starred De Groene Lantaarn in Zuidwolde, The Netherlands brought his distinctive creative and technical flair to Singapore in an exceptional five-course dinner, crafted and harmoniously paired with Champagne Ruinart.
- **Ukraine Evening ft. Iurii Kovryzhenko** on 5 April 2017. Iurii Kovryzhenko is a sculptor-miniaturist, ambitious, talented and specialist in the Ukrainian 'Fleur cuisine' – a cuisine where edible flowers are used. Also a supporter of the Slow Food philosophy and new technologies in the kitchen, he wowed diners with a superb dinner that proved him to be in a culinary league of his own.
- **World Gourmet Summit 2017: National Kidney Foundation (NKF) "Better Lives" Gala Dinner** on 6 April 2017, featuring awarding winning chefs from Singapore National Culinary Team (IKA Culinary Olympics 2016 overall Champions) and the Singapore National Young Chefs Team, Chef Kirk Westaway from JAAN (Awarded one-Michelin star by Singapore Michelin Guide 2016) and Robert Stirrup, Swissôtel The Stamford's Director of Culinary Operations. Not only did this charity gala dinner serve to support

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card





NKF in their on-going mission to provide care for kidney patients and raise public awareness of kidney disease prevention, it also celebrated NKF's 48th anniversary.

- **Sunday Brunch on 9 April 2017**, perched atop the Labrador Nature Reserve in a historical bungalow amid lush surroundings at Tamarind Hill, the perfect location for an afternoon of WGS gastronomy. The multitude of WGS 2017 partners showcased their finest offerings to make this brunch a truly memorable affair.

WGS Gives Back

WGS continued its support for the **National Kidney Foundation (NKF)**, which also marked its milestone 48th anniversary this year. During the "Better Lives" Charity Gala Dinner, a record **S\$1.129 million** was raised to aid NKF's on-going commitment to providing care for kidney patients and raising public awareness of kidney disease prevention. With Singapore having one of the highest kidney failure cases, this support is integral to bringing life and hope to needy patients.

Guests were served award-winning dishes during an exquisite dinner, which was an outstanding collaboration of some of Singapore's top culinary stars. The menu of canapés and five courses were created to the overarching theme of "Better Lives" by Chef Kirk Westaway from JAAN, awarded a one-Michelin star by Singapore Michelin Guide 2016; Robert Stirrup, Swissôtel The Stamford's Director of Culinary Operations; the Singapore National Culinary Team, IKA Culinary Olympics 2016 overall Champions; and the Singapore National Young Chefs Team, champions of inaugural Alen Thong Golden Coffee Pot Young Chefs Challenge 2016 in Abu Dhabi. A vegetarian menu inspired by the splendour of India's Maharajas was also specially created for this WGS signature event by chef Javed Ahamad of Singapore's premier Indian restaurant Punjab Grill.

Funds for the NKF Charity Gala Dinner were raised through table sales, cash donations and silent and live auctions held during the dinner, all of which contribute towards the continuous provision of dialysis treatment, the education and prevention efforts to raise awareness and curb the rise of kidney diseases such as diabetes and hypertension, which are the leading causes of kidney failure. All items auctioned were made possible by the generous WGS sponsors.

Information on WGS and all WGS 2017 events is available on <http://www.worldgourmetsummit.com/>.

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner



Official Card





For media inquiries, contact:

Shasikala Kalai Silvan
Senior Brand Consultant
HEAT Branding
Email : shasi@heatbranding.com
Contact Number : +65 9770 7821

--END--

About the World Gourmet Summit (www.worldgourmetsummit.com)

The World Gourmet Summit, first launched in 1997, is an international gastronomic festival organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd).

Now, into its 21st year, this annual epicurean festival continues to showcase the intricate craftsmanship of prestigious chefs and is also an exposition of internationally acclaimed vintners. Encompassing a series of events like the special themed dinners, it is a gourmet feast specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

Since 2000, World Gourmet Summit has raised over S\$7 million for over 200 social service programmes, through the generosity of its distinguished guests through table sales, charity auctions as well as donations. In celebration of its 21st anniversary, WGS 2017 is working with the National Kidney Foundation (NKF), a charity that provides care and support for patients with kidney-related diseases. During the gala dinner, an auction will take place with all funds raised being donated to NKF providing dialysis for patients and prevention efforts against kidney diseases such as diabetes and hypertension.

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card





ORGANISERS

About A La Carte Productions

À La Carte Productions, a division of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. In particular, the annual gastronomic experience, World Gourmet Summit and the Awards of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the F&B industry and promotes the appreciation of dining in Singapore and the region.

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food, beverage (F&B) and hospitality industry. Founded by Peter A Knipp, the multi award-winning company has grown over the years to include four divisions, encompassing various aspects of the F&B and hospitality businesses: À La Carte Productions, an events management firm which provides events planning, conceptualisation and execution services at the annual gastronomic extravaganza World Gourmet Summit, including the Awards of Excellence (www.wgsawards.com), World Gourmet Summit (www.worldgourmetsummit.com), Gourmet Abu Dhabi (www.gourmetabudhabi.ae) and Food2Print, which publishes Cuisine & Wine Asia magazine, newsletter at www.asiacuisine.com, weekly e-zines since 1996 and provides marketing communications consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia, IT consultancy.

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • JAKARTA • MALAYSIA

Official Card





ANNEX A – MASTERCHEFS AND SPECIAL GUESTS

INTERNATIONAL MASTERCHEFS

1. Bírós Lajos (Hungary)
Brock Bisznó(k)
2. Bunchu Nittayo (Vietnam)
Indochine Group
3. Chookiat Kantha (Laos)
Indochine Group
4. Daniel Ovadía (Mexico)
Bull & Tank Restaurant Group
5. Dharshan Munidasa (Sri Lanka)
Ministry of Crab
Ranked #43 Asia's 50 Best Restaurants 2016
6. Grill Ueli (Switzerland)
Grill Uelis Gourmet Factory
Four Times World Barbecue Champion
7. Iurii Kovryzhenko (Ukraine)
Vintage Nouveau Restaurant
8. Jarno Eggen ** (The Netherlands)
De Groene Lantaarn
9. Kiriko Nakamura * (Japan)
Tirpse
10. Luu Meng (Cambodia)
Malis Restaurant
11. Mitch Lienhard (USA)
Manresa Restaurant
Global winner of the S.Pellegrino Young Chef 2016 competition

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card





12. PaTA (Thailand)
Celebrity Chef
13. Protégés of Gaston Acurio (Peru)
Pachacutec Cooking School in Lima
Alan Alfredo Larrea Rivas
Elizabeth Torres Sinche
Laura Lorena Villalta Riega
Roy Humberto Proleon Tangoa
14. Quentin Glabus (Canada)
First Nations Chef Representative, Rio de Janeiro
15. Thaninthorn Chantrawan @Chef Noom (Thailand)
Thailand Iron Chef

SPECIAL GUESTS

1. Albert Au Kwok Keung ***
China Tang Hong Kong (Hong Kong)
2. Alec Wing
TV Celebrity Chef (Singapore)
3. Christian Leusder
Whisky Master (Singapore)
4. John See
The Food Circle (Singapore)
5. Singapore National Young Chefs Team
Champions of inaugural Alen Thong Golden Coffee Pot Young Chefs Challenge in Abu Dhabi
6. Singapore National Culinary Team
IKA 2016 Culinary Olympics Overall Champions
7. Willment Leong
Founder Chairman of Thailand Culinary Academy
Chairman of World Chefs Without Border

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • JAKARTA • MALAYSIA

Official Card





ANNEX B – HOSTING ESTABLISHMENTS, VENUE HOSTS & PARTNER RESTAURANTS

HOSTING ESTABLISHMENTS

1. Dolce Vita @ Mandarin Oriental Singapore
2. El Mero Mero
3. Huber`s Butchery & Bistro
4. IndoChine Chijmes
5. IndoChine Club Street
6. La Brasserie @ Fullerton Bay Hotel
7. Lewin Terrace
8. OLA Cocina Del Mar
9. Polo Restaurant and Bar by IndoChine
10. Tamarind Hill
11. Tippling Club
12. Tóng Lè Private Dining
13. TungLok Signatures @ Orchard Parade Hotel
14. Woolloomooloo Steakhouse Singapore

VENUE HOSTS

1. Asian Civilisation Museum
2. At-Sunrice GlobalChef Academy
3. Beasts & Butterflies @ M Social Singapore
4. Chijmes
5. Mandarin Oriental Singapore
6. Miele Gallery
7. One Farrer Hotel & Spa
8. Swissôtel The Stamford
9. Tamarind Hill

PARTNER RESTAURANTS

1. Alati
2. Angela May Food Chapters
3. Artemis Grill
4. Blue Lotus Chinese Eating House
5. BOCA
6. boCHINche
7. Buona Terra

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card





8. COYOTE Tex-Mex Grill & Bar
9. Ding Dong
10. El Mero Mero
11. Gattopardo Ristorante di Mare
12. Grignoter by Justin Quek
13. Huber`s Butchery & Bistro
14. IKYU
15. Indocafé The White House
16. IndoChine Chijmes
17. IndoChine Club Street
18. JAAN
19. KUVU
20. Lokkee
21. Mitzo
22. Morsels
23. Odette
24. Open Door Policy
25. Open Farm Community
26. OSO Ristorante
27. Patara Fine Thai
28. Peach Blossoms @ Marina Mandarin Hotel
29. Polo Restaurant and Bar by IndoChine
30. Punjab Grill @ Marina Bay Sands
31. Salted & Hung
32. Song of India
33. Tamarind Hill
34. Tippling Club
35. Woolloomooloo Steakhouse Singapore
36. Xin Cuisine
37. Yàn

Wine & Whisky Bar

1. La Terre

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card





DESTINATION PARTNERS

1. Royal Embassy of Cambodia
2. High Commission of Canada
3. Embassy of Hungary
4. Embassy of Laos in Singapore
5. Embassy of Mexico In Singapore
6. Embassy of Peru
7. Embassy of Switzerland, Singapore
8. Embassy of Ukraine in the Republic of Singapore
9. Vietnam Embassy

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

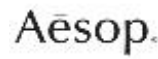
Official Card





ANNEX C – OFFICIAL PARTNERS

SPONSORS



In Partnership with



Produced By



Supported By



Held In



Platinum Gourmet Partner



Official Card





BEVERAGE PARTNERS



In Partnership with



Produced By



Supported By



Held In



Platinum Gourmet Partner



Official Card





MEDIA PARTNERS



DestinAsian

epicure
life's refinements



LIVING

BAZAAR
SINGAPORE



h honeycombers



L'OFFICIEL

FÓLIO

PALACE
SINGAPORE'S ELITE PROPERTY SOURCE

Q
QUINTESSENTIALLY
LIFESTYLE

Women's Weekly



U
URBAN JOURNEY

WEEKENDER
Discover Weekend Happiness

WINE&DINE

In Partnership with



Produced By



PETER KNIPP
holdings pte ltd

Supported By



Held In



Platinum Gourmet Partner

INDOGUNA
SINGAPORE • MALAYSIA • THAILAND

Official Card

