

More to experience

The World Gourmet Summit is back to dazzle foodies with a power-packed schedule of special dinners, rare whiskies and more.

This year marks World Gourmet Summit's (WGS) 21st run and master chefs from over 16 countries will fly into town to prepare special themed dinners and exclusive menus at award-winning establishments. The names include Jarno Eggen (chef of two Michelin-starred De Groene Lantaarn in the Netherlands); four-time World Barbecue champion Ueli 'Grill' Bernold (Switzerland); pastry sensation Kiriko Nakamura (chef at one Michelin-starred Tirpse in Japan); Sri Lankan Dharshan Munidasa (of Ministry of Crab, ranked #29 on Asia's 50 Best Restaurants 2017 list); Mexico's Daniel Ovadia; and Canadian First Nations Chef Representative, Quentin Glabus.

Look out for the young protégé chefs from Peru's esteemed Pachacutec



Odette



Quentin Glabus



Kiriko Nakamura

Daniel Ovadia

Ueli 'Grill' Bernold

Culinary Institute in Lima, under the tutelage of the school's founder and South America's renowned chef Gaston Acurio, who will be presenting the **Epicurean Delights featuring Protégés of Gaston Acurio**. Happening till 7 April at OLA Cucina del Mar, diners can choose between a four-course set dinner (\$95) and à la carte courses from the Peruvian menu such as *parihuela Peru* (traditional soup with *panca chilli*, Peruvian corn and fried seaweed, \$42) and *lomo saltado 'pachacutec'* (Cantonese-Peruvian stir-fried beef with onions, tomatoes and

coriander, \$52).

If you need another excuse to visit Odette, here's one: the **Krug Stars Dinner with Julien Royer** on 7 April where Royer pairs Champagne with his menu of timeless creations (\$388). If whisky is your tipple of choice, reserve a seat at OSO Grillery for a six-course pairing menu in **The Foundation of Japanese Whisky - 12 years of barrel aging series** (\$168). Or for more international whisky appreciation, sign up for the **World Whisky Tour** in a 10-course paired dinner (\$288) featuring drams from 10 countries, including the

Eagle Rare 10-year-old Bourbon from U.S.A. There's no spicier affair than the exotic **Taland Market Dinner** on 8 April, where Iron Chef Thaninthorn 'Noom' Chantrawan presents over 25 authentic Thai creations at Tamarind Hill amid a quasi Thai night market ambience with outdoor grills and street food stalls (\$80 with free-flow beer).

The charming Samardhi Villa at Tamarind Hill is offering a **Royal Gourmet Staycation** for all its 19 rooms (\$838/Luxury Room and \$688/Comfort Room). Each booking of this one-night stay (8 to 9 April) for two persons includes a tea appreciation class, luncheon, wine and music afternoon, and a Thai market *wirée*. Guests staying in the Luxury Room

category will end the weekend on a high with a Sunday brunch created by resident chef Wanthana Nikosaen.

Snag tickets to the **Urban Farming & Sustainability: A Farm-Fresh Cocktail & Culinary Experience** on 12 April for Open Farm Community's four-course cocktail pairing dinner featuring freshly foraged ingredients presented by head chef Russell Misso and group bar manager Joe Schofield (\$88/person for dinner; \$128/person with cocktail pairing). Or enjoy a signature beer pairing menu at the **Saltd & Hung X Stockade**, where executive chef Drew Nocente serves up new meat and seafood creations paired with craft beers from the Stockade Brewing Co. in New South Wales (\$108).



Petrina Loh



Morsels



Tamarind Hill



Russell Misso

Spirit lovers take heed. Check out the **Gin & Fermentation dinner** on 13 April at Morsels, where chef Petrina Loh ties up with Paper Lantern Distillery, Proof & Co and Gain Brands Premium Gins to showcase artisanal gins alongside her gourmet creations (\$148 for first seating at 6pm to 8pm, and \$168 for second seating from 8.30pm).

Taking place on 14 April is the final part of **The Good, The Rare & The 18** whisky series, featuring a six-course dinner (\$228) paired with rare 18-year-old bottles such as Hakushu 18, Fuji Sanroku 18 Oloroso Sherry Cask and Macallan 18. For something more exclusive, opt for the seven-course whisky pairing (\$880) in **A Night of Liquid Gold: 18-40 Years of Finest Japanese Whisky** series on 15 April, with the 25-year-old Yamazaki being the showstopper of the night. Both whisky events will be held at OSO Ristorante.

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