



FOR IMMEDIATE RELEASE

31 WINNERS TAKE CENTRE STAGE AT 18TH AWARDS OF EXCELLENCE

4 April 2018 (SINGAPORE) – On 3 April 2018, the World Gourmet Summit Awards of Excellence (AOE) 2018 honoured 31 outstanding professionals and establishments from the F&B and hospitality industries. Widely regarded as one of the most respected accolades in Singapore and around the region, the AOE ceremony was held at One Farrer Hotel & Spa, with Guest of Honour Dr. István Szerdahelyi, Hungary’s Ambassador to the Republic of Singapore, in attendance.

This year saw an overwhelming response to the number of public nominations, giving a clear indication of the appreciation for and acknowledgement of the pivotal role that the industry professionals play in the evolution of the F&B and hospitality scene in Asia. This year’s AOE was presented under the voting categories of Chef Awards, Hospitality Awards, Service Professionals and Establishment Awards and Wine and Spirits Awards, Special Category and Highest Honors.

Recognising the visionaries influential to the on-going development of the F&B industry, the key highlight awards included:

- **LUZERNE Everyday Best Table Award** presented to
 - Jenny Loh, Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel
 - Mohammad Ummer, One Farrer Hotel & Spa
 - Nouri

- Two **Lifetime Achievement Awards** presented to Violet Oon and Edmund Toh

[Refer to Annex A for full list of RECIPIENTS]

“This year’s AOE recipients show us why the F&B and hospitality industries continue to thrive. As we celebrate our home-grown talents, Singapore is showcasing itself not just as a global platform for industry trends and progress but an important centre for learning and discovery,” Said Mr Peter Knipp, CEO of PKH Pte Ltd, which manages and curates the Awards of Excellence and the World Gourmet Summit.

In collaboration with the Singapore Tourism Board, award-recipients are given the opportunity to participate in cross-exchange programs through the Overseas Development Program (ODP) with some of the world’s foremost dining establishments to expand on their skills and experience, pushing them towards greater excellence.

For more information or to arrange interviews with any of the candidates or recipients, contact Shasi on shasi@heatbranding.com.

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

The World Gourmet Summit, first launched in 1997, is an international gastronomic festival organised by Peter Knipp Holdings Pte Ltd.

Now into its 22nd year, this annual epicurean festival continues to showcase the intricate craftsmanship of prestigious chefs and internationally acclaimed vintners. Encompassing a series of events that include special themed dinners, it is a gourmet feast specially crafted for discerning individuals who appreciate fine wines and gourmet.

Since 2000, World Gourmet Summit has raised over S\$8 million for over 200 social service programmes, through table sales, charity auctions as well as donations: all thanks to the generosity of its distinguished guests. In celebration of its 22nd anniversary, WGS 2018 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 to be donated to the NKF providing dialysis for patients and prevention efforts against kidney diseases such as diabetes and hypertension.

ORGANISERS

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food and beverage (F&B) and hospitality industries. Founded by Peter A. Knipp, a veteran in Singapore's culinary landscape, the multi-award-winning company provides events planning services from conceptualisation to execution for the annual gastronomic extravaganza World Gourmet Summit (www.worldgourmetsummit.com), which includes the annual prestigious Awards of Excellence (www.wgsawards.com). PKH also publishes the bi-monthly print magazine Cuisine & Wine Asia, produces newsletters at www.asiacuisine.com weekly e-zines since 1996, and provides marketing communications consultancy services.

ANNEX A – AWARDS OF EXCELLENCE RECIPIENTS

Chefs Awards

1. MKN Chef of the Year

This individual has been a Head Chef for the past ONE year in Singapore, directly involved in the daily restaurant and kitchen operations and consistently set standards of excellence in the culinary arts as well as provide excellent dining experiences.

RECIPIENT: Angus Chow, Boruto

Finalists:

- **Angus Chow, Boruto**
- Bjorn Shen, Artichoke
- Dave Pynt, Burnt Ends
- Felix Chong, Monti
- Kirk Westaway, JAAN
- Lino Sauro, Gattopardo Ristorante Di Mare

2. HALTON Executive Chef of the Year

This individual has been Executive Chef for at least TWO years in Singapore at the point of nomination, is responsible for at least two F&B outlets and banquet facilities in a hotel / restaurant chain in Singapore and consistently sets standards of excellence in the culinary arts as well as provide excellent dining experiences.

RECIPIENT: Louis Tay, Swissotel Merchant Court

Finalists:

- Elson Cheong, One Farrer Hotel & Spa
- Eric Neo, InterContinental Singapore
- Joshua Brown, CUT by Wolfgang Puck & Spago by Wolfgang Puck
- **Louis Tay, Swissotel Merchant Court**
- Michele Greggio, Pan Pacific Singapore

3. WELBILT Rising Chef of the Year

This individual has been a working chef for at least 6 months (at the point of nomination) in a restaurant / restaurant chain, 32 years of age and below (as of 1 January 2018) who is directly involved in a restaurant kitchen operation in Singapore and displays exceptional culinary talent to raise standards of culinary excellence.

RECIPIENT: Andrea De Paola, Osteria Art

Finalists:

- Adam Wan, Odette
- Alan Chan, Cheek By Jowl
- **Andrea De Paola, Osteria Art**
- Ayodeji Adeyemi, Tippling Club
- Elvin Chew, 30 Bencoolen
- Jie Shen Ang, Mezza9, Grand Hyatt Singapore

4. FABRISTEEL Asian Cuisine Chef of the Year

This individual has been a HEAD CHEF in the kitchen for at least ONE year in Singapore (at the point of nomination), directly involved in a restaurant kitchen operation and demonstrates a high level of talent and creativity in preparing Asian-inspired cuisine.

RECIPIENT: Joseph Sergentakis, CÉ LA VI

Finalists:

- Alvin Leong, Baba Chews Bar and Eatery
- Chan Tuck Wai, Marina Mandarin Hotel
- **Joseph Sergentakis, CÉ LA VI**
- Lai Tong Ping, Hai Tien Lo, Pan Pacific Singapore
- Lap Fai Chung, Hua Ting Restaurant, Orchard Hotel Singapore
- Malcolm Lee, Candlenut

5. KÜHLBARRA Asian Cuisine Chef of the Year (Regional)

This individual has been a HEAD CHEF in the kitchen of a restaurant in the Asian region for at least ONE year (at the point of nomination), directly involved in a restaurant kitchen operation and demonstrates a high level of talent and creativity in preparing Asian-inspired cuisine.

RECIPIENT: Ragil Imam Wibowo, Nusa Gastronomy, Indonesia

Finalists:

- Agung Gede, Kayuputi Restaurant, Indonesia
- Chan Yan Tak, Lung King Heen, Four Seasons Hotel, Hong Kong
- Leung Yu King, Summer Palace, Island Shangri-La, Hong Kong
- Pasquo King, Sundara at Four Seasons Resort Bali, Jimbaran Bay, Indonesia
- Phiyun Thongyun, Tamarind Hill, Malaysia
- **Ragil Imam Wibowo, Nusa Gastronomy, Indonesia**

6. BRAND NEW MEDIA Baker of the Year

This individual has been a Baker at least ONE year (at the point of nomination), with exceptional talent in the bakery field in Singapore and displays the ability to drive the consistency and quality in bakery products offered at an outlet or various outlets.

RECIPIENT: Leonard Yue, Swissôtel The Stamford

Finalists:

- Akira Maekochi, Béni Singapore
- Christophe Gros, Shangri-La Hotel Singapore
- Dan Ng Eng Heng, Grand Hyatt Singapore
- **Leonard Yue, Swissôtel The Stamford**

7. CACAO BARRY Pastry Chef of the Year

This individual has been Pastry Chef for at least ONE year (at the point of nomination) with exceptional talent and displays the ability to drive the consistency and quality in pastries and desserts offered at an outlet or various outlets in Singapore.

RECIPIENT: Winnie Goh, Mandarin Orchard Singapore

Finalists:

- Ben Goh, InterContinental Singapore
- Maira Yeo, Meta Restaurant
- Makoto Arami, Béni Singapore
- **Winnie Goh, Mandarin Orchard Singapore**
- Yasushi Ishino, Waku Ghin

8. EPICURE Pastry Chef of the Year (Regional)

This individual has been Pastry Chef for at least ONE year (at the point of nomination) with exceptional talent and displays the ability to drive the consistency and quality in pastries and desserts offered at an outlet or various outlets in the region.

RECIPIENT: Florian Guillemenot, Le Cordon Bleu College of Culinary Arts, Kuala

Lumpur, Malaysia

Finalists:

- Christophe Sapy, Mandarin Oriental Bangkok, Thailand
- **Florian Guillemenot, Le Cordon Bleu College of Culinary Arts, Kuala Lumpur, Malaysia**
- Kay-Lene Tan, Tonka, Australia
- Laurent Merdy, Raffles & Fairmont Makati, Philippines
- Mohd Hanafiah Ahmad, The Westin Kuala Lumpur, Malaysia
- Nicolas Lambert, Four Seasons Hotel, Hong Kong

9. U.S. DAIRY EXPORT COUNCIL Chef's Choice Award

This is an individual whose cuisine is widely recognised and recommended by peers. Each member of the voting panel is encouraged to vote for up to five chefs in their own cuisine type. Nobody is allowed to vote for their own chef or in a restaurant which they have an economic interest in. The top 3-5 nominations will be judged and evaluated by a panel of judges.

RECIPIENT: Kirk Westaway, JAAN

Finalists:

- Brandon Foo, Le Bistrot Du Sommelier
- Daniele Sperindio, Atlas
- Joseph Sergentakis, CÉ LA VI
- **Kirk Westaway, JAAN**
- Sam Chin, ME@OUE

Hospitality Awards

U.S. DAIRY EXPORT COUNCIL Gourmet Retailer of the Year

This retailer has been in operation for at least six months (at the point of nomination) and has a physical store in Singapore and/or an online transaction service featuring an extensive range and variety of premium gourmet products.

RECIPIENT: The Cellar Door

Finalists:

- Fassler Gourmet
- Foodie Market Place
- Oh Deli
- **The Cellar Door**
- The Providore

1. WINTERHALTER Caterer of the Year

This caterer has been in operation for at least TWO years (from the point of nomination) and may be from a hotel, restaurant or events catering company and exhibits excellent service standards that meets the requirements of their guests.

RECIPIENT: Luxe Catering

Finalists:

- Creative Eateries Catering
- **Luxe Catering**
- Purple Sage Group
- The Ritz-Carlton Millenia Singapore
- Tung Lok Catering

2. MARRONE Hospitality Institution of the Year

This hospitality institution provides full-time and part-time courses for nurturing F&B talents in Singapore. Such courses should be conducted in a formal learning environment.

RECIPIENT: Allspice Institute

Finalists:

- **Allspice Institute**
- Asian Culinary Institute
- Nanyang Polytechnic
- Republic Polytechnic
- Temasek Polytechnic

3. ELECTROLUX Hospitality Institution of the Year (Regional)

This hospitality institution provides full and part-time courses for nurturing F&B talents and conducted in a formal learning environment. Participating Countries includes Malaysia, Thailand, Hong Kong, Vietnam, Macau, Indonesia, India, Philippines, Cambodia, China, Korea, Japan, Taiwan, Brunei, Laos, Myanmar, Sri Lanka.

RECIPIENT: Sunway Le Cordon Bleu, Malaysia

Finalists:

- Academy of Pastry Arts, Malaysia
- KDU Penang University College: School of Hospitality, Tourism & Culinary Arts, Malaysia
- Le Cordon Bleu Dusit, Thailand
- **Sunway Le Cordon Bleu, Malaysia**
- Taylor's University Faculty of Hospitality, Food & Leisure Management (FHLM), Malaysia

4. U.S. DAIRY EXPORT COUNCIL Gourmet Distributor of the Year

This gourmet distributor has been in operation for at least ONE year (at the point of nomination) and features an impressive range of gourmet products targeted at industry clients.

RECIPIENT: Culina Pte Ltd

Finalists:

- Angliss
- Artisan Fine Foods
- **Culina Pte Ltd**
- Ferrari Food + Wine
- FoodXervices

Service Professionals & Establishment Awards

1. HUBER'S BUTCHERY Restaurant of the Year

This restaurant has been in operation for at least ONE year (at the point of nomination) and demonstrates a well-maintained standard of excellence, as well as demonstrates exceptional gastronomic and service excellence in Singapore.

RECIPIENT: Gattopardo Ristorante di Mare

Finalists:

- ALATI
- Burnt Ends
- **Gattopardo Ristorante di Mare**

- Le Bistrot Du Sommelier
- Odette
- Salted & Hung

2. LUZERNE Restaurant of the Year (Regional)

This restaurant / restaurant chain has been in operation for at least ONE year (at the point of nomination) and demonstrates a well-maintained standard of excellence, as well as exceptional gastronomic and service excellence in the region.

RECIPIENT: Mozaic, Indonesia

Finalists:

- 8 1/2 Otto e Mezzo Bombana, Hong Kong
- Amber, Hong Kong
- Le Normandie, Mandarin Oriental Bangkok, Thailand
- Locavore, Indonesia
- **Mozaic, Indonesia**
- The Tasting Room, Macau

3. CHOPE Asian Cuisine Restaurant of the Year

This restaurant/restaurant chain has been in operation for at least ONE year (at the point of nomination), serving Asian cuisine and demonstrates exceptional gastronomic and service excellence in Singapore.

RECIPIENT: Punjab Grill

Finalists:

- Baba Chews and Eatery
- Blue Lotus - Chinese Grill House
- Candlenut
- **Punjab Grill**
- Shang Palace, Shangri-La Singapore
- Tamarind Hill
- Waku Ghin, Marina Bay Sands

4. TUNGLOK Asian Cuisine Restaurant of the Year (Regional)

This restaurant / restaurant chain has been in operation for at least ONE year (at the point of nomination), serving Asian cuisine and demonstrates exceptional gastronomic and service excellence. Participating countries includes Malaysia, Thailand, Hong Kong, Vietnam, Macau, Indonesia, India, Philippines, Cambodia.

RECIPIENT: Tamarind Springs by Samadhi, Malaysia

Finalists:

- Bo.Lan, Thailand
- Kayuputi Restaurant, Indonesia
- Lung King Heen, Four Seasons Hotel, Hong Kong
- Ronin, Hong Kong
- **Tamarind Springs by Samadhi, Malaysia**

5. BONCRU / ENOMATIC Bar of the Year

This bar has been in operation for at least 6 MONTHS (at the point of nomination), providing an exquisite drinking experience for its patrons in Singapore.

RECIPIENT: La Terre

Finalists:

- Atlas
- CÉ LA VI, SkyBar
- **La Terre**
- Martini Bar, Grand Hyatt Singapore
- Tess Bar & Kitchen
- Wine RVLT

6. HOBART New Restaurant of the Year

This restaurant has been in operation for less than ONE year (at the point of nomination) and demonstrates exceptional gastronomic and well-maintained standards of service excellence in Singapore.

RECIPIENT: Bakalaki Greek Taverna

Finalists:

- **Bakalaki Greek Taverna**
- Blackwattle
- Blue Lotus Chinese Grill House
- Nouri
- Scaled by Ah hua kelong
- Tono Cevicheria
- Wine & Chef

7. MEIKO Restaurant Manager of the Year

This individual has been Restaurant Manager for at least 6 MONTHS (at the point of nomination), who is professional and knowledgeable, and demonstrates a high degree of competency in managing a successful restaurant operation in Singapore.

RECIPIENT: Ramesh G.Somani, Punjab Grill

Finalists:

- Andrew Burns, DB Bistro & Oyster Bar
- Jenny Loh, Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel
- Jenzen Chow, Kimme
- Mohammad Ummer, One Farrer Hotel & Spa
- Paolo Colzani, Zafferano Italian Restaurant & Lounge
- **Ramesh G.Somani, Punjab Grill**
- Thomas Koh, Burnt Ends Restaurant

8. LUZERNE Food & Beverage Manager of the Year

This individual has worked in Singapore as a Food & Beverage Manager for at least ONE Year (at the point of nomination) and must be directly involved and responsible for at least two food & beverage outlets and banquet facilities in a hotel environment in Singapore, possessing a high degree of professionalism, knowledge and competency.

RECIPIENT: Amos Ting, Raffles Hotel Singapore

Finalists:

- Adam Crocini, Capella Hotel Group
- **Amos Ting, Raffles Hotel Singapore**
- Daniel Quek, Shangri-La Hotel, Singapore
- Kenji Nakamura, Marina Bay Sands
- Keshavan Nair, Carlton City Hotel Singapore
- Say Hoe Ng, Raffles Hotel Singapore

9. KÜHLBARRA MICE & Banquet Manager of the Year

This individual is a MICE/Banquet Manager for at least ONE year (at the point of nomination) and directly involved and solely responsible for the banquet facilities in a hotel environment in Singapore, possessing a high degree of professionalism, knowledge and competency.

RECIPIENT: Bernard Chua, The Ritz-Carlton Millenia Singapore

Finalists:

- Alex Ting, InterContinental Singapore
- **Bernard Chua, The Ritz-Carlton Millenia Singapore**
- Gary Chin, Grand Hyatt Singapore
- Ow Tai Wee, Pan Pacific Singapore
- Shirly Chang, Marina Bay Sands
- Tjon Eugene Reinier, One Farrer Hotel & Spa

10. TEASPEC Restaurateur of the Year

This individual is the owner of an independent or chain of successful restaurant(s) in Singapore, demonstrating an acute business sense and is proactive and disciplined in ensuring the restaurant performs to the best of its ability.

RECIPIENT: Ricky Ng, Blue Lotus

Finalists:

- Beppe De Vito, ilLido Group
- Desmond Lim, Les Amis Group
- Julien Royer, Odette
- Loh Lik Peng, Unlisted Collection
- **Ricky Ng, Blue Lotus**

11. BONCRU / ENOMATIC Bar Manager of the Year

This individual has been working as a Bar Manager for at least 6 MONTHS (at the point of nomination) and demonstrates a high degree of professionalism, knowledge and competency in managing a successful bar operation in Singapore.

RECIPIENT: Daisuke Kawai, La Terre

Finalists:

- Alessandro Rosà, Bob's Bar, Capella Hotel
- **Daisuke Kawai, La Terre**
- Diaz Lim, Martini Bar & Party Room at Mezza9, Grand Hyatt
- Joe Schofield, Tippling Club
- Zainudin Hassan, CÉ LA VI

Wine & Spirits Awards

1. BONCRU / ENOMATIC Sommelier of the Year

This individual has been working in Singapore as a Sommelier for at least ONE year (at the point of nomination), possesses an in-depth knowledge of wines and is capable of delivering excellent wine service (salesmanship and wine recommendation) to enhance the customer's overall dining experience.

RECIPIENT: Alvin Gho, Wine RVLT

Finalists:

- **Alvin Gho, Wine RVLT**
- Britt Ng, Shangri-La Hotel, Singapore

- Gary Low, JAAN
- Gerald Lu, Praelum Wine Bistro
- Joel Lim, ME@OUE
- Mohd Yazid, One Faber group

2. CULINA Old World Wine List of the Year

This establishment has been in operation for at least ONE year (at the point of nomination), presenting a wine list that emphasizes on Old World wine labels and varieties.

RECIPIENT: La Terre

Finalists:

- Dolce Vita, Mandarin Oriental Hotel
- Iggy's
- **La Terre**
- Le Bistrot Du Sommelier
- Odette Restaurant
- Raffles Grill, Raffles Hotel Singapore

3. CULINA New World Wine List of the Year

This establishment has been in operation for at least ONE year (at the point of nomination), presenting a wine list that emphasizes on New World wine labels and varieties.

RECIPIENT: The White Rabbit

Finalists:

- Jade Palace Restaurant
- Les Amis
- Mezza9, Grand Hyatt Singapore
- Monti
- **The White Rabbit**

Special Category

1. LUZERNE Everyday Best Table Award

The dining table is a backdrop for the incredible dining experiences every day, where discoveries and memories are made. It is a place Luzerne recognises for its vitality and the familiarity – but no less magical – dimension it brings to life itself as a natural companion for your best moments in life.

RECIPIENTS:

- Jenny Loh, Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel
- Mohammad Ummer, One Farrer Hotel & Spa
- Nouri

Finalists:

- ALATI
- Andrew Burns, DB Bistro & Oyster Bar
- Bakalaki Greek Taverna
- Blackwattle
- Blue Lotus Chinese Grill House
- Gattopardo Ristorante di Mare
- **Jenny Loh, Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel**
- Jenzen Chow, Kimme
- Le Bistrot Du Sommelier
- **Mohammad Ummer, One Farrer Hotel & Spa**
- **Nouri**
- Paolo Colzani, Zafferano Italian Restaurant & Lounge
- Ramesh G.Somani, Punjab Grill
- Salted & Hung
- Scaled by Ah hua kelong
- Tono Cevicheria
- Wine & Chef

2. LUZERNE Special Recognition Award

RECIPIENT: Damian D'Silva

Highest Honors

1. SWISS EDUCATION GROUP Lifetime Achievement Award (Singapore)

RECIPIENT: Edmund Toh

2. SWISS EDUCATION GROUP Lifetime Achievement Award (Singapore)

RECIPIENT: Violet Oon

3. CHIJMES Hospitality Star

RECIPIENT: Robert Stirrup

4. Hall of Fame

The World Gourmet Summit - Awards of Excellence (AOE) Hall Of Fame recognises the accomplishments and contributions of our food and beverage (F&B) leaders. Comprising of 20 inductees, each individual or establishment has a story of enterprise, hard work and success to tell. An inductee's inclusion in this Hall Of Fame is an acknowledgement

of their generous and significant contribution to the F&B industry. Their success is an inspiration for others to follow.

RECIPIENT: Salt Grill & Sky Bar, Awarded the 'New World Wine List of the Year' at the 2013, 2015 and 2017 World Gourmet Summit Awards of Excellence

ANNEX B – AWARDS OF EXCELLENCE 2018 PARTNERS

