WORLD GOURMET SUMMIT 2002 MEDIA / PRESS RELEASE 23 January 2002

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The Art of Dining

One of the world's renowned gourmet extravaganzas, the World Gourmet Summit, sets to return next April, promising an exciting epicurean adventure for food connoisseurs in Singapore and around the region.

Jointly organised by Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), this inspirational gourmet odyssey will be held from **7 to 13 April 2002**.

Entering into its sixth year, WGS 2002 will focus on '*The Art of Dining*', presenting a different perspective on gastronomy with the highlights on the culture and artistry of wining and dining.

In line with the theme, WGS 2002 will bring together Masterchefs from around the world such as USA, France, Italy, Australia, Spain, China and India to display their culinary brilliance. Prestigious wineries from France, Germany, USA and Australia will also feature their fine wines. Together, they will bring the art of gastronomy to new heights.

### The Culinary Artists ~ Masterchefs

The line-up of Masterchefs for WGS 2002 includes some of the world's most sought-after names. They are: accomplished Masterchef Arun Sampanthavivat (Arun's, Chicago, USA), UK's culinary legend Anton Mosimann (Mosimann's, London, UK), ethnic master David Laris (Mezzo, London, UK), culinary genius David Japan), Senia (The Ritz-Carlton, Osaka, hiahlv acclaimed Ettore Bocchia (Grand Hotel Villa Serbelloni, Lake of Como, Italy), rising star chefs Harunobu Inukai and Noriyuki Sugie (Restaurant VII, Sydney, Australia), innovative Hemant Oberoi (Taj Mahal Hotel, Mumbai, India), US most talked-about chef Marcus Samuelsson (Aquavit, New York, USA), 2-Michelin star chef Philippe Legendre (Four Seasons Hotel George V, Paris, France), 2-Michelin star chef Sergi Arola (La Broche, Madrid, Spain) and the highly acclaimed Philippe Padovani (Padovani's Restaurant & Wine Bar, Hawaii, USA) as well as the multi-talented Zhang Jin Jie (Green Tea House, Beijing, China).

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ASIAN CIVILISATIONS MUSEUM

**Official Venue Host** 

for Welcome Reception

THE FULLERTON SINGAPORE

Official Venue Host for WGS Awards of Excellence

Presentation

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Shangri-La hotel

SINGAPORE

Official Venue Host

for WGS Press Conference & Grand Finale Dinner

GRAND

HYAIT

SINGAPORE

Official Venue Host for

James Beard Foundation

**Charity Dinner** 

Presenter of Wine

Masterclasses

Tasting Room

Masterclasses



Official Craft Beer



Official Glassware



Official Juice Supplier







Presenter of Wine Masterclasses









Official Magazine

# The Great Vines ~ Participating Wineries

A stellar cast of participating wineries awaits and promises to dazzle at the next Summit. Participating wineries for WGS 2002 are: Bodegas Torres Winery (Spain), Cakebread Cellars (USA), Duckhorn Wine Company (USA), Jackson Triggs (Canada), Leeuwin Estate (Australia), Pio Cesare (Italy), Schlossgut Diel (Germany) and Château Rauzan-Segla (France). The Official Champagne for WGS 2002 is Champagne Duval-Leroy (France).

## Hosting Restaurants

Some of Singapore's most prominent restaurants and hotels will host the world renowned Masterchefs. They include; ASIAN Restaurant Bar, BLU of the Shangri-La Singapore, Restaurant 360, Club Chinois, Equinox Complex, One-Ninety of Four Seasons, mezza9 at Grand Hvatt Singapore, Pontini of the Grand Copthorne Waterfront Hotel Singapore, Raffles Grill of Raffles Hotel, Town of The Fullerton Hotel, Rang Mahal in association with The Pan Pacific Singapore and Snappers Seafood Restaurant of The Ritz-Carlton, Millenia Singapore.

### Awards of Excellence 2002 (7 April 2002)

With the resounding success of the inaugural Awards of Excellence 2001, the next Awards will see nominees vying for sixteen award categories, which include regional categories such as Culinary Institution of the Year. Wine Article of the Year and Asian Cuisine Article of the Year.

The WGS has been awarded the International Festivals & Events Association (IFEA) USA Grand Pinnacle Award for two consecutive years for 2000 and 2001. The organisers also won the Tourism Awards 2001 Singapore Best Event Organiser (Special Events). Expect only the best from this internationally recognised gastronomic event this coming April! Watch out for more updates on the participating Masterchefs, winemakers and details of the various events at our award-winning website: www.worldgourmetsummit.com

Print quality pictures of the Guest Masterchefs are available online at: www.worldgourmetsummit.com For more information, call our hotline at (65) 6270

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Golden Web Award 2001 - 2002 Singapore www.wgs2001.com



International Festivals & Events Association (IFEA), USA • WGS 2001 ~ IFEA Grand Pinnacle Gold Award Winner

• www.wgs2001.com ~ IFEA Best Website Gold Award • WGS 2001 Masterchef Safari ~ IFEA Best New Event (within an existing festival) Silver Award

• WGS 2000 ~ IFEA Grand Pinnacle Silver Award Winner



Tourism Awards Singapore 2001 Best Event Organiser (Special Events)