

On a scrumptious safari

Prowl the streets of Singapore, watch out for the masterchefs and claim your catch.
CAROLINE YAP goes on a food safari one wild whimsical night down south.

SAFARIS are not for the faint-hearted. Now it seems that those of small appetites should be wary as well. Replace those images of lions and cheetahs with platters of food and you'll get the picture of what the Masterchef Safaris are all about.

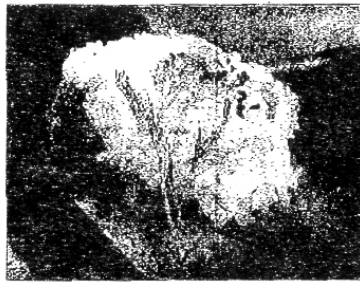
Organised by Peter Knipp Holdings Pte Ltd as part of the World Gourmet Summit, it runs alongside the Singapore Food Festival (which will be on through the month of April).

The summit is entering its fifth year and each year, there are more

surprises to whet your appetite. The one event that has grabbed the public's attention for years, is the Masterchef Safari.

A summary of the event. One night, four courses, each in different venues. It involves a little running around for your food but the pay-off is the incredibly good dishes you get to enjoy.

Each dish is prepared by an international masterchef, whom guests get to meet personally during your autograph book if you please! accompanied by fine wines chosen to match each dish.



EXCELLENT COMBINATION ... Sea perch and glutinous rice from Club Chinois

This year, there is a choice of two kinds of safari. One is the regular and the other, a themed safari.

For the regular safari, guests will be ferried around in a small cosy bus while Harley Davidson are used for the themed safari. Guests ride pillion as the bikers tear down the streets to your next dish.

We were brought on a preview recently and having four establishments to run through, we had a tight schedule. We were told that we had to be a little disciplined — a plea that probably flew over the heads of the group journalists.

We started off at the Compass Rose that sits atop the Westin Stamford, overlooking the sights of the city's night life.

It was a lovely first stop in the safari. The appetiser was a lobster dish with a fancy name and mashed green peas. Light and creamy at the

same time, it definitely heightened the anticipation of the next stops.

Stop two was at Grand Copthorne's Italian restaurant Pontini. Here we were served risotto in wine sauce with seared duck. Again, we tried to gobble elegantly while nodding heads and shaking hands with the chef.

Third course was sea perch and glutinous rice in bamboo leaf. Excellent Chinese cuisine at the Club Chinois. The rice was fragrant and the finely marinated perch was an excellent combination.



CHIC CUISINE ... Masterchefs at work

By now, we were mindful to keep a little space in our stomachs for the promised desserts. It turned out to be a whole adventure on its own, held in the cellars of mezzas, Grand Hyatt Singapore.

The lights were dim, music low and platters of delicious sweets were

stashed away in between the racks of wine.

Sherbet, custard, truffles, grapes, berries, figs, biscotti and more. What a grand ending to the superlous evening.

It was lovely, but it would have been more lovely if we could have more time to savour the food.

Those who enjoy a little bit of fun and are prone to restlessness will find this cut out for them.

It runs from April 23 to 25 (two safaris a night) and is limited to 25 diners per safari. It costs \$1280 (RM540) per person.

For more information, visit the website www.wgs2001.com or call 62 2791234 (Peter Knipp Holdings).

ROOM WITH A VIEW ... Diners get to watch the big cats roaming



MASTERMIND ... Knipp mixes around with the crowd at last year's event

What's new at the Planet

Fed Hopes

By Beverley Lim

PLANET Hollywood has expanded its menu and many of the new items are worth checking out!

The new additions include two

