

# WORLD GOURMET SUMMIT *Singapore*

ASIA'S AWARD WINNING GOURMET EVENT



- ❖ Jointly organised by Singapore Tourism Board & Peter Knipp Holdings  
...the annual event was first conceptualized in 1997 with the aim in elevating and positioning Singapore as **the** Gastronomic Hub in the region. World Gourmet Summit or WGS will be celebrating its eighth year.
- ❖ Our Theme ~ **A Theatre of Taste**  
... a showcase of gastronomic excellence with more creative lifestyle concepts in the programmes that are includes segments of the performing arts.  
...showcasing a total of 11-Michelin starred Masterchefs
- ❖ When ~ **19 to 30 April 2004**
- ❖ What is WGS in a Nutshell  
...A celebration of the world's best in gastronomy with a stellar gathering of the greats in the circle of gastronomy and a showcase of premium lifestyle products and services, offering value to both consumers and trade.  
...**12** internationally renowned Masterchefs from all over the world  
... **2** Ambassador Chefs from Norway  
... **4** Special Guest Chefs from distinguished establishments  
...**11** of the world's most outstanding wineries  
...**13** Singapore's most reputable hotels or restaurants

## EVENTS *at a Glance*

WEEK ONE ~ 19 to 24 April 2004		WEEK TWO ~ 25 to 30 April 2004	
Date	Events	Date	Programme
19 April	Awards of Excellence Presentation Opening	25 April	Duval Leroy Champagne Brunch featuring <i>Norwegian Seafood</i>
19 April	Reception	26 April	Olive Oil Appreciation Class
20 to 22 April	Masterchef Safaris	26 to 28 April	Masterchef Safaris
20 to 23 April	Culinary Masterclasses	26 to 29 April	Culinary Masterclasses
20 to 23 April	Culinary Workshops	26 to 29 April	Wine Masterclasses
20 to 23 April	Wine Masterclasses	26 to 29 April	Epicurean Delights
20 to 23 April	Epicurean Delights	26 to 29 April	Vintner Dinners
20 to 23 April	Vintner Dinners	27 April	An Evening Soiree with Martell Cognac
21 April	World Gourmet Club Inauguration Dinner featuring the cuisine of Michael Ginor	28 April	'The Art of Discernment' Dinner presented by Martell Cognac
21 April	Beer Masterclass presented by Carlsberg	28 April	Eu Yan Sang Lifestyle Class
22 April	WGS Forum	29 April	Gourmet Herbal Dinner presented by Eu Yan Sang
22 April	Le Cordon Bleu Evening	30 April	Charity Dinner
22 April	An Olive Oil Dinner presented by Dandaragan		
23 April	Estate featuring the cuisine of Simon Humble		
23 April	WGS Gala Dinner		
24 April	Post Gala Dinner Party with Chivas Regal		
24 April			

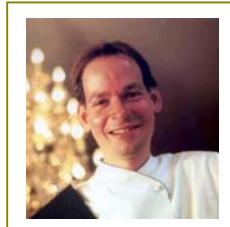
# THE *Cast*

WEEK ONE ~ 19 to 24 April 2004	WEEK TWO ~ 25 to 30 April 2004
<b>MASTERCHEFS</b>	
<ul style="list-style-type: none"> <li>• <b>Christoph Rueffer</b> – Haerlin Restaurant, Raffles Hotel Vier Jahreszeiten, Hamburg, Germany ★ <b>1-michelin starred chef</b> <i>Hosted by Equinox Complex by Raffles International Partnered with the wines from <b>Ceretto, Italy</b></i></li> <li>• <b>Eyvind Hellstrom</b> – Restaurant Bagatelle, Norway ★★ <b>2-michelin starred chef</b> <i>Hosted by The Fullerton Singapore, Town Restaurant Partnered with the wines from <b>Salomon Undhof, Austria</b></i></li> <li>• <b>Frédéric Filliodeau</b> – Le Cordon Bleu Paris Ottawa Culinary Institute, Canada <i>Hosted by The Regent Singapore, Capers Restaurant Partnered with the Champagnes from <b>Duval Leroy, France</b></i></li> <li>• <b>Gualtiero Marchesi</b> – Ristorante Gualtiero Marchesi, Italy ★★★ <b>3-michelin starred chef</b> <i>Hosted by Grand Copthorne Waterfront Hotel Singapore, Capers Restaurant Partnered with the wines of <b>Barone Ricasoli, Italy</b></i></li> <li>• <b>Yan Yeung</b> – Silks, Crown, Australia <b>Former Flower Drum chef</b> <i>Hosted by The Sheraton Towers, Li Bai Partnered with the wines of <b>Austrian Wines from Wachau</b></i></li> <li>• <b>Yves Mattagne</b> – Sea Grill, Radisson SAS Hotel, Belgium ★★ <b>2-michelin starred chef</b> <i>Hosted by The Sentosa Resort &amp; Spa, The Cliff Partnered with the wines of <b>Maison Joseph Drouhin of Beaune, France</b></i></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Bryan Nagao</b> – Mao, USA <b>Former celebrity chef of Felix, The Peninsula Hong Kong</b> <i>Hosted by My Humble House, Tung Lok Group of Restaurants</i></li> <li>• <b>Laurent Gras</b> – Fifth Floor, USA <b>Wine &amp; Dine (USA) Best New Chef 2002</b> <i>Hosted by Raffles hotel, Raffles Grill Partnered with the wines of <b>Domaine Drouhin of Oregon, USA</b></i></li> <li>• <b>Mauricio Guerrero Cruz</b> – Restaurant Adra, Chile <i>Hosted by The Ritz-Carlton, Millenia Singapore, Snappers Seafood Restaurant Partnered with the wines from <b>Montes Winery, Chile</b></i></li> <li>• <b>Suzanne Goin</b> – Lucques &amp; A.O.C, USA <b>Nominated for the prestigious James Beard Award in 2003</b> <b>Food &amp; Wine's magazine's "Best New Chefs" in 1999</b> <i>Hosted by Four Seasons Hotel Singapore, One-Ninety Partnered with the wines from <b>Joseph Phelps, USA</b></i></li> <li>• <b>Xavier Pellicer</b> – ABAC, Spain ★ <b>1-michelin starred chef</b> <i>Hosted by Grand Hyatt Singapore, mezza9 Partnered with the wines from <b>Jean Leon, Spain</b></i></li> <li>• <b>Wong Kam-Yau</b> – Liu, Conrad Bangkok, Thailand <i>Hosted by Conrad Centennial Singapore, Golden Peony Partnered with the wines from <b>Torbreck, Australia</b></i></li> </ul>
<b>SPECIAL GUEST CHEFS</b>	
<ul style="list-style-type: none"> <li>• <b>Laurent Pagés</b> – Le Cordon Bleu Ottawa, Canada <i>Hosted by The Regent Singapore</i></li> <li>• <b>Patrick Terrien</b> – Le Cordon Bleu Paris, France <i>Hosted by The Regent Singapore</i></li> <li>• <b>Robrecht Wolters</b> – Callebaut Ambassador Chef, Belgium <i>Hosted by Conrad Centennial Singapore</i></li> <li>• <b>Michael Ginor</b> – Hudson Valley Foie Gras, USA <i>Hosted by Four Seasons Hotel Singapore</i></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Eric Danger</b> – Martell Ambassador Chef, France <i>Hosted by The Fullerton Singapore</i></li> <li>• <b>Simon Humble</b> – Scusami, Australia <b>2 chefs hats in The Age Good Food Guide 2004</b> <i>Hosted by The Sentosa Resort &amp; Spa</i></li> </ul>
<b>AMBASSADOR CHEFS</b>	
<ul style="list-style-type: none"> <li>• <b>Charles Tjessem</b> – Ambassador Chefs from Norway ★ <b>1-michelin starred chef</b> <b>Bocuse d'Or Winner in 2003</b> <i>Hosted by The Fullerton Singapore</i></li> <li>• <b>Terje Ness</b> – Ambassador Chefs from Norway ★ <b>1-michelin starred chef</b> <b>Bocuse d'Or Winner in 1999</b> <i>Hosted by The Fullerton Singapore</i></li> </ul>	

**Bryan Nagao – Mao, Denver Colorado, USA**

*Hosted by My Humble House, Tung Lok Group of Restaurants*

Bryan Nagao is an icon in Hong Kong's bustling food & beverage arena. He was former celebrity chef of Felix, the Peninsular and used to head KOKAGE, Hong Kong's hottest Japanese restaurant, featuring Nagao's innovative styles of cooking with Japanese flavours. During his reign, KOKAGE was one of the three restaurants from Asia to be voted into *Condé Nast Traveler Annual Hot Tables List 2002*. Nagao has since returned to the States to start his own restaurant, Mao, in Denver Colorado.



**Christoph Rüffer – Haerlin Restaurant, Hamburg, Germany**

*Hosted by Equinox Complex by Raffles International*

*Partner Winery: Ceretto (Italy)*

Christoph Rüffer is pleased about the Michelin star, which he has been awarded two years in a row by the Michelin guide. The Gault Millau praises Rüffer's creativity and write in their evaluation "Rüffer has that special touch for everything, which makes dishes flavoursome and pleasant to the palate ...". "His menus are composed in unison and in concert with the Hamburg luxury restaurants is high up on the contemporary scale." Rüffer receives 16 Gault Millau points. The restaurant Haerlin is ranked as number one under the top ten list of "luxury restaurants" in the Marcellino's Restaurant Report 2004. Not only Rüffer's cuisine is outlined as a "true experience" but also the proper style ambience, the excellent service as well as the outstanding wine cellar with a selection of 1,500 wines.

**Eyvind Hellstrøm - Restaurant Bagatelle, Oslo, Norway**

*Hosted by Town, The Fullerton Singapore*

*Partner Winery: Salomon Undhof (Austria) & Salomon Estate (Australia)*

Realising the high-standards of which French cuisine is placed in the culinary hierarchy, he packed his bags and moved to France in 1973 to train. After 7 long years, he returned to Norway to start his own restaurant, Bagatelle, which is known today to be the country's finest. The name Eyvind Hellstrom has since build a reputation to be synonymous to the best of contemporary Norwegian cuisine. His game and seafood menus are unmatched, and his energetic flair is always outdoing himself with marvellous gastronomic creations.



**Frédéric Filliodeau– Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Canada**

*Hosted by Capers Restaurant, The Regent Singapore*

*Partner Winery: Duval-Leroy Champagne (France)*

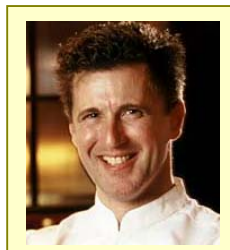
Frédéric Filliodeau illustrious career includes working with Georges Blanc for three years at his 3-star Michelin restaurant and Mr. Guy Krenzer at the Château de Bagnols in France. He was hired as Chef at the 5-star Travel Mobil restaurant Nuances—a CAA 4-diamond gourmet restaurant located in the Montreal Casino, which was awarded a fifth diamond during his stay. He has received international recognition for his masterful menu creations for "Haute Cuisine" in Russia and the International Association of Culinary Professionals Conference in Montreal.

**Gualtiero Marchesi - Ristorante Gualtiero Marchesi, Franciacorta, Italy**

*Hosted by Pontini, Grand Copthorne Waterfront Hotel Singapore*

*Partner Winery: Barone Ricasoli (Italy)*

Marchesi is also one of the founding members of the European community of chefs, Eurotoques. Some of the titles and awards that Marchesi has achieved during his professional experience include the Ambrogino d'Oro (the highest distinction from the city of Milan), and the medal of Chevalier des Arts et des Lettres from the French Minister of communication and culture. The highly decorated chef went on to open Ristorante Gualtiero Marchesi, which was awarded three-Michelin stars immediately.



**Laurent Gras – Fifth Floor, San Francisco, USA**

*Hosted by Raffles Grill, Raffles Hotel*

*Partner Winery: Domaine Drouhin of Oregon (USA)*

At Fifth Floor, Gras has achieved a culinary maturity based on experience, world travels, and talent. He credits the influence of his mentors - Jacques Maximin's spontaneity, Alain Ducasse's ambition, Alain Senderen's research and thought. He also adheres to his three personal principles: "Flavor, aesthetic and perfection, in that order." Gras' style is characterised by a masterful combing of ingredients to achieve the essence of flavour. He also draws inspiration from his collection of antique cookbooks, deconstructing classics and reassembling them with a new vibrancy for the modern table.

**Mauricio Guerrero Cruz – Restaurant Adra, Santiago, Chile**

*Hosted by Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore*

*Partner Winery: Montes Winery (Chile)*

Mauricio Guerrero was born in Chile and completed his education at the Märsta Gymnasiet Institute in Sweden between 1989 and 1991 where he earned his degree as Chef. His 12 year experience includes renowned restaurants such as Nobu (Miami), The Square (London) and Sea Grill (Brussels), Le Siecle (Vienna) and La Corone d'or (Sweden). Guerrero's trademark is the combination of traditional local products such as king crab, duck, turbot, yellowfin tuna, lamb, ciervo y ancas in delicate Mediterranean preparations with Japanese and Swedish influence.



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# THE *Cast*

• MASTERCHEFS •

**Suzanne Goin – Lucques & A.O.C., Los Angeles, USA**  
*Hosted by One-Ninety, Four Seasons Hotel Singapore*  
*Partner Winery: Joseph Phelps (USA)*

Suzanne Goin, executive chef and owner of Lucques and newly opened A.O.C. in Los Angeles, was named *Food and Wine's* magazine's "Best New Chefs" in 1999. Lucques was also on the "50 Hottest Tables" in *Condé Nast Traveler* in 1999 and top 6<sup>th</sup> restaurant in Los Angeles by *Gourmet* magazine in 2000. A.O.C. opened to a welcome of rave reviews. Goin was also nominated for the prestigious James Beard Award in 2003 and was featured in "The Chef" section of *The New York Times*.



**Wong Kam-Yau – Liu,**  
*Hosted by Golden Peony, Conrad Centennial Singapore*  
*Partner Winery: Torbreck(Australia)*

Born in Hong Kong, where food is placed high above in the list of importance, Wong Kam-Yau began his career in Han Court Restaurant in 1988. He further honed his skills for the complexity of Cantonese cuisine at Golden Crown Seafood Restaurant. Wanting to move on to bigger scale operations and answering to the call of exploring the culinary world outside Hong Kong, Kam-Yau left his homeland for Bangkok, where he embarked on the position as a Chinese chef at Hotel Nikko Mahanakhon. Kam-Yau stayed on for 8 years, working his magic behind the stoves and harnessing valuable experience, which exposed him to the gastronomic wonders of Thailand and further sharpened him to be an elite of Cantonese cuisine. In 2002, Kam-Yau decided to take his talents to the Conrad Bangkok where he is now contributing his culinary prowess at the magnificent Chinese restaurant, Liu.

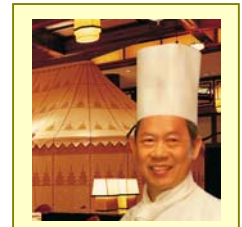


**Xavier Pellicer – ABAC, Barcelona, Spain**  
*Hosted by mezza9, Grand Hyatt Singapore*  
*Partner Winery: Jean Leon (Spain)*

Xavier Pellicer is known for his commitment to his craft and impeccable standards. Not unexpected from a 'young' chef whose experience includes a vast number of Michelin star restaurants like Restaurante La Llar, Restaurant La Diamant Rose and Restaurant Le Carre Des Feuillants, just to name a few. In 1999, he joined ABAC and has already tucked away one-Michelin star.

**Yan Yeung – Silks, Crown Melbourne, Australia**  
*Hosted by Li Bai, The Sheraton Towers*  
*Partner Winery: Austria Wines from Wachua*

Chef de Cuisine Yan Yeung began his career in Hong Kong at the age of 19 as an apprentice chef at Kee Kwong Restaurant. After spending a decade in Hong Kong, sharpening his skills, Yeung moved to Australia in 1983 as one of the three chefs selected to work at the Emperor Restaurant in Bendigo, Victoria. Since then, Yan Yeung has been working in the kitchens of Melbourne's finest Chinese restaurants such as, The Regent, Flower Drum in Crown's Galleria and Mings.



**Yves Mattagne – Sea Grill, Radisson SAS Hotel, Brussels, Belgium**  
*Hosted by The Cliff, The Sentosa Resort & Spa*  
*Partner Winery: Maison Joseph Drouhin of Beaune (France)*

Yves Mattagne, creator of one of Brussels' very best restaurants, has two Michelin stars under his leadership. With a forte in seafood, Mattagne has earned a following of loyal fans around the world. Get ready to sample his 'star-lit' seafood cuisine this coming Summit!

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# THE *Cast*

• SPECIAL GUEST CHEFS •



**Eric Danger – Martell Ambassador Chef, France**  
*Hosted by The Fullerton Singapore*

Eric Danger, 38, graduated from l'Ecole Hôtelière de Saumur and went on to cook for world famous establishments. He spent some time behind the stoves of the restaurant on board "L'Orient Express" train and the 3 star Michelin "Trois-Gros" restaurant in Roanne, France. Since 1992, Danger has taken up on the role as chef at Chateau de Chanteloup. His speciality, terrine *de foie gras au pain d'épice* and *le Vésuve*, a fondant chocolate cake accompanied by a glass of Cordon Bleu, has harnessed much delight from gourmands globally

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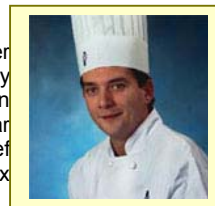
# THE *Cast*

• SPECIAL GUEST CHEFS •

## **Laurent Pagés – Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Canada**

### ***Hosted by The Regent Singapore***

Armed with a Trade Proficiency Certificate as a pastry chef, confectioner, chocolate maker and ice cream maker from Béziers, Laurent Pagés began his life in the industry as a *chef pâtissier* at Fairfield House in Scotland, a luxury four-star hotel and restaurant, and later moved to Switzerland to take on the kitchens of Auberge de Vouvry. In 2000, he joined the team at Nuances in Montréal Casino and was known for his many artistic creations with sugar and chocolate for special occasions - most notably a visit by Chef Paul Bocuse and the promotion of Grand Chef Guy Krenzer, Meilleur Ouvrier de France. In 2003 Pagés was awarded first place in the Grand Trophée Farinex competition by internationally distinguished judges, Gabrielle Paillason and Pascal Molines.



## **Michael Ginor – Hudson Valley Foie Gras, New York, USA**

### ***Hosted by Four Seasons Hotel Singapore***

Michael Ginor is the president of America's largest foie gras producer, Hudson Valley Foie Gras. He is also a noted chef, food writer and member of several prestigious culinary institutes. Associated with the James Beard Foundation, where Ginor is a member of the National Advisory Board, Hudson Valley Foie Gras has received numerous awards including the Gold Merit Award from Chefs in America, the Awards of Excellence from the James Beard Foundation, and the Five Star Diamond Award from the America Academy of Hospitality Sciences. Do not miss Ginor's heavenly foie gras cuisine.

## **Patrick Terrien – Le Cordon Bleu, France**

### ***Hosted by The Regent Singapore***

Chef Terrien has delved into many facets of cuisine. He taught at the Tsuji Academy in Osaka, Japan, where his aesthetic sense and finesse in the presentation of his recipes heightened. With his improved skill, he went on to become chef de cuisine of the private club, Le Grand Cercle, in Paris, before opening his own restaurant in Tours, which earned a Michelin star. Terrien joined Le Cordon Bleu in 1989. Placed third in the Concours du Club des Toques Blanches, and recipient of the Diplôme du Mérite Culinnaire of Club Proper Montagné in 1984, Chef Terrien is also an honorary member of the Tsuji Academy, and co-author of *La Cuisine de Tourangelle*.



## **Robrecht Wolters – Callebaut Ambassador Chef, Belgium**

### ***Hosted by Conrad Centennial Singapore***

Robrecht Wolters' love for food began when he took up a pastry course at Ter Groene Poorte in Belgium. After his internship at St-Hubert restaurant in Belgium, Kaatje bij Sluis in The Netherlands, he returned to Belgium as an assistant to baker, Jef van Damme in Gent. His training paid off when he was offered a chef de partie position with Die Swaene hotel where he stayed on for two years. Since then, Wolters has opened his own workshop where he performs product tests and develops recipes. He also contributes to food styling for marketing purposes for companies such as Barry Callebaut, Unilever and Debic. Wolters recently started targeting to the high-end market with a catering company producing luxury food.

## **Simon Humble – Tutto Bene, Melbourne, Australia**

### ***Hosted by The Sentosa Resort & Spa***

Dubbed the "Risotto King of Australia" by Antonio Carluccio at the 1999 Melbourne Food and Wine Festival, Simon Humble's accolades include the Silver award at the World Intercontinental Risotto Competition in 1999. Humble's philosophy of Italian cuisine are to use simplicity, authenticity and quality produce. Under his leadership, Scusa Mi, Melbourne, Australia, was awarded two Chef's Hats in 2002 and 2004 Good Food Guide awards.



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# THE *Cast*

• AMBASSADOR CHEFS •



## **Charles Tjessem – Ambassador Chef from Norway**

### ***Hosted by The Fullerton Singapore***

Charles Tjessem has come a long way since his humble beginnings as a dishwasher and later, an apprentice at the Godanlen College of Culinary Arts in Norway. After his military service in 1993, Tjessem chose to be trained at the best restaurant that Norway has to offer - Restaurant Bagatelle. There, Tjessem honed his culinary skills under the expert eyes of Eyvind Hellstrøm for two years. Tjessem's numerous awards include six gold medals and three silver medals as a member of the Norwegian Culinary Team, and the more recent Bocuse d'Or held in Lyon, France, where he was crowned the World Champion. Tjessem also has a passion for exploring the way new products can add to the chemistry of his excellent food. With a healthy obsession for Norwegian gastronomy, this Michelin-starred chef displays impressive culinary finesse in handling Norwegian seafood. Tjessem has also recently won the Bocuse d'Or Competition for 2003.

## **Terje Ness – Ambassador Chef from Norway**












### ***Hosted by The Fullerton Singapore***

An inspiring figure in Norway's gastronomic scene, Michelin-starred chef Terje Ness will be slapping on his apron during the World Gourmet Summit for an outstanding showcase of delectable seafood. A true son of Norway, Ness has worked the culinary scene in his homeland since the early days of his apprenticeship in 1987. His impressive resume includes being a chef and instructor with the Culinary Institute of Norway, and *chef de cuisine* of the two-Michelin starred, Restaurant Bagatelle. In addition he snagged the Bocuse d'Or title in 1999 and was named Norway's chef of the year in the same year. The prolific chef then opened his own restaurant, Oro Restaurant & Bar, and was quickly recognised with one-Michelin star for his superb food. As a member of the Norwegian culinary team, Ness bagged two gold and one silver in the Culinary World Cup 1998 in Luxemburg, one gold and two silver in the American classic 1999, and three gold in the Olympics 2000 in Erfurt, Germany.



# THE *Cast*

• WINERIES •

 <p>Austrian Wines from Wachau (F.X. Pichler, Hirtzberger, Knoll and Prager)</p>	 <p>Barone Ricasoli from Italy</p>	 <p>Ceretto from Italy</p>	 <p>Champagne Duval Leroy from France</p>
 <p>Domaine Drouhin of Oregon from USA</p>	 <p>Jean Leon from Spain</p>	 <p>Joseph Phelps from USA</p>	 <p>Maison Joseph Drouhin of Beaune from France</p>
 <p>Montes Winery from Chile</p>	 <p>Torbreck from Australia</p>	 <p>Salomon Undhof from Austria and Salomon Estate from Australia</p>	

# THE *Set designers*

• HOSTING RESTAURANTS •

 <p>Golden Peony, Conrad Centennial Singapore</p>	 <p>Equinox Complex by Raffles Singapore</p>	 <p>One-Ninety, Four Seasons Hotel Singapore</p>	 <p>Pontini, Grand Copthorne Waterfront Hotel Singapore</p>
 <p>mezza9, Grand Hyatt Singapore</p>	 <p>My Humble House, Tung Lok Group of Restaurants</p>	 <p>Raffles Grill, Raffles Hotel</p>	 <p>Town, The Fullerton Singapore</p>
 <p>Capers Restaurant, The Regent Singapore</p>	 <p>Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore</p>	 <p>Li Bai, Sheraton Towers Singapore</p>	 <p>The Cliff, The Sentosa Resort &amp; Spa</p>

**Awards of Excellence Presentation**

19 April 2004 • 5.00pm • The Ritz-Carlton, Millenia Singapore • Attendance by-invitation only

*Announcing the pinnacles of the industry...*

In its fourth year, the Awards of Excellence (AOE) aims to inspire the spectrum of talent in the Singapore F&B industry and spur the industry towards excellence. A total of 16 Awards will be presented including 3 that are open to Regional countries. The Awards will also present three scholarships to deserving talents – Le Cordon Bleu Culinary Scholarship, the Cacao Barry Patisserie Scholarship and the Bodegas Torres Wine Scholarship.

**Opening Reception**

19 April 2004 • 6.00pm • The Ritz-Carlton, Millenia Singapore • S\$148.00 per person (For the first 200 persons only)

*A tasteful welcome...*

It is the launch pad of the World Gourmet Summit (WGS), welcoming the Masterchefs, Winemakers, Special Guest Chefs and its overseas participants. 10 great wineries and 13 of Singapore’s finest hosting establishments will present their specialty cuisines and wines at this gala reception. For the first time, 200 seats will be offered for sale. Proceeds will be contributed to the Awards of Excellence Scholarship Fund.

**Culinary Masterclasses**

20–23 & 26-29 April 2004 • 9.00am to 12.00pm • Singapore Tourism Court, Auditorium • S\$90.00 per person

*A class above the rest...*

The Culinary Masterclasses aim to provide opportunities for novices and enthusiasts the opportunity to learn and interact with the great Masterchefs. These classes will give students the chance to pick up the finer points of cooking and allow them to witness the culinary maestros demonstrate their signature creations.

*American Express® Cardmembers can enjoy priority bookings and a 20% privilege off the published price*

WEEK ONE • 20 to 23 April •		
Date/Day	First Session 9.00am to 10.30am	Second Session 10.30am to 12.00pm
20 April 2004 Tuesday	Yan Yeung Silks, Crown Melbourne, Australia	Christophe Rüffer Haerlin, Raffle Hotel Vier Jahreszeiten, Hamburg, Germany
21 April 2004 Wednesday	Eyvind Hellstrøm Bagatelle Restaurant, Oslo, Norway	Charles Tjessem & Terje Ness Ambassador Chefs from Norway
22 April 2004 Thursday	Justin Quek Representing Eu Yan Sang, Singapore	Yves Mattagne Sea Grill Restaurant, Brussels, Belgium
23 April 2004 Friday	Gualtiero Marchesi Ristorante Gualtiero Marchesi, Erbusco, Italy	Frédéric Filliodeau Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Canada
WEEK TWO • 26 to 29 April •		
Date/Day	First Session 9.00am to 10.30am	Second Session 10.30am to 12.00pm
26 April 2004 Monday	Suzanne Goin Luques & A.O.C. Los Angeles, USA	Michael Ginor Hudson Valley Foie Gras, New York, USA
27 April 2004 Tuesday	Simon Humble Scusa Mi, Melbourne, Australia	Mauricio Guerrero Cruz Restaurant Adra, Santiago, Chile
28 April 2004 Wednesday	Laurent Gras Fifth Floor, San Francisco, USA	Wong Kam-Yau Conrad Bangkok, Thailand
29 April 2004 Thursday	Xavier Pellicer ABAC, Barcelona, Spain	Bryan Nagao Mao, Denver, Colorado, USA

**Culinary Workshops**

20–23 April 2004 • 10.30am to 2.30pm • at-sunrice The Singapore Cooking School • S\$110.00 per person

For serious culinarians and gourmet enthusiasts, this is the opportunity to learn from the maestros. For the first time, WGS will feature 4 days of 'hands-on' workshop where participants get to learn and cook specialty dishes under the guidance of the guest chefs. Lunch is inclusive.

*American Express Cardmembers can enjoy priority bookings and a 10% privilege off the published price*

• 20 to 23 April •	
Date/Day	10.30am to 2.30pm
20 April 2004 Tuesday	<b>Callebaut Chocolate Workshop</b> Conducted by <b>Masterchef Robrecht Wolters ~ Callebaut Ambassador Chef, Belgium</b> ~ A detail guide in creating delectable chocolate desserts for home entertaining
21 April 2004 Wednesday	<b>Spice Odyssey Workshop</b> Conducted by <b>Mrs. Kwan Lui and at-sunrice team of chefs ~ at-sunrice, The Singapore Cooking School and Spice Garden</b> ~ Experience the wonders of herbs and spices – the foundation of Asian cuisine. Blend dry spices into masalas and pound your own aromatic spice paste. Continue beyond the culinary realm to discover their healing, rejuvenating, sensual, intoxicating and commercial wonders.
22 April 2004 Thursday	<b>Dandaragan Estate Olive Oil Workshop</b> Conducted by <b>Special Guest Chef Simon Humble ~ Scusa Mi, Melbourne, Australia</b> ~ The intricacies and revelation of using olive oils in gourmet cuisine
23 April 2004 Friday	<b>French Gourmet Session by Le Cordon Bleu Paris</b> Conducted by <b>Masterchef Frédéric Filliodeau - Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Ottawa, Canada</b> ~ Educating your palate and expanding your knowledge of ingredients and their properties in French cuisine. The demonstration and practical session will lead you, step-by-step through the basics of French gastronomy

**Masterchef Safaris**

20–22 & 26-28 April 2004 • 6.30pm to 11.00pm • Various Participating Restaurants • S\$300.00 per person

*An expedition for the gourmet palate...*

The Masterchef Safari is like no other event in its class. Diners will be ferried to three different restaurants to complete their six-course dinner all in one evening! Each restaurant will serve two courses, which will also be accompanied by wines from participating wineries.

*American Express Cardmembers can enjoy priority bookings*

WEEK ONE			
• 20 to 22 April •			
Date/Day	First Venue	Second Venue	Third Venue
20 April 2004 Tuesday	The Sentosa Resort and Spa	Equinox Complex by Raffles International	The Fullerton Singapore
21 April 2004 Wednesday	The Sheraton Towers	Grand Copthorne Waterfront Hotel Singapore	The Regent Singapore
22 April 2004 Thursday	The Fullerton Singapore	The Sentosa Resort & Spa	The Regent Singapore
WEEK TWO			
• 26 to 28 April •			
Date/Day	First Venue	Second Venue	Third Venue
26 April 2004 Monday	The Ritz-Carlton, Millenia Singapore	Raffles Hotel	My Humble House, Tung Lok Group of Restaurants
27 April 2004 Tuesday	Four Seasons Hotel Singapore	Grand Hyatt Singapore	Raffles Hotel
28 April 2004 Wednesday	Conrad Centennial Singapore	Fours Seasons Hotel Singapore	Grand Hyatt Singapore

**Beer Masterclasses presented by Carlsberg**

21 April 2004 • 6.30pm to 8.30pm • The Regent Singapore • S\$75.00 per person

Master Beer brewer Paul Satti of Carlsberg will lead you through this food and beer pairing class with five popular favourites; Carlsberg Green Label, Carl's, Ice Cold Beer, Tetley's, Royal Stout and Special Brew. Matched impeccably with the cuisine of Resident Chef Joseph Oldham of The Regent Singapore, unravel the other side of beer.

*American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price*



**Wine Masterclasses**

20 -29 April 2004 • 6.30pm to 8.00pm (except for Saturdays and Sundays) • The Regent Singapore • S\$75.00 per person

*From vine to wine...*

Wine enthusiasts will get the exceptional opportunity to learn about the intricacies of winemaking from the gurus. Each class will feature six to eight premium labels of the participating wineries. This upcoming Wine Masterclasses will be held at The Regent Singapore.

*American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price*

WEEK ONE • 20 to 24 April •		
Date/Day/ Time	Winery / Presenter	Capacity
20 April 2004 Tuesday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Malcolm Davis – Director</b> Featuring the Champagnes of Duval-Leroy Champagne, France</li> </ul>	60 pax
21 April 2004 Wednesday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Federico Ceretto - Winemaker</b> Featuring the wines of Ceretto, Italy</li> </ul>	60 pax
22 April 2004 Thursday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Michael Thurner – Managing Director, Austrian Wine Marketing Service</b></li> <li><b>Ms. Elizabeth Pichler – Owner/Winemaker</b></li> <li><b>Mr. Emmerich Knoll – Owner/Winemaker</b> Featuring the wines of Knoll, Prager, Hirtzberger and F.X. Pichler from Austria</li> </ul>	60 pax
23 April 2004 Friday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Bertold Salomon – Owner/Winemaker</b> Featuring the wines of Salomon Undhof, Austria and Salomon Estate, Australia</li> </ul>	60 pax
24 April 2004 Saturday 10.30am to 12.00pm*	<ul style="list-style-type: none"> <li><b>Ms. Veronique Boss-Drouhin – Owner/Winemaker</b> Featuring the wines of Maison Joseph Drouhin of Beaune. France</li> </ul>	60 pax
24 April 2004 Saturday 3.00pm to 4.30pm	<ul style="list-style-type: none"> <li><b>Mr. Francesco Ricasoli - President</b> Featuring the wines of Barone Ricasoli, Italy</li> </ul>	60 pax
WEEK TWO • 25 to 29 April •		
Date/Day	Winery / Presenter	Capacity
25 April 2004 Sunday 4.30pm to 6.00pm	<ul style="list-style-type: none"> <li><b>Ms. Veronique Boss-Drouhin - Winemaker</b> Featuring the wines of Domaine Drouhin of Oregon, USA</li> </ul>	60 pax
26 April 2004 Monday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. David Powell – Chief Winemaker/Managing Director</b> Featuring the wines of Torbreck, Australia</li> </ul>	60 pax
27 April 2004 Tuesday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Miguel Torres Jr. - Winemaker</b> Featuring the wines of Jean Leon, Spain</li> </ul>	60 pax
28 April 2004 Wednesday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Mr. Carlos Serrano – Export Manager</b> Featuring the wines of Montes Winery, Chile</li> </ul>	60 pax
29 April 2004 Thursday 6.30pm to 8.00pm	<ul style="list-style-type: none"> <li><b>Ms. Kathleen Kazan Dirickson - Winemaker</b> Featuring the wines of Joseph Phelps, USA</li> </ul>	60 pax

**Epicurean Delights**

20-23 & 26-29 April 2004 • Lunch / Dinner • Various Participating Restaurants

*An anthology of gourmet indulgences...*

Participating restaurants will feature special menus created by the Masterchefs. Over the two weeks of festivities, diners will be able to sample these gastronomic creations.

***American Express Cardmembers can enjoy priority bookings and exclusive privileges at participating restaurants.***

No	Participating Merchants	For Reservations (Tel)	Exclusive Offers with the American Express Card
1	Equinox Complex by Raffles International	64316156	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 15% savings on WGS Celebration Menus^
2	Grand Copthorne Waterfront Hotel Singapore, Pontini	62331133	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 15% savings on WGS Celebration Menus^
3	The Sentosa Resort & Spa, The Cliff	63711425	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 15% savings on WGS Celebration Menus^
4	The Fullerton Singapore, Town	68778128	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 15% savings on WGS Celebration Menus^
5	The Sheraton Towers, Li Bai	68395623	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 15% savings on WGS Celebration Menus^
6	The Regent Singapore, Capers	67393019	❖ Enjoy 15% savings on Special Menus* ❖ Enjoy 10% savings on WGS Celebration Menus^
7	Raffles Hotel, Raffles Grill	64121185	❖ Enjoy 15% savings on Special Menus** ❖ Enjoy 15% savings on WGS Celebration Menus^
8	The Ritz-Carlton, Millenia Singapore, Snappers Seafood Restaurant	64345281	❖ Enjoy 15% savings on Special Menus** ❖ Enjoy 15% savings on WGS Celebration Menus^
9	Four Seasons Hotel Singapore, One-ninety	68317250	❖ Enjoy 15% savings on Special Menus** ❖ Enjoy 15% savings on WGS Celebration Menus^
10	Conrad Centennial Singapore, Golden Peony	64327488 / 2	❖ Enjoy 15% savings on Special Menus** ❖ Receive S\$20.00 F&B Voucher for every S\$200.00 spent on a single receipt
11	Grand Hyatt Singapore, mezza9	64167189	❖ Enjoy 15% savings on Special Menus**
12	My Humble House (Tung Lok Group of Restaurants)	62707998	❖ Enjoy 15% savings on Special Menus**

Terms and conditions apply.

\* Special Menus created by WGS Masterchefs, valid from 20 – 23 April, 2004

\*\* Special Menus created by WGS Masterchefs, valid from 26 – 29 April, 2004

^ WGS Celebration Menus created by Resident Chefs, valid from 1 April – 30 June, 2004

**Vintner Dinners**

20-23 & 26-29 April 2004 • 6.30pm to 11.00pm • Various Participating Restaurants

An array of exquisite wines...

The Vintner Dinners focus on the participating wineries and their premium collections. Menus are specifically crafted by Masterchefs to complement the featured wines. The dinners are an ideal extension for the wine enthusiasts who want to better understand the delicate balance between wines and food.

<b>WEEK ONE</b> • 20 to 23 April •			
<b>Date/Day</b>	<b>Winery/Presenter</b>	<b>Hosting Establishment</b>	<b>Reservations</b>
20 April 2004 Tuesday	Austria Wines from Wachua	Sheraton Towers Singapore	6839 5623
21 April 2004 Wednesday	Salomon Estate / Salomon Undhof, Austria	The Fullerton Singapore	6877 8128
22 April 2004 Thursday	Barone Ricasoli, Italy	Grand Copthorne Waterfront Hotel	6233 1133
	Maison Joseph Drouhin of Beaune, France	The Sentosa Resort & Spa	6371 1425
23 April 2004 Friday	Ceretto, Italy	Equinox Complex by Raffles International	6431 6156
<b>WEEK TWO</b> • 26 to 29 April •			
<b>Date/Day</b>	<b>Winery/Presenter</b>	<b>Hosting Establishment</b>	<b>Reservations</b>
26 April 2004 Monday	Domaine Drouhin of Oregon, USA	Raffles Hotel Singpaore	6412 1185
	Jean Leon, Spain	Grand Hyatt, Stamford Rooms 1 & 2	6416 7189
27 April 2004 Tuesday	Torbreck, Australia	Conrad Centennial Singapore	6432 7488 /2
28 April 2004 Wednesday	Joseph Phelps, USA	Four Seasons Hotel Singapore	6831 7250
29 April 2004 Thursday	Montes Winery, Chile	The Ritz-Carlton, Millenia Singapore	6434 5281

**World Gourmet Club Inauguration Dinner featuring the cuisine of Special Guest Chef Michael Ginor**

21 April 2004 • 6.30pm to 11.00pm • Four Seasons Singapore • S\$150.00 per person

Held at the Four Seasons Hotel, this exquisite dinner that showcases the fine cuisine of Michael Ginor, Hudson Valley Foie Gras and member of the prestigious James Beard Foundation in USA. This dinner also marks the inauguration of the World Gourmet Club, a celebration of gastronomy with partner festivals around the world.

**Le Cordon Bleu Evening**

22 April 2004 • 7.30pm to 11.00pm • The Regent Singapore • S\$185.00 per person

Featuring Masterchef Frédéric Filliodeau, Special Guest Chefs Laurent Pagés and Patrick Terrien together with the talented culinary team of The Regent Singapore, will create a five-course dinner. Le Cordon Bleu is dedicated to promoting the advancement of education, training, and the appreciation of gastronomy worldwide.

***American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price***

**WGS Forum**

**Propelling the Future of Hospitality and Tourism – Business, Culture and Trends**

22 April 2004 • 9.00am to 6.00pm • Singapore Expo, Conference Hall B&C • S\$190.00 per person

*Pursuit of greater learning...*

The WGS Forum is designed for the hospitality industry to accentuate their businesses to better compete in today's environment and economic climate. The forum is a full day seminar, which will feature dynamic international speakers discussing relevant key issues in the industry. This year's forum is held in conjunction with Food&HotelAsia (FHA).

***American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price***

Time	Schedule
8.30am	<b>Registration</b>
9.00am	<b>Opening Address</b> Mr. Loh Khum Yean Chief Executive, Spring Singapore
9.15am	<b>The Art of Gastronomy</b> <b>"From Asia to Europe and back"</b> Mr. James Smith - Kins Faux Castl, Scotland
9.40am	<b>Hospitality Education</b> <b>"Are we educating too many future managers?"</b> Panel: Mr. Edward Leonard - President, American Culinary Federation, USA Mr. Karl Guggenmos - Dean, College of Culinary Arts, Johnson & Wales, USA Mr. Philip Lim - Course Manager, Hospitality/Tourism Mgt, Temasek Polytechnic, Singapore
10.25am	Coffee / Tea Break
10.45am	<b>Service Excellence</b> <b>"How to make your dinner an exciting and memorable experience – Service, design, ambience and much more"</b> Mr. Horst Dieter Ebert - Der Feinschmecker, Germany
	Coffee / Tea Break
11.45am	<b>Gastro-tourism</b> <b>"Hospitality and Card Companies working together for a better experience"</b> Speaker to be advised
12.30pm	Lunch Break
2.15pm	<b>F &amp; B Marketing</b> <b>"Keeping your customer - Effective marketing concepts"</b> Mr. M.P.S. Puri
3.00pm	Coffee / Tea Break
3.15pm	<b>Consumer Influence</b> <b>"Molding the consumer's mind – Create and innovate"</b> Mr. Claude Pfeiffer - Export Manager, Villeroy & Boch, Luxembourg
4.00pm	Coffee / Tea Break
4.15pm	<b>Hospitality Design</b> <b>"Designing for the future: Trendsetter or copy cat? You choose"</b> Mr. Jean-Michel Offe - Group Director of F&B, Shangri-La Hotels, Hong Kong Mr. Adam Tilhany - Principal Designer, Tihany Designs, USA
5.00pm	Coffee / Tea Break
5.15pm	<b>Food &amp; Beverage Operations</b> <b>"Been there. Done that. What's next?"</b> Mr. Drew Nieporent - President of Myriad Restaurant Group, USA
6.00pm	END

**An Olive Oil Dinner presented by Dandaragan Estate Olive Oil featuring the cuisine of Simon Humble**

23 April 2004 • 6.30pm to 11.00pm • The Sentosa Resort & Spa • S\$155.00 per person

Dandaragan Estate is home to one of Australia's finest ultra premium olive oils. Special Guest Chef Simon Humble will present an authentic modern menu that highlights the myriad intricacies of olive oil, their aromatic flavours and usage in cuisine. Definitely a dinner with a difference!

***American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price***

**WGS Gala Dinner**

24 April 2004 • 6.30pm to 11.00pm • Grand Hyatt Singapore • S\$425.00 per person

*A Celebration of the best...*

Indulge in an evening of fine wine, world class cuisine and glitzy entertainment. Diners will be treated to a spectacular menu of signature dishes created by all Masterchefs and Special Guest Chefs. To be held at the Grand Hyatt Singapore. All this will undoubtedly be accompanied by fine wines from our guest vintners. Expect entertainment that befits the Summit's theme of "A Theatre of Taste"!

***American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price***

**Post Gala Dinner Party with Chivas Regal**

24 April 2004 • 11.00pm till late • Lola • S\$48.00 per person

Unravelling the mystery of a whisky in a casual and entertaining atmosphere, this post-gala dinner party promises an evening of fun and style. Participating chefs and winemakers for WGS will be invited to this chill-out party.

***American Express Cardmembers can enjoy priority bookings and a 20% privilege off the published price***

**Duval-Leroy Champagne Brunch featuring Norwegian Seafood**

25 April 2004 • 11.00am to 3.00pm • The Sentosa Resort & Spa • S\$148.00 per person

*A perfect Sunday morning...*

An exquisite brunch encompassing fine champagnes and a lavish menu featuring premium Norwegian Seafood. This all-time favourite will take place at The Sentosa Resort & Spa, amidst a picturesque environment.

***American Express Cardmembers can enjoy priority bookings and a 10% privilege off the published price***

**Olive Oil Appreciation Class presented by Dandaragan Estate**

26 April 2004 • 3.00pm to 5.00pm • The Sentosa Resort & Spa • S\$60.00 per person

Learn the delicate properties of olive oils and how best to bring out the flavours in cooking.

***American Express Cardmembers can enjoy priority bookings and a 20% privilege off the published price***

**An Evening Soiree with Martell Cognac**

**SOLD OUT**

27 April 2004 • 8.30pm to 11.00pm • The Fullerton Singapore • S\$60.00 per person

Presented by Mr. Bruno Lemoine - Cellar Master of Martell Cognac, this interesting session will constitute 3 parts. The first will introduce participants to the differences between Limousin and Martell VSOP, followed by a tasting of tasting old Borderies and Martell Cordon Bleu. The last segment will offer participants to the opportunity to sample the rare 1923 cognac and the highly-prized Martell 'OR.

***American Express Cardmembers can enjoy priority bookings and a 20% privilege off the published price***

**'The Art of Discernment' Dinner presented by Martell Cognac featuring the cuisine of Special Guest Chef Eric Danger**

28 April 2004 • 6.30pm to 11.00pm • The Fullerton Singapore, Post Bar • S\$195.00 per person

The perfect evening is complemented with savouring Martell Cognac. What better way to end your evening!

***American Express Cardmembers can enjoy priority bookings and a 20% privilege off the published price***

**Eu Yan Sang Lifestyle Class - Fortify and Vitalise with Chinese Herbal Food**

28 April 2004 • 3.00pm to 5.00pm • Singapore Tourism Court, Auditorium • S\$48.00 per person

On top of eating healthily, we need to source alternative nutrients for our bodies to function at its peak. For centuries, the Chinese have turned to the use of natural herbal remedies to nutritionally supplement their bodies. Eu Yan Sang, a name we've come to relate almost immediately to quality herbs, will be giving a concise talk on the aspects of Chinese herbs and what they can do for you.

***American Express Cardmembers can enjoy priority bookings and a 20% privilege off the published price***

**Gourmet Herbal Dinner presented by Eu Yan Sang**

29 April 2004 • 6.30pm to 11.00pm • Conrad Centennial Singapore • S\$128.00 per person

Perfecting balance .....

An evening of blending east and west with 'ying' and 'yang,' sample the fascinating dishes that will be inspired by eastern herbs at this very special dinner presented by our Premium Herb Partner.

***American Express Cardmembers can enjoy priority bookings and a 15% privilege off the published price***

**WGS Charity Dinner**

30 April 2004 • 6.30pm to 11.00pm • Four Seasons Hotel Singapore • S\$1,000.00 per person

With a mysterious masquerade theme and exciting programmes in the pipeline, the WGS Charity Dinner aims to raise funds in aid of the Community Chest of Singapore. A silent auction of fine wines will be conducted as well. This 5-course dinner will feature the creations of Masterchefs Suzanne Goin, Xavier Pellicer, Laurent Gras, Special Guest Chef Michael Ginor and the culinary team of Four Seasons Hotel Singapore.

For more information, please log on to our website at [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com). | [info@worldgourmetsummit.com](mailto:info@worldgourmetsummit.com)  
**Reservations and enquiries: (65) 6270 1254 or fax: (65) 6270 1763**

Information correct at time of printing (15 March 2004) | All prices quoted are subject to prevailing government taxes

# OUR Partners

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Official Juices



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Official Wine Consultants



Official Venue Host for The Art of Discernment Dinner & Evening Soiree



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Official Venue Host for Culinary Workshops



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Official Venue Host for WGS Press Conference & Gala Dinner



Official Venue Host for Champagne Brunch & Olive Oil Dinner



Official Venue Host for Wine Masterclasses & Le Cordon Bleu Evening



Official Venue Host for WGS Charity Dinner



Official Venue Host for Post-Gala Dinner Party



Official Venue Host for Gourmet Herbal Dinner presented by Eu Yan Sang



Official Supplier for Chef's Apparel



We'll Make It Happen!



Information correct at time of printing (February 2004)