

CULINARY WORKSHOPS

For the first time, WGS will feature this programme that invites overseas culinary maestros to demonstrate 'live' their signature creations in an interactive and hands-on environment. This is an excellent opportunity for gourmet enthusiasts to learn about the 'secrets' from the culinary greats and cook along with them. Lunch is inclusive. Definitely not to be missed by serious culinarians and gourmet enthusiasts!

Date: 20 to 23 April 2004

Time: 10.30am to 2.30pm

Venue: at-sunrice – The Singapore Cooking School and Spice Garden

Price : S\$110.00 / person (excl. GST)

American Express cardmembers can enjoy a 10% privilege off the published price.

• 20 to 23 April •	
Date/Day	10.30am to 2.30pm
20 April 2004 Tuesday	<p>Callebaut Chocolate Workshop Conducted by Masterchef Robrecht Wolters ~ Callebaut Ambassador Chef, Belgium ~ A detail guide in creating delectable chocolate desserts for home entertaining</p>
21 April 2004 Wednesday	<p>Spice Odyssey Workshop Conducted by Mrs. Kwan Lui and at-sunrice team of chefs ~ at-sunrice, The Singapore Cooking School and Spice Garden ~ 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.</p>
22 April 2004 Thursday	<p>Dandaragan Estate Olive Oil Workshop Conducted by Special Guest Chef Simon Humble ~ Scusa Mi, Melbourne, Australia ~ The intricacies and revelation of using olive oils in gourmet cuisine</p>
23 April 2004 Friday	<p>French Gourmet Session by Le Cordon Bleu Paris Conducted by Masterchef Frédéric Filliodeau - Le Cordon Bleu Paris Ottawa Culinary Arts Institute, Ottawa, Canada ~ 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</p>

All prices quoted are in Singapore dollars based on per person and excludes prevailing government taxes.
 Information correct as at March 2004.