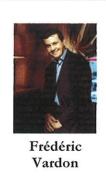


Proudly Presented by



Culinary Workshop & Luncheon







Nicola Canuti

Pascal Féraud



Christophe

Grilo



Julliard



Gérard Margeon



BY ALAIN DUCASSE

Hosted at The Fullerton Hotel Singapore

SPOON was created by Alain Ducasse as an invitation to travel...SPOON claims culinary freedom and modernity. Guests are encouraged to make up their own itinerary, creating original combinations of foods and techniques from all over the world. 6 SPOON restaurants are open throughout the world: SPOON food & wine in Paris at Hôtel Marignan Champs-Elysées, SPOON at Sanderson in London at Sanderson hotel, SPOON des Iles by Alain Ducasse in Mauritius at One & Only Le Saint Géran hotel, SPOON des Neiges at Le Chlösterli in Gstaad (Switzerland), SPOON Byblos in Saint-Tropez at Hôtel Byblos (France), SPOON by Alain Ducasse in Hong Kong at InterContinental hotel.

We are proud to present you the talented chefs from SPOON:-

Frédéric Vardon Groupe Alain Ducasse Chef-in-Charge of coordination and technical set-up for SPOON restaurants worldwide

Nicola Canuti Chef from SPOON des Iles by Alain Ducasse, Mauritius, One & Only Le Saint Géran Hotel

Pascal Féraud Chef from SPOON at Sanderson, London, Sanderson Hotel

Christophe Grilo Pastry Chef from SPOON by Alain Ducasse, Hong Kong, InterContinental Hotel

Christian Julliard Groupe Alain Ducasse Corporate Chef, Opening chef at SPOON des Neiges in Gstaad, Switzerland, Le Chlösterli

Gérard Margeon Wine Director for Groupe Alain Ducasse