



WORLD GOURMET SUMMIT

UNIQUELY Singapore

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World Gourmet Summit 2007

Culinary Masterclass

Masterchef



Carles Gaig

*Gaig Restaurant
Spain*

*Hosted at Jaan, Level 70,
Swissôtel The Stamford Singapore*

Coming from a family of chefs who have been running the Gaig Restaurant in Barcelona for more than 130 years, Carles Gaig's cooking is a culmination of more than a century's worth of culinary experience. However, he understands that customers' tastes never remain the same. Being described as inventive and creative, he strives to create brilliant and innovative versions of old Mediterranean and Catalan recipes. His creations include pheasant with plums, canelones with truffle sauce and mango ravioli. Besides reinventing traditional dishes, Gaig also infuses his personal creed into his cooking. In recognition of his expertise, Gaig has been awarded the Premio Nacional de Gastronomía (National Gastronomy Award) in 2000 and is recognised with one star in the Michelin Guide.