



WORLD GOURMET SUMMIT

UNIQUELY Singapore

Proudly Presented by



World Gourmet Summit 2007

Culinary Masterclass

Masterchef



Eoghain O'Neill

La Varenne

Raffles Resort Canouan Island, The Grenadines

*Hosted at Raffles Grill,
Raffles Hotel Singapore*

Working with Michelin-starred restaurants like La Manoir De Barville in England and Restaurant Am Marstal in Germany, Eoghain O'Neill has a myriad of experiences that is reflected in his culinary works today. He has also worked with numerous legendary names like Roux Brothers and Gordon Ramsay's Aubergine, where he learnt the five senses of cooking – taste, texture, appearance, consistency and the marriage of ingredients. O'Neill is also a chef of great influences with his French and European creativity and innovation. Now working at La Varenne Canouan Island, his dishes are exemplary works that show a culinary precision in preserving the original flavours of each ingredient.