

ARTISAN

is a craftsman who has raised his skills to the highest level of excellence. Refinement, resilience, and exceptional talent are what define them, and they effortlessly infuse beauty and inspiration into form and function. Artisans define the World Gourmet Summit.

WORLD GOURMET SUMMIT

Proudly Presented By



THE ART OF DINING

16-26 APRIL 2013

RESERVATIONS ARE NOW OPEN!

Citibank Credit and Debit Cardmembers enjoy privileges of up to 15% off selected events.

For reservations, log on to www.worldgourmetsummit.com or

The World Gourmet Summit brings all gastronomes a myriad of events throughout this season of epicurean feasting. Some of Singapore's finest restaurants are proud to play host to the star-studded line-up of visiting masterchefs. They come together to present the Epicurean Delights – specially designed gastronomic menus showcasing the creativity and culinary craftsmanship of the masterchefs alongside the hosting chefs. Available at Hosting Establishments for only a limited time during the World Gourmet Summit, block off your calendars to get a taste of world class cuisine at your doorstep!

EPICUREAN DELIGHTS

17 to 25 April 2013



Well known Australian chef, restaurateur and co-owner of a number of successful restaurants including ARIA Restaurant and the newly opened CHISWICK Restaurant in Woolahra, Australia, Matt Moran emphasizes on seasonality as the key ingredient in achieving excellence in his cuisine.

Hosting Establishment | THE PRIME SOCIETY RESTAURANTS AND BARS DEDICATED TO THE UPPER CUISINE

Hosting Chef | Dallas Cuddy
17 to 20 April 2013
Tasting Menu S\$168++ | A la Carte from S\$22++ (Citibank Cardmembers receive 10% off)
For reservations please call (65) 6474 7427

Widely known as the World Rice ambassador, Gabriele Ferron discovered his passion for regional Venetian cooking and devoted himself to promoting the Vialone Nano Veronese rice through his acclaimed risottos.

Hosting Establishment |



Hosting Chef | Kentaro Torii
17 to 20 April 2013

Lunch S\$38++ | Dinner S\$108++ | Masterclass & Dinner S\$250++
(Citibank cardmembers receive \$20 voucher with a min. spend of \$50)
For reservations please call (65) 6690 7564



Renowned to be highly meticulous, Jean-François Piège was rewarded in 2011 when his much-awaited gastronomic restaurant, Restaurant Jean-François Piège was awarded two Michelin stars only after a few months of operation.

Hosting Establishment |



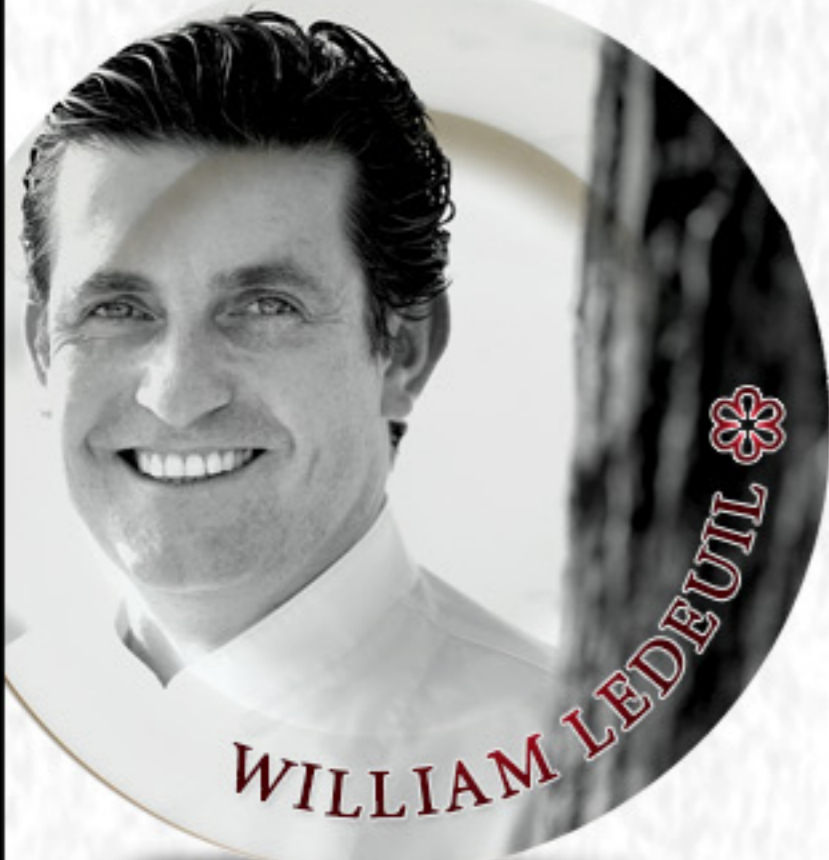
Hosting Chef | Christopher Millar
17 to 20 April 2013
5-Course S\$130++ | 6-Course S\$150++ | 7-Course S\$170++
(Citibank Cardmembers receive a complimentary glass of special WGS cocktail)
For reservations please call (65) 6438 0410

A master of Gastrobotany, Rodrigo de la Calle carries perfectionism to the extreme. Specialising in natural food based on the use of uncommon plant species, his dishes are perfectly balanced, each a little concerto of flavours in which every element retains its own identity while playing its part in the overall harmony.

Hosting Establishment |

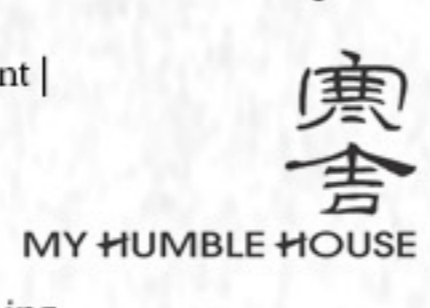


Hosting Chef | Scott Webster & Douglas Tay
17 to 20 April 2013
Lunch from S\$50++ | Dinner from S\$150++ | A la Carte from S\$18++
(Citibank Cardmembers receive 10% off)
For reservations please call (65) 6577 6560



1 Michelin-star chef William Ledueil's love for cooking, contemporary art and travelling translates into his exquisite Asian-inspired dishes and has led to his remarkable rediscovery of traditional French cooking.

Hosting Establishment |



Hosting Chef | Ken Ling
17 to 20 April 2013
Lunch S\$120++ | Dinner S\$180++
(Citibank Cardmembers receive up to 20% off)
For reservations please call (65) 6423 1881

Father and son form a dynamic duo of chocolate artisans considered by many to be the driving force behind pâtisserie in haute cuisine today. Paco Torrealba searches for balance not only in flavour but also in textures of the different elements involved, with combinations to surprise and stimulate the palate.

Hosting Establishment |



Hosting Chef | David Senia
17 to 21 April 2013
Dinner S\$98++ | High Tea S\$55++
For reservations please call (65) 6591 5046



Sanjeev Kapoor, a celebrated face of Indian cuisine today, is a chef extraordinaire, TV show host, restaurant consultant, co-owner of a Food TV channel and winner of several culinary awards.

Hosting Establishment |



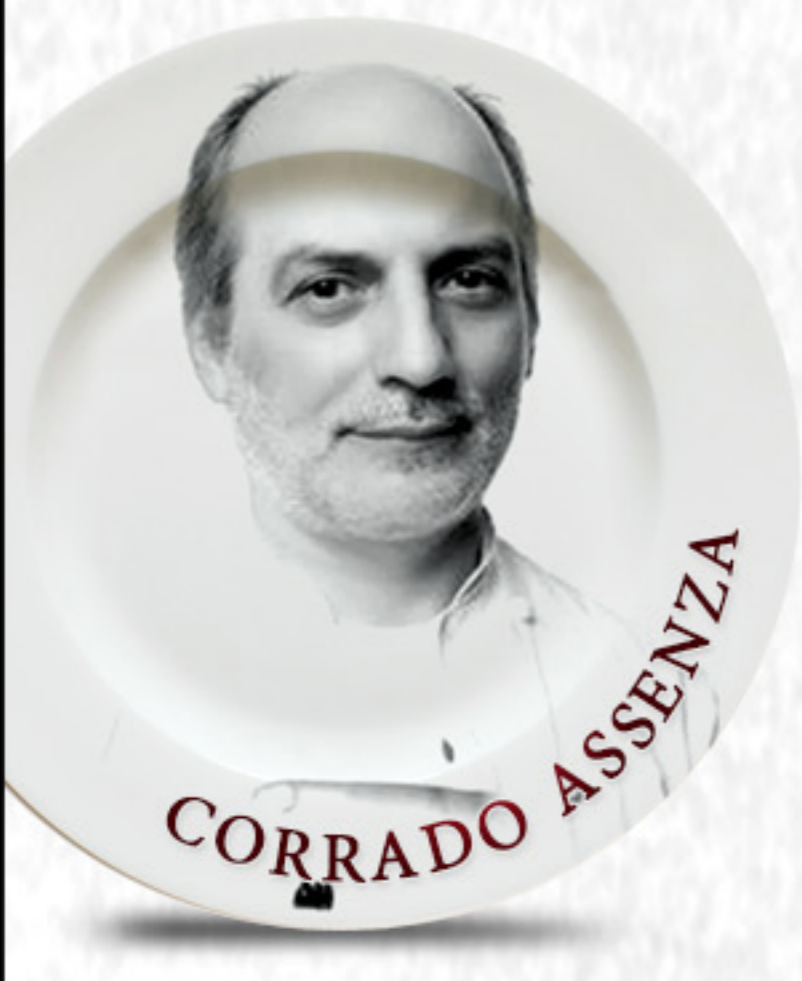
Hosting Chef | Manjunath Mural
17 to 21 April 2013
Lunch S\$48++ | Dinner from S\$98++
(Citibank Cardmembers receive 10% off)
For reservations please call (65) 6836 0055

Bo Lindegaard and Lasse Askov are the masterminds behind I'm a Kombo. Creators of an interactive dining experience, The Social Act, in Copenhagen, they aim to create atmosphere with the evolution of music as its main inspiration.

Hosting Establishment |



Hosting Chef | Janice Wong
21 to 23 April 2013
(Citibank Cardmembers receive 10% off)
For reservations please call (65) 6467 4066



Based in the beautiful town of Noto, Italy, Corrado Assenza is the inventor of Caffè Sicilia's exquisite jams and sweets and has been touted as the most daring experimenter to use strong sweet and savory elements of Sicilian cooking in his creations.

Hosting Establishment |



Hosting Chef | Lino Sauro
21 to 24 April 2013
Lunch S\$88++ | Dinner S\$148++
(Citibank Cardmembers receive 10% off)
For reservations please call (65) 6338 5498

Nicknamed "Prince of the Palaces", Yannick Alléno's talent lies in reinventing dishes from traditional cuisine by giving it a unique interpretation, amidst extreme culinary precision and a touch of surprise.

Hosting Establishment |



Hosting Chef | Bruno Ménard
22 to 24 April 2013
Lunch from S\$50++ | Dinner from S\$120++
(Citibank cardmembers receive \$20 voucher with a min. spend of \$50)
For reservations please call (65) 6690 7567



Two Michelin-starred chef David Muñoz's revolutionary "canvas-dishes" which builds upon the concept of deconstructed cuisine will promise to be an unforgettable experiential affair.

Hosting Establishment |



Hosting Chef | Sam Leong
22 to 25 April 2013
Lunch S\$95++ | Dinner S\$210++
(Citibank cardmembers receive 10% off)
For reservations please call (65) 6577 7788

FINE CUISINE | GREAT WINES | UNIQUE DINING

In Conjunction With Produced By Supported By Held In Premium Hospitality Partner Premium Gastronomic Partner

