WORLD GOURMET SUMMIT

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For Immediate Release

The Curtain Comes Down on the 17th World Gourmet Summit

6 May, 2013 (SINGAPORE) – Eight wineries, 12 international chefs, 13 venue hosts, 18 partner restaurants, 80 partners and a total of 45 dinners and workshops! All these and an army of behind-the-scenes team executed the 17th World Gourmet Summit – Asia's long-running and authentic gourmet extravaganza, which attracted over 4600 thousand guests over 11 days. The reviews from international and local press and fans alike have been phenomenal, like:

The Hindustan Times, Vir Sanghvi: "… The World Gourmet Summit is an annual event that brings together some of the world's best chefs… the summit is now 17 years old and I can't think of a single chef anywhere in the world who regards it as beneath him."

Sylvia Allen, Business Development Director, International Festivals and Event Association and World Gourmet Summit Fan: "This event is so phenomenal … I was thrilled the first time ten years ago and I was thrilled this time. The food was awesome, the events spectacular, and I wish I could go back next week."

Apart from the rave reviews and great support from gastronomes for all the events, the top highlights at this year's World Gourmet Summit were:

Press Preview & Opening Reception at S.E.A. Aquarium™ at Resorts World™ Sentosa

Guests enjoying the WGS Opening Reception held at the world's largest aquarium, S.E.A. Aquarium

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An exclusive press preview followed by a one-of-a-kind cocktail reception, inside the world's largest aquarium, S.E.A. Aquarium™ at Resorts World™ Sentosa, kicked off the eleven day celebrations. Nine international masterchefs set the tone with their plans for this year's WGS as they enjoyed cocktails and canapés with 600 VIP guests and members of the press.

(L-R) Masterchef Rodrigo de la Calle, Chef Francesco Mansani, Bistecca Tuscan Steakhouse , Italian Master Butcher Dario Cecchini, Masterchefs Paco and Jacob Torreblanca and masterchef's assistant Erlantz Gorostiza

(L-R) Chef Manjunath Mural from The Song of India, Masterchef Sanjeev Kapoor, Masterchef Matt Moran, Masterchef's assistant Ben Turner and Chef Dallas Cuddy from Prime Society

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Chef Rodrigo De La Calle and Blend Your Bordeaux with Majella Wines

Masterchef Rodrigo de la Calle (L) and his assistant Erlantz Gorostiza

On Thursday, 18 April, wine enthusiasts were given an insight into the various distinct qualities which Merlot, Shiraz and Cabernet bring to the blended Bordeaux-style of wines by Brian Lynn, the wine maker from Majella Wines and Robert Rees, Wine Exchange Asia. A special tapas-styled dinner was presented by Spanish Masterchef Rodrigo de la Calle with Celebrity Chefs Scott Webster and Douglas Tay of Osia, using the freshest produce available.

Guests at Blend Your Bordeaux with Majella Wines and Chef Rodrigo de la Calle

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Annual Charity Dinner

(L-R) Mr Peter Knipp, CEO of Peter Knipp Holdings Pte Ltd, Muhammad Ashraf Nizam Bin Mohd Ali and Dr Henry Tay, Chairman of the World Gourmet Summit Charity Dinner Organising Committee

On Thursday, 18 April, 360 of Singapore's Culinary Aficionados joined Guest-of-Honour Dr Ng Eng Hen, Singapore's Minister for Defence for the 13th World Gourmet Summit Charity Dinner at The Fullerton Hotel. Apart from enjoying a sumptuous and elegant five-course feast prepared by international Masterchef Gabriele Ferron, Chef Damien Le Bihan, Group Executive Chef of Déliciae Hospitality Management and the culinary team at The Fullerton Hotel Singapore led by Executive Chef Andrea Sacchi, guests also gave generously for a charity. S$551,888 was raised for over 80 charities supported by Community Chest, the fund-raising arm of the National Council of Social Service (NCSS).

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Citibank Gastronomic Jam Sessions

(L-R) Masterchef Rodrigo de la Calle and Chef Douglas Tay (Osia) celebrating nature with his green tasting menu

For the second year running, The Citibank Gastronomic Jam Sessions was a hit with audiences who were invited to participate in a series of demonstrations which were presented by both visiting masterchefs and talented local personalities over a two-day period from 19 – 20 April 2013. To list just a few, highlights for guests to the Citibank Jam Sessions included butcher Dario Cecchini, the edible works of art by Chef Janice Wong and Chef Rodrigo de la Calle's showcase of the "Green Revolution" – a tasting menu casting a spotlight on plants and vegetables based on a chlorophyll-related theme.

Master Butcher Dario Cecchini prepares to carve a leg of beef

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Hearts on Fire Edible Fashion Show & Chocolate Dinner

The line-up of Miss Singapore World Contestants in chocolate-coated dresses adorned with edible couture chocolate designs created by Chefs Paco Torreblanca, Jacob Torreblanca & Janice Wong

A spectacular evening of fashion and deZaan™ chocolate was presented at the W Hotel, Sentosa Cove on Friday, 19 April 2013. Master chocolatiers from Spain, Paco and Jacob Torreblanca partnered with home-grown chef Janice Wong and Capella's Executive Chef David Senia to create couture chocolate designs. These chocolate dresses were modeled by Miss World Singapore contestants and complemented by dazzling jewelry pieces by Hearts On Fire. Guests were also treated to a six course chocolate-themed dinner which included dishes such as a foie gras mousse, chilled lobster tail served with a chocolate ganache made from deZaan™ gourmet equador 70%.

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Meat & Livestock Australia Youth Chefs' Day

(L-R) Masterchef Yannick Alléno and Mr Olivier Bendel, Founder Déliciae Hospitality Management speak about the culinary world from a business perspective

Over 300 F&B students, aged 15 to 25 years, from Shatec Institutes (SHATEC), At-Sunrice GlobalChef Academy, Temasek Culinary Academy, Republic Polytechnic and Institute of Technical Education (ITE) took part in the inaugural Youth Chefs' Day, which gave them the rare opportunity to learn from the world's best culinary experts. Budding chefs and F&B professionals got an intimate look at the art and business of dining from giants such as three Michelin-starred chef Yannick Alléno.

Ernst Huber (Awards of Excellence 2013 Lifetime Achievement Award) inspiring students at Singapore's first Youth Chefs' Day

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3ÉME Grand Chapitre, Singapour Sabre d'Or Featuring An Italian Affair with Massimo Pasquarelli, Corrado Assenza & Lino Sauro

With 12 distinct champagnes to complement each course of a delectable meal prepared by Chefs Massimo Pasquarelli, Corrado Assenza and Lino Sauro, 250 guests were treated to an unforgettable evening. Hosted at the Ritz Carlton Millennia, the highlight of the evening was the ***La Confrérie du Sabre D'or***, the ceremonial and medieval art of opening a bottle of Champagne with one clean sweep of their sabre.

Induction of new members in the 3éme Grand Chapitre, Singapour Sabre d'Or following the La Confrérie du Sabre D'or was the focus of the evening

(L-R) Chef Lino Sauro (Gattopardo), Masterchef Corrado Assenza and Chef Massimo Pasquarelli (Ritz Carlton Millenia, Singapore) served up a gourmet extravaganza

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Othello: Meet the Cast Exclusive Party

(L-R) Chef Christopher Millar Stellar at 1-Altitude
Gaurav Kripalani, Managing Director of Singapore Repertory Theatre, Cast Members Daniel Jenkins, Wendy Kweh and Daniel Francis and Director Bruce Guthrie

The 17th edition of the World Gourmet Summit came to a close with a rare opportunity for fans to mingle with the cast members of ***Shakespeare in the Park – Othello***, presented by the Singapore Repertory Theatre. A cocktail menu was presented by partner restaurants – Gattopardo Italian Grill & Pizzabar, Bistecca Tuscan Steakhouse, Le Bistrot du Sommelier, My Humble House and Stellar at 1 –Altitude. Free flowing champagne, great food and good company was an apt way to end this year's World Gourmet Summit festivities.

High resolution images can be downloaded from the following link - http://www.sendspace.com/file/ppi5ex

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About the World Gourmet Summit

The World Gourmet Summit is an award-winning international gastronomic extravaganza organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrates its 17th anniversary in 2013.

An annual epicurean extravaganza that showcases the intricate craftsmanship of prestigious chefs, it is also an exposition of internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

For all its efforts in organising the annual world-class gastronomic spectacle, the World Gourmet Summit has won global accolades including the prestigious Grand Pinnacle Silver Award at the International Festivals & Events Association (IFEA)/ Haas & Wilkerson Pinnacle Awards.

Since 2000, the World Gourmet Summit has been raising funds through its annual charity dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). The charity dinners have raised over S$4.5 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

For more information, please visit: www.worldgourmetsummit.com

ANNEX A – ORGANISERS, PARTNERS AND SUPPORTERS

About A La Carte Productions Pte Ltd

A La Carte Productions Pte Ltd, a subsidiary of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. The annual gastronomic extravaganza - World Gourmet Summit held in April each year, and the Awards Of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the F&B industry and promotes the appreciation of dining in Singapore and the region.

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the F&B and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include four independent companies, encompassing various aspects of the F&B and hospitality businesses: A La Carte Productions Pte Ltd, an events management which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza – World Gourmet Series which includes Awards Of Excellence (www.wgsawards.com) and World Gourmet Summit (www.worldgourmetsummit.com).

Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at www.asiacuisine.com, and provides marketing communication consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia Pte Ltd, IT consultancy.

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Citibank Singapore Limited

Locally incorporated in Singapore, Citibank Singapore Limited is a distinct market leader in the consumer banking business. In the past few years, Citibank has extended its distribution network to more than 1,500 touch points to reach out to more Singaporeans and provide them with innovative, global and value-added products and services. A leading credit card issuer in Singapore, Citibank offers the widest range of credit card propositions and the best-in-class dining privileges through Citibank Gourmet Pleasures, which promises the best deals island-wide.

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Singapore Tourism Board (STB)

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. They aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "Your Singapore" brand. For more information, please visit www.stb.gov.sg or www.yoursingapore.com

PREMIUM HOSPITALITY PARTNER

About Resorts World™ Sentosa Singapore

Resorts World Sentosa (RWS), Singapore's first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort has welcomed over 15 million visitors in 2010 since it opened in January of that year. RWS is home to the region's first-and-only Universal Studios theme park, a Maritime Experiential Museum and Aquarium, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, Malaysian Food Street as well as specialty retail outlets. The resort also offers entertainment ranging from its resident theatrical circus spectacular - Voyage de la Vie, to public attractions such as the Crane Dance and the Lake of Dreams. Still to come are a destination spa and the world's largest oceanarium, the Marine Life Park. RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com

PREMIUM GASTRONOMIC PARTNER

Déliciae Hospitality Management

The Déliciae Hospitality Management group owns and manages eight concept restaurants: L'Entrecôte, Sabio, 83, Forlino, Le Petit Cancale, &MADE by Bruno Ménard, La Cantine by Bruno Ménard and Sabio by the Sea.

Established in 2010 by French restaurateur, Olivier Bendel, the group aims to become one of the Asian leaders F&B and hospitality concepts. The Singapore-based organisation also offers hospitality and restaurant consultancy services from conceptualisation to development and operations. For more information, please visit www.deliciae.sg

ANNEX B – HOSTING ESTABLISHMENTS, VENUE HOSTS AND PARTNER RESTAURANTS

HOSTING ESTABLISHMENTS

1. 2am:lab – Chef Janice Wong
2. Forest 森™, Resorts World™ Sentosa Singapore – Chef Sam Leong
3. Forlino – Chef Kentaro Torii
4. Gattopardo Italian Grill & Pizzabar – Chef Lino Sauro
5. La Cantine by Bruno Ménard – Chef Bruno Ménard
6. My Humble House, TungLok Group – Chef Ken Ling
7. Osia, Resorts World™ Sentosa Singapore – Chefs Scott Webster & Douglas Tay
8. Stellar at 1-Altitude – Chef Christopher Millar
9. The Knolls, Capella Singapore – Chef David Senia
10. The Prime Society – Chef Dallas Cuddy
11. The Song of India – Chef Manjunath Mural

VENUE HOSTS

1. Alkaff Mansion
2. At-Sunrice GlobalChef Academy
3. Capella Singapore
4. Equarius Hotel™, Resorts World™ Sentosa Singapore
5. Miele Gallery
6. S.E.A. Aquarium™, Resorts World™ Sentosa Singapore
7. Singapore Island Country Club
8. Tamarind Hill
9. The Fullerton Hotel Singapore
10. The Ritz-Carlton, Millenia Singapore
11. The St. Regis Singapore
12. Tóng Lè Private Dining, TungLok Group
13. W Singapore - Sentosa Cove

PARTNER RESTAURANTS

1. Absinthe Restaurant Français
2. Alkaff Mansion
3. Au Petit Salut
4. Bistecca Tuscan Steakhouse
5. Fat Cow
6. Hashi Japanese Restaurant
7. Hua Ting Restaurant
8. Kinki
9. Le Bistrot Du Sommelier
10. Li Bai Cantonese Restaurant
11. Majestic Restaurant
12. OSO Ristorante
13. SKIRT
14. Sur Nuevo Latino Kitchen
15. Tamarind Hill
16. Tatsuya Japanese Restaurant
17. The Disgruntled Chef
18. Wooloomooloo Steakhouse