



For Immediate Release

World Gourmet Summit Celebrates The Classics from 26 March to 5 April 2014

- ***Singapore's most talked-about culinary event returns for its 18th Edition***
- ***Fine dining experience takes centre stage with revered Michelin-starred chefs***

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

24 January 2014 (SINGAPORE) – The World Gourmet Summit (WGS), Singapore's most talked-about culinary event in 2013¹, will return this year with a focus on 'The Classics'. With a host of classically trained Michelin-starred chefs, the 11-day dining extravaganza promises to bring diners back to the table for more unforgettable fine dining experiences in 2014. Organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd), the 18th World Gourmet Summit will be held from **26 March to 5 April 2014** with presenting partner Citibank Singapore Limited and Singapore Tourism Board.

As one of the world's premier food and wine events, WGS broke new ground in 2013, attracting more than 20,000 guests, making it one of the most successful in recent years. Over 30 per cent of guests were international visitors, enticed by WGS' exclusive dinners, hands-on culinary workshops and educational sessions with world-renowned chefs and gourmet artisans.

This year, WGS will again raise the bar in the international dining scene, centered on the Classics theme that exudes elegance and timelessness. 'The Classics' promises to satisfy the most discerning of palates and to create the most gastronomic dining experience for all food connoisseurs and wine aficionados. Well-loved events and returning favourites will be featured together with new experiences that are sure to excite and invigorate guests, reinforcing WGS' reputation as one of the world's pre-eminent celebrations of gastronomy.

¹ Facebook, 'Most Talked About Topics 2013 – Singapore'
<http://www.facebookstories.com/2013/en-en/most-talked-about-local-sg>

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Amongst a constellation of chefs attending the 2014 World Gourmet Summit will be some of the world's best masters bringing with them their own definition of classic fine dining, a culinary art that prizes exquisite service and presentation as highly as its cuisine.

Chefs attending the World Gourmet Summit 2014 include:

- **Chef Thomas Bühner** (3 Michelin Stars), hosted at *Mandarin Oriental, Singapore* – Hailing from Germany, Chef Bühner is the owner and head chef of La Vie in Osnabruck. Describing his style as 'modern French cuisine with other influences', Chef Bühner is known for concentrating on the taste and naturalness of his food, preferring to take his foot off the gas when it comes to his cooking.
- **Chef Sergi Arola** (2 Michelin Stars), hosted at *W Singapore Sentosa Cove* – Chef Arola is the renowned Spanish chef at the W Paris - Opéra's signature restaurant. Regarded as one of the most creative minds in Spanish haute cuisine, Chef Arola was influenced by iconic French chefs such as the Troisgros, Alain Chapel and Jacques Maximin before training under Ferran Adrià and Pierre Gagnaire. Chef Arola has opened restaurants across Europe, South America and India, and earned his two Michelin stars at La Broche, Madrid.
- **Chef Philippe Mille** (2 Michelin Stars), hosted at *Raffles Hotel* – As head chef of Les Crayères in France, the French chef describes his cuisine as pleasure, generosity, gourmandise, childhood memories, a respect for your ingredients and seasonal produce, in short, a cuisine that is pared down and aims at the heart of the matter.
- **Chef Alexandre Gauthier** (1 Michelin Star), hosted at *Stellar at 1-Altitude* – Chef Gauthier sits at the helm of his family restaurant, La Grenouillère in France and is among the trailblazers of France's next culinary generation, making a name for himself by relishing the purity of ingredients — cooking to emphasize the freshness and wildness of the product.
- **Chef Arron Huang**, hosted at *Majestic* – Considered to be one of Taiwan's best chefs, Arron Huang focuses not only on traditional Taiwanese cuisine but also in sharing his knowledge with the next generation of chefs around the world. Adopting his skills from his father, Chef Huang works hard to strengthen the cultural essence of Taiwan through classic vs modern Chinese cuisine.
- **Chef Ian Curley**, hosted at *The Prime Society* – Hailing from Coventry, England and honing his classical cuisine in London, Chef Curley made his mark at Melbourne restaurant The Point. Today, as Executive Chef of the European Group of restaurants, he is one of Australia's foremost chefs, known not only for his exquisite cuisine but also for his wealth of knowledge, expertise and wicked sense of humour. He is also a mentor on the Australian reality television series 'Conviction Kitchen'.
- **Chef Lorenzo Cogo** (1 Michelin Star), hosted at *Tippling Club* – The Italian Chef describes himself as chef "in word and deed", Lorenzo Cogo was raised in a family trattoria as a son and grandson of cooks. Over the years, Chef Cogo has plied his trade with some of the world's best chefs and restaurants; Vue de Monde, Tetsuya's, Quay and The Fat Duck, to name a few. He describes his cuisine as "instinctive", characterised by instinct and creativity.
- **Chef Sang-Hoon Degeimbre** (2 Michelin Stars), hosted at *The White Rabbit* – Born in Korea and adopted into a large Belgian family at the age of five, Chef Degeimbre discovered his love of cooking by the age of fourteen and began his training by cooking for his family. Beginning his professional culinary journey as a wine director before opening his first restaurant 'L'Air Du Temps', Chef Degeimbre combines high-concept cuisine, local ingredients and innovative technology, with wine playing a heavy role in his cuisine.

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- **Chef Mathieu Viannay** (2 Michelin Stars), hosted at *The Fullerton Bay Hotel* – As the head of the Lyonnaise institution 'Mère Brazier,' which he bought in 2008, the French chef is known as an extraordinary leader and visionary entrepreneur. His first restaurant 'Les Oliviers' opened in 1998 with the menu consisting of simple cuisine which later attracted a following. Building on this success, he opened 'Mathieu Viannay' in Lyon in 2001 where he expresses his talent through creative cuisine in a modern setting. He earned his first Michelin-star in 2005 and the second in 2009.

Premier Grand Cru Classé

For its theme of The Classics, the 18th World Gourmet Summit will feature one of the Premier Grand Cru Classé list – the Chateau Mouton Rothschild, where its red wine of the same name is regarded as one of the world's greatest clarets that further compliments and invokes classic fine dining's penchant for elegance, plus showcasing some of the finest cuisine with settings and service to match.

In a further reflection of this year's theme, some of Singapore's most well-known and respected venues will host World Gourmet Summit events, including *Mandarin Oriental, Singapore, Four Seasons Hotel, Singapore, The Fullerton Hotel, The St. Regis Singapore, Grand Hyatt Singapore* and the city's most famous symbol of elegance and luxury, the *Raffles Hotel*.

In addition, 22 Partner Restaurants and more than 12 Hosting Establishments are working towards an extraordinary event in 2014, with their special WGS menus and culinary events (see Annex A).

Peter A. Knipp, CEO of PKH Pte Ltd, which manages the World Gourmet Summit event, said, "The World Gourmet Summit is undoubtedly one of the most established and successful celebrations of the culinary arts. It has been hailed as one of the six best gourmet events in the world by The Sydney Morning Herald in October 2013², voted Best Food Event of 2013 by Singapore's I-S Magazine and was the most talked-about culinary event for 2013 in Singapore on Facebook. As we enter our 18th year we want to reflect that position with a selection of well-respected classical chefs known for their meticulous and unyielding devotion to their craft."

"This year, our guests can look forward to impeccable service, an unrivalled programme of food and wine events, and unforgettable culinary experiences that have become a hallmark of the World Gourmet Summit these past 18 years."

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² The Sydney Morning Herald, 'Six of the best: global gourmet events', 26 October 2013
<http://www.smh.com.au/travel/six-of-the-best-global-gourmet-events-20131023-2w0sq.html>

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For the latest updates, visit:

Website: www.worldgourmetsummit.com

Facebook: WorldGourmetSeries

Twitter: #wgs2014

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ANNEX A – MASTERCHEFS & SPECIAL GUESTS

International Masterchefs

1. Alexandre Gauthier * (France)
2. Arron Huang (Taiwan)
3. Christian Escribá & Patricia Schmidt (Spain)
4. Ian Curley (Australia)
5. Kenny Fu (China)
6. Lorenzo Cogo * (Italy)
7. Mathieu Viannay ** (France)
8. Mauro Colagreco ** (Argentina)
9. Philippe Mille ** (France)
10. Sang Hoon Degeimbre ** (Belgium)
11. Sergi Arola ** (Spain)
12. Thomas Bühner *** (Germany)

Special Guest Chefs

1. Apollonia Poilâne (France)
2. Chef Henrique Sá Pessoa * (Portugal)
3. Chef Roy Brett (Scotland)

Participating Wineries

1. Champagne Barons de Rothschild (France)
2. Château Mouton Rothschild (France)
3. Compañía de Vinos Telmo Rodríguez (Spain)
4. La Maison Penet (France)
5. La Spinetta (Italy)
6. Nicolas Perrin (France)
7. Quinta do Vallado (Portugal)

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ANNEX B – HOSTING ESTABLISHMENTS & PARTNER RESTAURANTS

Hosting Establishments

1. **Forlino**
Guest: Chef Mauro Colagreco **
Host: Chef Kentaro Torii
2. **Clifford, The Fullerton Bay Hotel Singapore**
Guest: Chef Mathieu Viannay **
Host: Chef Sandro Falbo
3. **Grand Hyatt Singapore**
Guest: Apollonia Poilâne
Host: Chef Lucas Granville
4. **Majestic Restaurant**
Guest: Chef Arron Huang
Host: Chef Yong Bing Ngen
5. **Dolce Vita, Mandarin Oriental Singapore**
Guest: Chef Thomas Bühner ***
Host: Chef Johnny Meitei
6. **The Prime Society**
Guest: Chef Ian Curley
Host: Chef Dallas Cuddy
7. **Raffles Grill, Raffles Singapore**
Guest: Chef Philippe Mille **
Host: Chef Pierre Burgade
8. **Stellar at 1-Altitude**
Guest: Chef Alexandre Gauthier *
Host: Chef Chris Millar
9. **Tipling Club**
Guest: Chef Lorenzo Cogo *
Host: Chef Ryan Clift
10. **Tung Lok Signatures, Orchard Parade Hotel**
Guest: Chef Kenny Fu
Host: Chef Li Man
11. **Skirt, W Singapore - Sentosa Cove**
Guest: Chef Sergi Arola **
Host: Chef Matthew Woolford
12. **The White Rabbit**
Guest: Chef Sang Hoon Degeimbre **
Host: Chef Benjamin Tan

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Partner Restaurants

1. Absinthe Restaurant Français
2. Bacchanalia Singapore
3. Bar-Roque Grill
4. Brasserie Gavroche
5. Cocotte
6. Fordham & Grand
7. Gattopardo Ristorante Di Mare
8. Hashi Japanese Restaurant
9. Hua Ting, Orchard Hotel Singapore
10. il Lido Singapore Italian Dining & Lounge Bar
11. La Maison Fatien
12. Latteria Mozzarella Bar
13. Taste Paradise
14. Level 33
15. Majestic Bay Seafood Restaurant
16. Moosehead Kitchen & Bar
17. Paradise Pavilion
18. Pontini
19. Sushi Ichi, Scotts Road
20. Table at 7
21. Tamarind Hill
22. Woolloomooloo Steakhouse

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ANNEX C – BACKGROUND

About the World Gourmet Summit

The World Gourmet Summit is an international gastronomic extravaganza organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit will celebrate its 18th anniversary in 2014.

An annual epicurean festival 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.

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\$5 million (approximately US\$3.9 million) with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

www.worldgourmetsummit.com

ORGANISERS

About A La Carte Productions

A La Carte Productions, a division 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 from March to 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 food, beverage (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, an events management which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza – World Gourmet Series which includes Awards Of Excellence (<http://www.wgsawards.com>), World Gourmet Summit (<http://www.worldgourmetsummit.com>), Gourmet Abu Dhabi (<http://www.gourmetabudhabi.ae>); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at <http://www.asiacuisine.com>, and provides marketing communications 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 1,400 touch points to reach out to more Singaporeans and provide them 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 at over 1,000 locations.

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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. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "YourSingapore" brand. For more information, please visit <http://www.stb.gov.sg/>

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