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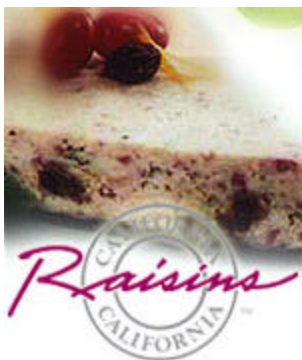
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Feature Story

Rewarding Excellence

The much-awaited list of World Gourmet Summit Awards of Excellence (AOE) finalists was finally revealed during a press conference at The Beaufort Singapore on 15 January 2003. This is the third consecutive year of the Awards event and it is aimed at giving due recognition to those who have spent years labouring in the food and beverage industry to perfect their passion. With 16 awards that include restaurant awards, culinary awards and an achievement award as well as three scholarships (Le Cordon Bleu Culinary Scholarship, Cacao Barry Patisserie scholarship, Bodegas Torres wine scholarship), the finalists were nominated by a confidential jury panel who are familiar with the food and beverage scene in Singapore.



Chef Brian Cleere, executive chef of Grand Hyatt Singapore, a first-time finalist in the Executive Chef of the Year category presented by Tabasco, said, "I am very honoured and this is a team effort, definitely a reflection of the commitment and hard work of the whole hotel." Jeffrey Ow, regional marketing manager of McIlhenny Asia Pacific Pte Ltd, the company that represents Tabasco in the Asia Pacific region commented on being involved in this event for the very first time. "Tabasco has always been involved in the food service trade. We are delighted and proud to be associated with this event and participation of this high-profile event will help our brand." Alberto Primon, director in Asia for Sanpellegrino also commented that he thinks this is a good selection of finalists. Sanpellegrino Chef Of The Year finalists are Emmanuel Stroobant (owner of Saint Pierre restaurant), Justin Quek (partner of the Les Amis group of restaurants) and Sam Leong (director of kitchens, Tung Lok group of restaurants). After the announcement of the finalists, members of the media were invited to lunch at The Beaufort's newest scenic alfresco dining spot, The Cliff, which presented a feast of refined seafood flavours. Winners in the respective categories will be revealed during the Awards of Excellence Presentation on 30 March - definitely something to look forward to!

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Jenny Tan

For a list of the finalists, please visit <http://www.wgsawards.com/>
[Click here](#) to view some of the moments we've captured.

Have You Heard?



Bringing Italy to you

If you've ever been to Italy and been completely astounded by the range of products available from its rich land and culture, no doubt you would have been sorely disappointed on not being able to easily obtain most of them once back home in Asia. This is a quandary that founder of Ponte & Partners, Martin Bem, has set out to address, with the establishment of his new company, Ponte. Offering sales and marketing consulting, business development and representation services to Italian and European food producers, Ponte (which means 'bridge' in Italian) aims to build relationships between quality producers in the West and suppliers in the East that will ultimately see more magnificent food products arrive on our shores in time to come. Call (65) 6465 5489 for more information, or email martinbem@yahoo.com.sg.

Merry t'was the Lamb

"We Love Our Lamb" and indeed the Aussies do. Meat and Livestock Australia (MLA), a producer-owned organisation that carries out marketing and research for the Australian red meat industry, has met with resounding success with their series of marketing strategies to position lamb as the country's national dish. The latest television commercial, using tongue-in-cheek humour shows a man receiving his Australia Day award - a plate of sumptuous lamb chops. Lamb's significance on Australian's dining plates and sizzling BBQ wagons is evidenced by the fact that the Down Under folks chomp down 25 million servings of lamb a week, second only to New Zealanders in the world.

Bring your purse the next time you fly

Having to fork out money for in-flight meals may sound like a peculiar concept but two US airlines, America West Airlines and Northwest Airlines are already testing the idea of selling food to passengers, as reported by Justfoods.com. America West is offering snack boxes with a selection of cheese, crackers, nuts, sandwiches and chocolate bars costing US\$3-5 and will soon offer US\$5 breakfast, lunch and dinner choices offering chicken kiev or beef. The decision was implemented after an airline-food industry survey revealed an immense support among passengers to be able to buy food on flights.

May the season of Spring bring lower priced goodies

While many restaurants slashed prices for Christmas and New Year menus, we can't help but wonder if prices for Chinese New Year dinners will be hiked up. The Straits Times recently reported that prices of some traditional favourites such as abalones and fishmaw will rise by 10% -20% due to lower abalone supplies in New Zealand and Australia and China's increased demand. Delicacies such as mushrooms, dried scallops, sea cucumbers may cost S\$5 -S\$6 more than last year.

Chefs

Aussie delights at Reflexions

One of Australia's top chefs, Liam Tomlin from the acclaimed Banc restaurant, will be presenting his signature dishes at Reflexions restaurant, Hotel Plaza Athnee in Bangkok Thailand from 18 - 25 January 2003. Tomlin's exquisite classic French cuisine has earned Banc numerous accolades, including two hats from the Sydney Morning Herald Good Food Guide, and the title of Best New Restaurant at the American Express Restaurant Awards. More recently, it won the State and Metropolitan region awards for 'Modern Australian Formal Dining' and 'Restaurant of the Year'. Early reservations are recommended for this treat. Please call (66) 0 2650 8800 ext 4338.

Hotel & Resort

Lo and Behold, the Eagle soars.

Great Eagle Hotels International has announced that it will now spread the wings of its portfolio under the name of Langham Hotels International Ltd (LHI). The decision to rename the hotel business underscores the organisations's belief that the strength of the Langham name is correctly aligned with the ownership of renowned and prominent hotels. Opened back in 1865 by the Prince of Wales, The Langham was not only London's first "grand" hotel, but also the city's largest building back then. LHI also operates a number of luxurious hotels and serviced apartments throughout the world such as Sheraton Towers Southgate in Melbourne, Australia and Le Meridien Boston in USA. Kevin Murphy, Vice President - Marketing and Development commented that Langham Hotels International will now "concentrate efforts on future growth in Asia Pacific, particularly in mainland China".

Health & Nutrition

Mangiato (Eaten)?

In a health study carried out on the men in Italy, the findings revealed obesity rate is steadily climbing. Sedentary lifestyles and fast food are regarded the main culprits for the protruding middles amongst the Italian men. The recent article which appeared in The Straits Times suggested that the Mediterranean diet, based on wheat, olives, grapes and fish since biblical times may no longer be considered as a healthy, balanced diet especially with more and more people opting for fast food instead.

New food law introduced in Malaysia

Come June 2003 and Malaysia will be making it compulsory for various food items to carry nutritional labels. Food items include breads, dairy products, canned food, fruit juices, salad dressing, mayonnaise and soft drinks. These labels must state the content of the four main nutrients - energy, fat, protein and carbohydrates. According to the government authority, the objective of the new regulations was to "allow consumers to

make informed choices based on the facts", The Straits Times reported.

Events

All for the Cup!

The 2003 edition of the Cup of the Nations contest will be held in Québec City from 25 - 27 April this year. Featuring only cold culinary competition categories, the event will award team as well as individual trophies for both professional chefs and catering school participants. Expect to see showpieces made from margarine, butter, lard, ice, wax, salt, fruits or vegetables, sugar, tiré and soufflé, chocolate, nougat, pastillage or marzipan, as well as plated desserts, decorative cakes, hors d'œuvres, buffet platters, and much more. Visit <http://www.crq.ca/textes03/intro-compétitions.htm> or email lavoiefr@videotron.ca for more information.

A hospitable experience

Hospitality Week looks set to be the UK's largest business-focussed event for the industry this year. From 20 - 23 January 2003 at the NEC in Birmingham, expect to join over 17,000 industry buyers and decision makers with 410 manufacturers and distributors from across all foodservice and hospitality sectors at this event. You can register now at <http://www.hospitalityweek.com/> to obtain a fast track entry badge and further information tailored to your specific needs. Evening events to look forward to include a gala dinner, and an equipment networking dinner. Call (44) 20 7886 3100 for more information.

Products

Fish farm hatches grand plans

You could soon be nibbling on a new kind of bar snack at bars and lounges. Called the Ubin Krisp, these tidbits are small prawns vacuum-dried to a crisp. Introduced by Singapore's last prawn farm, plans are already underway for growth into a commercial fish hatchery - the first of its kind in Singapore - producing grouper and golden pomfret fry. Supported by the Agriculture Food and Veterinary Authority (AVA), the technology and know-how of vacuum drying will be lent to the farm owners to produce the crispy prawn snack.

Restaurant of The Week



Fuenti Italian Restaurant and Bar

Cuisine: Italian
Rating: 74/100

[Details>>](#)

Wine of The Week



2000 Clos de Papes, Chateaufort du Pape

Rating: 90/100

[Details>>](#)

Recipe of The Week



[Dôme Papouasie Earl Grey](#)

Video of The Week



[Potato Crepe with Lamb Kidneys, Boletus Fungus and 'Rosti' Onion](#)

Restaurants

Baker's Inn

If you love your desserts, here's great news. Baker's Inn has expanded to United Square and Atrium@ Orchard (the spanking new building beside Plaza Singapura shopping mall).

If you love your desserts, here's great news. Baker's Inn has expanded to United Square and Atrium@ Orchard (the spanking new building beside Plaza Singapura shopping mall). The perennial favourites of crème brulee and soufflés or the hot chocolate soup are still on the menu, but look out for more revised editions by Pastry Chef and owner Daniel Tay. The additions will be low fat and have less gelatine. More flavours can be found in the soufflé section! For more information, call (65) 6251 5550 or (65) 6336 6006.

Hot pizza!

Spizza, the cosy pizza joint at Club Street has proved that everyone loves a good pizza, anytime and anywhere. The restaurant that serves true Italian pizza with thin crust and baked in the wood-fire oven will be going international, with a new branch in Colombo in end April. There are also plans in the pipeline for further expansion in New Dehli. The Italian spirit is truly going everywhere...

Wine & Beverage

Wine and Beer against Bacteria

A bacteria believed to cause peptic ulcer may just be combated by beer and alcohol. A team of researchers in the United Kingdom did a research that involved more than 10,000 people, ranging in age from 20 years to 59 years old. As reported by www.winespectator.com, the results showed that those who drank more than seven glasses of wine per week or three to six units of beer had a 17% lower chance of getting infected by the bacteria, otherwise known as H. Pylori.

Australian impact

Australian wines are getting more popular by the year, as figures have shown that exports have grown by 30% in 2000. As reported by www.decanter.com, export volume grew from 98 million litres to 471 million litres and total sales were AUD\$2.3billion. Statistics have also shown that UK is by far the most enthusiastic market, taking up 46% of the Australian exports.

Wine Sale

Raffles Hotel will be opening the doors of its private cellars and the great vintages will be shared with the public. So if you are a wine connoisseur and are interested in knowing what you can pick up from that fine collection, head down to Thos S.B. from 24 - 26 January. However, should you not be able to find something to your satisfaction, check out the chocolates hand-crafted by chocolatier Then Chui Fong. For more information, call (65) 6337 1866.

The Legend of the Hidden Wine Cellar

Raffles Hotel, January 2003 - Historians have not been able to determine the exact period when one of the cellars at Raffles Hotel was sealed, closing all access, and leaving inside some of the most prized bottles of wine. Hotel staff, however, seem to struggle to find reasons as to why a cellar containing such prized possessions, such as Château Margaux 1900 and Château d'Yquem 1900 has been closed for so many years...

Speculation surrounds the theory that the cellar needed to be protected from the arrival of war in Singapore, whilst others believe it was a simple mistake made during a renovation of the basement, decades ago.

The most intriguing theory yet, was of the legend of a peculiar cellar master, who seemed to believe that Bacchus himself was trying to get his hands on such rare wines. In visualising such a terrible fate, he decided to close the cellar and protect the wines, before he himself also disappeared one mid-summer's night...

We invite you to join us in celebrating this wonderful discovery and these rare vintages, as Raffles Hotel proudly opens the doors of its most private cellars and sought after collection. During three days, you will have the rare opportunity of purchasing some of these exclusive bottles. For more information, please telephone: (65) 6337 1866

Food Tech

Genuine truffles not to be trifled with

The genetic code of the quintessential priced food, truffles, has been identified by French scientists reported by News.com.au. This breakthrough will help protect Tuber Melanosporum - the classic black Perigord truffle by preventing an inferior but almost indistinguishable Chinese variety from flooding the market. Chinese truffles are being imported for around 20 euro a kilo as opposed to the prized Perigord truffles which can fetch up to 15 times more at 300 euro. Now, just what will gourmet lovers say to the possibility of cloning truffles?

Up & About

Fishy Fun

Fish is known for its many healthy attributes as well as great taste. Ah Hoi's Kitchen at Trader's Hotel Singapore will be having a fish affair from 16 - 25 January. An array of fish will be presented in a variety of styles, such as marlin loin seared in special Ah Hoi's sauce or black barramundi braised in claypot Sichuan style. For reservations at Ah Hoi's Kitchen, call (65) 6831 1473.

Power up with Laksa

Most Singaporeans can claim to have a love affair with the spicy laksa and Sheraton Towers Singapore will offer this delectable favourite at The Dining Room from 17 - 28 February. Guests can watch the chef put together the laksa and choose their favourite type of noodles, be it soba, vermicelli, spaghetti or crystal noodles. Priced at S\$16.80+++. For reservations, call (65) 6839 5621

Ponder about Pondicherry

What is the cuisine of Pondicherry, a region located in the southern, coastal tip of Indian like? Snappers Seafood restaurant at The Ritz-

Carlton, Millenia Singapore will present dishes that represent a blend of French Nouveau cuisine with classical South Indian flavours from 20 - 25 January, with dishes such as Mughlai styled salmon on Japanese cucumber with mint sauce and king snapper curry with okra. 3-course meals are priced at S\$59+++ (S\$73+++ with wine pairing) and 4-course meals at S\$72+++ (S\$88+++ with wine pairing). For reservations, call (65) 6434 5288.



Northern Spices

If you are a fan of the fragrant North Indian cuisine, head down to Captain's Bar at The Oriental Singapore. Chef Bharat Negi will showcase signature dishes such as tiger prawn cooked in tomato, coriander and black pepper masala, chicken cubes in tomato-chicken sauce and lamb skewer cooked in tandoori oven. Priced at S\$25. For reservations, call (65) 6885 3084.

Opportunities

New hotel to open in South Africa

This opportunity is only suitable for candidates holding either South African Nationality or SA Permanent Residence Status. The 480-room Arabella Sheraton Grand Hotel Cape Town (Starwood Hotels) will be opening in August 2003 with two restaurants, two bars and banqueting facilities for up to 450 pax. Positions are open for an executive sous-chef with 10-15 years' experience, a pastry chef with at least 12-15 years' experience, and two restaurant sous-chef with 8-10 years' experience, for the all-day and fine dining restaurants. Suitable candidates please forward your CV to laberert@arabella.co.za.

Chef of the Month

Each month, we are proud to recognize two chefs - one who is based in Singapore and another who is based overseas for their contribution to the food and beverage industry. For the month of January, we have Terence Chew from the Tower Club Singapore and Jack Awyong from Grand Hyatt Beijing.

Terence Chew

Having apprenticed with legendary chef, Anton Mosimann, in England in the early 80's and participated in and eventually judged at countless competitions during his 29-year culinary career, Terence Chew is today the accomplished architect behind the challenging continental menu at Tower Club Singapore.

[More >>](#)

Jack Awyong

The executive chef of Grand Hyatt Beijing unmistakably is a deep-thinking man. Having rooted himself from Singapore soil and now serving as executive chef in China, he has understandably many opinions on the subject of what makes Chinese food.

[More >>](#)

Share Your Views

Do you think Chinese food should always remain traditional or go with the modern wave? We'd like to know what you think. Share your views at our [forum](#).

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