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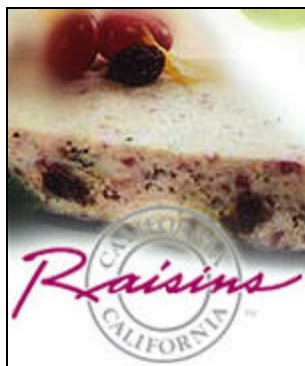
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Cuisine & Wine NEWS

April 2003

Awards of Excellence 2003 and Welcome Reception

By [Jenny Tan Chen Gee](#)

The much anticipated and speculated results of the Awards of Excellence were finally revealed at the Ritz-Carlton, Millenia Singapore yesterday. After the arrival of Minister for Education and second minister for Defence Teo Chee Hean, the presentation which aims to honour those who had contributed to the food and beverage industry (culinary, institution, restaurant, service and regional) kick started. The unveiled results saw some personalities returning for the same awards - SHATEC (Electrolux Culinary Institution of the Year), Aby Tan (Screwpull Sommelier of the Year) and Les Amis(Wine List of the Year). Saint Pierre was the recipient of Christofle New Restaurant of the Year for the second time running and Justin Quek and his restaurant Les Amis came back in full force as Sanpellegrino Chef of the Year and Convotherm Restaurant of the Year after having been recipients in 2001.

There were new faces and a few disbelieving (but happy) faces that went up to receive the awards. Oscar Pasinato, Meat and Livestock Australia Rising Chef of the Year whose culinary prowess of keeping flavours simple with the occasional Asian elements professed to be surprised but has no plans to

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further expand his restaurant Buko Nero, which he runs with other half, Tracy. Cassian Tan, formerly from Four Seasons Hotel Singapore bagged the Inniskillin Pastry Chef of the Year award, repeatedly said, "Thank you, thank you". One recipient who made Singapore truly proud was one of the few Singapore chefs that made it to executive chef level - Martin Aw Yong of Four Seasons Hotel Singapore. He was awarded Executive Chef of the Year as presented by Tabasco. "My philosophy is to present nothing but the best to the guest," said the chef, who also oversees the modern European One-Ninety restaurant.

The fanfare of the results and the sight of recipients holding on to their Christofle trophies was followed by a presentation of the master chefs and a proud of showcase of cuisine by our Singapore chefs from various hotels and establishments during the welcome reception in the adjoining room. Two week's of gastronomic fanfare has started.

For the complete list of award recipients, please visit
<http://www.wgsawards.com/>

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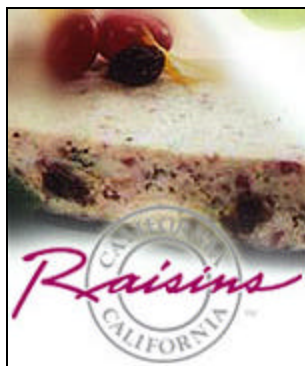
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Cuisine & Wine NEWS

April 2003

Muga Wine Masterclass

By [Jenny Tan Chen Gee](#)

The stellar Muga wines made a special appearance at the



World Gourmet Summit wine masterclasses on 1 April 2003 at The Regent Singapore. Distributed by CellarMasters Pte Ltd, seven wines that included the Muga Rioja Reserva 1999, Muga Reserva Seleccion Especial 1996 & 1998, Torre Muga 1998 and 2001 as well as the Prado Enea Gran Reserva 1995 and 1981 were showcased at the tasting. In an arena more known for the red wines of tempranillo and garnacha, guests also had the chance to taste the Muga Barrel Fermented White 2002.

The Reserva series is the main flagship of Muga, which does not produce Crianzas. In wines such as the Gran Reservas, the 1981 and 1995 showed the evolution in Muga's winemaking, where the 1981 vintage was a style that the older Spanish would be more comfortable with as compared to the 1995 vintage, which is sweeter with more tannins due to the hot climate.

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As such, Muga, which is located up-North is influenced by the Atlantic ocean, a climate which can prove to be challenging in making good as grapes need a longer time to ripen. The winery, up till today, retains its traditional philosophies - such as using egg whites for the clarification proves, making wooden barrels of their own and keeping to the green harvest.

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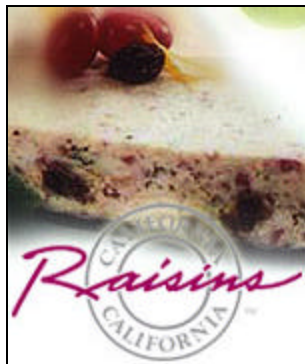
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Cuisine & Wine NEWS

April 2003

Mastering the culinary classroom

By [Elena May Gudgeon](#)

Quote of the day : "It's not fat its only butter"
- Patrick Martin, Le Cordon Bleu

With belly whooping laughter and the sharp sizzle of extra virgin olive oil the World Gourmet Summit masterclasses kicked off yesterday morning with two Michelin-starred Frederic Anton of Le Catelan in France and veteran culinary educator Patrick Martin from Le Cordon Bleu. In his presentation of the fragarantly simple pan-seared zucchini with curry, almond, California raisins and chorizo, the French-speaking ambassador for simple but technically perfect food showed off kitchen secrets of the Michelin kind - like how one can use the common kitchen towel to obtain perfectly and homogenously seasoned vegetable pieces rather than using a mixing bowl as many recipes call for; how to create the lightest, crispiest tempura of spring onions and zucchini flowers; and how to perfectly deep-fry mint for garnishing. A lusciously sweet dessert recipe was to follow, incorporating banana, apricots, pecans, walnuts and Chivas Regal whisky.

After a brief coffee and tea break, during which attendees were treated to portions of the dish they had just witnessed being created,

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as well as pastries from Hiestand and Sunfresh orange juice, it was time to meat up the culinary stage with Chef Martin's rack of lamb, mushrooms and pommes fondants. This pearl of a dish perfumed the Singapore Tourism Board auditorium with the sweet aromas of clarified butter, Herbs de Provence, and luscious mushrooms, among other gems. Martin also took the opportunity to educate his enraptured audience with contention between nouvelle and classical cuisine, in particular the benefits of knowing your classical technique inside out so it can be applied to food produce anywhere in the world. He finished off his half of the morning class by presenting a cassoulet of snails, signature style, which is just about the prettiest lil' dish you ever saw. Treat your eyes to the mouthwatering visions of both Frederic Anton and Patrick Martin's WGS creations at the [Masterclass videos page/s](#) and don't miss any more of them. Seats are still available for classes by various other masterchefs. [Book now!](#)

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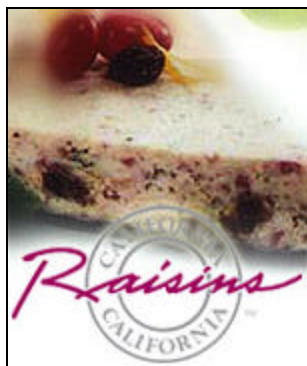
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Savouring Masterpieces Masterchef Safaris, 31 March 2003

The Fullerton Singapore
By [Noelle Yeo](#)

It was a most enchanted evening like no other.



Guests who arrived at The Fullerton Singapore were astonished to be swept away to the nearby Cavenagh Bridge where their first course of the Masterchef Safaris awaited.

"The Safaris are always packed with surprises", one guest nodded wisely.

Guests looked smitten by the elegantly setup tables on the Cavenagh Bridge flanked by sidewalks teeming with curious onlookers. In the background, bumboats were gliding through the calm waters. When night fell, lights illuminate the stately looking The Fullerton Singapore hotel which cast a majestic reflection upon the gleaming Singapore River. At the opposite end of the bridge, the

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newly opened Asian Civilisations Museum colonial building lent a touch of savoir vivre to the al fresco setting. The nearby Esplanade building was a constellation of sparkly stars embedded on its rooftop. It was a piece of Singapore history living at large as one took in the wondrous sights of the setting - an eclectic blends of architectural buildings of yore and the modern.

Dr Ng See Ket, of National Skin Centre together with companion David Lim, said that they had wanted to participate in the Masterchef Safaris since last year but had missed the much-revered event. "So we are very much looking forward to it this year".

They were not to be disappointed.

At The Fullerton Singapore, Chef Jeffery Siew of Town Restaurant whipped up salad of Alaska king crab served in martini glasses fine de claire, spicy tomato essence washed down with crisp Mountadam Chardonnay 1998. Following the piquant salad, was the cuisine of Chef Allan Koh of KoKo Restaurant in Melbourne, Australia. Having developed his personal styles in contemporary Japanese cuisine in Malasia and Australia, Chef Koh caused a flurry of excitement when his cedar wood hobayaki orange roughly came served in a bento-looking box. Describing his culinary style as 'traditional meets modern', Chef Koh blends Japanese traditional cooking methods using unusual products and traditional ingredients in a contemporary way as manifested in the serving of fish that lay atop a blade of chestnut leave resting on a bed of sea salt.

And the taste? "Sensational!" exclaimed one delighted guest.

Raffles Hotel

The next pit stop was Raffles Bar & Billiard Room at the Raffles Hotel.

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Upon alighting from the trolley bus, guests were served the famous Singapore Sling, said to be first concocted in 1915 by the head barman at the hotel's Long Bar. The flaming-red cocktail however came with a twist. Served frozen in shot glasses, it was an instant pick-me-up best suited for balmy nights as such.

As guests strolled across the rose petal strewn floor to where the second course awaited, they were allured by soulful saxophone notes streaming from the Raffles Bar & Billiard Room. Inside, what was by day a place for shooting billiard and mulling over spirits and cigars was transformed into two spacious dining tables simply by placing specially customised glass panes over the tabletops. To compliment the theme, triangular plates and bread saucers had also been designed and created on which butter cubes resembling the billiard chucks were placed atop the latter. Menus were rolled and stuffed through carved wooden balls, in exact replica of cue sticks and the billiard balls. Bread rolls were baked to the shape and size of the genuine balls and placed within a pastry-like triangular frame. Judging by the roomful of squeals and gasps, guests were both visibly tickled and impressed.

The cuisine of Chef David Moillicone of Raffles Grill was the third course of the night, serving up oven baked seabass, braised leek with foie gras, suckling pig with port wine glaze.

Dr Jen Shek Wei, president of The International Wine & Food Society of Singapore who was there merely to 'sample Frédéric Anton's legendary culinary creations' who hails from the two-Michellin starred Le Pré Catelan in Paris, France, was not disappointed. Featuring young pigeon, fine farce on baguette,

buttered potato, simple jus with brandy, Chef Anton's creation was much exalted by the fellow diners.

Rang Mahal, Pan Pacific

The Masterchef Safaris culminated in a visit to Rang Mahal the first fine dining Indian restaurant in Singapore. Set amidst a noble setting of exotic art pieces by the celebrated sculptor Satish Gujral and the prominent artist Chandra Bhushan, the objet d'art were specially flown in from India to enhance the restaurant's contemporary approach towards stylish dining.

Chef Milind Sovani of Rang Mahal presented an enticing-looking platter of full flavoured smoked dill mustard marinated homemade cheese accompanied with pineapple, broccoli and mushroom.

Following the cleansing platter, the sixth course of the night was presented by Chef Floyd Cardoz who hails from Tabla, New York, USA, noted to be one of the best Indian restaurants in New York, USA. For dessert, Chef Cardoz presented a delightful chocolate Darjeeling semifreddo which he explained was simply 'French-based with Indian spices'. It is no wonder that Chef Cardoz has also made a splash in America's competitive culinary arena representing the 'coming of age' for modern Indian cuisine.

After a satiating six courses spanning over three destinations, guests appeared in high spirits. Slapping each other heartily on the backs, they made pacts to hit the downtown gym the next day, and of course to return to the Masterchef Safaris next year.

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