

For Immediate
Release
18th April 2005



Experience the Magic of Gastronomy - World Gourmet Summit 2005 -

Fine Cuisine | Great Wines | Unique Dining

From Monday 18th until Friday 29th April, Singapore will host some of the world's premiere Masterchefs and Winemakers. Congregating in tropical Singapore to showcase their skills and specialties at the World Gourmet Summit (WGS) proudly presented by American Express, will be eleven internationally acclaimed star chefs and ten winemakers from prestigious wineries.

WGS 2005 is proud to present the diverse cultures of the world – taste, modernity with of traditional nuances, on a platter! Gourmets will be thrilled to know that the event has a line-up of exciting Star Chefs who will showcase the cultural and culinary finesse from Hong Kong, Japan, India, Australia, Hawaii, Norway, Ireland, France, Italy and United States respectively.

The WGS is not only facilitating the opportunity for foreign talent to come to Singapore to display their talents for the benefits of Singaporeans and her visitors, but the event is also playing a major role in helping to build Singapore's world-wide reputation as *the* gastronomical hub in Asia. The WGS status on the international arena is steadily increasing, as last year's event received global recognition by winning eight awards at the International Festivals and Events Association (IFEA), USA 2004.

The line-up of gourmet activities will simply focus on the three key elements of gastronomy – Fine Cuisine, Great Wines and Unique Dining experiences.

Highlights of WGS 2005

Michelin-Star Shines Bright

Alain Passard of the internationally renowned L'Arpege will be cooking up a storm in Singapore as he presents his signature cuisines at a one night only event at the Grand Hyatt Singapore. A revolutionary, Passard often treads the lesser known paths; fearlessly experimenting with ingredients and produce to earn him the honour of being the youngest

known two Michelin-starred chef at the age of 25 at Le Duc d'Enghien at the Casino of Enghien.

There's definitely more to Ireland than Irish beers, Dublin Coddle and the Vikings. **Kevin Thornton**, the only other two-Michelin-star chef in the whole of Ireland, will be hosted at Grand Hyatt Singapore for the Summit from 19 to 22 April. Having trained at the renowned Paul Bocuse in France, Thornton has carved a standing in Irish gastronomy with his restaurant Thornton's in Dublin.

Norbert Niederkofler has worked at numerous hotels and at Restaurant Aubergine but when he finally opened his very own St.Hubertus Restaurant in 1996 at the Hotel & Spa Rosa Alpina, it was subsequently awarded its first Michelin star in 2000. It is no wonder why, for Niederkofler's cooking style is light and simple with measured, understated elegance. He always insists on healthy, low fat cuisine without compromising on taste and flavour and all dishes on the menu caters to all tastes according to guests' desire.

Through sheer hard work and dedication, **Ramon Freixa** the one-Michelin -star owner of El Racó d'en Freixa earned the prizes of "Best Cook and Best Restaurant of Spain" in 2001, "Best Cheese Offer" in 2002 and "Best Desserts" in 2003. From appetisers to desserts, using plants to wild flowers, Freixa has a way with making the simplest ingredients work for him. Take for example, in the autumn's menu of 1996, Freixa conjured the basic ingredients of the Mediterranean cuisine and the post war "meriandas" and surprised with the simplicity of bread, oil and wine

Bent Stiansen is the winner of the prestigious Bocuse d'Or in 1993, and is also the executive chef of one-Michelin-star Statholdergaarden in Oslo, Norway. Recognised as one of Norway's best cooks, Stiansen has also released a self-titled cookbook in 2002. Together with his wife Annette, Stiansen divides his time between Statholdergaarden and a Danish bistro, Statholdrens krostue.

Discovering Anthony Bourdain

It's up close and personal with TV celebrity **Anthony Bourdain**. Meet the best-selling author of *Kitchen Confidential* and *A Cook's Tour*, in an intimate dinner setting as he hosts the evening with the typical in-your-face candor and humour. Be prepared for a night of fun and fine cuisine.

Celebrating Asian Talents

The New York Times describes **Ryuichi Yoshii** as "Sydney's finest sushi chef" and this is recognized by international food critics especially in Australia. **Ryuichi Yoshii** grew up in

Nagasaki, Japan but it was in Tokyo where he experimented and honed his sushi-making skills before he ventured onto the Australian soils. For Japanese food lovers who visit Sydney, Yoshii's at Harrington Street, is often a must on their to-do lists.

The Karavalli restaurant has been a recipient of many awards, the latest accolade being “*The Times Food Guide* award’ for the best seafood restaurant of Bangalore. And the master behind this highly lauded restaurant – **Naren Thimmaiah** will present India’s coastal specialties at Mirchi from 25 to 28 April 2005.

Alan Wong has been touted as ‘Master of Hawaiian Regional Cuisine’ and his establishment; **Alan Wong’s** restaurant has received top ratings from various entities such as *Zagat*, *Gault Millau* and *Wine Spectator*. Known for his unique creative flair, Wong has made a name for himself internationally with his marriage of different ethnic cooking styles with Hawaiian produce.

At the helm of one of Hong Kong’s longest standing club – Hong Kong Jockey Club is **Bobby Lo** who develops and manages its Chinese kitchens. Recognised by *La Commanderie des Cordons Bleus de France* for his outstanding culinary achievements; Lo is also instrumental in the club’s culinary partnerships with other top guest chefs.

From classical to flavours, Michelin stars to international awards, chefs from Asia to Europe – the chefs presented at WGS 2005 is set to promise you nothing less than a unique dining experience. Reservations are open from mid-march and high-resolution pictures of various events, Masterchefs, Wineries and Hosting Establishments are available online at www.worldgourmetsummit.com.

- ends -

For reservations and enquiries, call our hotline at **(65) 6270 1254** or fax at **(65) 6270 1763**
Email: info@worldgourmetsummit.com

For media enquiries:

Ms Elena Tan , Ogilvy Public Relations Worldwide. Tel: (65) 6213 7852, elena.tan@ogilvy.com or Ms. Alina Tan, Peter Knipp Holdings, Tel: (65) 6377 6060, alina@asiacuisine.com

**Information correct as at 4 February 2005*