

61. Best Media Relations Campaign

1. OVERVIEW INFORMATION

a) World Gourmet Summit 2013 (WGS 2013)

World Gourmet Summit, now on its 17th year, is widely regarded as Asia's foremost gastronomic event, showcasing the intricate craftsmanship of prestigious international chefs, Singapore's own culinary talents and internationally-acclaimed vintners. Encompassing a series of dazzling events like vintner and celebrity dinners, targeted workshops, charity dinners as well as food and beverage (F&B) scholarships, it is a premier culinary event specially crafted for discerning individuals who appreciate fine wines, gourmet cuisine and unique dining experiences. WGS 2013 is anchored on the theme, "Artisans & The Arts Of Dining", which focused on the intricate craftsmanship, on one-of-a-kind dining experience and the culinary artists behind it.

For all its efforts in organising the annual world-class gastronomic spectacle since 1997, WGS has evolved and grown into what the industry now recognises as the World Gourmet Series. It has won global accolades including the prestigious Grand Pinnacle Silver Award at the International Festivals and Events Association (IFEA) / Haas & Wilkerson Pinnacle Awards.

WGS is supported by the Singapore Tourism Board, the country's economic development agency in tourism and one of its key service sectors, and organised by A La Carte Productions, a division of Peter Knipp Holdings Pte Ltd.

Objectives

- 1) To brand Singapore as the premier gourmet destination of the region
- 2) To showcase the fine-dining offerings available in Singapore from hotels to the independent restaurant establishments
- 3) To promote the local F&B talents and, thereby, launch them into the international arena
- 4) To encourage F&B professionals all over the world to be proud of their dynamic profession
- 5) To showcase the talents of culinary experts to cultivate widespread appreciation of fine cuisine and wine amongst diners

Target Audience

Food enthusiasts, wine connoisseurs, business travelers, corporate executives or PMEBS, social elite, hospitality professionals, media from around the region and across the globe; mid-20s to late 50s; with an average income of SGD60,000 per annum (approximately USD47,000).

Key Statistics and Demographics

- * 233 Masterchefs and Guest Chefs have created culinary wonders since 1997
- * Over 120 wineries from all over the world have showcased their exclusive wines
- * Average 12 days of gastronomic delight, with 50 core events, 11 epicurean delights by hosting establishments, 18 partner-restaurant promotions (WGS 2013)
- * Price range per event ranges from SGD18 to SGD1,000 per person (approximately USD14 to USD785)
- * 33% of overall attendance is attributed to international visitors – UK (14%), USA (12%), France and Australia (11%)

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b. Purpose/objectives of the media relations campaign

The objectives of the Media Relations Campaign are:

- * Generate awareness on and build understanding of the World Gourmet Summit 2013, as a premier global culinary event, anchored on the theme “Artisans & The Art Of Dining”
- * Educate the public on the art of the culinary profession by showcasing the talents of international and local chefs through various live demonstrations, workshops and other noteworthy activities
- * Generate widespread media mileage through press releases, press conference and special events, as well as build communities through social media
- * Position the World Gourmet Summit as a positive, vital force in the community its outreach program/fund-raising efforts to aid the National Council for Social Services’ Community Chest

c. A detailed outline of your entire media relations campaign for your event

Overview

The World Gourmet Summit (WGS) organiser developed and implemented a media relations campaign, in partnership with a local public relations firm, which fits the budget, targets the desired markets and promotes the Summits objectives.

Goals

- * Increase brand awareness with an effective media relations plan with social media campaign
- * Differentiate World Gourmet Summit among other local and regional food festivals and culinary events

Objectives

- * Generate awareness on and build understanding of WGS 2013
- * Educate the public
- * Generate widespread media mileage through several press activities, special events, media outreach and community-building via social media
- * Position WGS as a positive, vital force in the community

Strategy

- * Utilise media relations, press activities, special events, event collateral and social media effectively to implement a successful and consistent campaign
- * Tie-up with select local and international media to secure guaranteed media coverage before, during and after the Summit

Core Publics

Internal

External – primary and secondary

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Key Messages

- * World Gourmet Summit is a premier global culinary event that brings together international and local chef in Singapore, Asia's gastronomic hub, to showcase their talents and overall appreciation of fine cuisine and wines, as well as unique dining experiences.
- * World Gourmet Summit celebrates culinary talents from all over the world to educate and inspire budding food and beverage professionals in Singapore and around the region.
- * World Gourmet Summit gives back to community, reaches out to over 80 charities in Singapore to help 300,000 less fortunate citizens.

Communications Tools

- * Press kit – fact sheet, event press releases, chefs' profiles, venue information, with high-res logos and images, programme
- * Media advisory
- * Interviews
- * Event coverage, media invitations
- * Press conferences
- * Event booklet
- * Media and blogger giveaways
- * Chefs' biographies

Target Media

For media relations and media partnerships

- * Local and regional broadsheets, business publications
- * Local and regional lifestyle and food magazines
- * Online media
- * Local food blogs

Evaluation

- * Monitoring of the following:
 - 1) Press clippings
 - 2) TV and radio interviews
 - 3) Social media networks, comments on posts and updates
 - 4) Online media pick-ups
 - 5) Media publications/networks' social networks – Facebook posts, tweets, comments and updates
 - 6) Entries by food bloggers
- * Calculation of media
- * Online feedback
- * Partners' and sponsors' feedback

Timeline

The media relations campaign ran for five months, beginning at least two months before the World Gourmet Summit 2013.

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d. Target audience/demographics for the media

Core Publics

Internal

- * World Gourmet Summit's partners and sponsors
- * Board of Governors, the committee in-charge of the Summit
- * Staff

External

- * Primary

Food enthusiasts, wine connoisseurs, business travelers, corporate executives or PMEBS, social elite, hospitality professionals, media from around the region and across the globe; mid-20s to late 50s; with an average income of SGD60,000 per annum (approximately USD47,000).

- * Secondary

Media – local and regional, international, TV, radio, print and online
 Online community – food bloggers, Facebook fans, Twitter followers
 Business community
 Government
 Non-profit organisations, charities

e. Target location (communities/cities) for media

We targeted media from Singapore and around the region, including:
 Indonesia, Malaysia, Hong Kong and the Philippines

We partnered with local and international media to secure a guaranteed coverage. These media include:

- **Asian Journeys**, *Official Travel Publication Partner*
- **Burda Singapore Pte Ltd – August Man & August Woman**, *Official Lifestyle Magazine Partners*
- **BeritaSatu Media Holdings**, *Official Indonesian Media Partner*
- **Cuisine & Wine Asia**, *Official Publication & Creative Concepts Partner*
- **epicure**, *Official Gourmet Lifestyle Publication*
- **Expat Living**, *Official Expat Publication*
- **Gold 90.5FM**, *Official Radio Station*
- **Harper's Bazaar**, *Official Fashion Magazine Partner*
- **Honeycombers**, *Official Online Lifestyle Media Partner*
- **ICON**, *Official Luxury Chinese Publication*
- **Li TV**, *Official TV Channel*
- **Lifestyle Asia Philippines**, *Exclusive Philippines Publication Partner*
- **Luxury Insider**, *Official Regional Online Media*
- **SENATUS**, *Official Private Social Network*
- **The Peak**, *Official Luxury Publication*
- **The Wall Street Journal**, *Official Business Newspaper*
- **WBP Stars**
- **World Gourmet Series ME-n-U**, *Official World Gourmet Series Publication*

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f. Types of mediums used for media outreach

We used the following mediums for an effective media outreach:

- * Press releases
- * Press kit – fact sheet, event press releases, chefs' profiles, venue information, with high-res logos and images, programme
- * Media advisory
- * Interviews
- * Event coverage, media invitations
- * Press conferences
- * Event booklet
- * Media and blogger giveaways
- * Chefs' biographies
- * Media-exclusive events

The media relations programme of the World Gourmet Summit included media-exclusive events as well as intimate ones with members of the press as guests and participants. These were

World Gourmet Summit 2013 Media Preview at The Miele Gallery

Six Miss World Singapore contestants joined Chef David Senia, Capella Singapore's Executive Chef, at The Miele Gallery to create the exclusive *Ocean Gems Prawn Pasta* dish from scratch. The event, which involved judging of the "best dish" by members of the press was the first media preview outlining the international heavyweight chefs that will be gracing the 2013 World Gourmet Summit.

After a round of tasting, members of the press declared Samantha Zhang as the deserving winner. Samantha showcased the best culinary skills, injecting great flavours in her dish whilst whipping it up with fabulous personality and great humour. Members of the press also captured a few shots of the girls using the Leica cameras, the official photography, luxury partner.

World Gourmet Summit 2013 Press Conference and Opening Reception at Maritime Experiential Museum

Members of the media get an exclusive preview of the programme for the entire event. Attendees consist of reputable food and beverage (F&B) and lifestyle media, including the media partners of the Summit. They also had the chance to get to know the international and local chefs and interview them through a meet-and-greet session.

The press conference was held at The Maritime Experiential Museum™, Singapore's innovative, interactive and multi-sensorial museum in Singapore boasting the world's largest aquarium, the captivating S.E.A. Aquarium™. After the press con, the media, chefs, partners and sponsors as well as guests enjoyed a one-of-a-kind cocktail reception to kick off the gastronomic celebrations of the Summit.

S.Pellegrino and Acqua Panna Pays Homepage to Maestro Luciano Pavarotti

S.Pellegrino and its natural still mineral water companion, Acqua Panna, held an unforgettable evening of remarkable Italian talent as they officially introduced their 2013 Special Edition – Tribute to Italian Opera, in celebration of the great Luciano Pavarotti. It was an intimate gathering of 70 guests, including members of the media, who enjoyed an exquisite five-course meal prepared by Chef Lino Sauro (Gattopardo), Chef Roberto de Franco (Zafferano) and Chef Oscar Pasinato (Buko Nero).

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Members of the media were treated to an exhibition of Sanpellegrino Italian Talent from previous years Bulgari and Missoni. Luxury brand Bulgari, kicked off the evening with a dazzling fashion show featuring models with its magnificent jewellery and gowns by Francis Cheong (one of Singapore's leading designers). They were also mesmerised by performances by accomplished Japanese lyrical soprano Satsuki, American tenor Juan Jackson and Singaporean pianist Francesca Lee.

Experiential Workshop for the Media by Miele at At-Sunrice

A hands-on culinary session for the media was held at At-Sunrice, one of the Singapore's premier culinary institutions, conducted by Miele. Miele is a German manufacturer of premium domestic appliances and machines for commercial applications. It is the "Official Home Kitchen Appliance" of the Summit, luxury partner.

To maintain an intimate setting, 10 food and lifestyle members of the press were invited to attend the workshop. They were given product demos on Miele's latest kitchen appliances, featuring its modern design and technologies as well as its contemporary gadgets. Media turnout was 100%.

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g. Measurable results indicating # of publications, % of distribution that covered news, media attendance, income results based on media outreach, longevity of media coverage, increase/decrease in media from previous years.

Significant results of our media and publicity efforts

- * At least seven press releases were routed to local and regional (Malaysia, Indonesia, Thailand, Hong Kong, Philippines) prior to the commencement of the Summit
- * Collaborated with 45 local and international food and lifestyle bloggers
- * 179% increase in Facebook fans from 1 March to 15 May, from 1,111 to 3,099
- * Approximately 180 posts were made regarding the Summit, with an average of 195 users engaged through a single post, 86,768 people reached in a week
- * Post views totalled 512,664 for all 180 posts
- * During the event, at least three social activities were done on Facebook each day (status update, posting of pictures, picture-sharing)
- * We saw an active online-sharing community and word-of-mouth among friends
- * Approximately 200 tweets were dedicated to WGS 2013
- * www.worldgourmetsummit.com - garnered 29,491 page visits during the duration of the Summit, maintained and updated as a one-stop information portal for the public, prospective guests and the media
- * Actual media coverage from 37 local print publications, five regional print publications (Malaysia, Indonesia, India and Philippines)
- * Local print coverage includes English, Chinese and Malay
- * Local print media – 16% news coverage, 84% feature articles
- * Regional print media – 20% news coverage, 80% feature articles
- * Media attendance – 86% of media invitees attended the event; 14% requested for press kits and email interviews

Media Type	AD Value	PR Value
Local Print	\$ 700,688.03	\$ 2,102,064.10
International Print	\$ 76,953.14	\$ 230,859.42
Online	\$ 1,489,933.33	\$ 4,469,800.00
Local Broadcast	\$ 259,243.33	\$ 777,729.99
International Broadcast	\$ 730,854.70	\$ 2,192,564.10
Total Value:	\$ 3,257,672.54	\$ 9,773,017.61

Coverage as of June 2013; outstanding coverage in July including two international broadcast media

- * Pre-event efforts started in January and the coverage included in this entry is until June. We are still expecting some media coverage this month, specifically from two international broadcast media (from Russia and Indonesia) as well as features from food and lifestyle magazines. Approximately over SGD1 million in terms of media value shall be added onto the overall PR value, once pending coverage comes out.
- * We observed a 44% increase in media this year, specifically since we targeted online and the blogging community.

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2. SUPPORTING QUESTION

What did you do to update/change the promotion from the year before? Were your updates/changes successful? Please provide measurable results/examples.

The media relations campaign that we implemented this year is a lot more streamlined and structured this year, which also included a pro-active social media campaign. This contributed significantly to the effectiveness of the campaign in terms of reaching more people, increasing awareness and spreading our core messages to the right public.

The result was an organised message structure to different media across all channels.

* Media attendance – 86% of media invitees attended the event; 14% requested for press kits and email interviews

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3. SUPPORTING MATERIALS

- Media, topic, circulation/frequency, PR value
- Annex A – Print
- Annex B – Online
- Annex C – Broadcast
- Annex D – Event Fact Sheet
- Annex E – International Media Schedule (arrival in Singapore, event coverage, etc)
- Annex F – TV feature, Singapore Connect, ChannelNews Asia
- Annex G – Radio, 938Live The Living Room, WGS

Select Press Clippings

Print Media



The Straits Times, Singapore's leading English broadsheet

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2013年3月30日 星期六 联合早报 07



13国际名厨 世界名厨峰会献厨艺

莫美颜 / 文

为期十天的第17届世界名厨峰会 (World Gourmet Summit) 将在4月16日揭开序幕。13名来自世界各地的国际名厨, 将分别在18家餐馆与本地名厨合作, 一显身手。此外, 峰会也准备了多个亮眼项目, 如“接待艺术”、“绅士的早餐艺术”等活动。

第17届世界名厨峰会将在4月16日揭开序幕。从16日到26日, 13名来自世界各地的国际名厨, 将在30项美食活动中亮相, 展现他们精湛的厨艺。

13名国际名厨包括来自葡萄牙的Joachim Koerber; 法国的米其林三星级厨师 Yannick Alleno、米其林二星级厨师 Jean-Francois Piège、米其林一星级厨师 William Ledoux; 西班牙的米其林二星级厨师 David Muñoz、米其林一星级厨师 Rodrigo de la Calle, 以及 Paco和Jacob Torrealba; 意大利的 Conrado Asenza、Gabriele Ferron; 丹麦的 Bo Lindgaard和Lasse Askov; 澳大利亚的 Matt Moran, 还有来自印度的 Sanjeev Kapoor。

这些名厨将分别在18家餐馆, 包括 La Cantine by Bruno Menard, Gattopardo Italian Grill and Pizza Bar, OSIA, Forlino, The Song of India, 2am:lab, The Prime Society, 森 Forest, Stellar@1-Altitude, The Knolls, 赛舍等餐馆与本地名厨合作, 一显身手。

巧克力时装秀

今年的世界名厨峰会会有多个亮眼项目。其中4月17日在 Miele Gallery 推出的“接待艺术”, 厨师将与出席者



米其林星级名厨如 William Ledoux (左起)、Rodrigo de la Calle、David Muñoz 和 Jean-Francois Piège, 将带来新展现他们的精湛厨艺。

分享准备完美晚宴的心得, 包括菜单的设计、晚宴插花、葡萄酒常识等。

4月18日推出的“绅士的早餐艺术”, 是一个专门为男士设计的项目, 教他们如何为特别的对象或宾客, 准备一份能让对方难忘的早餐。活动地点同样在 Miele Gallery。

4月19日, 本地杰出甜点师黄慧娴 (Janice Wong) 将带领一支一流团队, 在心火美食时装秀上, 用巧克力制作时装, 由新加坡世界小姐参赛者穿着走秀。会上亮相的, 还有世界上切割最完美的钻石 Hearts on Fire。到时, 西班牙名厨 Paco & Jacob Torrealba 将与本地名厨 David Senia, 携手炮制一顿巧克力主题晚宴。地点在 Capella Singapore。

《奥赛罗》是新加坡专业剧团在4月24日至5月19日于福康宁公园呈献的户外演出。演出后在 Gattopardo 意大利餐馆将举行鸡尾酒会, 参加者可与《奥赛罗》(Othello) 的演员会面。

即兴美食会再次推出

世界名厨峰会的几个常青项目, 今年依旧登场满足老饕的需求。第二次推出的即兴美食会, 今年将于4月19日和20日在 Alkaff Mansion 推出, 多名名厨将展现最新厨艺与烹饪趋势。

世界名厨峰会每年都举行慈善晚宴, 为公益金 (Community Chest) 筹募善款。今年晚会订于18日假富丽敦酒店 (The Fullerton Hotel) 举行。

深受欢迎的世界名厨峰会早午餐, 将让参加者品尝到本地多家顶级酒店和餐馆厨师所准备的早午餐。早午餐4月21日分别在三家餐馆: 森 (Forest)、The Lawn 和 The Glasshouse 推出。

此外, 本地共有18家酒楼餐馆也推出特别为世界名厨峰会设计的菜肴。这些餐馆包括: Fat Cow、华厅、李白、Au Petit Salut 等等。



Yannick Alleno 是法国米其林三星级厨师。

Lianhe Zaobao, Singapore's leading Chinese broadsheet

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Set for success

A properly set dinner table is vital for those who like to entertain, says Geoffrey Delhaye

Natasha Ann Zachariah

Call it a job hazard but dining etiquette specialist Geoffrey Delhaye cannot get work off his mind, even when he is having a meal.

It has become second nature to him to examine the crockery to see if they match, how well made they are and what has been set out.

The 28-year-old Frenchman, the international marketing and development manager for kitchenware brand Guy Degrenne in South-east Asia, says it took a bit of getting used to when he moved here about two years ago.

"The first few months that I was here, I would judge a bit because the table was not set. Or sometimes I would tell my girlfriend to sit up straight at the table," recalls Mr Delhaye, who is dating a Singaporean. "But I've been learning not to point it out so much because it is a different culture here."

Being proper at meal times, from having the right table setting to entertaining the guests, has been ingrained in him since he was three.

Growing up in Cambrai in northern France, Mr Delhaye, whose father was a businessman and mother helped with the family's supermarket business, was often tasked with setting the table and taught how to behave, even if it was just a casual meal.

He says: "If you're slouched over or propping up your head with your hands, your parents would send you to your room without any dinner."

He will hold three workshops on how to entertain during the World Gourmet Summit here next month.

While he does not have any official certification, he picked up the art of dining etiquette from his experience dining at home as well as through his own research and working for Guy Degrenne,



One of dining etiquette specialist Geoffrey Delhaye's table-setting tips is that the base of cutlery should align with the bottom edges of plates (above and below left). ST PHOTOS: JOYCE FANG



one of the top French silverware manufacturers. He joined the company in 2010.

On how dining etiquette has evolved through history, he says: "In the last 20 to 30 years, the tradition of setting the table and how to dine has been lost."

"Children today don't know which cutlery to use because they are not taught and their parents are taking them to McDonald's. There's no need for forks, knives and plates."

With more people interested in cooking, he advises home gourmets to invest in good pieces of silverware if they want to entertain. "At least have one plate, a knife-and-fork set and set the table right."

natashaz@sph.com.sg



"If you're slouched over or propping up your head with your hands, your parents would send you to your room without any dinner."

Mr Geoffrey Delhaye (left) on the importance of proper dining etiquette during his growing-up years at home

How to set a dinner table

1 Always use a table cloth to protect your table. Make sure it is thick and ironed. As a guide, the table cloth should skim the lap of your guests.

2 Serve plated food on top of a charger plate to prevent your table from looking empty in between courses and for a formal vibe.

Charger plates are not intended to be used as dinner plates. They are slightly larger than dinner plates and can be more elaborate in colour and pattern.

3 Plates should be placed about two fingers away from the edge of the table. The base of your cutlery should align with the bottom edge of the plate.

4 As a host, serve from the left and remove plates from the right. Position wine and water glasses at the top right corner of each place setting and above the plate. The bread plate should be at the top left corner.

5 As a guest, leave your dirty napkin on the left of your plate, unfolded, when you are done. Folding it signals that you are inviting yourself for the next meal, which can be considered rude.

If you are going to the bathroom, leave your napkin on the back of the chair.

6 Place a few sets of salt-and-pepper shakers around the table. That way, guests can easily reach for them without offending the host regarding the taste of his food.

7 A centrepiece adds interesting vibe and colour. But avoid putting it right in the middle, where it might block conversations between people. Long and low flower arrangements are a good option.

8 Never use tealights to illuminate the table. The flames cast a shadow on faces, making your guests look drawn. Instead, choose a candleholder that sits at eye level or higher.

9 In a formal Chinese table setting, you should provide two pairs of chopsticks: One will be used to take food from the sharing plates while the other is used by each diner to bring food to his mouth.

10 Remember the "cat and mouse" rule for sitting. Pretend a cat is on your lap so that you do not lean forward too much and quash the imaginary animal. The running mouse ensures that you will not slouch in your chair.

Tips from dining etiquette specialist Geoffrey Delhaye.

Straits Times Life! (lifestyle section)

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10 Berita Harian
Khamis, 2 Mei 2013

EKSTRA

Isu Sosial

Denyutan Nadiku

Hip hop meyakinkan penerima bantuan kewangan ComChest

Oleh HARYANI ISMAIL
haryani@sp.com.sg

KEYAKINAN diri Muhammad Ashraf Nizam Mold Ali semakin menyerlah menerusi tarian hip hop yang disertai.

Remaja dengan kelemahan daya intelek itu juga semakin dikenali rakan-rakan sekolah pelajar istimewa, Minds Tower Gardens setelah menerajui tugas sebagai ketua pengawas.

Sebagaimana katanya: "Menari memang kegemaran saya khususnya tarian nekad seperti *break dancing*. "Menjadi ketua pengawas juga memberi saya peluang untuk dapat raman kawan. Seronok sekali!"

Baru-baru ini, Muhammad Ashraf Nizam, 13 tahun, yang lebih mesra dengan panggilan Ashraf, menari ligat di acara Makan Malam Amal, Sidang Puncak Gourmet Sedunia di Hotel The Fullerton.

Dia merupakan antara anggota kumpulan Kool Kidz yang pernah memwami Hari Antarabangsa bagi Golongan Kurang Upaya dan Pesta Belia Singapura (SYF) 2011.

Ashraf yang datang daripada keluarga bapa tunggal yang bertugas sebagai pekerja pembersihan, disokong Skim Bantuan Kewangan, Dana Masyarakat (ComChest).

Dia diberi yuran sekolah, pakaian seragam dan pengangkutan percuma menerusi skim ComChest itu. Penglihatannya selaku salah seorang penerima bantuan ComChest di acara Makan Malam Sidang Puncak Gourmet Sedunia pada adalah kerana sidang tersebut telah bekerjasama dengan ComChest selama 13 tahun untuk mengumpul dana.

Pada 18 April lalu, sebanyak \$551,888 diraih menerusi acara makan malam amal sidang tersebut.

Jumlah itu bakal digihkan ke 80 badan kebajikan di bawah ComChest yang merupakan cabang mengumpul dana Majlis Perkhidmatan Sosial Kebangsaan (NCCS).

Dana dikumpulkan menerusi pengumpulan meja, sumbangan wang tunai serta pelbagai sesi lelongan barangan.

Ashraf yang pernah menuntuti di Sekolah Rendah Telok Kurau, dalam pada itu, lebih bersemangat sejak berpindah ke Sekolah Minds Tower Gardens pada 2010.

Dia sukakan teman-teman dan guru-guru baru serta peluang mempelajari sesuatu yang lebih menyenangkan. Pelajar ramah yang mempunyai lima adik-beradik lain juga dipilih sebagai duta Gerakan Berbudu Singapura.

Ditanya apakah perkara-perkara yang dilakukannya di sekolah yang dianggap sebagai satu aspek berbudu bahasa, dia menjelaskan: "Saya membantu teman-teman saya menyalin pakatan untuk sesi pendidikan fizikal (PE).

"Saya juga menemani pelajar lebih kecil ke tandas dan mengajar teman-teman lain menari."

Ashraf menganggap bekas guru darjannya, Enik Tjoa-Tan Chye Hong, yang kini guru menerajui sebagai sumber inspirasi.

Enik Tjoa-Tan yang telah mengajar di Sekolah Minds Tower Gardens selama 27 tahun pula menambahkan: "Saya dapat melihat betapa merni menjadi pembangkit semangat buat Ashraf. Keyakinan diri dan kemahiran kepimpinan dibangunkan menerusi tarian."



RINGKASAN BEBANAN: Muhammad Ashraf Nizam Mohd Ali (tengah, diduduki) merupakan antara penerima Skim Bantuan Kewangan Dana Masyarakat (ComChest). Di kirinya adalah Ketua Pegawai Eksekutif (CEO) Peter Knipp Holdings Pte Ltd, Enik Peter Knipp, yang menganjurkan Sidang Puncak Gourmet Sedunia. Di kanannya pula adalah pengurus Jawatankuasa Makan Malam Amal Sidang Puncak Sedunia, Dr Henry Tay. - Foto FULFORD PR

"Ia juga kemahiran yang membantunya berinteraksi dengan lebih ramai orang di samping mengingkatkan bakatnya."

"Apakah pula yang ingin Ashraf lakukan buat masa depannya? Ingin

menari sepenuh masa?"

Katanya, dia berminat menyertai industri hospitaliti, membuatkan bidang makanan dan minuman.

"Saya suka memasak dan membuat kuih. Saya suka menyiapkan

roti sandwich' tuna dan telur serta membuatkan *biskuit chocolate chip*," jelasnya dengan nada teruja.

Di sekolah, Ashraf dan teman-temannya diajar memasak dan dilengkapi beberapa kemahiran pejabat.

Berita Harian, Singapore's leading broadsheet for the Malay community

(TRAVEL: Summer Getaways)

INDIA SE

MANCO MANIA
FRUITY FLAVOURS AND DELICIOUS DRINKS
Opinion SANJAY DUTT SAGA
Interview SANJEEV KAPOOR
FASHION
TRENDY NEONS AND CHIC DRESSES

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» FOOD

CULINARY ARTIST



If Indians were to choose between Jamie Oliver and Sanjeev Kapoor, the latter would win hands-down. The chef has charmed his way into our homes and kitchens with his easy and delicious recipes.

By NITHYA SUBRAMANIAN

Something different. So, I chose Hotel management and since then there has been no looking back.

India Se: You were the first Indian television chef when you launched *Khush Khana*. Now almost everybody aspires to become one, including young children. How do you view and explain this trend?

Sanjeev Kapoor: When *Khush Khana* started, I knew I was doing something new but had the intuition that it'll grow big. Very soon instead of just being on screen, I started producing the show and during those days we'll had started talking about a dedicated TV channel on food and lifestyle. But we never met our destiny. Finally, I launched one myself. I'm not over to taking risks, so *Khush Khana* and *FoodFreak* both are result of that. I don't know when they became public heading. I'm very happy that more people want to be on TV doing cooking shows. I'm humbled and happy that to some extent I'm responsible for this.

India Se: Do you ever cook daughters interested in the culinary world? Do you see them stepping into your shoes?

Sanjeev Kapoor: My elder daughter Raksha is studying law and will pursue a career there. She is a foodie and can easily distinguish between

good, mediocre and bad food. My younger daughter Kriti has just taken her 10th Board exams. In a national level entrance and currently lives in India. She is enjoying baking with my team during this vacation period. My entire family is food of cooking, experimenting and eating. As far as my daughters stepping into my shoes is concerned, it's too early to say. They will cross the bridge when it comes to your food. You can experiment with anything but you will have to come back to your home to the lovely aromas of *paneer wala* in pure ghee, and *mint* you, it will all be healthier than pizza and pasta!

India Se: Indian food abroad is defined by Butter Chicken, Chicken Tikka Masala or Tandoori Chicken. Do you believe that the international palate towards Indian food is widening?

Sanjeev Kapoor: Globalisation has happened quite rapidly and with more exposure and purchasing power, they are willing to experiment with food. But pizza and pasta will never be able to replace *paneer*. It is all about being connected with your roots and the food which is there in your blood. You can experiment with anything but you will have to come back to your home to the lovely aromas of *paneer wala* in pure ghee, and *mint* you, it will all be healthier than pizza and pasta!

India Se: What is your personal favourite cuisine and why?

Sanjeev Kapoor: My favourite cuisine happens to be the humble but absolutely divine *ghar ka khana* (home-made food). Nothing in the world can beat the simple yet tasty *Rajma Chawal* and *Kadhi Chawal* made at home, because this is what I've been eating since my childhood and started understanding the importance of cooking through these lovely dishes. There were like my kindergarten to cooking!

India Se: Apart from food, what are your other interests and hobbies?

Sanjeev Kapoor: It is not only work for me all the time... I love photography and playing in the hobby whenever I travel abroad, which is quite frequent. I am also very fond of music and enjoy playing musical instruments like the *trumpet* and, want to learn professional singing next!



SANJEEV KAPOOR'S FAVOURITE RECIPE

SUNHERI KAPALB-E-GULKAND WITH ROSE-SCENTED SAUCE

- INGREDIENTS**
- 1/2 cup rose syrup
 - 1/2 cup rose petals (preserve/gulkand)
 - 1 cup crumbled *khush khana*
 - 1/2 cup crumbled *chhana*
 - 2 tbsp refined flour (maida)
 - Oil for deep-frying
 - 2 cups sugar
 - 2 tbsp fresh cream
 - Chocolate syrup for serving
 - 8-10 pistachios, sliced
 - Gold leaf (varq) as required
- METHOD**
1. Combine the khush, chhana and flour in a bowl. Mix well and knead into a medium stiff dough.
 2. Make sufficient oil in a kadai.
 3. Divide the dough into equal portions. Make a disc in the centre and place a spoonful of the rose paste mixture in the centre and shape into a ball.
 4. Prepare a one-sieve sugar syrup using the sugar and one cup of water.
 5. Take the white chocolate along with cream in a non-stick pan. Place on low heat. Mix well and cook till the chocolate melts.
 6. Add the rose syrup and mix well. Cook for one to two minutes.
 7. Place a spoonful of the rose sauce on a serving plate and spread it thin.
 8. Remove the fried *ghar khana* in the sugar syrup and drain well.
 9. Place one drained *ghar khana* on the rose sauce and two others along the sides of the plate. Add a dash of chocolate syrup and garnish with pistachio slices.
 10. Drizzle with the gold leaf and serve immediately.

India Se, magazine feature



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French chef Jean-Francois Piege visits Singapore for World Gourmet Summit

Event Date:
17 April, 2013



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In his first visit to Singapore, two Michelin star chef Jean-Francois Piege will work with Chris Millar, Executive chef Chris Millar at Singapore's Stellar at 1-Altitude as part of this year's World Gourmet Summit. Everyone gets to enjoy the creations of this talented duo at special dinner sessions from 17 to 20 April.

Chef Jean-Francois Piege is widely recognised for his progressive style based on classic cooking techniques, which has put him on the cutting edge of Paris' dining scene. In 2011, he was awarded two Michelin stars shortly after opening his first restaurant Jean Francoise Piege, and was voted France's Chef of the Year by 6,000 of his peers and professionals in the industry.

Five course menu (\$130)

Chicken broth, mushroom infusion, foie gras, hazelnuts and crusty bread

White asparagus from south of France, roasted green asparagus broth, parmesan snow

Sea bass, morels, chateau d'arlay and crispy rice Beef, tarragon-wild pepper condiment, aged vinegar, thin slices of crispy potatoes

Chocolate and blackberry pie

17 April to 20 April

First seating: 6.30 pm to 8.30 pm

Second seating: 9pm

Stellar at 1-Altitude. No 1 Raffles Place, level 62. (Former OUB Centre)

Five course : \$130 ++

Six course : \$150++

Seven course : \$170++

Call 64380410 or email info@1-altitude.com

www.1-altitude.com



www.expatliving.sg, online lifestyle resource for Singapore's expats

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World Gourmet Summit to kick off in Singapore



Photo: Internet

The Korea Herald/Asia News Network
Saturday, Mar 30, 2013

The World Gourmet Summit, the largest gastronomic gathering in Singapore, will be held from April 16-26. The event will gather Michelin-starred chefs and renowned restaurateurs.

"With the theme 'Artisans & the Art of Dining,' we aim to bring to the forefront the soul and passion that surrounds the culinary craft," said Peter A. Knipp, CEO of Peter Knipp Holdings, organizer of the event.

Chefs participating in the event include Bo Lindegaard and Lasse Askov from Denmark, Gabriele Ferron from Italy, Jean-Francois Piege from France, Matt Moran from Australia, Paco Torreblanca from Spain and Yannick Alleno from France.

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PUBLISHED MAY 11, 2013

GUEST CHEF

Seeing green

He sprung forth a new gastrobotanics philosophy with his love of all things green and edible, and now Spanish 1-Michelin star chef Rodrigo de la Calle wants to launch an offshoot here. By Debbie Yong

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FOOD PHILOSOPHY
Convincing non-vegetable eaters to finish their greens has been par for the course for Chef de la Calle, a self-termed 'gastrobotanics' specialist. - PHOTO: RESORTS WORLD SENTOSA

RODRIGO de la Calle is upset. He stands - arms akimbo and dismay apparent - before my unfinished plate of Spanish rice with cauliflower and broccoli mince. Then, picking up a kitchen knife from the dining counter of Resort World Sentosa's Osia restaurant - where he was making a guest chef appearance for a week as part of the World Gourmet Summit - he says, in a tone that implies it is not a question: "You don't like?", before breaking out into a broad grin.

Two courses earlier, he held up before our dining party a serving of quinoa and quail's egg yolk freshly cupped in a roasted onion shell, and like a parent trying to convince a reluctant child, made a public display of enjoyment. "Mmmm," he belted with comic exaggeration after leading by example to spoon two heaps into his mouth.

Whether pulled off in a good cop or bad cop fashion, convincing non-vegetable eaters to finish their greens has been par for the course for Chef de la Calle, a self-termed "gastrobotanics" specialist.

More than a decade ago, the Madrid-born chef, then only 24 and fresh out of training stints at the city's top restaurants such as Lhardy and Goizeko Kabi, landed himself the top toque at La Taula del Milenio restaurant.

After a memorable introduction to strikingly fresh dates one autumn, Chef de la Calle fell quickly in line with the restaurant owner and botanist Santiago Orts' avid love of plants, and in 2005, the two men eventually decided to coin their own term for their specialised field of study - hence, gastrobotanics.

Briefly understood as the study of plants that can be used in the preparation of haute cuisine, the philosophy has since bagged Chef de la Calle a Chef of the Year award at prestigious Madrid Fusion in 2011 as well as a Michelin star for his eponymous restaurant in his Aranjuez hometown that same year.

"Whenever I walk past a florist, I don't think of it as a gift shop. For me, it's a vegetable supermarket. Flowers are not something to give to a woman, they are something to put in a dish."
Chef de la Calle

"When we find something new, we'll take them home, try to identify the plant family it is from and then of course, try to cook with it," he adds. "The most important thing I look for is their flavour, not look at me, I saved this or that vegetable," he explains. "If they don't have a gastronomic value and are just beautiful to look at, I won't use them."

Likening himself to a crash test dummy, he shares that it hasn't always gone right. Once, in his early days of foraging, a stinging nettle leaf he sampled caused his lips to swell for a whole day. "I came across a recipe for nettle soup in an Alain Ducasse cookbook and thought it was of a similar variety," he laughs. "That was a lesson I will never forget."

But it hasn't caused him to pull any brakes. "I fear more for my life while sitting on an aeroplane than doing this. I'm not crazy, I experiment sensibly," he elaborates, adding for instance that he never samples wild mushrooms without the advice of a qualified botanist.

The veggie-centrism is something that comes naturally to the son of a cereal farmer and a cook. "My father comes from a line of farmers and my mother from a family of cooks - this is something I was born to do," says Chef de la Calle. He knew he wanted to be a chef ever since he made a chocolate flan at eight years old. "My father told me to add a spoon of coffee in the flan to make the chocolate flavour stand out. Since then, I've thought the kitchen is amazing, because one little thing can change everything."

These days, vegetables have become a de facto staple of his daily diet. Before meal service each day, he drives out to his farm and harvests only what is needed for his 12-seater restaurant for the day. "Whatever is left behind, my team and I take home to eat," he explains. Meat and fish is a once-a-month affair - and not something that he or his pescetarian schoolteacher wife Patricia crave often.

Keen to set right the misconception that a vegetable-driven diet can get rather monotonous, he rattles off his weekly dinner list: Wednesdays are for potatoes, Thursdays for rice, Fridays for pasta, Saturday, a mix of vegetable and Sunday, migas, a typical Spanish mix of pork, chorizo and breadcrumbs. As his restaurant is closed on Mondays and Tuesdays, he uses the opportunity to eat out at his friends' restaurants or in their homes. "I don't choose restaurants, they choose me," he states.

And that, he hopes, is something that will happen in Singapore, as the fan of Peranakan cuisine and local spices such as galangal and tamarind has set his sights on setting up an outpost here in the next few years.

Nevermind Singapore's fledgling agricultural scene, Chef de la Calle says he hopes to work with local farmers on the plant know-how he has aggregated over the years.

Nor does he mind the lack of seasonal cycles in tropical Singapore. "I believe there is no such thing as seasons, there are vegetable moments. You can't tell when a crop is ready by any numbers or calculations, or even the coming of winter. The land will tell us, through the farmers, when it is ready to hand over the fruits in its own time," he muses.

debyong@sph.com.sg

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Tippling Club named as Singapore's Best Restaurant and Best Bar

March 21, 2013 9:50 AM by StraitsTimes.com

First-time winner The Tippling Club won the titles of Best Restaurant and Best Bar in Singapore at World Gourmet Series Awards



The Tippling Club's chef Ryan Clift. PHOTO: THE TIPPLING CLUB

The Tippling Club at Dempsey Road won two awards for Indoguna Restaurant of the Year and Coffex Bar of the Year at the annual World Gourmet Series Awards of Excellence on Saturday held at Orchard Hotel Singapore.

This is the first time the five-year-old restaurant - known for its avant garde and molecular cuisine by British chef Ryan Clift - has bagged awards at the ceremony.

In 2010, Clift was a finalist in the Rising Chef category, and his restaurant was also a finalist for Best New Restaurant.

Mr Ernst Huber, chairman of Huber's Butchery, and Bangkok-based Singaporean chef Willment Leong, founder of the Thailand Culinary Academy, were both honoured with the Deliciae Lifetime Achievement Award.

Other key winners from the 28 award categories include Le Bistrot du Sommelier's Patrick Heuberger for KitchenAid Chef Of The Year; Osia's Lee Boon Seng for Meat & Livestock Australia Rising Chef of the Year; Top Wines Sommelier of the Year Daisuke Kawai of Les Amis Restaurant; and 2am: dessertbar's Janice Wong for Classic Fine Foods Pastry Chef of the Year.

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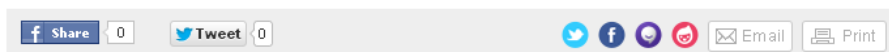
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World Gourmet Summit to kick off in Singapore



Published : 2013-03-29 20:09
Updated : 2013-03-29 20:09

The World Gourmet Summit, the largest gastronomic gathering in Singapore, will be held from April 16-26. The event will gather Michelin-starred chefs and renowned restaurateurs.

“With the theme ‘Artisans & the Art of Dining,’ we aim to bring to the forefront the soul and passion that surrounds the culinary craft,” said Peter A. Knipp, CEO of Peter Knipp Holdings, organizer of the event.

Chefs participating in the event include Bo Lindegaard and Lasse Askov from Denmark, Gabriele Ferron from Italy, Jean-Francois Piegé from France, Matt Moran from Australia, Paco Torreblanca from Spain and Yannick Alleno from France.

(wylee@heraldcorp.com)

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World Gourmet Summit Citibank Priority Booking 0 Comments

Posted by Mr Lobang on March 12, 2013



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« « KFC Fish Ole for \$3| Free Flow Madness @ The Manhattan Pizza Co. (11 - 14 Mar 2013) » »

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We own and operate [The Good Beer Company](#), a hawker stall in Singapore's Chinatown, and [99 Bottles](#), a retail shop along East Coast Road, selling premium and craft beers. And when we're not busy selling or imbibing alcohol, we eat!

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Youth Chef's Day.

The inaugural Youth Chef's Day, held on 22 April, is one of [World Gourmet Summit's](#) latest additions to its packed line-up, but it's also one of the most meaningful as it's where captains of the culinary industry are charged with helping equip the next generation of chefs and F&B professionals in Singapore.

Presented by [Meat & Livestock Australia](#), the one day series of workshops are attended by around 300 students from five leading Singapore culinary and tertiary institutions - Shatec Institutes (SHATEC), At-Sunrice GlobalChef Academy, Temasek Culinary Academy, Republic Polytechnic and Institute of Technical Education (ITE).

Peter Knipp, founder of the [World Gourmet Summit](#) and a chef in his previous life, kicked the event off by sharing his own experience of starting out in the F&B industry when he was just 14 years of age in war-torn Germany. He also worked in Switzerland and Canada before finding his way to Asia, first landing in Kuala Lumpur and later

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NEWS: The World's Most Famous Butcher Coming To Bistecca Tuscan Steakhouse

Tuesday, February 26th, 2013

This post is a reprint of a post by Jazpster that originally appeared at Six&Seven.

Photo: Richard Foord

Bistecca Tuscan Steakhouse, home of 'Steak Perfection' and Singapore's largest steak (2.5kg), has invited Italian master butcher, **Dario Cecchini** (a.k.a. Butcher of Panzano) as their special guest chef for this year's **World Gourmet Summit**.

Check out our review of [\(READ MORE...\)](#)

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The Travelling Gourmet

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Home Dr. Michael Lim is The Travelling Gourmet

Bravo Beringer!

Posted on April 17, 2013

Story & photos by Dr. Michael Lim The Travelling Gourmet™

The implacable Travelling Gourmet tastes the wines of a winery next door to CIA...

MY alma mater, CIA, is next door to the Beringer Winery established in 1876. Yes, I was a spy but it got too dangerous...so I made a career change to become The Travelling Gourmet™, a Travel, Food & Wine Writer/Editor.

Keep calm, I am only joking! The CIA I am referring to is the fabled **Culinary Institute of America founded in 1946**. Renowned worldwide as the University of the Culinary Arts for Chefs & Wine Experts. When I trained there, I would go to taste Beringer wines a lot. This is because Beringer Winery is right next door, and is just a short stroll away between, or at the end of classes... { 😊 }

The Cental Intelligence Agency was founded in 1947, but that is another story.

Tonight, I was privileged to relish a guided wine tasting by earnest and affable Jerry Comfort, Beringer's Ambassador. It was a stellar tasting that spanned 3 decades of wines. Jerry confided over a glass of Beringer, "I was the Beringer Chef ...I was Chef for 25 years before I became the Beringer Wine Ambassador. It was held in The Prime Society, one of my favourite restaurants for MEAT, done well. All the steaks and ribs on the menu would have matched the featured wines very well.

As a bonus, I did the tasting with my friend, the Princess of The Prime Society. A most gracious lady whose charm and courtesy, is only outdone by her considerable beauty. Both of us liked the _____

1987 Beringer Chabot Vineyard Cabernet Sauvignon

1987 Beringer Private Reserve Cabernet Sauvignon

1989 Beringer Private Reserve Cabernet Sauvignon

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Home Dr. Michael Lim is The Travelling Gourmet

World Gourmet Summit 2013 Opening Reception

Posted on April 16, 2013

Story & photos by Dr. Michael Lim The Travelling Gourmet™

The suave and debonair Travelling Gourmet goes to the island of [Sentosa](#) to...

MINGLE with the 'creme de la creme' of [Gastronomy](#). Held at the new Maritime Experiential Museum, [Singapore's](#) iconic Gourmet Festival kicked off at 19:03 with Peter Knipp, my friend saying: This is the 17th Edition and we are grateful to Meat & Livestock Australia for their continuing sponsorship. Sparkling wine and beer and Coffex Coffee flowed freely like the Adige River as I went to see some of the exhibits of the Maritime Experiential Museum. Whoever gave it the name must have been a very bombastic person. It would have been simpler and easier for all to just call it the Singapore Maritime Museum. I liked the exhibits on the spices of Cinnamon, Cloves and Pepper whose trade led to the Spice Wars. Communist China was not interested in the mineral wealth of the South China Sea in those days. I liked too the exhibit of Admiral Cheng Ho who was a very dynamic Eunuch and seafarer. The sea is in the blood of Singaporeans...

As I quaffed my Champagne, I thought of the marathoners in [Boston, USA](#). It was surreal. Here we were enjoying the best of food and wines and more while thousands of kilometers away Americans are dismayed by the deadly terrorist bombings at the end of the Boston Marathon. Well, to look on the positive side...here in peaceful Singapore, we are lucky to be celebrating Life, [Good Food](#) & Good Wines. We sincerely sympathise with the innocent victims but life must go on... The [French](#) say: 'c'est la vie'.

I, for one, have already observed one minute of silence in their Honour. I felt for a moment like the Emperor Nero in Rome, fiddling while Rome burned...as I bit into my richly flavoured slightly gamey Foie Gras coated with black Truffle.

The audience profile of WGS is very different from that of SAVOUR 2013 which just ended 2 days ago. Savour has a young crowd of food and wine lovers, mainly consumers but WGS has an attendance of older, higher net worth individuals, including the nouveau riche...plus potential buyers for the F&B, Restaurants, Cafes and Hotel industry. A good place to promote new products and to perhaps, for a wine or liquor, to be put on the Wine List of a 5-Star Hotel. You get the idea...My readers, I know, are intelligent, discerning people with open minds. I don't need to spell it out. At this point, I want to say a BIG Thank You to you for reading my articles and your many kind comments!

Jean-Francois Piegé is one of the stellar Chefs here. I know him from when he was at the fabled [Hotel de Crillon](#) in Paris, and he cooked for me a most fantastique [Degustation](#) Menu in Les Ambassadeurs. I love the Hotel de Crillon. It is one of my favourites in 'la ville [lumiere](#)'. Currently closed for a major renovation, I can hardly wait to return to stay in one of their uber-luxurious suites. Jean-Francois is a very nice gentleman. Like all great Chefs, humble, polite and affable, unlike Gordon Ramsay. "I left Hotel de Crillon and Les Ambassadeurs at my peak as it were ...because I wanted to express myself and have more freedom to cook as I please. When you work for a famous Hotel, you are are accountable for many things...Now, I am accountable only to my guests. I want to please them with my food!" Well said! Embedded with 1-Stellar Restaurant (part of the Rochester Group) for the WGS, I can't wait to see how his cuisine has evolved since he last cooked for me at Les Ambassadeurs.

www.thetravellinggourmet.wordpress.com, one of the popular travel and food blog in the city

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The annual World Gourmet Summit Charity Dinner has raised \$551,888 for more than 80 charities supported by the Community Chest. The money raised this year will go a long way towards supporting critical social service programmes for the youth and the elderly.

World Gourmet Summit 2013 Charity Dinner
www.herworldplus.com

SEE PHOTOS: The annual World Gourmet Summit Charity Dinner, held during the opening week of the World Gourmet Summit 2013, raised \$551,888 for more

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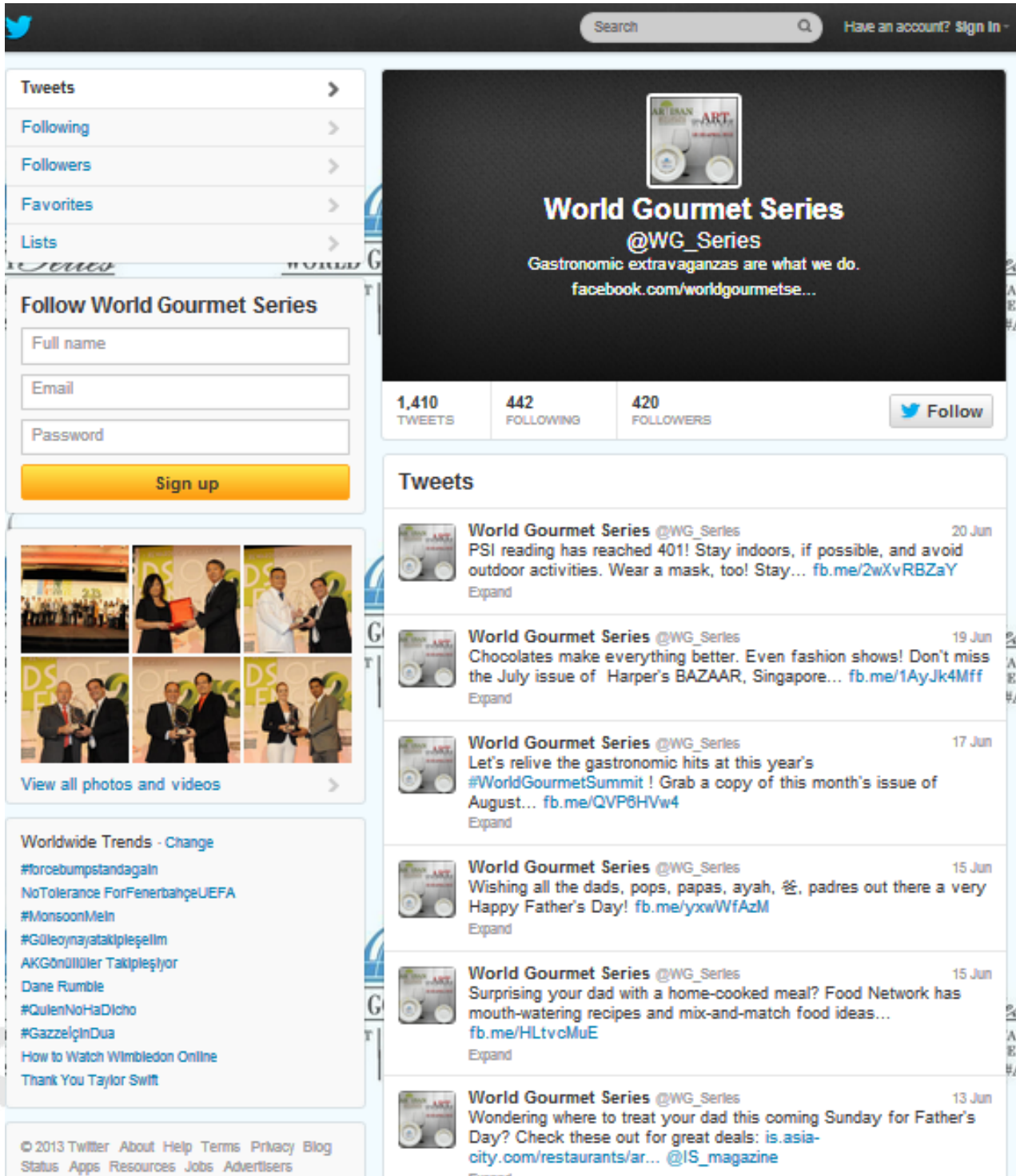
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The screenshot shows the Twitter profile for World Gourmet Series (@WG_Series). The profile banner features the text: "World Gourmet Series @WG_Series Gastronomic extravaganzas are what we do. facebook.com/worldgourmetse...". Below the banner, statistics show 1,410 tweets, 442 following, and 420 followers. A "Follow" button is visible. The tweets section displays several recent posts, including one about PSI readings, another about Harper's BAZAAR, and others about Father's Day and food network recipes. On the left sidebar, there are navigation links for Tweets, Following, Followers, Favorites, and Lists, along with a "Follow World Gourmet Series" sign-up form and a "Worldwide Trends" section.

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Pictures

Outreach

World Gourmet Summit 2013 Press Conference and Opening Reception



Press conference and Opening Reception officially kicking off the World Gourmet Summit 2013



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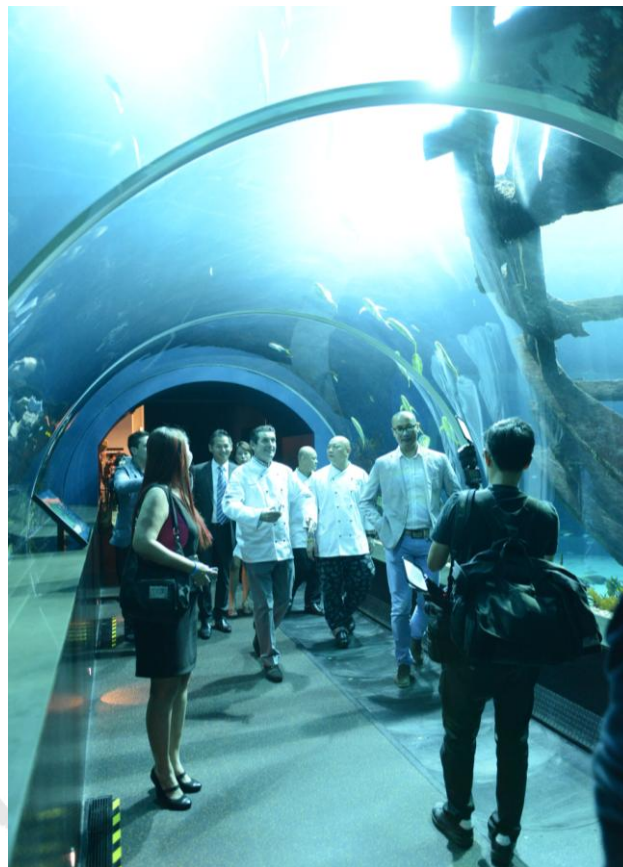
Held In



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Masterchef Jean Francois Pige (2nd from L), Best Chef of 2007 by Gault Millau, and Hosting Chef Christopher Millar from Stellar (2nd from R) during a meet-and-greet session with the press



Masterchefs touring the S.E.A. Aquarium™ with the media

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World-famous chocolatier and patissier Masterchef Paco Torreblanca admiring images of marine life as chef Erlantz Gorostiza (Masterchef Rodrigo de la Calle's assistant) look on. Partly hidden were Masterchef Rodrigo de la Calle and Masterchef Jacob Torreblanca



Members of the media and blogging community enjoying marine view

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Hands-On Media Session at The Miele Kitchen at At-Sunrice



Miss World Singapore beauties, modeling sparkling diamond earrings from Hearts On Fire, getting their first culinary lesson from Capella Singapore Executive Chef David Senia



The girls who glammed up with exclusive Hearts On Fire diamond earrings, filled The Miele Gallery kitchen with laughter and a bit of mess as Chef Senia showcased his expert skills in guiding the contestants, every step of the way to cook up the dishes.

In Conjunction With



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Capella Singapore Executive Chef David Senia and the Miss World Singapore contestants with their perfect serve
From L: Jamie Lim, Samantha Zhang, Elizabeth Houghton, Chef David Senia, Wong Shuyu, Kayla Wong, Krizzia Shannen Ann Sayson

After a round of tasting, members of the press declared Samantha Zhang as the deserving winner. Samantha showcased the best culinary skills, injecting great flavours in her dish whilst whipping it up with fabulous personality and great humour. Members of the press also captured a few shots of the girls using the Leica cameras, the official photography, luxury partner.

S.Pellegrino and Acqua Panna Pays Homepage to Maestro Luciano Pavarotti



American tenor Juan Jackson serenading members of the press and guests

In Conjunction With

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Limited edition S.Pellegrino and Acqua Panna bottles, 50 million produced worldwide



Guests enjoying a five-course dinner at Gattopardo Italian Grill & Pizza, featuring creations by its very own Chef Lino Sauro, Chef Rober de Franco of Zafferano and Chef Oscar Pasinato of Buko Nero

In Conjunction With



Produced By



Supported By



Held In





L: Capparanta Gratinata con Zabaglione "Aida" by Chef Lino Sauro

Live Saint Jacques Scallop Broiled with Aida Black Truffle Sabayon

Paired with: Vino Bianco Morabianca Flanghina Irpinia DOC 2011 by Mastroberardino & Acqua Panna

R: Ravioli Alla "Norma" con la Burrata e i Pachino by Chef Roberto De Franco

Basil & purple eggplants Ravioli, cherry tomatoes & Burrata cheese

Paired with: Vino Bianco Radici Fiano DOC 2011 by Mastroberardino & Acqua Panna

In Conjunction With



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L: Anguilla Affumicata nel suo Brodo "Bohemien" by Chef Lino Sauro

Smoked Eel in Clear Broth of Green Peas & Fresh Fava Beans Bellini Style

Paired with: Mastroberardino Lacrimarosa Irpinia Campania 2011 & S.Pellegrino

R: Quaglia Disossata in Padella alla "Scala Di Milano" by Chef Oscar Pasinato

Pan Seared Deboned Quail on Grilled "Polenta" & White Asparagus

Paired with: Vino Rosso Lacryma Christi Del Vesuvio DOC 2011 by Mastroberardino & S.Pellegrino



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L: Gelato e Cannolo Come Piaceva a “Caruso” by Chef Lino Sauro
Dulce de Leche, Toasted Hazelnut Ice Cream & Sicilian Cannolo

R: Limited edition bottles and a “Pavarotti Forever” CD for members of the media and food bloggers



In Conjunction With



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WGS 2013 Media Coverage Report

ANNEX A PRINT

Local Print	Date	Publication	Headline	Coverage	Image	Readership/Pageviews	AVE
1	1-Jan-13	Cuisine & Wine Asia	World Gourmet Summit	1 paragraph	0	50,000 bi-monthly	\$939.00
2	31-Jan-13	The Straits Times	Food Fest Back for Seconds	1 paragraph	0	1.346 million daily	\$555.20
3	1-Feb-13	Epicure Asia Magazine	Celebrating Creativity	1 Page	0	9,203 monthly circulation	\$15,000.00
4	26-Feb-13	Crave Hong Kong	2013 World Gourmet Summit	1/4 page	1	105,000 monthly	\$4,175.66
5	28-Feb-13	The Straits Times	More than just food	1 paragraph	0	1.346 million daily	\$1,363.86
6	28-Feb-13	The Straits Times Life!	Chocolate, fashion and theatre at World Gourmet Summit	1/3 page	1	1.346 million daily	\$49,941.49
	1-Mar-13	Cuisine & Wine Asia	Artisan – The Art of Dining	2 pages	8	12,000 monthly	\$37,560.00
8	1-Mar-13	Epicure Asia Magazine	Gastronomic Extravaganza	2 pages	5	9,203 monthly circulation	\$30,000.00
9	1-Mar-13	The Peak	Gourmet Gathering	1 paragraph	1	189,000 monthly	\$783.70
10	1-Mar-13	Expat Living	The Art of Dining	Full Page	3	18,000 monthly	\$8,881.48
11	2-Mar-13	TODAY	Get your WGS tickets from March 24	1 paragraph	0	730,000 daily	\$637.00
12	10-Mar-13	The Sunday Times	Butcher who quotes Dante	1/2 page	1	1.346 million daily	\$55,306.22
13	15-Mar-13	Weekender	Culinary industry's finest shortlisted for Awards of Excellence	1/6 page	0	1.38 million weekly	\$6,900.00
14	17-Mar-13	The Sunday Times	Feast Of Winners At Gourmet Awards	1/3 page	1	1.314 million daily	\$50,050.95
15	20-Mar-13	The Business Times	Winning diners with culinary skills	4 paragraphs	1	105,000 daily	\$11,256.44
16	24-Mar-13	The Sunday Times	Clueless about Carrots	1/2 page	1	1.314 million daily	\$54,953.52
17	28-Mar-13	Berita Harian	Kitchen Exploration	1/2 page	1	224,000 daily	\$18,628.38
18	29-Mar-13	Weekender	Best chefs & restaurant feted in World Gourmet Series Awards	1/6 page	1	1.38 million weekly	\$6,900.00
19	30-Mar-13	Lianhe ZaoBao	13 international chefs will present their culinary skills at World Gourmet Summit	1/3 page	1	619,000 daily	\$25,292.97
20	30-Mar-13	The Straits Times	Set for Success	1/2 page	3	1.346 million daily	\$62,811.49
21	31-Mar-13	The New Paper	Eat me with your best shot	1 mention	0	450,000 daily	\$81.82
22	1-Apr-13	Harper's BAZAAR	15 Minutes with Paco Torreblanca	1/2 page	1	14,000 monthly	\$7,740.00
23	1-Apr-13	Food & Travel	Artisanal Festival	1/8 Page	0	75,000 monthly	\$1,993.01
24	1-Apr-13	Expat Living	World Gourmet Summit	1 paragraph	1	70,000 monthly	\$1,134.55
25	1-Apr-13	Harper's BAZAAR	Hot List: Indulge in all things beautiful and artistic – AN EPICUREAN FÊTE	1/3 page	3	14,000 monthly	\$3,888.88
26	1-Apr-13	August Woman	Say Your Graze	1 page	0	20,000 monthly	\$20,400.00
27	1-Apr-13	Elle	World Gourmet Summit	1/9 Page	1	43,000 monthly	\$916.10
28	1-Apr-13	August Man	What's on the Menu	9 Pages	15	90,000 monthly	\$183,600.00
29	1-Apr-13	August Man	World Gourmet Summit	5/8 page	1	90,000 monthly	\$12,750.00
30	1-Apr-13	Singapore Tatler	World Gourmet Summit	1 paragraph	0	16,000 monthly	\$1,107.00
31	1-Apr-13	Epicure	Pursuing Perfection	2 pages and 1 paragraph	3	27,609 monthly	\$30,387.69
32	1-Apr-13	L'Officiel	A Stellar Cast	1/2 page	2	30,000 monthly	\$11,880.00
33	1-Apr-13	Robb Report	April Event Guide - World Gourmet Summit 16-26 April	1/2 page	2	15,000 monthly	\$6,078.00
34	1-Apr-13	ZBBZ	Foodie Month	1/4 page	2	90,000 monthly	\$2,711.69
35	1-Apr-13	Esquire	World Gourmet Summit	1 paragraph	2	125,000 monthly	\$1,952.73
36	1-Apr-13	Wine & Dine	"Artisanal Dining" "Eat Up" "Tasting highs"	9 and 1/4 pages	26	154,000 monthly	\$144,300.00
37	1-Apr-13	Inspire Travel	Culinary Showcases	1/2 page	1	360,000 monthly	\$33,941.38
38	1-Apr-13	ANZA	World Gourmet Summit	1 paragraph	1	7,500 monthly	\$215.01
39	1-Apr-13	TTG Maps	World Gourmet Summit	1 page	3	180,000 monthly	\$9,900.00
40	1-Apr-13	Where Singapore	World Gourmet Summit	1 page & 1 paragraph	1	120,000 monthly	\$13,300.00
41	1-Apr-13	Silverkris	World Gourmet Summit	1 paragraph	1	1.4 million monthly	\$5,750.00
42	5-Apr-13	The Straits Times	World Gourmet Summit	1/10 page	1	1.346 million daily	\$36,251.50
43	10-Apr-13	The New Paper	Top Chefs Coming to Singapore	1/4 page	1	450,000 daily	\$9,753.71
44	12-Apr-13	I-S Magazine	World Gourmet Summit	1 paragraph	0	90,000 fortnightly	\$175.04
45	12-Apr-13	I-S Magazine	World Gourmet Summit	1 paragraph	0	90,000 fortnightly	\$183.85
46	12-Apr-13	Weekender	Master Chef Matt Moran at The Prime Society	1/2 page	5	460,000 weekly	\$27,000.00

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47	13-Apr-13	TODAY	Spanish highlights at World Gourmet Summit	1/4 page	1	730,000 daily	\$7,103.55
48	17-Apr-13	The Straits Times	Full Platter	2/3 page	6	1.346m daily	\$65,788.18
49	20-Apr-13	TODAY	Artisanal remedies at WGS	1/2 page	1	730,000 daily	\$9,135.00
50	20-Apr-13	Lianhe Zaobao	Three Star Millan chef lead gourmands to capture memories	1 and 1/4 page	8	619,000 daily	\$125,490.65
51	23-Apr-13	The Straits Times	Accidental celeb chef	1 paragraph	1	1.346m daily	\$33,990.21
52	24-Apr-13	The Straits Times	Chef loves chicken rice	1 paragraph	1	1.346 million daily	\$34,807.86
53	25-Apr-13	8 Days	How to cook the perfect risotto	1/2 page	1	225,000 weekly	\$5,400.00
54	25-Apr-13	8 Days	Dario Cecchini: My Favourite Things	1 page	6	225,000 weekly	\$10,080.00
55	26-Apr-13	The Business Times	Break out the bubbly with sword in hand	1/4 page	2	89,000 daily	\$12,315.20
56	27-Apr-13	The Business Times Weekend	Cream of the crop	1 page	5	89,000 monthly	\$18,234.15
57	27-Apr-13	The Straits Times	Food summit an intimate affair	1/2 Page	5	1.251m daily	\$58,816.22
58	30-Apr-13	Designare Homme	Whet Your Appetite	1 paragraph	1	20,000 circulation monthly	\$2,950.00
59	1-May-13	Wine & Dine	Green Prospects	Front Cover + 3 Pages and 1 Paragraph	9	154,000 monthly	\$77,221.13
60	1-May-13	Wine & Dine	A Sparkling Tribune	1 page + 1 mention	3	154,000 monthly	\$16,082.73
61	1-May-13	Food & Travel	Gabriele Ferron Destination: Italy	1 leadup and 1 page	3	25,000 circulation monthly	\$18,333.33
62	1-May-13	IndiaSe Magazine	Culinary Artist	2 pages	2	20,000 circulation monthly	\$21,000
63	1-May-13	Harpers Bazaar	Just Desserts	2 Pages	13	14,000 monthly	\$25,800.00
64	1-May-13	Appetite	Lunch Date with Dario Cecchini	1/5 page	1	15,000 monthly	\$3,000.00
65	1-May-13	Cuisine & Wine Asia	"Tagged"	3 pages	3	60,000 monthly	\$56,340.00
66	1-May-13	BBC Good Food	My Life on a plate: Matt Moran	1 page	3	25,000 monthly	\$15,000.00
67	2-May-13	Berita Harian	Throbbing pulse	1/3 page	1	243,000 daily	\$14,631.08
68	3-May-13	Weekender	11 days of Feasting Comes to a Close	1/4 page	3	460,000 readers weekly	\$8,100.00
69	3-May-13	Weekender	S. Pellegrino celebrates Luciano Pavarotti	1/6 page	1	460,000 readers weekly	\$6,900.00
70	10-May-13	Weekender	Indulging your sweet tooth with Janice Wong	1/6 page	1	460,000 readers weekly	\$6,900.00
71	11-May-13	The Business Times Weekend	Seeing Green	1 page	1	89,000 weekly	\$18,711.49
72	31-May-13	Weekender	Top 8 bartenders in Singapore to slug it out	2 paragraphs	0	460,000 readers weekly	\$773.28
73	1-Jun-13	Expat Living	Five Minutes with Matt	1 page	2	70,000 monthly	\$7,800.00
74	1-Jun-13	Female	Meat Maestro	2 pages	7	116,000 monthly	\$25,200.00
75	4-Jun-13	The Straits Times	Oishii all the way	1 mention	0	1.251million daily	\$140.72
76	1-Jun-13	Epicure	Two weeks of fine dining	4 pages	28	9,203 monthly	\$51,600.00
77	1-Jun-13	Epicure	Going easy on the sugar	3 pages	6	9,203 monthly	\$45,000.00
	1-Jun-13	Epicure	10 minutes with... Dario Cecchini	2/3 page	1	9,203 monthly circulation	\$10,000.00
78	May-June 2013	Asian Journeys	Entertainers & Chefs to sparkle at WGS 2013	2 pages	11	10,000 bi-monthly	\$15,000.00
79	31 May-13 June 2013	TTG Asia	Singapore's Food Obsession	1 leadup, 1 & 1/6 Page	10	14,500 circulation bi-weekly	\$101,150.00
80	1-Jun-13	The Peak	17 th World Gourmet Summit"	1 page	8	17,753 monthly	\$16,800.00
81	1-Jun-13	The Peak	Causing a stir: Making risotto correctly	1 page	1	17,753 monthly	\$16,800.00
	1-Jun-13	Wine & Dine	Take his word for it	1/6 page	1	154,000 circulation monthly	\$2,600.00
82	1-Jun-13	Wine & Dine	Magnificent Opera	1 page	9	154,000 circulation monthly	\$15,600.00
83	1-Jun-13	Wine & Dine	High Jinks	2 pages	11	154,000 circulation monthly	\$31,200.00
	1-Jun-13	August Man	To beef, or not to beef	1 Page	3	30,000 circulation monthly	\$20,400.00
84	1-Jun-13	August Woman	Be Our Guest	2 pages	6	20,000 circulation monthly	\$40,800.00
85	Jun/Jul-13	Asian Journeys	The World's Cuisine Comes To Singapore	1 page	1	10,000 circulation bi-monthly	\$12,000.00
86	1-Jul-13	Harper's BAZAAR	Say It With Chocolate	1/2 Page	7	25,000 circulation monthly	\$7,740.00
							PR Value (\$): \$2,102,064.10
							AD Value (\$): \$700,688.03
International Print							
1	29-Mar-13	The Star Newspaper	Fun, Food & Fashion	2 paragraphs	1	1.024 million daily	\$22,321.80

WGS 2013 Media Coverage Report

2	10-Apr-13	The Star Newspaper	Culinary Excellence	1/6 page	2	1.024 million daily	\$22,321.80
3	28-Apr-13	Brunch (Hindustani Times)	Singapore: Just Eat Street Now	2 Page	8	2.2 million	\$107,722.44
4		The Star	Post-event coverage			1.286 million daily	\$7,381.78
5		Flavours Magazine	Post-event coverage			25,000 circulation monthly	\$2,460.60
6		Lifestyle Asia Phillipines	1 page April Issue with cover line logo and 6 pages August Issue with post event coverage and cover mention	7 pages			\$68,651.00
							PR Value (\$): \$230,859.42
							AD Value (\$): \$76,953.14

ANNEX B ONLINE

	Date	Publication	Headline	Coverage	Image	Readership/Pageviews	AVE
Online							
1	30-Jan-13	Timeoutsingapore.com	17th World Gourmet Summit: Artisans & The Art of Dining	1 Page	1	918 monthly	\$13,500.00
2	1-Feb-13	singapore180.com	World Gourmet summit	2 Pages	0	13,232 monthly	\$9,000.00
3	1-Feb-13	guestaurant.com	(Singapore) World Gourmet Summit	1 Page	2	2,130 monthly	\$9,000.00
4	1-Feb-13	frommers.com	World Gourmet Summit	1 Page	1	3,821,094 monthly	\$9,000.00
5	2-Feb-13	littleabout.com	Singapore 2013 Cultural Calendar	1 mention	0	23,373 visits monthly	\$9,000.00
6	6-Feb-13	oanews.org	World Gourmet Summit to Return for 17th Year in Singapore this April	1 page	0	57,792 monthly	\$9,000.00
7	7-Feb-13	mydestination.com	World Gourmet Summit (16 Apr 2013)	1 page	1	475 visits monthly	\$9,000.00
8	8-Feb-13	2luxury2.com	World Gourmet Summit	1 page	1	9,125 monthly	\$9,000.00
9	8-Feb-13	sea.blouinartinfo.com	Artisans & the Art of Dining' Theme of 2013 World Gourmet Summit	1 page	1	39,390 monthly	\$15,000.00
10	12-Feb-13	food-e-matters.com	World Gourmet Summit Raises Bar	1 page	1	129,329 views	\$9,000.00
11	13-Feb-13	thedna.com.sg	World Gourmet Summit Raises The Bar, Returns for the 17th Year	1 page	0	6,692 monthly	\$9,000.00
12	15-Feb-13	citynomads.com	World Gourmet Summit	1 page	2	79,091 monthly	\$12,000.00
13	19-Feb-13	etravelblackboardasia.com	World Gourmet Summit Raises The Bar, Returns for the 17th Year	1 Page	0	192,278 Pageviews	\$9,000.00
14	22-Feb-13	expatexplorer.blogspot.sg	Culinary delights for the foodie expat	1 page	0	N.A	\$9,000.00
15	26-Feb-13	blog.omy.sg	News: The World's Most Famous Butcher Coming to Bistecca Steakhouse"	1 page	1	1,357,344 monthly	\$13,500.00
16	26-Feb-13	six-and-seven.com	News: The World's Most Famous Butcher Coming to Bistecca Steakhouse"	1 page	1	1,673 monthly	\$12,000.00
17	27-Feb-13	straitstimes.com	Fashion and art feature at the 17th World Gourmet Summit	1 page	1	7.93 million pageviews	\$15,000.00
18	27-Feb-13	cosmone.com	World Gourmet Summit	1 page	4	10,646 monthly	\$12,000.00
19	27-Feb-13	hungrygowhere.com	4 events to attend at the WGS 2013	1 page	1	1,125,417 monthly	\$13,500.00
20	28-Feb-13	stasiareport	Chocolate, fashion and theatre at World Gourmet Summit	1 page	1	N.A	\$13,500.00
21	1-Mar-13	cosmone.com	Press Preview of the 17th World Gourmet Summit	1 page	3	10,646 monthly	\$12,000.00
22	3-Mar-13	channelnewsasia.com	Michelin-starred chefs to appear at World Gourmet Summit 2013	1 page	1	1,651,782 monthly	\$9,000.00
23	4-Mar-13	soshiok.com	Chocolate, fashion, and theatre at World Gourmet Summit	1 page	1	327,924 pageviews	\$13,500.00
24	4-Mar-13	urbanicguidessingapore.com	World Gourmet Summit 16-26 April 2013	1 page	1	N.A	\$12,000.00
25	7-Mar-13	poached mag	World Gourmet Summit Highlights	1 page	1	3,194 monthly	\$12,000.00
26	9-Mar-13	straitstimes.com	A butcher who quotes Dante and plays rock music	1 page	1	136,034 pageviews	\$13,500.00
27	11-Mar-13	eventfinda.sg	World Gourmet Summit Opening Reception	1 page	1	2,130 monthly	\$9,000.00
28	11-Mar-13	thehoneycombers.com	Free Gourmet Ticket	1 page	1	11,491 visitors monthly	\$12,000.00
29	12-Mar-13	lifestyle.xin.msn.com	World Gourmet Summit 2013	1 page	1	1.9 million monthly	\$13,500.00
30	12-Mar-13	comesingapore.com	World Gourmet Summit	1 page	1	5,493 monthly	\$9,000.00
31	12-Mar-13	Mr Lobang	World Gourmet Summit Citibank Priority Booking	1 page	1	352 visitors monthly	\$9,000.00
32	13-Mar-13	Senatus.net	World Gourmet Summit Celebrates Artisans and the Art of Dining	1 page	1	786 visitors monthly	\$12,000.00
33	13-Mar-13	sg.offerstation.com	The World Gourmet Summit 2013 - Citibank Cardmembers Priority Booking	1 page	1	583,397views monthly	\$9,000.00
34	14-Mar-13	eventfinda.sg	CVNE Experimental Wine Dinner Featuring David Muñoz	1 page	1	2,130 monthly	\$9,000.00
35	14-Mar-13	eventfinda.sg	Beringer Wine Dinner featuring Matt Moran	1 page	1	2,130 monthly	\$9,000.00
36	14-Mar-13	danandesther.tumblr.com	Food Service, The Weak Link in Singapore's F&B Industry	1 page	1	153 monthly	\$12,000.00
37	14-Mar-13	xinwengao.net	Food in Singapore: In and interesting	1/3 page	0	24,183 monthly	\$9,000.00
38	14-Mar-13	asiacuisine.com.sg	The Countdown To World Gourmet Summit Is On	1 page	5	122 monthly	\$13,500.00
39	15-Mar-13	soshiok.com	Butcher who quotes Dante	1 page	1	330,782 monthly	\$13,500.00
40	16-Mar-13	straitstimes.com	World Gourmet Series Awards: Tippling Club is Best Restaurant and Best Bar	1 page	1	136,064 views monthly	\$13,500.00
41	18-Mar-13	lifestyleasia.com	World Gourmet Summit 2013	1 page	4	48,363 views monthly	\$13,500.00
42	18-Mar-13	asiax.biz	World Gourmet Series Awards Of Excellence	1 page	2	36,653 views monthly	\$12,000.00
43	18-Mar-13	foodbeverageasia.com	Top Culinary Honours For Singapore's Most Illustrious At World Gourmet Series Awards Of Excellence 2013	1 page	0	1,217 views monthly	\$9,000.00
44	19-Mar-13	soshiok.com	Feast of Winners at Gourmet Awards	1 Page	1	327,924 pageviews	\$13,500.00
45	20-Mar-13	poached mag	[NEWS] Winners of the World Gourmet Summit Awards of Excellence	1 page	6	3,194 monthly	\$12,000.00
46	20-Mar-13	businesstimes.com.sg	Winning diners with culinary skills	1 page	0	186,798 monthly	\$13,500.00

47	21-Mar-13	herworldplus.com	Tippling Club named as Singapore's Best Restaurant and Best Bar	1 page	1	292,000 monthly	\$13,500.00
48	21-Mar-13	asiacuisine.com.sg	World Gourmet Summit Winery Profile: Beringer	1 page	1	122 monthly	\$13,500.00
49	22-Mar-13	is.asia-city.com	World Gourmet Summit	1 page	1	631,146 monthly	\$13,500.00
50	22-Mar-13	is.asia-city.com	World Gourmet Summit 2013 offers collaborative dinners by local and international chefs from April 16-26	1 Page	5	631,146 monthly	\$13,500.00
51	22-Mar-13	blouinartinfo	World Gourmet Summit Crowns Tippling Club as Restaurant of the Year	1 page	1	36,694 monthly	\$15,000.00
52	22-Mar-13	The Dish	Top of the Heap	2 paragraphs	1	5,000 subscribers	\$15,000.00
53	22-Mar-13	forbes.com	10 Spring Food Festivals	1 paragraph	1	89,934,480 monthly	\$15,000.00
54	23-Mar-13	bus.tp.edu.sg	Alumni excels at World Gourmet Summit	1 page	1	9,161 monthly	\$9,000.00
55	25-Mar-13	poachedmag	[NEWS] World Gourmet Summit Tickets: How to get them & when	1 page	1	3,042 monthly	\$12,000.00
56	26-Mar-13	LuxeSocietyAsia.com	Honouring The Region's Best In F&B Industry At World Gourmet Series Awards Of Excellence	1 page	3	292 visitors monthly	\$15,000.00
57	26-Mar-13	Timeoutsingapore.com	In the Kitchen with Dario Cecchini	1 page	1	22,387 monthly	\$13,500.00
58	28-Mar-13	Angloinfo	World Gourmet Summit: Artisans & the Art of Dining	1 page	1	753,696 monthly	\$9,000.00
59	28-Mar-13	cyberita.asia1.com.sg	Kitchen Exploration	1 page	0	60,000 monthly	\$13,500.00
60	28-Mar-13	asiacuisine.com.sg	Luxury Crystal Wineware	1 page	1	122 monthly	\$13,500.00
61	28-Mar-13	asiacuisine.com.sg	WGS Partner Restaurant Profile: Alkaff Mansion	1 page	1	122 monthly	\$13,500.00
62	28-Mar-13	asiacuisine.com.sg	WGS Partner Restaurant Profile: Le Bistrot du Sommelier	1 page	1	122 monthly	\$13,500.00
63	28-Mar-13	asiacuisine.com.sg	World Gourmet Summit Winery Profile: Chateau de Beaucastel	1 page	1	122 monthly	\$13,500.00
64	28-Mar-13	asiacuisine.com.sg	World Gourmet Summit Winery Profile: Herdade Da Malhadinha Nova	1 page	1	122 monthly	\$13,500.00
65	28-Mar-13	eventfinda.sg	World Gourmet Summit Charity Dinner	1 page	2	396 monthly	\$9,000.00
66	28-Mar-13	eventfinda.sg	At Home with Miele Featuring Joachim Koerper	1 page	2	396 monthly	\$9,000.00
67	28-Mar-13	eventfinda.sg	Rougie Foie Gras Dinner Ft Yannick Alleno and Bruno Menard	1 page	1	396 monthly	\$9,000.00
68	28-Mar-13	eventfinda.sg	Citibank Gastronomic Jam Sessions – Day 1	1 page	2	396 monthly	\$9,000.00
69	28-Mar-13	eventfinda.sg	Italian Culinary Workshop Ft Corrado Assenza & Lino Sauro	1 page	2	396 monthly	\$9,000.00
70	28-Mar-13	danandesther.com	Starting From The Bottom.	1 page	1	153 monthly	\$12,000.00
71	29-Mar-13	koreaherald.com	World Gourmet Summit to kick off in Singapore	1 page	0	582,411 monthly	\$15,000.00
72	29-Mar-13	thestar.my	Fun, food and fashion in Singapore	1 page	1	2.3 million monthly	\$15,000.00
73	30-Mar-13	news.asiaone.com	World Gourmet Summit to kick off in Singapore	1 page	1	1,662,158 monthly	\$13,500.00
74	30-Mar-13	news.silobreaker.com	World Gourmet Summit to kick off in Singapore	1 page	1	763,076	\$13,500.00
75	31-Mar-13	popspoken.com	Is Waku Ghin Overrated?	1 page	7	1,521 monthly	\$12,000.00
76	1-Apr-13	marina-bay.sg	World Gourmet Summit	1 page	1	2,722 visitors monthly	\$9,000.00
77	1-Apr-13	yoursingapore.com	World Gourmet Summit	1 page	1	310,136 monthly	\$13,500.00
78	1-Apr-13	straitstimes.com	Set for Success	1 page	1	136,064 visitors monthly	\$13,500.00
79	2-Apr-13	expatliving.sg	French Chef Jean-Francois Piege visits Singapore for World Gourmet Summit	1 page	1	21,140 monthly	\$13,500.00
80	2-Apr-13	findyourwayinsg.com	Premium Gastronomic Partner for World Gourmet Summit 2013	1 page	1	1,989 visitors monthly	\$9,000.00
81	3-Apr-13	marketing-interactive.com	Citibank Indulges in Gastronomic Pleasure	1 page	1	600,730 monthly	\$13,500.00
82	3-Apr-13	asiacuisine.com.sg	Blend your own Bordeaux Event	1 page	1	122 monthly	\$13,500.00
83	3-Apr-13	asiacuisine.com.sg	Au Petit Salut	1 page	1	122 monthly	\$13,500.00
84	3-Apr-13	asiacuisine.com.sg	Chope Instant Reservations	1 page	1	122 monthly	\$13,500.00
85	3-Apr-13	asiacuisine.com.sg	World Gourmet Summit 2013	1 page	1	122 monthly	\$13,500.00
86	3-Apr-13	asiacuisine.com.sg	Catch Chef Stephan Zoisl at the Citibank Gastronomic Jam Sessions	1 page	1	122 monthly	\$13,500.00
87	3-Apr-13	poachedmag	[NEWS] World Gourmet Summit Specials by Deliciae	1 page	3	3,042 monthly	\$12,000.00
88	3-Apr-13	thedna.com.sg	Deliciae Hospitality Management - Premium Gastronomic Partner Of The World Gourmet Summit 2013	1 page	0	6,236 monthly	\$9,000.00
89	3-Apr-13	segye.com	The Singapore Tourism Board, the World Gourmet Festival 2013	1 page	2	1,832,605 monthly	\$15,000.00
90	3-Apr-13	lastampa.it	The finest dishes are tasted in Singapore	1 page	1	10.8 million monthly	\$9,000.00
91	4-Apr-13	Singapore Business Review	Discover fine wines and cuisines at the World Gourmet Summit	1 page	1	209,115 monthly	\$13,500.00
92	4-Apr-13	Yahoo! Finance	Discover fine wines and cuisines at the World Gourmet Summit	2 page	2	6 billion monthly	\$13,500.00

93	8-Apr-13	expatliving.sg	Food festivals in Singapore: Savour, World Gourmet Summit and more	1 page	1	27,071 monthly	\$13,500.00
94	8-Apr-13	xinmsn.com	Bistecca's World Gourmet Summit Programmes	1 page	0	3,650 monthly	\$13,500.00
95	10-Apr-13	thestar.my	Culinary Excellence	1 page		2.498 million monthly	\$15,000.00
96	10-Apr-13	Angloinfo	World Gourmet Summit: Artisan Beer Tasting and Sausage Making	1 page	0	753,696 monthly	\$9,000.00
97	10-Apr-13	Angloinfo	World Gourmet Summit: Artisan Beer Tasting and Sausage Making	1 page	0	753,696 monthly	\$9,000.00
98	10-Apr-13	Angloinfo	Wine Dinner Vasse Felix Winery Margaret River Region, Australia	1 page	0	753,696 monthly	\$9,000.00
99	10-Apr-13	Angloinfo	One Evening with Master Wagashi Chef Hiromori Uchida	1 page	0	753,696 monthly	\$9,000.00
100	10-Apr-13	Angloinfo	The Tamarind Dining Experience	1 page	0	753,696 monthly	\$9,000.00
101	10-Apr-13	Angloinfo	Cookery Demonstration	1 page	0	753,696 monthly	\$9,000.00
102	10-Apr-13	Four Magazine.com	The World Gourmet Summit Singapore	1 Page	6	28,070 monthly	\$15,000.00
103	11-Apr-13	cosmone.com	Just one more slice	1 page	1	10,646 monthly	\$13,500.00
104	11-Apr-13	xin.msn.com	World Gourmet Summit 2013	1 page	1	3,650 monthly	\$13,500.00
105	12-Apr-13	honeycombers.com	TGIF	1 paragraph	0	457 monthly	\$13,500.00
106	13-Apr-13	todayonline	Gallery: Spanish gastronomy shine at this year's World Gourmet Summit	1 page	3	1,117,813 monthly	\$13,500.00
107	13-Apr-13	soshiok.com	Top chefs coming to S'pore for World Gourmet Summit	1 page	1	330,782 monthly	\$13,500.00
108	15-Apr-13	Senatus.net	Exclusive SENATUS Privileges at World Gourmet Summit 2013	1 Page	2	14,533 visitors monthly	\$12,000.00
109	16-Apr-13	danandesther.com	A conversation with World Rice ambassador chef Gabriele Ferron	1 page & 1 image	1	153 monthly	\$12,000.00
110	16-Apr-13	channelnewsasia.com	Interview with Peter Knipp	1 page	0	5,068,178 pageviews monthly	\$13,500.00
111	16-Apr-13	thetravellinggourmet	World Gourmet Summit 2013 Opening Reception	1 page	0	N.A	\$9,000.00
112	16-Apr-13	Lifestyleasia.com	World Gourmet Summit 2013 Opening Reception	1 page	47	285,157 monthly	\$13,500.00
113	16-Apr-13	sg.lifestyleasia.com	Bistecca's World Gourmet Summit Programmes	1 page	1	285,157 monthly	\$13,500.00
114	16-Apr-13	ST Communities	Dallas Cuddy is Prime at The Prime Society	1 page	1	136,064 visitors monthly	\$13,500.00
115	16-Apr-13	lifestyle.xin.msn	World Gourmet Summit 2013 Opening Reception	1 page	47	3,650 monthly	\$13,500.00
116	16-Apr-13	BeritaSatu.com	World Gourmet Summit to be held	1 page	2	1,532,240 monthly	\$15,000.00
117	16-Apr-13	appetiteasia.com	World Gourmet Summit 2013 Opening Ceremony	1 page	15	305 visitors monthly	\$13,500.00
118	17-Apr-13	straitstimes.com	Annual World Gourmet Summit kicks off today	1 page	0	136,064 visitors monthly	\$13,500.00
119	17-Apr-13	melicacy.com	Singapore Welcomes Michelin-Starred Masterchefs & Artisans at the 17th World Gourmet Summit	1 page	27	1,673 visitors monthly	\$9,000.00
120	17-Apr-13	cosmone.com	MAD ABOUT RISOTTO - WORLD GOURMET SUMMIT 2013 EXCLUSIVE	1 page	4	5,323 visitors monthly	\$12,000.00
121	17-Apr-13	thetravellinggourmet	Bravo Beringer!	1 page	0	N.A	\$9,000.00
122	17-Apr-13	beritasatu.com	Brighten Beringer Wine Aroma World Gourmet Summit	1 page	1	1,532,240 monthly	\$15,000.00
123	17-Apr-13	beritasatu.com	The World's Leading Chefs Performance Capabilities in Singapore	1 page	1	1,532,240 monthly	\$15,000.00
124	17-Apr-13	danandesther.com	17th World Gourmet Summit, 16 - 26 April 2013.	1 page	9	153 monthly	\$12,000.00
125	17-Apr-13	straitstimes.com	Culinary experts congregate in Singapore for World Gourmet Summit	1 page	1	136,064 visitors monthly	\$13,500.00
126	17-Apr-13	food.detik.com	Theme Artisan & The Art of Dining So WGS 2013 Focus Event	1 page	1	116 Million monthly	\$15,000.00
127	17-Apr-13	WBP Stars	WGS 2013	1 page	0	1,095 monthly	\$69,897.50
128	18-Apr-13	beritasatu.com	Masterchef Australia: I love Indonesian cuisine	1 page	2	1,532,240 monthly	\$15,000.00
129	18-Apr-13	Vietnam TV	World Gourmet Summit 2013	1 video	0	32 subscribers	\$15,000.00
130	18-Apr-13	loveyouwrongtime.com	EAT IT THIS WEEK! World Gourmet Summit 2013's Master Chef Matt Moran at The Prime Society	1 page	31	N/A	\$9,000.00
131	18-Apr-13	chefsanjeevkapoor.blogspot.com	Epicurean marvels at the World Gourmet Summit 2013	1 page	3	N/A	\$9,000.00
132	18-Apr-13	rebeccasaw.com	World Gourmet Summit 2013: Opening Reception	1 page	38	7,605 visitors monthly	\$9,000.00
133	18-Apr-13	Senatus.net	S.Pellegrino Pays Tribute to Luciano Pavarotti with Limited Edition Bottle	1 page	2	92,713 visitors monthly	\$12,000.00
134	19-Apr-13	straitstimes.com	World Gourmet Summit Charity Dinner raises \$550,000 for Community Chest	1 page	0	136,064 visitors monthly	\$13,500.00
135	19-Apr-13	frrole.com	World Gourmet Summit Charity Dinner raises \$550,000 for Community Chest	1 page	0	397,805 visitors monthly	\$9,000.00
136	19-Apr-13	cosmone.com	Tradition meets with the Present	1 page	3	5,323 visitors monthly	\$12,000.00
137	19-Apr-13	beritasatu.com	WGS, taste the cuisine of Southeast Asia Opportunities Masterchef World	1 page	1	1,532,240 monthly	\$15,000.00
138	19-Apr-13	soshiok.com	Gathering of culinary who's who at World Gourmet Summit	1 page	3	330,782 monthly	\$13,500.00
139	19-Apr-13	beritasatu.com	Accompanied Feast Shark and Manta Ray	1 page	1	1,532,240 monthly	\$15,000.00
140	19-Apr-13	beritasatu.com	Napal Valley Wine tasting in Singapore	1 page	1	1,532,240 monthly	\$15,000.00

141	19-Apr-13	beritasatu.com	WGS, Southeast Asia Opportunity Agar Masterchef Cooking World	1 page	1	1,532,240 monthly	\$15,000.00
142	19-Apr-13	beritasatu.com	Marl Valley Wine tasting in Singapore	1 page	1	1,532,240 monthly	\$15,000.00
143	19-Apr-13	Senatus.net	Singapore Welcomes Michelin-Starred Masterchefs & Artisans at the 17th World Gourmet Summit	1 page	73	14,533 visitors monthly	\$12,000.00
144	19-Apr-13	City Nomads	The Tamarind Dining Experience	1 page	1	7,543 monthly	\$12,000.00
145	19-Apr-13	Honeycombers.com	Eat This Wear That	1 page	0	457 monthly	\$12,000.00
146	20-Apr-13	beritasatu.com	Culinary Solutions Green at World Gourmet Summit	1 page	1	1,532,240 monthly	\$15,000.00
147	20-Apr-13	Todayonline.com	Artisanal remedies take centrestage at the World Gourmet Summit	1 page	3	1,117,813 monthly	\$13,500.00
148	20-Apr-13	lomography.com	World Gourmet Summit	1 page	3	2,075,938 monthly	\$9,000.00
149	20-Apr-13	BeritaSatu	When Origin Sicilian Chef Culinary Affected Japan	1 page	1	1,532,240 monthly	\$15,000.00
150	21-Apr-13	dawnbey.com	Edible fashion show & Chocolate dinner	1 page	16	2,028 visitors monthly	\$9,000.00
151	21-Apr-13	danandesther.com	A Night Of Italian Opera With San Pellegrino.	1 page	7	153 monthly	\$12,000.00
152	21-Apr-13	ST Communities	WATCH: MasterChef Australia judge Matt Moran loves chicken rice	1 page	1	136,064 visitors monthly	\$12,000.00
153	22-Apr-13	Danandesther.com	Isole E Olena Wine Dinner With Gabriele Ferron.	1 page	5	153 monthly	\$12,000.00
154	22-Apr-13	Senatus.net	Seen @ Opening Reception of World Gourmet Summit 2013	1 page	24	14,533 visitors monthly	\$12,000.00
155	22-Apr-13	thetravellinggourmet.com	Meat & Livestock Australia Youth Chef's Day LIVE	1 page	0	N.A	\$9,000.00
156	22-Apr-13	foodbeverageasia.com	Singapore's Culinary Aficionados Contribute Generously to the Community at World Gourmet Summit Annual Charity Dinner	1 page	0	1,156 monthly	\$9,000.00
157	22-Apr-13	Danandesther.com	Isole E Olena Wine Dinner With Gabriele Ferron.	1 page	5	153 monthly	\$12,000.00
158	22-Apr-13	melicacy.com	World Gourmet Summit Launches Inaugural Youth Chef's Day	1 page	6	1,978 visitors monthly	\$9,000.00
159	22-Apr-13	eastcoastlife.blogspot	World Summit Gourmet Launches Inaugural Youth Chefs' Day - RT	1 page	10	44 visitors monthly	\$9,000.00
160	22-Apr-13	superfinefeline.com	S.Pellegrino & Acqua Panna Celebrate Luciano Pavarotti	1 page	10	1,638 visitors monthly	\$9,000.00
161	23-Apr-13	enkr.blouinartinfo.com	Interview: Pastry Chef Janice Wong on her Edible Art Creations	1 page	2	N.A	\$15,000.00
162	23-Apr-13	Senatus.net	2013 World Gourmet Summit: Hearts on Fire Edible Fashion Show & Chocolate Dinner	1 page	31	14,533 visitors monthly	\$12,000.00
163	23-Apr-13	popsspoken.com	I'M A KOMBO MAKES YOU RETHINK YOUR DINING EXPERIENCE	1 page	7	1,521 monthly	\$12,000.00
164	23-Apr-13	Danandesther.com	Matt Moran At The Prime Society.	1 page	10	153 monthly	\$12,000.00
165	23-Apr-13	WBP Stars	More WGS!	1 page	0	1,095 monthly	\$74,665.00
166	24-Apr-13	thedna.com.sg	Singapore's Culinary Aficionados Contribute Generously to Community at World Gourmet Summit	1 page	1	6,236 monthly	\$9,000.00
167	24-Apr-13	ST Razor TV	Masterchef Loves Chinese Way of Eating	1 page	1	23,682 visitors monthly	\$13,500.00
168	24-Apr-13	Poachedmag	[REVIEW] MATT MORAN'S WGS EPICUREAN DELIGHTS	1 page	6	3,042 visitors monthly	\$12,000.00
169	24-Apr-13	rebeccasaw.com	World Gourmet Summit 2013 – A Culinary Experience with Chefs Bo Lindegaard & Lasse Askov	1 page	25	7,605 visitors monthly	\$9,000.00
170	25-Apr-13	rebeccasaw.com	World Gourmet Summit 2013 – Sunset Cocktails at Tamarind Hill	1 page	39	7,605 visitors monthly	\$9,000.00
171	25-Apr-13	thedna.com.sg	World Gourmet Summit Launches Inaugural Youth Chefs' Day	1 page	1	6,236 monthly	\$9,000.00
172	25-Apr-13	danandesther.com	"The Macallan And Sir Peter Blake Celebrate Eight Decades".	1 page	3	153 monthly	\$12,000.00
173	26-Apr-13	JoongAng Ilbo Online (Korean)	Those looking for fashion clothes transformed into a chocolate ... taste	1 page	6	8.8 million monthly	\$15,000.00
174	26-Apr-13	zagat.com	Susur Lee Talks Food TV, World Travels and More	1 page	1	2,144,375 monthly	\$15,000.00
175	26-Apr-13	businesstimes.com.sg	Break out the bubbly with sword in hand	1 page	1	183,915 visitors monthly	\$13,500.00
176	26-Apr-13	hindustantimes.com	Rude Travel: Singapore may be turning into Singapore	1 page	0	6.9 million	\$20,000.00
177	27-Apr-13	businesstimes.com.sg	Cream of the crop	1 page	5	183,915 visitors monthly	\$13,500.00
178	28-Apr-13	LuxeSocietyAsia.com	World Gourmet Summit 2013 Opening Reception		16	292 visitors monthly	\$13,500.00
179	28-Apr-13	danandesther.com	Youth Chef's Day	1 page	6	153 monthly	\$12,000.00
180	28-Apr-13	zurinabryantphotography.com	Singapore hosts the 17th World Gourmet Summit	1 page	4	61 monthly	\$12,000.00
181	28-Apr-13	channelnewsasia.com	World Gourmet Summit with a twist - featuring food and fashion	1 video	0	5,068,178 monthly	\$13,500.00
182	28-Apr-13	virsanghvi.com	Singapore may be turning into Singapore. What you think of the new Singapore depends largely on who you are and why you are visiting.	1 page	1	10,038 monthly	\$20,000.00
183	30-Apr-13	plushasia.com	Food Summit in Singapore an intimate affair	1 page	1	38,769 visitors monthly	\$13,500.00

184	30-Apr-13	marina-bay.sg	WORLD GOURMET SUMMIT - The Fullerton Hotel Singapore	1 page	1	5,019 monthly	\$9,000.00
185	30-Apr-13	epicureasia.com	Event of the Month	1 page	5	2,890 monthly	\$13,500.00
186	30-Apr-13	timeoutsingapore.com	In the kitchen with Jean-François Piège	1 page	1	284,396 monthly	\$13,500.00
187	30-Apr-13	eventfinda.sg	World Gourmet Summit - The Art Of Dining	1 page	1	2,130 monthly	\$900.00
188	30-Apr-13	citynetevents.com	World Gourmet Summit	1 page	1	7,300 monthly	\$9,000.00
189	30-Apr-13	awinsomelife.com	17th World Gourmet Summit 2013 Opening Reception at S.E.A. Aquarium @ Resorts World Sentosa Singapore	1 page	37	N/A	\$9,000.00
190	30-Apr-13	four-magazine.com	Joachim Koerper	1 page	2	3,346 monthly	\$15,000.00
191	30-Apr-13	survivalchic.com	VIP Yachting, Edible Fashion Show, Complimentary Concerts, Free Wine & Cheese Tasting, Photography & Veuve Clicquot Party 16 - 23 April	1 mention	0	1,521 monthly	\$9,000.00
192	30-Apr-13	popspoken.com	WORLD GOURMET SUMMIT LAUNCHES INAUGURAL YOUTH CHEF'S DAY – A DAY FOR YOUNG CHEFS	1 page	8	1,613 monthly	\$12,000.00
193	1-May-13	popspoken.com	CHEF CARRADO ASSENZA FINDS SUGAR IN SEAWATER AND SALT IN THE SWEETNESS OF FISH	1 page	3	1,613 monthly	\$12,000.00
194	1-May-13	WBP Stars	A Film from WGS	1 paragraph	0	1,095 monthly	\$64,837.50
195	1-May-13	Nook Mag Online	The Prime Society hosts Masterchef Matt Moran for World Gourmet Summit 2013	1 page	7	1,331 monthly	\$9,000.00
196	1-May-13	foodserviceconsultant.org	Food artisans take centre stage at World Gourmet Summit	1 page	1	61 visitors monthly	\$9,000.00
197	2-May-13	cyberita.asia1.com.sg	Throbbing pulse	1 page	0	41,000 visitors monthly	\$13,500.00
198	2-May-13	ST Communities	It's Always good with Matt Moran	1 page	4	3.1 million monthly	\$13,500.00
199	2-May-13	Singapore Business Review	San Pellegrino, Acqua Panna unveils 2013 Special Edition Tribute to Italian Opera	1 page	0	209,115 visitors monthly	\$13,500.00
200	3-May-13	LuxeSocietyAsia.com	Hearts on Fire: First Ever Edible Fashion Show & Chocolate Dinner	1 page	8	292 visitors monthly	\$13,500.00
201	3-May-13	popspoken.com	5 REASONS WHY WE WERE WON OVER BY THE WORLD GOURMET SUMMIT 2013	1 page	13	1,613 monthly	\$12,000.00
202	3-May-13	Poachedmag	(Chef Interview) Matt Moran	1 Page	1	3,042 visitors monthly	\$12,000.00
203	3-May-13	chefquak.wordpress.com	Majestic's Excellent 8-course WGS (World Gourmet Summit) dinner on 19Apr2013	1 Page	16	N.A	\$9,000.00
204	3-May-13	luxury-insider.com	Homage to the Maestro: S.Pellergrino and Acqua Panna	1 page	6	20,883 visitors monthly	\$12,000.00
205	4-May-13	Moscow 24	Special Report: Kitchen Millionaires	1 Page + 1 Video		1,069 views	\$9,000.00
206	7-May-13	foodbeverageasia.com	The Curtain Comes Down on the 17th World Gourmet Summit	1 Page	0	244 monthly	\$9,000.00
207	7-May-13	babylingkm.blogspot.sg	Closing Exclusive Party: World Gourmet Summit	1 Page	28	979 to date	\$9,000.00
208	10-May-13	SMUGourmetClub	World Gourmet Summit, Matt Moran	1 page	6	1,825 visitors monthly	\$9,000.00
209	11-May-13	businesstimes.com.sg	Seeing Green	1 Page	1	237,000 monthly	\$13,500.00
210	22-May-13	poachedmag.com	[Interview] Rice, Risotto and Chef Gabriele Ferron	1 Page	2	3,518 visitors monthly	\$12,000.00
211	30-May-13	asiacuisine.com.sg	Latin American Chefs Gains More Recognition	1 page	1	122 monthly	\$13,500.00
212	31-May-13	ttgasia.com	Singapore's food obsession	1 page	3	11,541 visitors monthly	\$9,000.00
213	31-May-13	hindustantimes.com	RUDE TRAVEL: Paris, the land of food, drink and fragrance	3 paragraphs		8,419,991 visitors monthly	\$12,000.00
214	10-Jun-13	herworldplus.com	World Gourmet Summit 2013 Charity Dinner	1 paragraph	13	111,425 visitors monthly	\$12,000.00
Social							
215	8-Mar-13	National Critics Choice -FB	World Gourmet Summit 2013 Preview by National Critics Choice	10 posts	10	3,469 followers	\$90,000.00
216	8-Mar-13	National Critics Choice - Twtr	World Gourmet Summit 2013 Preview by National Critics Choice	10 posts	10	331 followers	\$90,000.00
217	8-Mar-13	National Critics Choice - YT	World Gourmet Summit 2013 Preview by National Critics Choice	10 posts	10	78 Subscribers	\$90,000.00
218	11-Mar-13	Milsabores (Twitter)	World Gourmet Summit	1 tweet	0	10,839 followers	\$9,000.00
219	16-Mar-13	Popspoken (Facebook)	World Gourmet Series - Awards Of Excellence	1 album	8	1,548 likes	\$9,000.00
220	16-Mar-13	Singapore News (Twitter)	World Gourmet Summit	1 tweet	0	5,218 followers	\$9,000.00
221	16-Mar-13	ppam - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
222	16-Mar-13	Singapore Update (Twitter)	World Gourmet Summit	1 Tweet	0	162 followers	\$9,000.00
223	23-Mar-13	I-S Magazine (Twitter)	World Gourmet Summit	1 Tweet	0	5,700 followers	\$9,000.00

224	25-Mar-13	Shawn O'Reilly (Twitter)	World Gourmet Summit	1 Tweet	0	1,016 followers	\$9,000.00
225	27-Mar-13	Poachedmag (Twitter)	World Gourmet Summit	1 Tweet	0	1,184 followers	\$9,000.00
226	28-Mar-13	Around Fashion (Twitter)	World Gourmet Summit	1 Tweet	0	1,545 followers	\$9,000.00
227	10-Apr-13	Pospoken (Facebook)	Le Bistrot Du Sommelier : Beer and Sausages	1 post	1	1,597 likes	\$9,000.00
228	10-Apr-13	Harper's Bazaar (Twitter)	World Gourmet Summit	1 Post	0	5,954 followers	\$9,000.00
229	10-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
230	11-Apr-13	Harper's Bazaar (Facebook)	World Gourmet Summit	1 Post	1	8,720 likes	\$9,000.00
231	12-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
232	15-Apr-13	Harper's Bazaar (Twitter)	World Gourmet Summit	1 Post	0	5,954 followers	\$9,000.00
233	15-Apr-13	Harper's Bazaar (Facebook)	World Gourmet Summit	1 Post	1	8,720 likes	\$9,000.00
234	16-Apr-13	awinsomelife - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
235	16-Apr-13	Febss - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
236	16-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
237	16-Apr-13	Yoursovain - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
238	17-Apr-13	estellekiora - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
239	17-Apr-13	estellekiora - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
240	17-Apr-13	Febbs - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
241	17-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
242	17-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
243	17-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
244	17-Apr-13	National Critics Choice - YT	World Gourmet Summit 2013 - An Interview part 1	1 video	0	78 subscribers	\$9,000.00
245	17-Apr-13	National Critics Choice - YT	World Gourmet Summit 2013 Press Presentation	1 video	0	78 subscribers	\$9,000.00
246	17-Apr-13	National Critics Choice - YT	World Gourmet Summit 2013 Day1	1 video	0	78 subscribers	\$9,000.00
247	17-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
248	17-Apr-13	National Critics Choice - YT	17th World Gourmet Summit Opening Reception 2013	1 video	0	78 subscribers	\$9,000.00
249	18-Apr-13	Febbs - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
250	19-Apr-13	angeliquetoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
251	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
252	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
253	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
254	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
255	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
256	19-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
257	19-Apr-13	Maida's Touch - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
258	19-Apr-13	Maida's Touch - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
259	19-Apr-13	angeliquetoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
260	19-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
261	19-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
262	20-Apr-13	angeliquetoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
263	20-Apr-13	Febbs - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
264	20-Apr-13	ivyingmg - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
265	20-Apr-13	ivyingmg - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
266	20-Apr-13	ivyingmg - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
267	20-Apr-13	kissydust - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
268	20-Apr-13	kissydust - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
269	20-Apr-13	kissydust - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
270	20-Apr-13	redprune - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
271	20-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
272	20-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00

273	20-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Rodrigo de la Calle update by Robin Stienberg, National Critics Choice	1 video	0	78 subscribers	\$9,000.00
274	20-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Rodrigo de la Calle part 2	1 video	0	78 subscribers	\$9,000.00
275	20-Apr-13	National Critics Choice - YT	WGS 2013 - Bo Lindegaard and Lasse Askov(Part 2)	1 video	0	78 subscribers	\$9,000.00
276	20-Apr-13	National Critics Choice - YT	WGS 2013 - Jim Tegerdine (part 2)	1 video	0	78 subscribers	\$9,000.00
277	20-Apr-13	National Critics Choice - YT	WGS 2013 - Jim Tegerdine (part 3)	1 video	0	78 subscribers	\$9,000.00
278	20-Apr-13	National Critics Choice - YT	WGS 2013 - Corrado Assenza & Lino Sauro	1 video	0	78 subscribers	\$9,000.00
279	20-Apr-13	National Critics Choice - YT	WGS 2013 - Corrado Assenza & Lino Sauro Update	1 video	0	78 subscribers	\$9,000.00
280	20-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Rodrigo de la Calle part 2	1 video	0	78 subscribers	\$9,000.00
281	20-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Rodrigo de la Calle update	1 video	0	78 subscribers	\$9,000.00
282	20-Apr-13	National Critics Choice - YT	WGS 2013 - Jim Tegerdine (part 3)	1 video	0	78 subscribers	\$9,000.00
283	20-Apr-13	National Critics Choice - YT	WGS 2013 - Jim Tegerdine (part 2)	1 video	0	78 subscribers	\$9,000.00
284	20-Apr-13	National Critics Choice - YT	WGS 2013 - Iwai Satoshi update	1 video	0	78 subscribers	\$9,000.00
285	20-Apr-13	National Critics Choice - YT	WGS 2013 - Jean Francois Piege (part 2)	1 video	0	78 subscribers	\$9,000.00
286	20-Apr-13	National Critics Choice - YT	WGS 2013 - Bruno Menard	1 video	0	78 subscribers	\$9,000.00
287	20-Apr-13	National Critics Choice - YT	WGS 2013 - Yannick Alleno part 1	1 video	0	78 subscribers	\$9,000.00
288	20-Apr-13	National Critics Choice - YT	WGS 2013 - Susur Lee	1 video	0	78 subscribers	\$9,000.00
289	20-Apr-13	National Critics Choice - YT	WGS 2013 - William Ledeuil	1 video	0	78 subscribers	\$9,000.00
290	20-Apr-13	National Critics Choice - YT	WGS 2013 - William Ledeuil	1 video	0	78 subscribers	\$9,000.00
291	20-Apr-13	National Critics Choice - YT	WGS 2013 - Stephan Zoisl	1 video	0	78 subscribers	\$9,000.00
292	20-Apr-13	National Critics Choice - YT	WGS 2013 - Bo Lindegaard & Lasse Askov (part 2)	1 video	0	78 subscribers	\$9,000.00
293	20-Apr-13	National Critics Choice - YT	WGS 2013 - Bo Lindegaard & Lasse Askov (part 1)	1 video	0	78 subscribers	\$9,000.00
294	20-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Corrado Assenza with Robin Stienberg, National Critics Choice	1 post	1	78 subscribers	\$9,000.00
295	20-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
296	20-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
297	20-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
298	21-Apr-13	National Critics Choice - YT	WGS 2013 - Prime Society Restaurant	1 video	0	78 subscribers	\$9,000.00
299	21-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Matt Moran	1 video	0	78 subscribers	\$9,000.00
300	21-Apr-13	National Critics Choice - YT	WGS 2013 - Dezaan Gourmet	1 video	0	78 subscribers	\$9,000.00
301	21-Apr-13	National Critics Choice - YT	WGS 2013 - St Regis Singapore	1 video	0	78 subscribers	\$9,000.00
302	21-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
303	21-Apr-13	kissydust - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
304	21-Apr-13	redprune - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
305	21-Apr-13	t3dong - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
306	22-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
307	22-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
308	22-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
309	22-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
310	22-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
311	22-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
312	22-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
313	22-Apr-13	Dawn Jeremiah - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
314	22-Apr-13	mean eggs - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
315	22-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
316	22-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
317	22-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
318	22-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
319	22-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
320	22-Apr-13	Superfinefeline - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00

321	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Gabriele Ferron & Kentaro Torii (part 1)	1 video	0	78 subscribers	\$9,000.00
322	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Joachim Koerper (part 2)	1 video	0	78 subscribers	\$9,000.00
323	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Gabriele Ferron & Kentaro Torii (part 1)	1 video	0	78 subscribers	\$9,000.00
324	22-Apr-13	National Critics Choice - YT	WGS 2013 - Dario Cecchini (part 3)	1 video	0	78 subscribers	\$9,000.00
325	22-Apr-13	National Critics Choice - YT	WGS 2013 - Dario Cecchini (part 2)	1 video	0	78 subscribers	\$9,000.00
326	22-Apr-13	National Critics Choice - YT	WGS 2013 - Dario Cecchini (part 1)	1 video	0	78 subscribers	\$9,000.00
327	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Sanjeev Kapoor (part 2)	1 video	0	78 subscribers	\$9,000.00
328	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Sanjeev Kapoor (Part 1)	1 video	0	78 subscribers	\$9,000.00
329	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Matt Moran	1 video	0	78 subscribers	\$9,000.00
330	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Paco & Jacob Torreblanca	1 video	0	78 subscribers	\$9,000.00
331	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Janice Wong (part 2)	1 video	0	78 subscribers	\$9,000.00
332	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Janice Wong (part 1)	1 video	0	78 subscribers	\$9,000.00
333	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Joachim Koerper (part 1b)	1 video	0	78 subscribers	\$9,000.00
334	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Joachim Koerper (part 1)	1 video	0	78 subscribers	\$9,000.00
335	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Joachim Koerper (part 2)	1 video	0	78 subscribers	\$9,000.00
336	22-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Gabriele Ferron (part 2)	1 video	0	78 subscribers	\$9,000.00
337	23-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Edmund Toh (part 2)	1 video	0	78 subscribers	\$9,000.00
338	23-Apr-13	National Critics Choice - YT	WGS 2013 - Mr Ernst Huber (part 3)	1 video	0	78 subscribers	\$9,000.00
339	23-Apr-13	National Critics Choice - YT	WGS 2013 - Mr. Ernst Huber (part 2)	1 video	0	78 subscribers	\$9,000.00
340	23-Apr-13	National Critics Choice - YT	WGS 2013 - Peter Knipp & Mr Huber Story	1 video	0	78 subscribers	\$9,000.00
341	23-Apr-13	National Critics Choice - YT	WGS 2013 - Coffex Coffee	1 video	0	78 subscribers	\$9,000.00
342	23-Apr-13	National Critics Choice - YT	WGS 2013 - Paco & Jacob Torreblanca (part 2)	1 video	0	78 subscribers	\$9,000.00
343	23-Apr-13	National Critics Choice - YT	WGS 2013 - Paco & Jacob Torreblanca (part 3)	1 video	0	78 subscribers	\$9,000.00
344	23-Apr-13	National Critics Choice - YT	WGS 2013 - Janice Wong & Daniel Sia	1 video	0	78 subscribers	\$9,000.00
345	23-Apr-13	National Critics Choice - YT	WGS 2013 - Janice Wong & Daniel Sia part 2	1 video	0	78 subscribers	\$9,000.00
346	23-Apr-13	National Critics Choice - YT	WGS 2013 - Olivier Bendel & Yannick Alleno	1 video	0	78 subscribers	\$9,000.00
347	23-Apr-13	National Critics Choice - YT	WGS 2013 - Chef David Senia	1 video	0	78 subscribers	\$9,000.00
348	23-Apr-13	National Critics Choice - YT	WGS 2013 - Chef David Senia part 2	1 video	0	78 subscribers	\$9,000.00
349	23-Apr-13	National Critics Choice - YT	WGS 2013 - Chef Jimi Tegerdine	1 video	0	78 subscribers	\$9,000.00
350	23-Apr-13	National Critics Choice - YT	WGS 2013 - I am Kombo part 1	1 video	0	78 subscribers	\$9,000.00
351	23-Apr-13	National Critics Choice - YT	WGS 2013 - I AM KOMBO	1 video	0	78 subscribers	\$9,000.00
352	23-Apr-13	National Critics Choice - YT	WGS 2013 - Miele Immer Besser	1 video	0	78 subscribers	\$9,000.00
353	23-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
354	23-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
355	23-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
356	23-Apr-13	danielgoh - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
357	23-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
358	23-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
359	23-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
360	23-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
361	23-Apr-13	Melicacy - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
362	23-Apr-13	Epicure (Facebook)	World Gourmet Summit	1 Post	1	5,308 likes	\$9,000.00
363	24-Apr-13	kissydust - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
364	25-Apr-13	gracie1308 - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
365	26-Apr-13	ahkeinn - Instagram	World Gourmet Summit	1 Post	1	N.A	\$9,000.00
366	26-Apr-13	National Critics Choice - YT	WGS 2013 - Australian Mean and Livestock part 1	1 video	0	78 subscribers	\$9,000.00
367	26-Apr-13	National Critics Choice - YT	WGS 2013 Closing Party and Meet with SRT's Othello Cast	1 video	0	78 subscribers	\$9,000.00
368	26-Apr-13	National Critics Choice - YT	WGS 2013 - Closing Party, SRT Othello cast (part 1)	1 video	0	78 Subscribers	\$9,000.00
369	26-Apr-13	National Critics Choice - YT	WGS 2013 - SRT Celebrates 20 years	1 video	0	78 subscribers	\$9,000.00
370	26-Apr-13	National Critics Choice - YT	WGS 2013 - Meet the Cast Exclusive Party (Part 2)	1 video	0	78 subscribers	\$9,000.00

371	26-Apr-13	National Critics Choice - YT	WGS 2013 - SRT's Othello Cast (part 2)	1 video	0	78 subscribers	\$9,000.00
372	26-Apr-13	National Critics Choice - YT	WGS 2013 - Australian Meat and Live Stock part 2	1 video	0	78 subscribers	\$9,000.00
373	26-Apr-13	National Critics Choice - YT	WGS 2013 - SRT's Othello's Director meet with Robin Stienberg, National Critics Choice	1 video	0	78 subscribers	\$9,000.00
374	28-Apr-13	National Critics Choice - YT	World Gourmet Summit 2013 - Chef Bruno Menard	1 video	0	78 subscribers	\$9,000.00
375	28-Apr-13	National Critics Choice - YT	Gourmet Summit 2013 - Chef Gabriele Ferron	1 video	0	78 subscribers	\$9,000.00
376	30-Apr-13	Twitter (Nook Mag)	This year's inaugural World Gourmet Summit 2013 brought in MasterChef Matt Moran, hosted by The Prime Society from Apr 17-20	1 Tweet		382 followers	\$9,000.00
377	30-Apr-13	WBP Stars - youtube	Peter Knipp presents the World Gourmet Summit	1 video	0	3,187 subscribers	\$9,000.00
378	1-May-13	Nook Mag (Facebook)	This year's inaugural World Gourmet Summit 2013 brought in MasterChef Matt Moran, hosted by The Prime Society from Apr 17-20	1 post	1	14,325 likes	\$9,000.00
379	10-Jun-13	Her World (Facebook)	World Gourmet Summit 2013 Charity Dinner	1 Post	1	21,574 likes	\$9,000.00
380	10-Jun-13	Her World (Twitter)	World Gourmet Summit 2013 Charity Dinner	1 Post	0	10,638 followers	\$9,000.00
							PR Value (\$): \$4,469,800.00
							AD Value (\$): \$1,489,933.33

	Date	Publication	Headline	Coverage	Image	Readership/Pageviews	AVE
Local Radio							
1	22-Mar-13	Radio Masti	Peter Knipp Interview about World Gourmet Summit	4 mins 10s	0	133,000 weekly	\$4,500.00
2	11-Apr-13	Gold 90.5FM	Chef Kentaro Interview on World Gourmet Summit	8mins	0	550,000 weekly	\$14,400.00
3	12-Apr-13	Yes 93.3FM	Win tickets to Citibank Gastronomic Jam Sessions!	3 minutes	0	894,000 listeners weekly	\$8,100.00
4	14-Apr-13	938 Live!	World Gourmet Summit 2013	14 mins and 30 seconds	0	362,572 listeners weekly	\$13,920.00
5	15-Apr-13	938 Live!	World Gourmet Summit 2013	18 mins	0	362,572 listeners weekly	\$17,280.00
6	17-Apr-13	Yes 93.3FM	World Gourmet Summit 2013	2mins 15s	0	894,000 listeners weekly	\$6,075.00
7	17-Apr-13	Gold 90.5FM	Win passes to World Gourmet Summit!	7mins 10s	0	554,000 listeners weekly	\$6,525.00
8	18-Apr-13	938 Live!	Interview with Chef Sanjeev Kapoor	14 minutes and 53 seconds	0	362,572 listeners weekly	\$14,400.00
9	19-Apr-13	Gold 90.5 FM	Interview with Joachim Koerper	3 mintues and 35 seconds	0	362,572 listeners weekly	\$10,920.00
10	19-Apr-13	938 Live!	Interview with Chef William Leudeuil	14 minutes and 43 seconds	0	362,572 listeners weekly	\$14,160.00
11	23-Apr-13	938 Live!	Interview with Chef Yannick Alleno	14 minutes and 57 seconds	0	362,572 listeners weekly	\$14,400.00
Local Television							
12	3-Mar-13	Channel 5	World Gourmet Summit	2mins 50s	0	2.9 million daily	\$104,950.00
13	3-Mar-13	Channel 8	World Gourmet Summit	1min 37s	0	1.8 million daily	\$26,100.00
14	3-Mar-13	Channel NewsAsia	World Gourmet Summit	3mins 10s	0	32 million daily	\$72,000.00
15	15-Apr-13	Channel NewsAsia	World Gourmet Summit 2013 - Singapore Connect	6mins 9s	0	32 million daily	\$37,500.00
16	16-Apr-13	Channel NewsAsia (AM Live!)	World Gourmet Summit 2013	11 minutes 15 seconds	0	32 million daily	\$270,000.00
17	28-Apr-13	Channel NewsAsia	World Gourmet Summit with a twist – featuring food and fashion	2mins 25s	0	32 million daily	\$60,000.00
18	28-Apr-13	Channel 5	Feast on Fashion	2mins 15s	0	2.9 million daily	\$82,500.00
						PR Value (\$):	\$777,730.00
						AD Value (\$):	\$259,243.33
International TV							
1	20-22 May 2013	LiTV	World Gourmet Summit				\$2,132,564.11
2	4-May-13	Moscow 24	World Gourmet Summit				pending, approximately \$1M
3	May/June	Berita Satu TV	World Gourmet Summit				pending
						PR Value (\$):	\$2,132,564.11
						AD Value (\$):	\$730,854.70

WORLD GOURMET SUMMIT 2013

ANNEX D – EVENT FACT SHEET

Updated as of 4 March 2013 (subject to change)

❖ Singapore Tourism Board & À La Carte Productions proudly present World Gourmet Summit 2013

After its first conceptualisation in 1997, World Gourmet Summit (WGS) has become a world-acclaimed epicurean celebration. Apart from having Michelin-starred chefs and celebrity personalities' gracing this gastronomic event, World Gourmet Summit 2013 continues to build on the congregation of international culinary luminaries and wine masters with the finest dining establishments playing host to this annual Singapore extravaganza.

❖ World Gourmet Summit Dining Theme in 2013



Singapore will celebrate the 17th edition of the World Gourmet Summit in 2013. The gastronomic spectacular pays homage to artisans in every sense of the word. This year's events will showcase an exceptional array of arts-centric dining experiences that celebrates great craftsmen of the world, both in gastronomy and in the arts.

❖ Our Mission

- Branding Singapore as the choice gourmet destination of the region.
- Showcasing the fine-dining offerings available in Singapore from the hotel establishment to the independent restaurant establishments.
- Promoting the local food and beverage talents and spring-board them into the international arena.
- Encouraging Food & Beverage professionals all over the world to be proud of their profession.

❖ World Gourmet Summit (WGS) In A Nutshell

A lifestyle event that celebrates the finest cuisines, best of wines and the most unique dining experiences. The WGS embodies the hedonistic enjoyment of food and wines. The Summit is joined by some of the most premium and luxury companies from across industries – whiskeys, diamond jewellery and many more.

❖ **Where**

Masterchefs are hosted at various participating (also known as hosting establishments) where the Masterchefs create special menus called Epicurean Delights during their week long promotion.

Partner restaurants, made up of some of Singapore's finest talents are where partner chefs also create special events termed as feature activities, showcasing their signature cuisines and culinary expertise.

❖ **When**

16 April to 26 April 2013

❖ **Who Attends**

Foodies, wine enthusiasts, business travellers, C-suite executives, social elites and hospitality professionals from around the region.

Last count of **6,714 people** from all around the world participated in World Gourmet Summit 2012.

❖ **The Programme**

Culinary master classes, wine master classes and vintner dinners are held at the participating hosting establishments and some of Singapore's finest dining venues.

Please see **Addendum A** for an overview of events.

❖ **Past Participants**

Please see **Addendum B** for past participating Masterchefs and Special Guest Chefs from 2010 to 2012

Please see **Addendum C** for past participating Wineries

Please see **Addendum D** for past participating Hosting Establishments

Please see **Addendum E** for a list of our accolades to date

For more information and enquiries

Hotline: (65) 6270 1254 • Facsimile: (65) 6270 1763 • Email: wgs2013@worldgourmetsummit.com

Website: www.worldgourmetsummit.com | www.wgsawards.com | www.winerestaurantexperience.com

ADDENDUM A

1) World Gourmet Summit Press Conference

Date: 16 April 2013

Time: 6:30 pm - 8:00 pm

Venue: Maritime Experiential Museum & Aquarium - Resorts World™ Sentosa Singapore

Price: By Invite Only

Dress Code: Smart Casual

The press conference will provide an exclusive preview of the programme for the entire event. Attendees consist of reputable food & beverage and lifestyle media and media partners of World Gourmet Summit. Chefs from participating hotels and restaurants would be featured during this event where the media would get a chance to have meet and greet session.

2) World Gourmet Summit Opening Reception

Date: 16 April 2013

Time: 8:00 pm - 10:00 pm

Venue: S.E.A. Aquarium - Resorts World™ Sentosa Singapore

Price: \$148+

Dress Code: Smart Casual

Celebrating the beginning of an eleven days long gastronomic experience at the World Gourmet Summit, the Opening Reception showcases a delectable spread of cuisine prepared by hosting establishments of WGS that comprise leading hotels and restaurants in Singapore. An annual platform for the personalities of WGS, media and key members of the F&B industry to connect and catch up on the latest happenings in the trade.

3) Experiential Workshop at Miele – “The Art of Entertainment”

Date: 17 April 2013

Time: 10:00 am – 2.00 pm

Venue: Miele Gallery

Price: \$288+

Dress Code: Smart Casual

Playing the resident host is never an easy feat. In partnership with **Miele**, this workshop aims to be the secret weapon behind anyone who wishes to pull off the perfect party. Master the key aspects of party planning, ranging from floral and table arrangements, menu planning, down to the choice of your music playlist as experts share their insider tips to turn your ideal party into reality. Michelin-starred special guest chef Joachim Koerper will not only be present to lend his expertise on the art of food & wine pairings, the two-Michelin starred chef will also prepare a delectable lunch for participants of the workshop. Talk about entertaining in style indeed!

4) Beringer Experiential Wine Tasting

Date: 17 April 2013
Time: 6:00 pm - 7:30 pm
Venue: The Prime Society
Price: \$248+
Dress Code: Business Elegant

No winery or vineyard more thoroughly embodies the timeless appeal and seductive flavour of Napa Valley than Beringer Vineyards, Napa's benchmark producer since the establishment of the vineyard in 1876 by brothers Jacob & Frederick Beringer. Today Beringer is Napa Valley's most awarded winery and the world's only label to win 'Wine of the Year' twice by Wine Spectator. Beringer produces a range of wines including the iconic Private Reserve Cabernet Sauvignon, and has won more 90+ points ratings from Wine Advocate and Wine Spectator than any other winery in America. Join Jerry Comfort, Wine Education Manager of Beringer Vineyards on this wine masterclass for an opportunity to learn more about what may be considered Napa Valley's best winery.

5) Beringer Experiential Wine Dinner Featuring Matt Moran

Date: 17 April 2013
Time: 8:00 pm - 11:00 pm
Venue: The Prime Society
Price: \$288+
Dress Code: Business Elegant

Beringer, embodying the timeless appeal and alluring flavours of the Napa Valley, presents you a night down-under with sumptuous food and fine wines at The Prime Society. Australian culinary icon Matt Moran, known for his successful restaurants ARIA and CHISWICK as well as his appearances on numerous television programs such as Masterchef Australia, will be teaming up fellow Aussie, award winning Chef Dallas Cuddy to create a special dinner which will be paired with exquisite wines from Beringer.

6) Experiential Workshop at Miele – “A Gentleman’s Guide to Mastering the Art of Breakfast”

Date: 18 April 2013
Time: 10:00 am - 1:30 pm
Venue: Miele Gallery
Price: \$288+
Dress Code: Smart Casual

A workshop exclusively for gentlemen who wish to pamper their loved ones or simply start the day right. Participants will call the **Miele Gallery** home for an afternoon to learn from the master of Mediterranean Cuisine himself, Michelin-starred special guest chef Joachim Koerper, the tips and tricks to making the perfect breakfast. Those who have a penchant for gadgets will also be happy to know that they will be able to explore Miele's state-of-the-art appliances. Leave with a new found confidence to whip up a gourmet breakfast perfect for any occasion, you no longer need another reason to get out of bed!

7) World Gourmet Summit Charity Dinner

Date: 18 April 2013
Time: 7:00 pm - 11:00 pm
Venue: The Fullerton Hotel Singapore
Price: \$1000
Dress Code: Smart Casual

Crossing a decade, the World Gourmet Summit continues to play a part in giving back to the community at the 11th edition of its annual charity dinner. To date, over S\$4.5 million has been raised in aid of Community Chest to raise funds for the social service programmes run by the charities under the auspices through a charity auction. With a dinner menu specially crafted for this meaningful event, guests can expect to leave the dinner feeling good, both inside and out.

8) At Home with Miele Featuring Joachim Koerper

Date: 18 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Miele Gallery
Price: \$298+
Dress Code: Smart Casual

Dine with Michelin-starred special guest chef Joachim Koerper in an up close and personal session as he showcases his gastronomic philosophy based on the exclusive use of “natural and fresh ingredients that are local to the area where I work”. Following the demonstration will be an interactive dinner specially prepared by Chef Joachim and paired with exquisite wines.

9) Blend Your Own Bordeaux Featuring Rodrigo de la Calle & Douglas Tay brought to you by Meat & Livestock Australia

Date: 18 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Osia, Resorts World™ Sentosa Singapore
Price: \$248+
Dress Code: Lounge Suit

Reserve your evening as Brian Lynn, wine maker from Majella Winery and Sommelier Robert Rees from Wine Exchange Asia guide you through the various distinct qualities which Merlot, Shiraz and Cabernet bring to the blended Bordeaux-style of wines. They will also share various tips on managing the individual wine proportions in order to bring out the best aspects of your customised bottle of Bordeaux. Participants will also enjoy a sampling of a ready blended Bordeaux from Majella, one of the finest Australian wine producers, to benchmark against their personal blend. This is an event that all wine enthusiasts should not miss!

Apart from this illuminating wine experience, guests will also be treated to special tapas-styled communal dining prepared by the master of Gastrobotany, Spanish Masterchef Rodrigo de la Calle, along with Celebrity Chef Scott Webster and Chef Douglas Tay of Osia, using the freshest produce unique and native to Australia.

10) Citibank Gastronomic Jam Sessions – Day 1 & 2

Date: 19 & 20 April 2013
Time: 9:30 am - 5:30 pm
Venue: Alkaff Mansion
Price: S\$70+ (Full day), S\$120+ (2 days)
Dress Code: Lounge Suit

A culinary heaven for anyone who's interested in the intricacies of cooking beyond just enjoying good food, the second edition of WGS gastronomic jam sessions brings together a series of demonstrations presented by both visiting guest chefs and Singapore's very own talented personalities. Organised throughout a span of two days, both local and foreign masterchefs will be showcasing their remarkable talents and culinary expertise amidst lively audience interaction. Participants will also be able to enjoy the gourmet area at this session, featuring top of the market products offered by our partners.

11) Château de Beaucastel Experiential Wine Tasting

Date: 19 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Stellar at 1-Altitude
Price: S\$288+
Dress Code: Business Elegant

It is no coincidence Famille Perrin of Château de Beaucastel is the leading organic wine grower of the Southern Rhône Valley, where they occupy the region's best terroirs. Their values have given them a worldwide reputation for excellence - absolute respect for the soil, a commitment to manual methods and a deep belief that organic viticulture is the only way to express the true essence of the terroir. The combination of talents within the family ensures the continuation of their unique expertise. Join Pierre Perrin, the fifth generation of the Perrin family and owner of Château de Beaucastel on this masterclass to learn more about the Famille Perrin way to producing wines of absolute excellence.

12) Hearts On Fire Edible Fashion Show & Chocolate Dinner

Date: 19 April 2013
Time: 7:00 pm - 11:00 pm
Venue: Capella Singapore
Price: S\$250+
Dress Code: Lounge Suit

Chocolate, dress or diamond? One can choose to have it all, and in different combinations at this spectacular event which will prove to be one of the highlights of this year's World Gourmet Summit. Let Masterchefs Paco and Jacob Torreblanca, expert chocolatiers from Spain and our very own talent Chef Janice Wong showcase their creativity in tantalising chocolate couture designs fit for the fashion runway. These chocolate dresses will be modeled by contestants from Miss World Singapore, complemented by dazzling jewelry pieces by Hearts On Fire, the world's most perfectly cut diamond. To top off the evening, guests will also be delighted with a spectacular chocolate-themed dinner created by Chef David Senia, Executive Chef of Capella Singapore, along with Chefs Paco and Jacob Torreblanca. A literal definition of creativity at its best!

13) Château de Beaucastel Experiential Wine Dinner Featuring Jean-François Piège

Date: 19 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Stellar at 1-Altitude
Price: S\$448+
Dress Code: Lounge Suit

Gourmands will be in for a rare treat as Château de Beaucastel, one of the most iconic estates in the southern Rhône valley, presents a gastronomic adventure of some of France's greatest wines paired with haute cuisine of 2 Michelin-starred Chef Jean-François Piège. Having once trained under French culinary great, Alain Ducasse, Chef Jean-François Piège inherited his perfectionist nature and developed palatial vision of seasonal cuisine. Renowned to be highly meticulous, Chef Jean-François was rewarded in 2009 when his much-awaited gastronomic restaurant, Brasserie Thoumieux, was rewarded with two Michelin-stars only after a few months of operation.

14) Herdade da Malhadinha Nova Experiential Wine Tasting

Date: 20 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Brasserie Les Saveurs - The St. Regis Singapore
Price: S\$198+
Dress Code: Business Elegant

Herdade da Malhadinha Nova was formerly an abandoned farm in the heart of the Alentejo before it was rehabilitated and cultivated into premium vineyards by the Soares brothers and their families in 1998. Today, this family-run estate produces wine styles that are contemporary and innovative, according them acclaim both in Portugal and internationally. Palettes at this wine masterclass will be in for a real treat as they discover the amazing wines of this modern estate!

15) Isole e Olena Experiential Wine Tasting

Date: 20 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Forlino – Dining on the Bay
Price: S\$198+
Dress Code: Business Elegant

One of the most respected winemakers in the world, Paolo de Marchi's winery, Isole e Olena, comprises two farms which were bought by the De Marchi family in the 1950s. Paolo produces small amounts of wine from "International varieties" including Cabernet Sauvignon, Syrah and Chardonnay, but his Chianti Classico and Cepparello are his own best contribution to the Tuscan culture. Join Paolo at this masterclass to experience the elegance and subtlety of his wines from Isole e Olena while he shares more about these wines in person.

16) Herdade da Malhadinha Nova Presents a Portuguese Experiential Wine Dinner with Joachim Koerper

Date: 20 April 2013
Time: 7:30 pm - 11:00 pm
Venue: Brasserie Les Saveurs - The St. Regis Singapore
Price: S\$268+
Dress Code: Lounge Suit

Discover the wines of the boutique Portuguese estate Herdade da Malhadinha Nova, flown in from Portugal to be paired exclusively with a menu specially designed and prepared by Michelin-starred special guest chef, Joachim Koerper. Born in Germany, Chef Joachim fell in love with the cuisine and ingredients of Southern Europe, and is today widely acclaimed as one of the most important masters of the Mediterranean cuisine.

17) Isole e Olena Wine Dinner Featuring Gabriel Ferron

Date: 20 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Forlino – Dining on the Bay
Price: S\$268+
Dress Code: Lounge Suit

Combining the finest of Italian dining and wine, guests at this dinner can expect nothing less than a spectacular evening which may just transport them back to Italy. Diners will be treated to exceptional fare when Masterchef Gabriele Ferron, renowned for his risottos, teams up with Forlino's classically Italian-trained Chef Kentaro Torii to prepare an exquisite dinner with special wine pairings from acclaimed wine maker, Paolo de Marchi's Isole e Olena.

18) Sunday Brunch Featuring Meat & Livestock Australia

Date: 21 April 2013
Time: 11:00 am - 3:00 pm
Venue: Forest, Resorts World™ Sentosa Singapore
Price: S\$188+
Dress Code: Smart Casual

Feast your eyes and senses as the ever popular gourmet brunch gets bigger and better! Enjoy a delightful afternoon Sunday brunch with lovely sparklings from around the world and a delicious buffet spread courtesy of Meat & Livestock Australia. In the company of good food, quality drinks, family and friends, it's no wonder this bubbly brunch affair is always popular!

19) Sunset Cocktails at Tamarind Hill

Date: 21 April 2013
Time: 6:00 pm - 8:00 pm
Venue: Tamarind Hill
Price: S\$148+
Dress Code: Smart Casual

Chase away the Monday blues before they even arrive! Perched atop the Labrador Nature Reserve in a historical bungalow amid lush surroundings, Tamarind Hill is the perfect location to wind down the day with specially crafted cocktails and exquisite Siamese specialities. Complementing the occasion will be an artistic showcase by ceramic artist Tay Siew Cheng titled, "My Porcelain Garden", presenting her collection of delicately crafted porcelain flowers. There is no better way to soak up the sunset and enjoy this evening with great cocktails, food, art and of course, company.

20) CVNE Experiential Wine Tasting

Date: 22 April 2013
Time: 6:00 pm – 7:30 pm
Venue: Equarius Hotel, Resorts World™ Sentosa Singapore
Price: S\$288+
Dress Code: Business Elegant

Compañía Vinícola del Norte de España (CVNE) has been caring for its vineyards for over 125 years with respect for the tradition of winemaking, hard work, research, innovation in production processes, pursuit of the highest quality, experimentation, and recognition. Today, CVNE is run by the fifth generation of the family of winemakers who founded the company in 1879. Join this masterclass to learn about CVNE's quality wines, produced as a result of their passion for making these wines live up to the ideals of the founders.

21) CVNE Experiential Wine Dinner Featuring David Muñoz

Date: 22 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Equarius Hotel, Resorts World™ Sentosa Singapore
Price: S\$388+
Dress Code: Lounge Suit

Compañía Vinícola del Norte de España (CVNE), a fifth-generation family-run estate, presents an epicurean journey as distinctive Spanish wine varieties complement the avant-garde creations of 2 Michelin-starred Chef David Muñoz. This dinner is the perfect platform to showcase Chef Muñoz's revolutionary "canvas-dishes" which builds upon the concept of deconstructed cuisine and will definitely promise to be an unforgettable experiential dinner.

22) Rougie Foie Gras Dinner Featuring Yannick Alléno and Bruno Menard

Date: 22 April 2013
Time: 8:00 pm - 11:00 pm
Venue: La Cantine by Bruno Menard
Price: S\$288+
Dress Code: Lounge Suit

Three Michelin-starred chef Yannick Alléno joins Bruno Menard, Singapore's first 3 Michelin-starred chef to be based locally, to present a sensational dinner comprising the finest foie gras from Rougié. With excellent wines accompanying the unparalleled combination of two of world's finest French chefs, this is one epicurean experience that is definitely not to be missed!

23) Italian Hands-On Culinary Workshop Featuring Corrado Assenza & Lino Sauro

Date: 23 April 2013
Time: 10:00 am - 2:00 pm
Venue: At-Sunrice GlobalChef Academy
Price: S\$148+
Dress Code: Smart Casual

The producer and inventor of Caffè Sicilia's exquisite jams and sweets, Masterchef Corrado Assenza has been touted as the most daring experimenter to use strong sweet and savory elements of Sicilian cooking in his creations. Famed for drawing inspiration from the perfumes of the Sicilian countryside and recreating them in his chef-d'oeuvre. Join him and Chef Lino Sauro, of Gattopardo Italian Restaurant & Pizzabar, on a hands-on and highly interactive culinary workshop as they share the secrets of recreating the best flavours of Sicily right in your own kitchens.

24) Gourmet Safari

Date: 23 April 2013
Time 7:00 pm - 11:00 pm
Venue: La Cantine by Bruno Menard (Starting Venue)
Price: S\$250+
Dress Code: Smart Casual

Hop onto a safari experience of the gourmet kind as Deliciae Hospitality Management brings you a combination of their best restaurants and cuisines - all in the course of one evening. Begin your journey with a fresh take on French Cuisine at La Cantine by Bruno Menard, followed by the art of Italian dining at Forlino – Dining on the Bay, accompanied by a breathtaking view of the Marina Bay. Last but not least, mark the end of a perfect evening with some Spanish dining at Sabio by the Sea.

25) Ladies Night Out - Luxury Bento and Whisky Brought to You by The Macallan

Date: 23 April 2013
Time 8:00 pm - 11:00 pm
Venue: Stellar at 1-Altitude
Price: S\$198+
Dress Code: Smart Casual

Specially designed for all ladies out there, The Macallan will be hosting a unique experiential whisky appreciation class at Stellar. With the sense of smell as an important element of taste, a perfumer will introduce participants to a spectrum of common whisky notes, improving their knowledge in whisky appreciation. Accompanying the spirit would be a hands-on bento making session specially presented by the brilliant culinary team at Stellar. End off the evening with breathtaking views at 1-Altitude's rooftop bar and a glass of Macallan in hand. A one-of-a-kind event meant to be spent in your favourite company, make this a date with your girlfriends today!

26) WGS Champagne Dinner Featuring Sabre D'Or

Date: 23 April 2013
Time 8:00 pm - 11:00 pm
Venue: The Ritz-Carlton, Millenia Singapore
Price: \$328+ (members), \$378+ (non-members)
Dress Code: Smart Casual

Great Champagne and good fun are at the heart of the Confrérie du Sabre d'Or, and this dinner is the perfect embodiment of both. With an excellent selection of Champagnes accompanying a specially crafted menu, of course not forgetting the highly anticipated Sabrage, expect nothing less than the real taste of a grand epicurean feast amidst great sparklings!

27) Gourmet Golf Experience Featuring Ms World Singapore

Date: 24 April 2013
Time 1:00 pm - 6:00 pm
Venue: Singapore Island Country Club
Price: \$480+ (non-members), \$280+ (members) inclusive of Gourmet Golf Experience tournament and dinner
Dress Code: Golf Attire

Gourmet Golf Experience Dinner

Date: 24 April 2013
Time 6:00 pm - 10:00 pm
Venue: Singapore Island Country Club
Price: \$180+
Dress Code: Smart Casual

Embrace one of the world's most loved sports, delicious cuisine and fine wines at this unique tournament, made even more special this year by the appearance of the contestants of Ms World Singapore. Players will also be invited to a gourmet spread at every third hole prepared by 6 of Singapore's leading establishments. After the game, players will be treated to yet another epicurean feast paired with the finest vintages. There is absolutely no better way to experience the oldest and grandest golf club in Singapore!

28) Domaine de Bellene Experiential Wine Dinner Featuring Andrea Sacchi

Date: 24 April 2013
Time 8:00 pm - 11:00 pm
Venue: The Fullerton Hotel Singapore
Price: \$488+
Dress Code: Lounge Suit

Domaine de Bellene is known for its vines ranging from 50 to 110 years old and grown using biodynamic methods, with no additional products such as acid, cultured yeast, nutrients, enzymes nor sugar. Exquisite wines as such should be paired with food of similar stellar quality, which is exactly what Chef Andrea Sacchi, Executive Chef of The Fullerton Hotel will do on this epicurean journey.

29) White Asparagus & German Wine Dinner

Date: 25 April 2013
Time 7:00 pm - 11:00 pm
Venue: Forlino – Dining on the Bay
Price: \$228+
Dress Code: Lounge Suit

The white asparagus takes the spotlight at this dinner as the highly sought after delicacy comes into season. Accompanying such fine cuisine is the finest range of German wines specially selected by Magma German Wine Bistro. More details of the dinner to be revealed shortly. Watch this space!

30) Meat & Livestock Australia Industry Workshop

Date: 24 April 2013
Time 4:00 pm - 6:00 pm
Venue: At-Sunrice GlobalChef Academy
Price: \$18+
Dress Code: Smart Casual

An industry workshop for culinary students and trade professionals, Meat & Livestock Australia will be showcasing its extensive range of quality produce to participants via live demonstrations and food tastings. An ideal workshop for those who are in search of fresh ideas or inspiration for their cooking!

31) Domaine de Bellene Experiential Wine Tasting

Date: 24 April 2013
Time 6:00 pm - 7:30 pm
Venue: The Fullerton Hotel Singapore
Price: \$288+
Dress Code: Business Elegant

Domaine de Bellene has been created in 2005 by Nicolas Potel after the purchase of various old vines in some of the best plots of Burgundy. With vineyards currently situated in Santenay, Saint Romain, Volnay, Beaune, Nuits Saint Georges and Vosne Romanée, their vines range from 50 to 110 years old and grown using biodynamic methods. No other products are added to the wines - no acid, no cultured yeast, nutrients, enzymes, sugar etc., making this an interesting masterclass any wine lover should not miss.

30) Grand Conseil Du Vin De Borde Aux 24 Wineries and French Artisans

Date: 26 April 2013
Time 7:00 pm - 11:30 pm
Venue: Resorts World™ Sentosa Singapore (Aquarius Room)
Price: \$288+
Dress Code: Lounge Suit

31) OTHELLO Meet the Cast: Exclusive Party

Date: 26 April 2013
Time 10:30pm – 12.30am
Venue: Gattopardo Italian Grill and Pizzabar
Price: S\$170+ (cocktail only), S\$198+ (cocktail & play)
Dress Code: Smart Casual

Make the opening night of Shakespeare in the Park - Othello, presented by the Singapore Repertory Theatre, even more enjoyable with the opportunity to mingle with your favourite cast members in an exclusive cocktail party after the performance. Guests will also revel in a feast prepared by seven premier establishments amidst the beautiful surroundings of one of Singapore's most historic landmarks. Just remember to get your cameras ready to capture memories of a wonderful evening!

WORLD GOURMET SUMMIT 2013

ANNEX D – EVENT FACT SHEET

ADDENDUM B (Part 1)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2012

- ❖ Anatoly Komm (1 Michelin Star)
VARVARY, Russia
- ❖ Albert Tse (1 Michelin Star)
China Blue, Tokyo, Japan
- ❖ Bruno Ménard (3 Michelin Stars)
- ❖ Dani García (2 Michelin Stars)
Calima Restaurant, Spain
- ❖ Daniel Jordá
La Trinidad: Panes Creativos, Spain
- ❖ David Zhang
Xi He Ya Ju Restaurant, China
- ❖ Fergus Henderson (1 Michelin Star)
St JOHN Bar & Restaurant,
United Kingdom
- ❖ Ian Curley
The European, Australia
- ❖ Michel Sarran (2 Michelin Stars)
Michel Sarran Restaurant, France
- ❖ Paco Roncero (2 Michelin Stars)
La Terraza del Casino, Spain
- ❖ Pedro Miguel Schiaffino
Restaurant & Bar Malabar, Peru
- ❖ Pietro D'Agostino (1 Michelin Star)
La Capinera Ristorante, Italy
- ❖ Ronny Emborg (1 Michelin Star)
Restaurant AOC, Denmark
- ❖ Vikas Khanna (1 Michelin Star)
Junoon, USA

WGS 2011

- ❖ Antony Worrall Thompson, MOGB
The Greyhound, United Kingdom
- ❖ Brent Savage (2 Chef Hats)
Bentley Restaurant & Bar, Australia
- ❖ Bruno Ménard (3 Michelin Stars)
L'Osier, Japan
- ❖ Keisuke Matsushima (1 Michelin Star)
KEISUKE MATSUSHIMA, France
- ❖ Kevin Thornton (2 Michelin Stars)
Thornton's Restaurant, Ireland
- ❖ Luisa Valazza (3 Michelin Stars)
Al Sorriso, Italy
- ❖ Manish Mehrotra
Indian Accent, India
- ❖ Norbert Niederkofler (2 Michelin Stars)
Restaurant St. Hubertus, Italy
- ❖ Paul Wilson (3 Chef Hats)
Mr Wilson Restaurant Concepts,
Australia
- ❖ Rosio Sanchez
Noma, Copenhagen
- ❖ Serge Vieira (1 Michelin Star)
Restaurant Serge Vieira, France
- ❖ Shinichiro Takagi
Zeniya, Japan
- ❖ Tam Kwok Fung (1 Michelin Star)
City of Dreams, Macau
- ❖ Yim Jung Sik
Jung Sik Dang, Korea
- ❖ Yuji Wakiya
Wakiya Ichiemicharou, Japan
- ❖ David Muñoz (1 Michelin Star)
DiverXO, Spain
- ❖ Dietmar Sawyere (2 Chef Hats)
Berowra Waters Inn, Australia
- ❖ Ramón Freixa (2 Michelin Stars)
RAMON FREIXA MADRID, Spain

WGS 2010

- ❖ Alex Chow (1 Michelin Star)
Kai Mayfair, United Kingdom
- ❖ Alfonso Iaccarino (2 Michelin Stars)
Don Alfonso 1890, Italy
- ❖ Andrea Berton (2 Michelin Stars)
Ristorante Trussardi Alla Scala, Italy
- ❖ Ben Shewry (2 Chef Hats)
Attica, Australia
- ❖ Greg Doyle (3 Chef Hats) & Grant King
Pier Restaurant, Australia
- ❖ Juan Pablo Felipe (1 Michelin Star)
El Chaflán, Spain
- ❖ Lai Yau Tim (2 Michelin Stars)
Tim's Kitchen, Hong Kong
- ❖ David Thompson (1 Michelin Star)
Nahm, United Kingdom
- ❖ Dieter Kaufmann (1 Michelin Star)
Zur Traube, Germany
- ❖ Michel Rostang (2 Michelin Stars)
Michel Rostang, France
- ❖ Vivek Singh
The Cinnamon Club, United Kingdom
- ❖ Bruno Ménard (3 Michelin Stars)
L'Osier, Japan
- ❖ Dorin Schuster
The Legian, Indonesia
- ❖ Ferran Adrià (3 Michelin Stars)
El Bulli, Spain
- ❖ Frédéric Bau
Restaurant UMIA, France
- ❖ Gianluca Fusto
Italy
- ❖ James Viney
Four Seasons Hotel Macao, Cotai Strip®
- ❖ Loretta Fanella
Italy

WORLD GOURMET SUMMIT 2013

ANNEX D – EVENT FACT SHEET



ADDENDUM B (Part 2)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2009

- ❖ Heinz Beck **(3 Michelin Stars)**
La Pergola, Italy
- ❖ Arnaud Guerpillon
Le Cordon Bleu, Mexico
- ❖ Alfonso Castellano
Estado Puro, Spain
- ❖ Atul Kochhar **(1 Michelin Star)**
Benares Restaurant & Bar, UK
- ❖ Claudio Sadler **(2 Michelin Stars)**
Sadler, Italy
- ❖ Dan Hunter **(2 Chef Hats)**
Royal Mail Hotel, Australia
- ❖ Dorin Schuster
The Legian, Indonesia
- ❖ David Muñoz
DiverXo, Spain
- ❖ Hervé Boutin
Le Cordon Bleu, Australia
- ❖ Klaus Erfort **(3 Michelin Stars)**
Gästehaus Klaus Erfort, Germany
- ❖ Laurent Pillard
SLeek Steakhouse & Ultralounge
by Keller, USA
- ❖ Masayasu Yonemura **(1 Michelin Star)**
Yonemura, Japan
- ❖ Olivier Oddos
Le Cordon Bleu, Japan
- ❖ Oriol Balaguer
Oriol Balaguer, Spain
- ❖ Régis Marcon **(3 Michelin Stars)**
Restaurant Régis et Jacques Marcon,
France
- ❖ Sergi Arola **(2 Michelin Stars)**
Sergi Arola Gastro, Spain
- ❖ Wylie Dufresne **(1 Michelin Star)**
wd~50, USA

WGS 2008

- ❖ Anne-Sophie Pic **(3 Michelin Stars)**
La Maison Pic, France
- ❖ Andrea Canton **(1 Michelin Star)**
Ristorante La Primula, Italy
- ❖ Antonella Ricci **(1 Michelin Star)**
Al Fornello da Ricci, Italy
- ❖ Bart De Pooter **(2 Michelin Stars)**
Pastorale Restaurant, Rumst-Reet,
Belgium
- ❖ Cédric Maton
Le Cordon Bleu Dusit Culinary School,
Thailand
- ❖ Chris Salans
Mozaic Restaurant, Indonesia
- ❖ Chui Lee Luk **(3 Chef Hats)**
Claude's, Australia
- ❖ Didier Corlou
La Verticale, Hanoi, Vietnam
- ❖ Eric Dequin **(1 Michelin Star)**
Auberge Labarthe, France
- ❖ Eric Johnson
Jean Georges, China
- ❖ Fabrice Danniell
Le Cordon Bleu Dusit Culinary
School, Thailand
- ❖ George Calombaris **(2 Chef Hats)**
The Press Club, Australia
- ❖ Kiyomi Mikuni
Hotel de Mikuni, Japan
- ❖ Marco Sacco **(2 Michelin Stars)**
Ristorante Piccolo Lago, Italy
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Paul Pairet
Jade on 36, Pudong Shangri-La,
China
- ❖ Peter Thornley
Bracu Restaurant, New Zealand
- ❖ Pierre Hermé
Pierre Hermé, France
- ❖ Ramón Freixa **(2 Michelin Stars)**
El Racó dén Freixa, Spain
- ❖ Stéphane Carrade **(2 Michelin Stars)**
Chez Ruffet, France
- ❖ Vincent Pouessel **(1 Michelin Star)**
Aureole, USA

WGS 2007

- ❖ Alain Llorca **(2 Michelin Stars)**
Le Moulin de Mougins, France
- ❖ Carles Gaig **(1 Michelin Star)**
Gaig Restaurant, Spain
- ❖ Cheong Liew
The Grange, Hilton Adelaide,
Australia
- ❖ Christian Faure
Le Cordon Bleu Signatures
Restaurant, Canada
- ❖ Eoghain O'Neill
La Varenne, Raffles Resort
Canouan Island, The Grenadines
- ❖ Ezio Gritti **(1 Michelin Star)**
L'Osteria di via Solata, Italy
- ❖ Jacky Shaw
The Chinoise Story, China
- ❖ Jereme Leung
Whampoa Club, Three on the
Bund, China
- ❖ Mark Best **(3 Chef Hats)**
Marque Restaurant, Australia
- ❖ Paco Roncero **(1 Michelin Star)**
La Terraza del Casino, Spain
- ❖ Philippe Clergue
Le Cordon Bleu, France
- ❖ Philippe Mouchel
the brasserie by Philippe Mouchel,
Australia
- ❖ Reto Lampart **(2 Michelin Stars)**
Lampart's Art of Dining,
Hägendorf, Switzerland
- ❖ Romain Fornell **(1 Michelin Star)**
Caelis, Spain
- ❖ Sang-Hoon Degeimbre **(1 Michelin Star)**
L'Air du Temps, Belgium
- ❖ Simon Koh Yong
Abalone Specialist, Australia
- ❖ Yannick Anton
Le Cordon Bleu Signatures
Restaurant, Canada

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ANNEX D – EVENT FACT SHEET

ADDENDUM B (Part 3)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2006

- ❖ Alessandro Stratta
Alex, Wynn Las Vegas USA
- ❖ Antonin Bonnet **(1 Michelin Star)**
The Greenhouse UK
- ❖ Gennaro Esposito **(1 Michelin Star)**
Torre del Saracino, Italy
- ❖ Justin Quek
La Petite Cuisine, Taiwan
- ❖ Kevin Thornton **(1 Michelin Star)**
Thornton's Restaurant, Ireland
- ❖ Laurent Tourondel **(1 Michelin Star)**
BLT, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paco Roncero **(1 Michelin Star)**
La Terraza del Casino, Spain
- ❖ Philippe Legendre **(3 Michelin Stars)**
Le Cinq, Four Seasons Hotel France
- ❖ Santi Santamaria **(3 Michelin Stars)**
Can Fabes, Spain
- ❖ SPOON by Alain Ducasse
 - Christian Julliard, France
 - Christophe Grilo, Hong Kong
 - Frédéric Vardon, France
 - Nicola Canuti, Mauritius
 - Pascal Féraud, London
- ❖ Susur Lee
Susur, Canada
- ❖ Terje Ness
Restaurant Haga, Norway

WGS 2005

- ❖ Alain Passard **(3 Michelin Stars)**
L'Apege, France
- ❖ Alan Wong
Alan Wong's Restaurant, USA
- ❖ Bent Stiansen **(1 Michelin Star)**
Statholdergaarden, Norway
- ❖ Bobby Lo
The Hong Kong Jockey Club,
Hong Kong
- ❖ Edward G Leonard
American Culinary Federation,
USA
- ❖ Ferdinand E Metz
The Culinary Institute of America,
USA
- ❖ Kevin Thornton **(2 Michelin-star)**
Thornton's Restaurant, Ireland
- ❖ Jerome Budois
French Craftman for Cooking
Demonstrator and Ambassador for
Cacao Barry
- ❖ Joseph Vargetto
Crown Limited, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Naren Thimmaiah
Karavalli, India
- ❖ Norbert Niederkofler **(1 Michelin Star)**
St. Hubertus, Italy
- ❖ Ramón Frexia **(1 Michelin Star)**
El Raco d'en Freixa, Spain
- ❖ Ryuichi Yoshii
Yoshii Restaurant, Australia
- ❖ Thierry Alix
Sens & Bunds, China
- ❖ Nicolas Bernardé, Yann Barraud
& Didier Chantefort
Le Cordon Bleu, UK

WGS 2004

- ❖ Bryan Nagao
MAO, USA
- ❖ Charles Tjessem **(1 Michelin Star)**
ORO Restaurant og Bar, Norway
- ❖ Christoph Ruffer **(1 Michelin Star)**
Haerlin Restaurant, Germany
- ❖ Eric Danger
Chateau de Chanteloup, France
- ❖ Eyvind Hellstrom **(2 Michelin Stars)**
Restaurant Bagatelle, Norway
- ❖ Frédéric Filliodeau
Le Cordon Bleu, Canada
- ❖ Gualtiero Marchesi **(3 Michelin Stars)**
Ristorante Gualtiero Marchesi, Italy
- ❖ Laurent Gras
Fifth Floor, USA
- ❖ Laurent Pagés
Le Corden Bleu, Canada
- ❖ Mauricio Guerrero Cruz
Restaurant Adra, Chile
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Simon Humble
Tutto Beme, Australia
- ❖ Suzanne Goin
Lucques & A.O.C., USA
- ❖ Terje Ness **(1 Michelin-star)**
Chef, Bocuse d'Or Winner (1999)
Norway
- ❖ Yan Yeung
Silks, Crown Melbourne, Australia
- ❖ Yves Mattagne, **(2 Michelin Stars)**
Sea Grill Restaurant, Belgium
- ❖ Wong Kam-Yau
Liu, Thailand
- ❖ Xavier Pellicer **(1 Michelin Star)**
Restaurant ABAC, Spain

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ANNEX D – EVENT FACT SHEET

ADDENDUM B (Part 4)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2003

- ❖ Allan Koh
KOKO Restaurant, Australia
- ❖ Emmanuel Bassoleil
Hotel Unique, Brazil
- ❖ Frédéric Anton (**2 Michelin Stars**)
La Pre Catelan, France
- ❖ Marc Francois Bonard
Le Cordon Bleu, Japan
- ❖ Floyd Cardoz
Tabla, USA
- ❖ Jimmy Sneed
The Frog and The Redneck, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Oriol Balaguer
Estudi Xocolada, Spain
- ❖ Patricia Yeo
AZ, New York, USA
- ❖ Patrick Hsu
My Humble House, Taiwan
- ❖ Roland Jöhri (**2 Michelin Stars**)
Johri's Tavlo, Switzerland
- ❖ Stefania Moroni
Altro-luogo Aimo e Nadia, Italy
- ❖ Jenny Parton
Sileni Estates, New Zealand
- ❖ Zhang Jin Jie
Green T. House, China
- ❖ Grant MacPherson
Wynn Resorts, Macau
- ❖ Patrick Martin & Nicolas Bernarde
Le Cordon Bleu, France

WGS 2002

- ❖ Arun Sampanthavivat
Arun's, USA
- ❖ Anton Mosimann
Mosimann's, UK
- ❖ **Christophe Bidault**
Le Cordon Bleu
- ❖ David Laris
Mezzo, UK
- ❖ David Senia
The Ritz-Carlton Osaka, Japan
- ❖ Ettore Bocchia
Grand Hotel Villa Serbelloni, Italy
- ❖ Harunobu Inukai & Noriyuki Sugie
Restaurant VII, Australia
- ❖ Hemant Oberoi
Taj Mahal Hotel, India
- ❖ Marcus Samuelsson
Aquavit, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Martin
Le Cordon Bleu
- ❖ Philippe Legendre (**1 Michelin Star**)
Le Cinq, Four Seasons Hotel France
- ❖ Philippe Marand
Barry Callebaut, France
- ❖ Philippe Padovani
Padovani's Restaurant & Wine Bar,
Hawaii
- ❖ Sergi Arola (**2 Michelin Stars**)
La Broche, Spain
- ❖ Zhang Jin Jie
Green Tea House, China

WGS 2001

- ❖ Tony Bilson
Canard Bistro, Australia
- ❖ Rocco DiSpirito
Union Pacific, USA
- ❖ Reinhard Gerer (**1 Michelin Star**)
KORSO bei de Oper, Austria
- ❖ George Jardine
The Cellars-Hohenort, South Africa
- ❖ George Morrone
Fifth Floor, USA
- ❖ Claudio Sadler (**1 Michelin Star**)
Sadler, Italy
- ❖ David Thompson
Sailer's Thai, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paul Urchs
The Ritz-Carlton Schlosshotel,
Germany
- ❖ Roy Yamaguchi
Roy's Restaurant, Hawaii
- ❖ So Kai Chui
Golden Leaf, Conrad International,
Hong Kong
- ❖ Akio Saito
Hotel Century Shizuoka Japanese
Restaurant, Japan
- ❖ Alain Solivères (**1 Michelin Star**)
Restaurant Les Elysees du Vernet,
France

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ANNEX D – EVENT FACT SHEET

ADDENDUM B (Part 5)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2000

- ❖ Adolf Blokbergen (**1 Michelin Star**)
Le Raisin, Switzerland
- ❖ Ananda Solomon
Taj President Hotel, India
- ❖ Anthony Walsh
Canoe Restaurant & Bar, Canada
- ❖ Charlie Trotter
Charlie Trotter's, USA
- ❖ Henrik Christopher Iversen
Quaglinos, Conran Restaurants, UK
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Pierre Hermé
Pierre Herme Patissier, France
- ❖ Rick Rutledge-Manning
Te Awa Farm, New Zealand
- ❖ Santi Santamaria (**3 Michelin-star**)
Racó de Can Fabes, Barcelona, Spain
- ❖ Steven Zhu
Lulu Restaurant, China
- ❖ Tetsuya Wakuda
Tetsuya's Restaurant, Australia
- ❖ Kenneth Oringer
Chio, The Eliot Hotel, USA

WGS 1999

- ❖ Antonine Westermann
(3 Michelin stars)
Restaurant Buerehiesel, France
- ❖ Cheung Kam Chuen
Lai Ching Heen, The Regent,
Hong Kong
- ❖ Greg Doyle
Pier Restaurant, Sydney, Australia
- ❖ Heinz Von Holzen
Bumbu Bali, Indonesia
- ❖ Jean-Georges Vongerichten
Vong, USA
- ❖ Martin Dalsass, (**1 Michelin star**)
Ristorante Santabbondio,
Switzerland
- ❖ Micheal Ginor
Hudson Valley Foie Gras, USA
- ❖ Masahiro Kurisu
Kyoto, Japan
- ❖ Michael Ginor
Hudson Valley Foi Gras, USA
- ❖ Sergio Mei Tomasi
Four Seasons Milano, Italy
- ❖ Yann Duytsche
Valrhona, France
- ❖ Vincent Bourdin
Valrhona, France

WGS 1998

- ❖ Andre Jaeger (**2 Michelin stars**)
Die Fischerzunft,
Switzerland
- ❖ Harald Bressealschimidt
Aubergine, South Africa
- ❖ Bernard Guilhaudin
(2 Michelin stars)
La Tour D'Argent, France
- ❖ Christine Manfield
Paramount, Australia
- ❖ Douglas Rodriguez
Patria, USA
- ❖ Eiichi Takahashi
Hyo Tei, Japan
- ❖ Fritz Schilling (**2 Michelin stars**)
Schweitzer Stuben,
Germany
- ❖ Wong Hong Fa
Dayutai State Guest House,
China

WGS 1997

- ❖ Aniello Nino Miele
Il Tentativo, Italy
- ❖ Cheng Yen Chi
Ambassador Hotel, Taiwan
- ❖ Dietmar Sawyere
Restaurant 41, Australia
- ❖ Frank Zlomke
Grande Roche Hotel, South Africa
- ❖ J. Inder Singh Kalra
Food columnist, writer, food consultant
- ❖ Lam Sing Lun
Hong Kong Jockey Club, Hong Kong
- ❖ Lee Hsin Fu
Ambassador Hotel, Taiwan
- ❖ Michael Mina
Aqua, San Francisco, USA
- ❖ Michael Caines
Gidleigh Park, UK
- ❖ Raymond Blanc (**2 Michelin stars**)
Le Manoir Aux Quat Saisons,
UK
- ❖ Reto Mathis Roelli
Corviglia Restaurant,
Switzerland
- ❖ Vichit Mukura
Oriental Bangkok, Thailand
- ❖ Yoshihiro Murata
Holiday Inn Kyoto, Japan

ADDENDUM B (Part 6)

Past Participating Celebrity Personality & Special Guests

WGS 2012

- ❖ Marco Pierre White
Knorr Brand Ambassador
London, United Kingdom
- ❖ Javier De Las Muelas
Mixologist, Barcelona, Spain
- ❖ Lisa Perrotti-Brown
Winery Consultant & Moderator, Singapore
- ❖ Christian Knoch
Brewmaster, LeVeL33, Singapore

WGS 2011

- ❖ Andrew Turner
WILTONS, London, United Kingdom
- ❖ Edward Kwon
Gastronomy, Seoul, Korea
- ❖ Michael Ginor
LOLA, New York, United States
- ❖ Rachel Allen
Celebrity Chef, County Cork, Ireland
BBC Lifestyle

WGS 2010

- ❖ Oz Clarke
Celebrity Personality at Oz and James's Big
Wine Adventure & Oz & James Drink to Britain
BBC Lifestyle

WGS 2009

- ❖ Bob Blumer
Celebrity Chef on The Surreal Gourmet &
Glutton for Punishment
- ❖ David Rocco
Celebrity Chef on David Rocco's Dolce Vita
Discovery Travel & Living
- ❖ Daniel Thomases
Wine Journalist, Italy
- ❖ Eben Freeman
Cocktail All-Stars
- ❖ Linden Pride
Cocktail All-Stars

WGS 2008

- ❖ Curtis Stone
Celebrity Chef, Discovery Travel & Living
- ❖ David Peppercorn (MW)
Wine Consultant & Wine Writer
- ❖ Gerry Tosh
Head of Brand Education, Highland Park
- ❖ Ian Wright
Globe Trekker on Discovery Travel & Living
- ❖ Jean-Pierre Blancard
Speed Portrait Artist
- ❖ Pierre-Jean Pebeyre
Managing Director, Pebeyre Truffle
- ❖ Serena Sutcliffe (MW)
Head of Sotheby's International Wine
Department
- ❖ Tomoyuki Kitazoe
Guest Mixologist from Orgo

WGS 2007

- ❖ Keith Floyd
Celebrity Chef, Discovery Travel & Living
- ❖ Kevin Brauch
Host of The Thirsty Traveller on Discovery Travel
& Living
- ❖ Bobby Chinn
Host of World Café: Asia on Discovery Travel &
Living
- ❖ Serena Sutcliffe, (MW)
Head of Sotheby's International Wine Department

ADDENDUM C (Part 1)

Past Participating Wineries:

WGS 2012

- ❖ Champagne Duval-Leroy, France
- ❖ Champagne Penet-Chardonnet, France
- ❖ Domaine Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Tenuta Dell'Ornellaia, Italy
- ❖ Viña Almaviva, Chile
- ❖ Weingut Johanninger, Germany

WGS 2011

- ❖ Araujo Estate, United States
- ❖ Association de Grands Crus Classés Saint-Émilion, France
- ❖ Bodegas Torres, Spain
- ❖ Domaine de Chevalier, France
- ❖ Domaine du Pégau, France
- ❖ Juvé Y Camps, Spain
- ❖ Pio Cesare, Italy
- ❖ Weingut Joh. Jos. Prüm, Germany
- ❖ Weingut Markus Molitor, Germany

WGS 2010

- ❖ Armin Tement
- ❖ Arachon T.FX.T & Weingut Tement, Austria
- ❖ Bruno Baudry
- ❖ Castel, France
- ❖ Christophe Brunet
- ❖ Maison Paul Jaboulet Aîné
- ❖ Frédéric Mugnier
- ❖ Domaine Jacques - Frédéric Mugnier
- ❖ Mariano Fuster
- ❖ Juvé Y Camps, Spain
- ❖ Ivan Aquino
- ❖ Bodegas Torres, Spain

WGS 2009

- ❖ Castello di Ama, Chianti Classico, Italy
- ❖ Castello di Fonterutoli, Chianti Classic, Italy
- ❖ Château Léoville Poyferré, Bordeaux, France
- ❖ Isole e Olena, Chianti Classico, Italy
- ❖ Opus One, Napa Valley, USA
- ❖ Parker Connawarra & Yering Station, Australia
- ❖ Priorat, Spain
- ❖ Tenuta Fontodi, Chianti Classico, Italy
- ❖ Weingut Robert Weil, Germany

WGS 2008

- ❖ Alvaro Palacios, Spain
- ❖ Château Smith-Haut-Lafitte, France
- ❖ Château de Beaucastel, France
- ❖ Dominio De Pingus, Spain
- ❖ Marchese Antinori, Italy
- ❖ Vega Sicilia, Spain

WGS 2007

- ❖ Château Angélu, France
- ❖ Château Palmer, France
- ❖ Château Pichon Lalande, France
- ❖ Domaine de Montille, France
- ❖ E. Guigal, France
- ❖ Tenuta dell'Ornellaia, Italy

WGS 2006

- ❖ Château Cos d'Estournel, France
- ❖ Château Figeac, France
- ❖ Domaine Bonneau du Martray, France
- ❖ Domaine Joseph Faiveley, France
- ❖ Domaine Michel Gros, France
- ❖ Luciano Sandrone, Italy

WGS 2005

- ❖ Beringer Vineyards, USA
- ❖ Bründlmayer & Feiler-Artinger, Austria
- ❖ Château Montelena, USA
- ❖ Château Pichon Baron, France
- ❖ Cims de Porrera, Spain
- ❖ Domaine Weinbach, France
- ❖ Hermann Dönnhoff, Germany
- ❖ Marchesi de Frescobaldi, Italy

WGS 2004

- ❖ Barone Ricasoli, Italy
- ❖ Bodegas Torres Winery, Spain
- ❖ Ceretto, Italy
- ❖ Champagne Duval-Leroy, France
- ❖ Domaine Drouhin of Oregon, USA
- ❖ Jean Leon, Spain
- ❖ Joseph Phelps, USA
- ❖ Maison Joseph Drouhin of Beaune, France
- ❖ Montes Winery, Chile
- ❖ Salomon Undhof, Austria
- ❖ Torbreck, Australia
- ❖ Wachua Valley Wineries, Austria

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ANNEX D – EVENT FACT SHEET

ADDENDUM C (Part 2)

WGS 2003

- ❖ Almaviva, Chile
- ❖ Bodegas Muga, Spain
- ❖ Bodegas Torres, Spain
- ❖ Bouchard Peré & Fils, France
- ❖ Champagne Duval-Leroy, France
- ❖ E.J Gallo Winery, USA
- ❖ Fantinel, Italy
- ❖ Hugel, France
- ❖ M.Chapoutier, France
- ❖ Mountadam, Australia
- ❖ Sileni estates, New Zealand
- ❖ Weingut Fritz Haag, Germany

WGS 2002

- ❖ Bodegas Torres Winery, Spain
- ❖ Cakebread Cellars, USA
- ❖ Champagne Duval-Leroy, France
- ❖ Château Rauzan-Ségla, France
- ❖ De Loach Vineyards, USA
- ❖ Duckhorn Wine Company, USA
- ❖ Jackson-Triggs, Canada
- ❖ Leeuwin Estate, Australia
- ❖ Pio Cesare, Italy
- ❖ Schlossgut Diel, Germany

WGS 2001

- ❖ Alvaro Palacois, Spain
- ❖ Château Mouton Rothschild, France
- ❖ Conti Sertoli Salis, Italy
- ❖ Hiedsieck & Co. Monopole, France
- ❖ Howard Park Wines, Australia
- ❖ Inniskillin Winery, Canada
- ❖ Patz & Hall, USA
- ❖ Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2000

- ❖ Coldstream Hills, Australia
- ❖ Giesen Wine Estate, New Zealand
- ❖ Inniskillin Winery, Canada
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Quady Winery, USA
- ❖ Sanford Wines, USA
- ❖ Santa Monica, USA
- ❖ Springfield, South Africa
- ❖ Te Awa Farm Winery, New Zealand
- ❖ Wynns Coonawarra Estate, Australia

WGS 1999

- ❖ Château Belle Brise, France
- ❖ Château Montelena, USA
- ❖ Conti Sertoli Salis, Italy
- ❖ Heitz Wine Cellars, USA
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Santa Monica, USA
- ❖ Villa Maria Estate, New Zealand

WGS 1998

- ❖ Forrester Vineyards, South Africa
- ❖ Gekkeikan (*sake*), Japan
- ❖ Taltarni Vineyards, Australia
- ❖ Weingut Rudolf Fürst Franken, Germany

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ANNEX D – EVENT FACT SHEET

ADDENDUM D (Part 1)

Past Participating Hosting Establishments:

WGS 2012

- ❖ 2am:lab
- ❖ BLUE, Shangri-La Hotel, Singapore
- ❖ Gattopardo Italian Grill and Pizzabar
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ LeVeL33
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, TungLok Group
- ❖ Osia, Resorts World™ Sentosa Singapore
- ❖ The Knolls, Capella Singapore
- ❖ The Song of India
- ❖ Tung Lok Classic, Orchard Parade Hotel

WGS 2011

- ❖ 2am:dessert bar
- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Cassia, Capella Singapore
- ❖ Gaia Ristorante & Bar
- ❖ Inagiku, Fairmont Singapore
- ❖ JAAN, Swissôtel The Stamford
- ❖ Mandarin Court Chinese Restaurant
Mandarin Orchard Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House by TungLok Group
- ❖ Rang Mahal
- ❖ Ristorante Bologna, Marina Mandarin Singapore
- ❖ Stellar, 1-Rochester Group
- ❖ The Prime Society
- ❖ Tippling Club

WGS 2010

- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Les Amis
- ❖ Oscar's, Conrad Centennial Hotel Singapore
- ❖ Majestic Restaurant
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Restaurants (2000)
- ❖ Pontini, Grand Copthorne Waterfront Hotel
- ❖ Rang Mahal
- ❖ The China Club
- ❖ The Lighthouse, Fullerton Hotel
- ❖ The Lobby Lounge, InterContinental Hotel Singapore
- ❖ The Nautilus Project
- ❖ Tippling Club
- ❖ Victoria Bar, InterContinental Hotel Singapore

WGS 2009

- ❖ Atlantic Dining Room, Tower Club Singapore
- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers Singapore
- ❖ Iggy's
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Rang Mahal
- ❖ The Cliff, The Sentosa Resort & Spa
- ❖ The Pavilion, The Sentosa Resort & Spa
- ❖ The Prime Society
- ❖ Tippling Club

WGS 2008

- ❖ BLU, Shangri-La Hotel, Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, Mandarin Oriental, Singapore
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers Singapore
- ❖ Global Kitchen, Pan Pacific Singapore
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ Les Saveurs, The St. Regis Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Olive Tree Restaurant, InterContinental Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Privé
- ❖ Ristorante Bologna, Marina Mandarin Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2007

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Gordon Grill, Goodwood Park Hotel Singapore
- ❖ Jaan, Swissôtel The Stamford Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Oscar's, Conrad Centennial Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore

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ANNEX D – EVENT FACT SHEET

ADDENDUM D (Part 2)

Past Participating Hosting Establishments:

WGS 2006

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel

WGS 2005

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Jade, Tung Lok Group of Restaurants
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Mirchi – A Taste of India
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Summer Palace, The Regent Singapore
- ❖ The Dining Room, Sheraton Towers Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2004

- ❖ Capers, The Regent Singapore
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Town, The Fullerton Hotel Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ The Cliff, Sentosa Resort & Spa

WGS 2003

- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Capers, The Regent Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2002

- ❖ ASIAN Restaurant Bar,
Tung Lok Group of Restaurants
- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Restaurant 360
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2001

- ❖ BLU, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Town, The Fullerton Hotel Singapore

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ANNEX D – EVENT FACT SHEET

ADDENDUM D (Part 3)

Past Participating Hosting Establishments:

WGS 2000

- ❖ Capers, The Regent Singapore
- ❖ Chang Jiang Shanghai Restaurant, Goodwood Park Hotel
- ❖ Compass Rose, The Westin Stamford & Westin Plaza
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Seasons Restaurant, Four Seasons Hotel Singapore

WGS 1999

- ❖ Capers, The Regent Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rose Veranda, Shangri-La Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the "M", Mandarin Singapore
- ❖ The Dining Room, Sheraton Towers Singapore

WGS 1998

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Maxim's de Paris, The Regent Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the "M", Mandarin Singapore

WGS 1997

- ❖ Capers, The Regent Singapore
- ❖ Café Palm and Liana's, The Oriental Singapore
- ❖ Doc Cheng's, Raffles Hotel
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ La Tour's, Shangri-La Singapore
- ❖ La Brasserie, Marco Polo Hotel
- ❖ Les Amis
- ❖ Nutmegs, Hyatt Regency Singapore
- ❖ Pine Court, Mandarin Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ The Harbour Grill, Hilton International Singapore

WORLD GOURMET SUMMIT 2013

ANNEX D – EVENT FACT SHEET

ADDENDUM C (Part 4)

Past Participating Partner Restaurants:

WGS 2010

- ❖ 2am:dessertbar
- ❖ Absinthe
- ❖ Au Petit Salut
- ❖ BLU
- ❖ Brasserie Wolf
- ❖ Chef Chan's Restaurant
- ❖ Chinois by Susur Lee
- ❖ DOMVS, The Italian Restaurant
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Gattopardo
- ❖ Golden Peony
- ❖ Hua Ting
- ❖ Jaan Par André
- ❖ Jing
- ❖ Li Bai Cantonese Restaurant
- ❖ OSO Ristorante
- ❖ OTTO Ristorante
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Tatsuya Japanese Restaurant
- ❖ The French Kitchen
- ❖ The Prime Society
- ❖ The Song of India
- ❖ The White Rabbit
- ❖ Tung Lok Classics
- ❖ Yantra

WGS 2009

- ❖ Absinthe
- ❖ Au Petit Salut
- ❖ Cassis
- ❖ Golden Peony
- ❖ Hua Ting
- ❖ Jing
- ❖ Les Amis
- ❖ Li Bai Cantonese Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ oosh at Dempsey
- ❖ OSO Ristorante
- ❖ OTTO Ristorante
- ❖ Pontini
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Tatsuya Japanese Restaurant
- ❖ The Garden
- ❖ The Prime Society
- ❖ The Song of India
- ❖ Yantra

WGS 2008

- ❖ 35artillery
- ❖ Angel's Share
- ❖ Au Petit Salut
- ❖ AURUM
- ❖ Brasserie WOLF
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Golden Peony
- ❖ Gunther's
- ❖ Hua Ting
- ❖ Li Bai Cantonese Restaurant
- ❖ Madame Butterfly, The Forbidden City
- ❖ Michelangelo's Italian Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ OSO Ristorante
- ❖ Rang Mahal
- ❖ Saint Pierre
- ❖ Senso Ristorante & Bar
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Suburbia
- ❖ The Song of India
- ❖ Tung Lok Signatures – The Central
- ❖ Wild Rocket

WGS 2007

- ❖ Au Petit Salut
- ❖ AURUM by The Clinic
- ❖ Brasserie WOLF
- ❖ Club Chinois
Tung Lok Group of Restaurants
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Hua Ting, Orchard Hotel Singapore
- ❖ IndoChine Forbidden City
- ❖ Jade
Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ Min Jiang @ One North
- ❖ Rang Mahal
- ❖ St Pierre
- ❖ The Song of India
- ❖ Zambuca Italian Restaurant & Bar

WGS 2006

- ❖ Au Petit Salut
- ❖ Au Jardin
- ❖ Garibaldi
- ❖ Hua Ting, Orchard Hotel
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ Rang Mahal
- ❖ Saint Julien
- ❖ Saint Pierre
- ❖ Tenshin

WORLD GOURMET SUMMIT 2013

ANNEX D – EVENT FACT SHEET

ADDENDUM E (Part 1)

Our Accolades:

World Gourmet Summit 2011

- IFEA Best Event/Organization E- Newsletter Gold Award Winner
- IFEA Best Event Program (interior 4 or more colors) Gold Award Winner
- IFEA Best Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Video (for sale) Silver Award Winner
- IFEA Best Street Banner Silver Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Cover Design Bronze Award Winner
- IFEA Best Sponsor Bronze Award Winner

World Gourmet Summit 2007

- IFEA Best New Promotion Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Gold Award Winner
- IFEA Best Radio Promotion Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Bronze Award Winner
- IFEA Best New Event within an Existing Event Bronze Award Winner
- IFEA Best Media Kit Bronze Award Winner
- IFEA Most Effective / Creative News Stunt Bronze Award Winner

World Gourmet Summit 2006

- IFEA Best TV Promotion (ad spot or PSA) Gold Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Event Website Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Silver Award Winner
~ *WGS 2006 Souvenir Magazine*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
~ *Singapore Tatler*
- IFEA Best Community Outreach Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Gold Award Winner
- IFEA Best Press/Media Kit Bronze Award Winner
- IFEA Most Creative/Effective News Stunt Silver Award Winner
- Best Miscellaneous Clothing Gold Award Winner
~ *WGS Chef Jacket*

World Gourmet Summit 2005

- IFEA Best Event/Organization E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Photograph Gold Award Winner
- IFEA Best Press/Media Kit Gold Award Winner
- IFEA Best Community Outreach Program Gold Award Winner
- IFEA Best Event/Program to Benefit a Charity Gold Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *An Evening with Anthony Bourdain at Grand Hyatt Singapore*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Subasta! Subasta! Bezel – The Watch Collector's Guild Dinner*

ADDENDUM E (Part 2)

World Gourmet Summit 2004

- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Single Newspaper Display Advertisement Gold Award Winner
- IFEA Best Event To Benefit a Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Miscellaneous Printed Materials (Single Page) Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Gourmet Herbal Dinner & Culinary Workshops*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Dinner Theatre*

World Gourmet Summit 2003

- IFEA Grand Pinnacle Silver Award Winner
- IFEA Best Radio Promotion Gold Award Winner
- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure Gold Award Winner
- IFEA Best Event to Benefit Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Website Silver Award Winner

World Gourmet Summit 2002

- IFEA Best Promotional Brochure Gold Award Winner
~ *WGS 2002 Souvenir Magazine*
- IFEA Best Community Outreach Programme Bronze Award Winner
~ *WGS/City Gas Charity Safari*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2001

- IFEA Grand Pinnacle Gold Award Winner
- IFEA Best Website Gold Award Winner ~ *www.wgs2001.com*
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2000

- International Festivals & Events Association (IFEA) Grand Pinnacle Silver Award Winner
- Tourism Awards Singapore 2001 Best Event Organiser (Special Events) Winner

ANNEX E – INTERNATIONAL MEDIA SCHEDULE

World Gourmet Summit International Media Schedule
2013-04-13

No.	Media Outlet	Journalist Name	Dates in Singapore	Flight Details	Participating Events	Hotel & Room Number	Interview Requests	FPR Contact
1.	Brunch/Blogs/ Hindustan Times(India)	Vir Sanghvi	16 – 20 April	ARRIVAL BBK-SG TG 413 14.30 16- Apr DEPARTURE SG-BBK TG 408 18.15 pm 20 April	<ul style="list-style-type: none"> - Opening Press Conference & Reception (16 Apr, 6.30pm to 10.00pm, S.E.A Aquarium) - Epicurean Delights – The Song of India (17 Apr, lunch 12-2pm) - Beringer Experiential Wine Tasting (17 Apr, 6pm to 7.30pm, The Prime Society) - Beringer Experiential Wine Dinner featuring Matt Moran (17 Apr, 8pm to 11pm, The Prime Society) - Epicurean Delights – Forlino (18 Apr, lunch, 12-2pm) - Blend Your Own Bordeaux with Majella Wines featuring Rodrigo de la Calle and Douglas Tay brought to you by Meat & Livestock Australia (18 Apr, 8pm to 11pm, Osia) - Citibank Gastronomic Jam Sessions – Day 1 (19 Apr, 9.30am to 5.30pm, Alkaff Mansion) - Hearts On Fire Edible Fashion Show & Chocolate Dinner (19 Apr, 7pm to 11pm, W Singapore – Sentosa Cove) - Citibank Gastronomic Jam Sessions – Day 2 (20 Apr, 9.30am to 6.15pm, Alkaff Mansion) 			

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2.	BeritaSatu (TV/The Peak/Jakarta Globe/ Investor Daily/Majalah Investor_	<ul style="list-style-type: none"> - Mr Achiru Affandi - Mr. Denveruino Barcadia Dante - Mr Vebi Arvan - Ms Awis Nari Mranani - Ms Ezra Natalyn Sihite - Ms Damiana Ningsih Simanjunta K - Ms Reancy Triashari 	16- 20 April	<p>ARRIVAL JKT-SG SQ 955 15.05 16- Apr</p> <p>DEPARTURE SG-BBK SQ 966 18.40 pm 20 April</p>	<ul style="list-style-type: none"> - Opening Press Conference & Reception (16 Apr, 6.30pm to 10.00pm, S.E.A Aquarium) - Beringer Experiential Wine Tasting (17 Apr, 6pm to 7.30pm, The Prime Society) - Citibank Gastronomic Jam Sessions – Day 1 (19 Apr, 9.30am to 5.30pm, Alkaff Mansion) - Hearts On Fire Edible Fashion Show & Chocolate Dinner (19 Apr, 7.00pm to 11.00pm, Capella Singapore) - Citibank Gastronomic Jam Sessions – Day 2 (20 Apr, 9.30am to 5.30pm, Alkaff Mansion) 			
3.	Life Inspired				<ul style="list-style-type: none"> - Opening Press Conference & Reception (16 Apr, 6.30pm to 10.00pm, S.E.A Aquarium) - Hands-On Culinary Workshop at Miele – “The Gentleman’s Guide to Mastering the Art of Breakfast” (18 Apr, 10am to 1.30pm, Miele Gallery) - Citibank Gastronomic Jam Sessions – Day 1 (19 Apr, 9.30am to 5.30pm, Alkaff Mansion) - Hearts On Fire Edible Fashion Show & Chocolate Dinner (19 Apr, 7.00pm to 11.00pm, Capella Singapore) - Citibank Gastronomic Jam Sessions – Day 2 (20 Apr, 9.30am to 5.30pm, Alkaff Mansion) - Herdade Da Malhadinha Nova Presents a Portuguese Experiential Wine Dinner with Joachim Koerper (20 Apr, 8pm to 11pm, The St. Regis) - Isole e Olena Experiential Wine Dinner Featuring Gabriele Ferron (20 Apr, 8pm to 11pm, Forlino) 			

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					<ul style="list-style-type: none"> - Sparklings From Around the World Sunday Brunch Featuring Meat & Livestock Australia (21 Apr, 11am to 3pm, Forest, Resorts World Sentosa Singapore) - Sunset Cocktail at Tamarind Hill (21 Apr, 6pm to 8pm, Tamarind Hill) - 3ème Grand Chapitre, Singapour Sabre d'Or Featuring An Italian Affair with Massimo Pasquarelli, Corrado Assenza & Lino Sauro (23 Apr, 8pm to 11pm, The Ritz-Carlton, Millenia Singapore) - Othello: Meet the Cast Exclusive Party (26 Apr, 10.30pm to 12.30am, Gattopardo Italian Grill & Pizzabar) 			
4.	Lifestyle Asia Philippines	Cheryl Tiu	21- 24 April	Flights TBC	<ul style="list-style-type: none"> - 4 invites to Epicurean delights - Sunset Cocktail at Tamarind Hill (21 Apr, 6pm to 8pm, Tamarind Hill) - 3ème Grand Chapitre, Singapour Sabre d'Or Featuring An Italian Affair with Massimo Pasquarelli, Corrado Assenza & Lino Sauro (23 Apr, 8pm to 11pm, The Ritz-Carlton, Millenia Singapore) 			
5.	WBP Stars	Andreas Wadensten			<ul style="list-style-type: none"> - Château de Beaucastel Experiential Wine Tasting (19 Apr, 6pm to 7.30pm, Stellar at 1-Altitude) - Hearts On Fire Edible Fashion Show & Chocolate Dinner (19 Apr, 7.00pm to 11.00pm, Capella Singapore) - Citibank Gastronomic Jam Sessions – Day 2 (20 Apr, 9.30am to 5.30pm, Alkaff Mansion) - Isole e Olena Experiential 			

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					<p>Wine Dinner Featuring Gabriele Ferron (20 Apr, 8pm to 11pm, Forlino)</p> <ul style="list-style-type: none"> - Sparklings From Around the World Sunday Brunch Featuring Meat & Livestock Australia (21 Apr, 11am to 3pm, Forest, Resorts World Sentosa Singapore) - Sunset Cocktail at Tamarind Hill (21 Apr, 6pm to 8pm, Tamarind Hill) - CVNE Experiential Wine Tasting & Wine Dinner Featuring David Muñoz (22 Apr, 6pm to 11pm, Forest, Resorts World Sentosa Singapore) - 3éme Grand Chapitre, Singapour Sabre d'Or Featuring An Italian Affair with Massimo Pasquarelli, Corrado Assenza & Lino Sauro (23 Apr, 8pm to 11pm, The Ritz-Carlton, Millenia Singapore) - Epicurean Delights featuring Corrado Assenza (24 Apr, 12pm to 2pm, Gattopardo Italian Grill & Pizzabar) - Maison Roche de Bellene Wine Tasting and Wine Dinner Featuring Andrea Sacchi (24 Apr, 6pm to 11pm, The Fullerton Hotel Singapore) - Othello: Meet the Cast Exclusive Party (26 Apr, 10.30pm to 12.30am, Gattopardo Italian Grill & Pizzabar) 			
6.	Luxury - Insider				<ul style="list-style-type: none"> - Opening Press Conference & Reception (16 Apr, 6.30pm to 10.00pm, S.E.A. Aquarium) - Blend Your Own Bordeaux with Majella Wines Featuring Rodrigo de la Calle & Douglas Tay (18 Apr, 8pm to 11pm, Osia, Resorts World Sentosa Singapore) - Herdade da Malhadinha Nova 			

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					<p>Presents a Portuguese Experiential Wine Dinner with Joachim Koerper (20 Apr, 8pm to 11pm, The St. Regis)</p> <ul style="list-style-type: none"> - Sparklings From Around the World Sunday Brunch Featuring Meat & Livestock Australia (21 Apr, 11am to 3pm, Forest, Resorts World Sentosa Singapore) - Othello: Meet the Cast Exclusive Party (26 Apr, 10.30pm to 12.30am, Gattopardo Italian Grill & Pizzabar) 			
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For Immediate Release

World Gourmet Summit Raises the Bar, Returns for the 17th Year

- World Gourmet Summit, Asia's Leading Culinary Event presents '*Artisans & The Art Of Dining*' from 16-26 April 2013
- World Gourmet Series Awards Of Excellence on 16 March 2013 sets the stage for the two-week gastronomic extravaganza

5 February, 2013 (SINGAPORE) – The 17th World Gourmet Summit, Asia's premier and most prestigious gourmet culinary event will be held from **Tuesday 16 to Friday 26 April** as part of the 2013 World Gourmet Series. The initial stellar line-up of chefs announced include Matt Moran (Australia), Paco Torreblanca (Spain), Jean-François Piège (France), Gabriele Ferron (Italy), Yannick Alléno (France), Bo Lindegaard (Denmark) and Lasse Askov (Denmark).

Adopting the theme ***Artisans & The Art Of Dining***, the culinary journey kicks off with Singapore's pioneer national culinary awards programme, the ***World Gourmet Series Awards Of Excellence*** on 16 March. Since its inception in 2001, the World Gourmet Series Awards Of Excellence has recognised leading food and beverage (F&B) professionals like **Chef André Chiang**, who walked off with the illustrious ***KitchenAid Chef Of The Year*** award in 2012. This year, 29 individuals will walk off with career-changing awards including the eminent ***Citibank Restaurant Manager Of The Year***, ***San Pellegrino New Restaurant Of The Year*** and ***Meat & Livestock Australia Rising Chef Of The Year***.

This year's event celebrating ***Artisans & The Art Of Dining***, features innovative and unique gastronomic events such as Singapore's first ever ***Hearts On Fire Edible Fashion Show*** and the ***Citibank Gastronomic Jam Sessions***. Another highlight of the series is the fêted World Gourmet Summit Charity Dinner in collaboration with T.H.E. Dance Company, which has been confirmed for 18 April in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS), for which millions has been raised since its inception in 2000.

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Peter A. Knipp, CEO of Peter Knipp Holdings, said, “We have the privilege of bringing the excitement, the glamour and most importantly, the passion that surrounds the world of gastronomy back to Singapore for the 17th year running. We have made tremendous strides over the years and with the support of our key partners and endorsement by the world’s leading chefs and industry experts, we are confident of a culinary adventure like no other.”

He added, “With the theme, **Artisans & The Art Of Dining**, we aim to bring to the forefront the soul and passion that surrounds the culinary craft and we are excited about pushing boundaries yet again, delivering only the best gourmet experiences for diners in Singapore across the country’s premier establishments this April.”

At the heart of the World Gourmet Series is the Awards Of Excellence, which plays an important role in raising the standards of the F&B industry and cultivating the talent that will put Singapore on the global gourmet map. For more than a decade, over a hundred of F&B’s finest have been recognised by an esteemed judging panel for their efforts in bringing the epicurean scene to new heights, including Sam Leong (Asian Ethnic Chef Of The Year, 2001, 2002, 2004), Pang Kok Keong (Pastry Chef Of The Year, 2007, 2009, 2010) and Raffles Grill (Wine List Of The Year, 2005, 2006, 2007).

Knipp emphasised the successful history of the awards, saying, “The awards play a major role in the cultivation of up-and-coming industry stars with the Awards Of Excellence scholarships. These scholarships are awarded to young and budding talents who possess the ability to grow in their fields of culinary and pâtisserie arts, wine, hospitality and butchery, providing them with a once-in-a-lifetime opportunity to gain exposure overseas.”

This year, the five scholarships include:

- Acqua Panna Hospitality Scholarship
- At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship
- Meat & Livestock Australia Culinary Appreciation Programme
- Valrhona Pâtisserie Scholarship
- Paul Jaboulet Aîné & Château La Lagune Wine Scholarship

Awards Of Excellence finalists will be selected by an expert panel of culinary judges and announced on Thursday, 7 March, followed by the Awards Ceremony on Saturday, 16 March at Orchard Hotel.

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The World Gourmet Summit is organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), the 2013 festivities are proudly presented by Citibank and supported by the Singapore Tourism Board (STB) with Resorts World Sentosa and Déliciae Hospitality Management on board as the Premium Hospitality Partner and Premium Gastronomic Partner respectively. Further details of the World Gourmet Summit, including the full line-up of chefs, hosting establishments and partner restaurants will be announced shortly.

--END--

For media enquiries, interviews and hi-res images, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Alex Jafarzadeh

Fulford Public Relations

E: ajafarzadeh@fulfordpr.com

D: +65 6324 5286

M: +65 9698 2472

About the World Gourmet Summit

The World Gourmet Summit is an international gastronomic extravaganza organised by À 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 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\$4.5 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

www.worldgourmetsummit.com

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ANNEX A – About The World Gourmet Series Awards Of Excellence

Inaugurated in 2001, the World Gourmet Series Awards Of Excellence are the only national accolades that acknowledge the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

Organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB), the awards aim to motivate talents in the industry to excel in the culinary profession and promote the appreciation of dining in Singapore, as well as the region, to the next level.

The awards will be presented on Saturday, 16 March, 2013 at Orchard Hotel, Singapore.

Singapore Awards

Singapore awards are given out to deserving candidates who have worked hard over the years and are recognised in the Food & Beverage (F&B) industry. They have been nominated for their hard work, dedication and unrelenting efforts in improving their techniques as well as keeping up with the stringent standards.

The Singapore awards up for voting in 2013 are:

- Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Sico Asia Banquet Manager Of The Year
- Coffex Bar Of The Year
- Culinary Institution Of The Year
- KitchenAid Chef Of The Year
- Bernardaud Executive Chef Of The Year
- Sia Huat Food & Beverage Manager Of The Year
- Food Photograph Of The Year
- Food Writer Of The Year
- epicure Gourmet Distributor Of The Year
- Lexmark Gourmet Retailer Of The Year
- Deliciae Lifetime Achievement Award
- S. Pellegrino New Restaurant Of The Year
- New World Wine List Of The Year
- Eurocave Old World Wine List Of The Year
- Steelite Outstanding Caterer Of The Year
- deZaan Gourmet Pastry Chef Of The Year
- Citibank Restaurant Manager Of The Year
- Indoguna Restaurant Of The Year
- Meat & Livestock Australia Rising Chef Of The Year
- Top Wines Sommelier Of The Year
- The Macallan Wine Distributor Of The Year
- Giorgio Ferrari Wine Retailer Of The Year

Regional Awards

Regional awards finalists comprise of food and beverage (F&B) professionals, establishments and institutions that have consistently put on their best performance in the culinary field.

- TungLok Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Electrolux Culinary Institution Of The Year
- Manitowoc Restaurateur Of The Year
- Fonterra Pastry Chef Of The Year

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Awards Of Excellence Scholarships

- ***At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship***

The scholar will have the opportunity to attend a culinary programme / apprenticeship at Johnson & Wales University. The programme will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar will receive:

- a culinary programme / apprenticeship at Johnson & Wales University, USA
- return air-tickets and accommodation.

- ***Acqua Panna Hospitality Scholarship***

The scholar will have the opportunity to visit Villa Panna and the Frescobaldi wine estate to gain insightful knowledge on Acqua Panna and attend a course / apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

The scholar will receive:

- an apprenticeship in ALMA, Italy (International culinary school)
- a visit to Frescobaldi wine estate, Italy
- a visit to Villa Panna (source of Acqua Panna), Italy
- return air-tickets and accommodation

- ***Meat & Livestock Australia Culinary Appreciation Programme***

The scholar will have the opportunity to participate in a culinary appreciation programme in Australia courtesy of Meat & Livestock Australia. The programme will cover product origin and knowledge, butchery techniques as well as experience in Australia's butchery and foodservice outlets and Australia's food safety integrity system that underpins the premium beef and lamb products that Australia produces.

The scholar will receive:

- the opportunity to participate in a culinary appreciation programme in Australia
- return air-tickets and accommodation

- ***Valrhona Pâtisserie Scholarship***

The scholar will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

The scholar will receive:

- a course / apprenticeship at Valrhona's Ecole du Grand Chocolat, France
- return air-tickets and accommodation

- ***Paul Jaboulet Aîné & Château La Lagune Wine Scholarship***

The scholar will have the opportunity to visit the wineries of Paul Jaboulet Aîné & Château La Lagune to learn about the terroir, vineyards and participate in the harvest. Programme topics will also include exploring Hermitage and understanding the making of La Chapelle and La Lagune.

The scholar will receive:

- an apprenticeship at Paul Jaboulet Aîné & Château La Lagune
- return air tickets and accommodation

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ANNEX B – 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 Food & Beverage (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 and 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 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), World Gourmet Summit (www.worldgourmetsummit.com) and Wine & Restaurant Experience (www.winerestaurantexperience.com); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at 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.

PRESENTED BY

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.

SUPPORTED BY

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 "Your Singapore" brand. For more information, please visit www.stb.gov.sg or www.yoursingapore.com

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Premium Hospitality Partner



Premium Gastronomic Partner



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 Menard, La Cantine by Bruno Menard and Sabio by the Sea.

Established in 2010 by French restaurateur, Olivier Bendel, the group aims to become one of the Asian leaders in Food & Beverage 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

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SAVE THE DATE

WORLD GOURMET SUMMIT 2013 PRESS CONFERENCE & OPENING COCKTAIL RECEPTION AT MARITIME EXPERIENTIAL MUSEUM™ AND S.E.A. AQUARIUM™, RESORTS WORLD™ SENTOSA, THE WORLD'S LARGEST AQUARIUM

13 international master chefs
18 partner restaurants
11 hosting establishments
Over 30 events over eleven days

The 17th World Gourmet Summit kicks off on 16th April with a press conference featuring international culinary masters at Resorts World Sentosa. With the theme '*Artisans & The Art of Dining*,' we would like you to join us for the official press launch of a gastronomical adventure like no other.

Tuesday, 16 April 2013

6:00pm to 10:00pm

Resorts World™ Sentosa

MARITIME EXPERIENTIAL MUSEUM™

8 Sentosa Gateway, Resorts World Sentosa, Singapore 098269

You are invited to join the International Master Chefs, Singapore-based Partner Chefs and Special International Guests for an exclusive cocktail reception at the stunning S.E.A. Aquarium™, the world's largest aquarium.

Please RSVP by Monday 8th April, 2013 to:

Ananya Singhania
Fulford Public Relations

E: asinghania@fulfordpr.com
D: +65 6324 2416
M: +65 9847 5306

Sneha Rupani
Fulford Public Relations

E: srupani@fulfordpr.com
D: +65 6324 2504
M: +65 9724 7621

Social Media Calendar (2013)

Date	Content	Remarks	Theme	Social Media
19-Jan-13 2:00PM	Gunther's Modern French Cuisine won the "Restaurant of the Year" award in 2012 due to its well-maintained standard of excellence! Now who will be bringing this award home this year? Comment below to let us now & start voting for your favourite restaurant now!	Insert link: http://wgsawards.com/aoe2013/main.php/vote/login	AOE	Facebook
20 Jan 2013 11:00Am	The Awards of Excellence voting is open! Click here now to vote for your favourite chef! We have a long list of awards for the public to nominate and vote for their favourite candidate!	Insert link: http://wgsawards.com/aoe2013/main.php/vote/login	AOE	Facebook
	Do you have a favourite chef? Click here now to vote for your favourite! Voting closes 28th January 2013! #WGS http://ow.ly/gT0Hj Balance word count: +4	Insert link: http://wgsawards.com/aoe2013/main.php/vote/login		Twitter
22-Jan-13 11:00AM	We will be releasing clues to who is coming down for WGS2013 as well as details of events that will be taking place during the World Gourmet Summit 2013 on Twitter! What are you waiting for? Follow us on Twitter if you haven't!		New Beginning	Facebook
	We will be releasing clues of Chefs that will be participating as well as the different events that will take place during the #WGS2013! #WGS Balance word count: 0			Twitter

23 Jan 2013 3:00PM	<p>1-Altitude Gallery & Bar received the "Bar of the Year" award in 2012 during the Awards of Excellence! It is the most popular bar in 2012 that created a BUZZ in Singapore with the most magnificent view of Singapore at the 63rd floor!</p> <p>Who do you think will get the "Bar of the Year" this year? Comment below to let us know! Click here to vote for your favourite bar!</p>	<p>Insert link: http://wgsawards.com/aoe2013/main.php/vote/login</p>	AOE	<p>Facebook</p>
	<p>(1) Standing at the peak of 282m with a spectacular view of Singapore, 1-Altitude received the "Bar of the Year" in AOE2012! #WGS #AOE</p> <p>Balance word count: +10</p> <p>(2) Who do you think will win the "Bar of the Year" award? Mention us to let us know! Click to vote for your favourite bar! http://ow.ly/gT1Af</p> <p>Balance word count: 0</p>			<p>Twitter</p>
25 Jan 2013 11:00AM	<p>Which is your favourite Asian Restaurant? Hua Ting Restaurant was voted to be your favourite restaurant in the Awards of Excellence 2012!</p> <p>Voting closes on 28th January so be sure to start voting for your favourite chef and restaurants!</p>	<p>Insert link: http://wgsawards.com/aoe2013/main.php/vote/login</p>	AOE	<p>Facebook</p>
	<p>(1) Voting for the Awards of Excellence will close on the 28th of Jan! Start voting for your favourite restaurants if you've not done so! #WGS</p> <p>Balance word count: +2</p> <p>(2) Hua Ting Restaurant received the Asian Restaurant Award in 2012! Which is your favourite Asian Restaurant? Mention us to let us know! #WGS</p> <p>Balance word count: +2</p>	<p>Insert link: http://wgsawards.com/aoe2013/main.php/vote/login</p>		<p>Twitter</p>

27 Jan 2013 12:00PM	<p>Tomorrow is the last day to vote for your favourite chefs and restaurants for the Awards of Excellence 2013! Be sure to start voting for them before the voting is closed!</p>	<p>Insert link: http://wgsawards.com/aoe2013/main.php/vote/login</p>	AOE	<p>Facebook</p>
	<p>Yet to vote for your favourite chef/restaurants? Click here now to start voting if you haven't done so! #WGS #AOE http://ow.ly/gT3Wp</p> <p>Balance word count: +6</p>			<p>Twitter</p>
1-Feb-13 9:30AM	<p>Another local talent that was featured in WGS2012 is none other than Chef Douglas Tay! Known for his enthusiasm and innovation in the culinary world!</p> <p>This should inspire all of you culinary students who aspire to be chefs!</p>	<p>Insert picture of Douglas Tay</p>	New Beginning	<p>Facebook</p>
	<p>CNA featured Chef Jakob Esko in Primetime Morning in 2011 & was also named the top 5 sexiest chef of WGS by Her World!</p> <p>Balance word count: +1</p>	<p>Insert video link: http://www.youtube.com/watch?v=2rq1Urf_DaA (bit.ly link:http://bit.ly/TtO5I7)</p> <p>Insert link: http://cms.herworldplus.com/mensex/updates/mensex-updates-top-5-sexiest-world-gourmet-summit-chefs-</p>		<p>Twitter</p>
4-Feb-13 11:00AM	<p>Here's a little sneak peak of the World Gourmet Summit 2013!</p> <p>We're just as excited as you are!</p> <p>Remember to look out for the little clues that will be posted on Twitter!</p>			<p>Facebook</p>

<p>11:00AM</p>	<p>Have you seen our teaser on Facebook? Check out the teaser now if you haven't! #WGS #WGS2013</p> <p>Balance word count: +5</p>	<p>Insert link to Facebook page: http://www.facebook.com/worldgourmetseries</p>		<p>Twitter</p>
<p>7-Feb-13 2:00PM</p>	<p>Aspire to be a chef? Be inspired by the sole female chef that was featured in WGS2012, Janice Wong (@JaniceWong2am)!</p> <p>Take a look at one her innovative dish that was showcased at WGS2011 – Basil White Chocolate!</p> <p>Chef Janice Wong (@JaniceWong2am) also has an excellent resume where she has worked in respected restaurants in Paris, Chicago and Barcelona</p>	<p>Video link: http://www.youtube.com/watch?v=xuW9aBdEnus</p> <p>Link to 2am:bar/ 2am:lab</p>		<p>Facebook</p>
<p>8-Feb-13 10:00AM</p>	<p>Check out the Gourmet Golf Experience that was held last year!</p> <p>There will be a special event that will be held in WGS2013! Stay tuned to our website!</p> <p>Good morning dear followers! Are you hungry for more updates about #WGS2013? #WGS</p> <p>Balance word count: +59</p> <p>Check out the Gourmet Golf Experience that was held in 2011! #WGS http://bit.ly/RtUbYI</p> <p>Balance word count: +54</p>	<p>Video Link: http://www.youtube.com/watch?v=4uW-T1DDg4A&feature=share</p> <p>bit.ly link: http://bit.ly/RtUbYI</p>	<p>Facebook</p>	<p>Twitter</p>
<p>9-Feb-13</p>	<p>Yet to make reservations for Valentine's Day dinner? Fret not! We got a couple of partner restaurants that are sure to please!</p>			<p>Facebook</p>

9-Feb-13 11:00AM	<p>Forgot to make a reservation for Valentine's Day? You are not alone. Check out the list of WGS 2013 partner restaurants for some inspiration</p> <p>Balance word count: 0</p>			<p>Twitter</p>
10-Feb-13 10:00AM	<p>From the family at the World Gourmet Summit, have a Happy Chinese New Year!</p> <p>From the family at the World Gourmet Summit, have a Happy Chinese New Year! #WGS #CNY #gongxi</p> <p>Balance word count: +47</p> <p>Share with us what traditional dishes will you be having this CNY! #WGS #CNY #gongxi</p> <p>Balance word count: +47</p>			<p>Facebook</p> <p>Twitter</p>
14-Feb-13 11:00AM	<p>Happy Valentine's Day to all lovebirds, singles and lonesomes out there! Enjoy your meal, don't forget to snap a picture for us! #WGS</p> <p>Balance word count: +7</p>			<p>Facebook</p> <p>Twitter</p>
18-Feb-13 11:00AM	<p>Instead of throwing tomatoes annually, Italians actually throw oranges at each other! No one is spared so make sure you're ready for war!</p> <p>Balance word count: +3</p>			<p>Twitter</p>
	<p>Want live updates to the event? Follow our Twitter account at @WG_Series for live updates during the event too!</p>			<p>Facebook</p>

19-Feb-13 2:00PM	<p>Did you know that host of Take Home Chef @curtis_stone was featured as 1 of the celebrity guest chefs in WGS'08? #WGS</p> <p>Balance word count: +24</p> <p>Do check out our official website for the event at http://www.worldgourmetsummit.com! #WGS #WGS2013</p> <p>Balance word count: +48</p>	<p>Insert website link: www.worldgourmetsummit.com</p>		<p>Twitter</p>
20-Feb-13 11:00AM	<p>Include clues to chefs that will be participating in event Chef ____ will be participating in #WGS2013!</p>	<p>to be confirmed</p>		<p>Twitter</p>
25-Feb-13 11:00AM	<p>One of the primary partners for WGS2012 was MLA (Meat & Livestock Australia)(@meatlivestock) which seeks to achieve a profitable yet sustainable red meat & livestock industry for all!</p>	<p>Insert link: http://www.mla.com.au/Home</p>		<p>Facebook</p>
	<p>sponsor related tweet</p>	<p>to be confirmed</p>		<p>Twitter</p>
28-Feb-13 3:00PM	<p>Excited to see which celebrity chef will be presented at the World Gourmet Summit 2013?</p> <p>Leave your comments below & let us know what you think!</p>	<p>to be confirmed</p>		<p>Facebook</p>
	<p>Who would you like the celebrity chef for #WGS2013 to be? Let us know! #WGS #WGS2013</p> <p>Balance word count: +56</p>	<p>to be confirmed</p>		<p>Twitter</p>
	<p>Release info on the guest chef that will be participating in #WGS2013</p>	<p>to be confirmed</p>		<p>Facebook</p>

1-Mar-13 11:00Am	<p>Another month closer to #WGS2013! Can you feel our excitement? #WGS #WGS2013</p> <p>Balance word count: +64</p> <p>Do check out our website to get more details and relevant information for #WGS2013!</p> <p>Balance word count: +43</p>	to be confirmed		Twitter
4-Mar-13 12:00PM	<p>Reservation details for Master Class WGS2013</p> <hr/> <p>Just a reminder, reservations for the Master Class for #WGS2013 starts on _____!</p> <p>Balance word count: +58</p>	Insert details/website		Facebook
	<p>Have you signed up for the Master Class that will be held during the World Gourmet Summit 2013?</p> <p>Do so now at _____!</p>	to be confirmed		Facebook
6-Mar-13 9:00AM	<p>A little sneak peek for all our followers!</p> <p>Press Conference for the #WGS2013 will be on ____ & we will be having a live Twitter and Facebook update during the press conference!</p> <p>Stay tuned!</p> <p>Balance word count: -48</p>	to be confirmed		Twitter

<p>7-Mar-13 2:00PM</p>	<p>Calling all oenophiles! Sign up for our Wine Master Class held during the #WGS2013!</p> <p>Balance word count: +57</p> <p>[insert reason why] you won't want to miss out on this special Master Class!</p>	<p>to be confirmed</p>		<p>Twitter</p>
<p>8-Mar-13 4:00PM</p>	<p>Featured for the first time in 2012, the Château Latour Master Class tasting was hosted by chairman and chief executive officer of Château Latour, Frédéric Engerer.</p> <p>Now... Who would be featured in this year's Wine Master Class? Leave your comments!</p> <p>Hop on to our Facebook page to get more details for a once in a lifetime culinary experience with the Master Chefs featured in the #WGS2013!</p> <p>Balance word count: 0</p> <p>Get up close & personal with chefs like _____ & _____!</p> <p>Balance word count: +86</p>	<p>Insert Facebook page</p>		<p>Facebook</p>
<p>10-Mar-13 12:00PM</p>	<p>Having a strong passion and experience in the culinary industry, Chef Ken Ling has served Jackie Chan and even Singapore's former president SR Nathan!</p> <p>Learn more about Chef Ken Ling here!</p>	<p>Insert link of details on Chef Ken Ling: http://www.worldgourmetsummit.com/wgs2012/main.php/chef/details/view/20</p>		<p>Facebook</p>
	<p>Click here to view the details for a once in a lifetime culinary experience with the chefs featured in the World Gourmet Summit!</p> <p>A special segment for up close & personal session with chefs like _____!</p>	<p>Insert chef details</p>		<p>Facebook</p>

<p>11-Mar-13 11:00AM</p>	<p>Mr Stephane Colleoni from OSO Ristorante was presented Citibank(@Citibank) Restaurant Manager for the year 2012! Who would it be for #WGS2013?</p> <p>Balance word count: +2</p> <p>Let us know who you think it is! #WGS #WGS2013</p> <p>Balance word count: +94</p>	<p>Insert link: http://www.oso.sg/about_stephane.html Bit.ly link: http://bit.ly/VExtec</p>		<p>Twitter</p>
	<p>Did you know that we have an annual charity dinner to raise funds for the Community Chest? This dinner has raised more than \$4million to date! Giving back is also important to us!</p>	<p>Insert link: http://youtu.be/3hqs5HWH1sY</p>		<p>Facebook</p>
<p>12-Mar-13 10:00Am</p>	<p>Did you know that #WGS has an annual charity dinner to raise funds for the Community Chest?</p> <p>Balance word count: +49</p> <p>WGS has raised over \$4 million for the Community Chest to date! #WGS</p> <p>Balance word count: +72</p>	<p>Insert video link: http://youtu.be/3hqs5HWH1sY</p>		<p>Twitter</p>
<p>13-Mar-13 2:00PM</p>	<p>Did you know that WGS is not all about food? WGS 2013 Charity Dinner will feature a specialized menu by the celebrity chef _____, special guest, _____ as well as AOE chef, _____.</p> <p>This Charity Dinner has already raised more than \$3million for the Community Chess over the years!</p>	<p>Link for previous Charity Dinner: http://www.worldgourmetsummit.com/wgs2012/main.php/event/details/view/11</p>		<p>Facebook</p>
<p>15-Mar-13 11:00AM</p>	<p>The celebrity chef participating in the World Gourmet Summit 2013 will be released next week!</p> <p>Can you feel our excitement?! Follow us on Twitter for live updates during the event!</p>			<p>Facebook</p>

	<p>The celebrity chef for the #WGS2013 will be released next week! Stay tuned to see which celebrity chef you will be dining with!</p> <p>Balance word count: +13</p>			Twitter
18-Mar-13 2:00PM	<p>Remember the Citibank Gastronomic Jam Sessions that was held last year? Here's a video to refresh your memory!</p> <p>It's coming back this year! Refer to our event website for the participating chefs in WGS2013!</p>	<p>Insert link to website Video link: http://youtu.be/PO-03LLhQjE</p>		Facebook
	<p>The latest edition to the World Gourmet Summit, the Citibank Gastronomic Jam Session is a culinary fiesta is a not be missed! #WGS</p> <p>Balance word count: +10</p> <p>Click here for more information on the chefs that will be participating this year! #WGS2013</p> <p>Balance word count: +49</p>			Twitter
19-Mar-13 10:00AM	<p>Can't get up in time for breakfast? Well, that's what brunch is for! Join us for our Sunday brunch on ____ & you're in for a treat!</p> <p>Sign up now & for more information and details, click here!</p>			Facebook
	<p>Chef Chan Kwok was featured as one of the special guest chef in the WGS2012 and was awarded as Asian Ethnic Chef of the year 2011!</p> <p>Who do you think will be the next recipient for the Asian Ethnic Chef award?</p> <p>Leave your comments below!</p>			Facebook

<p>20-Mar-13 10:00AM</p>	<p>Can't get up in time for breakfast? Well, that's what brunch is for! Join us for our Sunday brunch on ____ & you're in for a treat!</p> <p>Balance word count: +9</p> <p>Sign up now & for more information and details, click here! #WGS #WGS2013</p> <p>Balance word count: +40</p>	<p>Insert website link to details www.worldgourmetsummit.com</p>		<p>Twitter</p>
<p>21-Mar-13 2:00PM</p>	<p>Novalan Dorasamy from Esia, Resorts World Sentosa (@rwsentosa) was the recipient for the Top Wines Sommelier of the Year award in 2012!</p> <p>Who should be recipient for this year? Cast your vote now!</p>	<p>Insert picture of Novalan Dorasamy</p> <p>(2) Insert URL for public voting</p>		<p>Facebook</p>
<p>22-Mar-13 10:00AM</p>	<p>TGIF! It's a month away from the WGS2013! Have you booked your tickets?</p> <p>Join us now!</p>	<p>insert URL for reservations page</p> <p>(2) insert URL for email subscription</p>		<p>Facebook</p>
<p>22-Mar-13 10:00AM</p>	<p>TGIF! Have you booked your tickets to the #WGS2013? It's about time you join us!</p> <p>Balance word count: +59</p>			<p>Twitter</p>
<p>25-Mar-13 2:00PM</p>	<p>Dying to master culinary skills from our Master Chefs? Sign up now for our Hands-On Culinary Workshop!</p>			<p>Facebook</p>
	<p>Would like to learn more from the master chefs that will be participating in the #WGS2013? Sign up for the hands-on culinary workshop now!</p> <p>Balance word count: +2</p>			<p>Twitter</p>

26-Mar-13 11:00AM	3 Michelin-starred Chef Bruno Ménard was one of the featured special guest chefs for the Citibank Gastronomic Jam Session at the WGS2012. Who will be featured again this year? Stay tuned to our Facebook and Twitter page as we will be releasing clues to who will be participating this year! Like and follow us now!	Insert picture of Chef Bruno Ménard and link to Twitter page		Facebook
	Catch _____ at #WGS2013 at our special theme dinner! Who else will be featured? Stay tuned for more details! ;) Balance word count: +28			Twitter
27-Mar-13 3:00PM	Enjoy the lovely sunset with cocktails at _____ this coming #WGS2013			Facebook
	Love wine as much as we do? Join us at our special Wine Master Class & learn more from the experts! #WGS2013 Balance word count: +32	Insert link to website		Twitter
28-Mar-13 11:00AM	Where do you purchase your wines from? Wine Connection was the Wine Retailer of the Year 2012! Now you know where to purchase your wines!	Insert link to Wine Connection website: http://www.wineconnection.com.sg		Facebook
	Want to make a reservation for #WGS2013? Call _____ now! #WGS #WGS2013 Balance word count: +67			Twitter
29-Mar-13	Good Friday		Marketing & PR	Facebook
	Good Friday			Twitter

<p>10:00AM</p>	<p>Sunset? Cocktails? We're in! Sign up now for our Sunset Cocktail reception on ____ at ____! #WGS2013</p> <p>Balance word count: +39</p>	<p>Insert link for reservation enquiries</p>		<p>Twitter</p>
<p>31-Mar-13 2:00PM</p>	<p>Where do you purchase your wine? The Wine Retailer for the Year 2012 goes to Wine Connection! http://bit.ly/1aqhAt #WGS</p> <p>Balance word count: +20</p> <p>Who do you think deserves to win this year?</p> <p>Let us know where you purchase your wines too! We want to hear all about it!</p> <p>Balance word count: +18</p>	<p>Insert link for Wine Connection: http://www.wineconnection.com.sg/</p> <p>Bit.ly link: http://bit.ly/1aqhAt</p>		<p>Twitter</p>

PUBLIC & OBSERVED HOLIDAYS

- 1 January - New Years Day
- 10 - 11 February - Chinese New Year (Singapore)
- 12 February - PH for Chinese New Year (Singapore)
- 14 February - Valentine's Day
- 29 March - Good Friday
- 31 March - Easter (US)
- 1 April - April Fool's Day
- 1 May - Labour Day
- 12 May - Mother's Day
- 24 May - Vesak Day
- 16 June - Father's Day
- 7 July - Youth Day
- 21 July - Racial Harmony Day
- 8 August - Hari Raya Puasa
- 9 August - National Day (Singapore)
- 6 September - Teachers' Day (Singapore)
- 15 October - Hari Raya Haji

15 October - Hari Raya Haji
31 October - Halloween
3 November - Deepavali (Singapore)
28 November - Thanksgiving Day (US)
24 December - Christmas Eve
25 December - Christmas Day
26 December - Boxing Day
31 December - New Years Eve

FOOD FESTIVALS & EVENTS

9 to 10 February - Battle of the Oranges (Ivrea Carnival, Italy)
14 to 18 March - St. Patrick's Day
13 March - 31 March - Melbourne Food & Wine Festival (Australia)
9 March - Hokitika Wildfoods Festival (NZ)
26 to 28 April - Austin Food & Wine Festival
27 May - Cooper's Hill Annual Cheese Rolling and Wake
June 2013 - Beerfest Asia
14 to 16 June Food & Wine Classic (Aspen, Colorado)
28 August - La Tomatina (Spain)
21 September to 6 October - Oktoberfest 2013
28 to 29 September - Grape Throwing Festival, Mallorca, Spain
6 October – 18 November - Truffle Festival (Alba, Italy)
19 October - Pumpkin Festival



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SEVEN IFEA PINNACLE AWARDS
5 GOLDS + 2 BRONZES



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WORLD GOURMET SUMMIT

WORLD GOURMET *Series*

Proudly Presented By

citibank

WORLD GOURMET
SUMMIT
2012



ASIA'S FOREMOST
GASTRONOMIC FESTIVAL SWEEPS UP
SEVEN IFEA PINNACLE AWARDS
5 GOLDS + 2 BRONZES

Garnering international recognition, the **World Gourmet Summit** bagged 7 wins at the prestigious **IFEA Haas & Wilkerson Pinnacle Awards**. With its 16 year legacy, WGS reaffirms its position as the culinary event not to be missed, in the Asia Pacific region!

The **International Festival and Events Association (IFEA)** is an acclaimed annual industry awards that recognises the best and brightest of festivals, events and promotions from around the world.

Thank you! Your unrelenting support and contribution is what makes World Gourmet Summit a gastronomic success.

WINNERS CIRCLE

BEST COVER DESIGN

BEST VENDOR / PARTNER - **RESORTS WORLD™ SENTOSA SINGAPORE**

BEST EVENT / PROGRAMME WITHIN AN EVENT TO BENEFIT A CHARITY - **COMMUNITY CHEST**

BEST EVENT / ORGANISATION E-NEWSLETTER

BEST STREET BANNER

BEST NEW EVENT - **CITIBANK GASTRONOMIC JAM SESSIONS**

BEST MISCELLANEOUS PRINTED - MATERIALS

*A Heritage of
Flavours*

YOUR TRADITION OUR INNOVATION

23 April - 3 May 2012

fine cuisine | great wines | unique dining

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GOLD FOR BEST COVER DESIGN & BEST EVENT/PROGRAMME WITHIN AN EVENT TO BENEFIT A CHARITY

WORLD GOURMET
SUMMIT
2012



Charity Dinner

*A Heritage of
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ARTISAN

is a craftsman who has raised his skills to the highest level of excellence. Dedication, passion, and exceptional talent are what define them, and they effortlessly infuse beauty and inspiration into form and function.

Artisans define the World Gourmet Summit.

THE ART OF DINING

16-26 APRIL 2013



Updated as of 4 March 2013 (subject to change)

❖ **Singapore Tourism Board & À La Carte Productions proudly present World Gourmet Summit 2013**

After its first conceptualisation in 1997, World Gourmet Summit (WGS) has become a world-acclaimed epicurean celebration. Apart from having Michelin-starred chefs and celebrity personalities' gracing this gastronomic event, World Gourmet Summit 2013 continues to build on the congregation of international culinary luminaries and wine masters with the finest dining establishments playing host to this annual Singapore extravaganza.

❖ **World Gourmet Summit Dining Theme in 2013**



Singapore will celebrate the 17th edition of the World Gourmet Summit in 2013. The gastronomic spectacular pays homage to artisans in every sense of the word. This year's events will showcase an exceptional array of arts-centric dining experiences that celebrates great craftsmen of the world, both in gastronomy and in the arts.

❖ **Our Mission**

- Branding Singapore as the choice gourmet destination of the region.
- Showcasing the fine-dining offerings available in Singapore from the hotel establishment to the independent restaurant establishments.
- Promoting the local food and beverage talents and spring-board them into the international arena.
- Encouraging Food & Beverage professionals all over the world to be proud of their profession.

❖ **World Gourmet Summit (WGS) In A Nutshell**

A lifestyle event that celebrates the finest cuisines, best of wines and the most unique dining experiences. The WGS embodies the hedonistic enjoyment of food and wines. The Summit is joined by some of the most premium and luxury companies from across industries – whiskeys, diamond jewellery and many more.

❖ **Where**

Masterchefs are hosted at various participating (also known as hosting establishments) where the Masterchefs create special menus called Epicurean Delights during their week long promotion.

Partner restaurants, made up of some of Singapore's finest talents are where partner chefs also create special events termed as feature activities, showcasing their signature cuisines and culinary expertise.

❖ **When**

16 April to 26 April 2013

❖ **Who Attends**

Foodies, wine enthusiasts, business travellers, C-suite executives, social elites and hospitality professionals from around the region.

Last count of **6,714 people** from all around the world participated in World Gourmet Summit 2012.

❖ **The Programme**

Culinary master classes, wine master classes and vintner dinners are held at the participating hosting establishments and some of Singapore's finest dining venues.

Please see **Addendum A** for an overview of events.

❖ **Past Participants**

Please see **Addendum B** for past participating Masterchefs and Special Guest Chefs from 2010 to 2012

Please see **Addendum C** for past participating Wineries

Please see **Addendum D** for past participating Hosting Establishments

Please see **Addendum E** for a list of our accolades to date

For more information and enquiries

Hotline: (65) 6270 1254 • Facsimile: (65) 6270 1763 • Email: wgs2013@worldgourmetsummit.com

Website: www.worldgourmetsummit.com | www.wgsawards.com | www.winerestaurantexperience.com

ADDENDUM A

1) World Gourmet Summit Press Conference

Date: 16 April 2013
Time: 6:30 pm - 8:00 pm
Venue: Maritime Experiential Museum & Aquarium - Resorts World™ Sentosa Singapore
Price: By Invite Only
Dress Code: Smart Casual

The press conference will provide an exclusive preview of the programme for the entire event. Attendees consist of reputable food & beverage and lifestyle media and media partners of World Gourmet Summit. Chefs from participating hotels and restaurants would be featured during this event where the media would get a chance to have meet and greet session.

2) World Gourmet Summit Opening Reception

Date: 16 April 2013
Time: 8:00 pm - 10:00 pm
Venue: S.E.A. Aquarium - Resorts World™ Sentosa Singapore
Price: \$148+
Dress Code: Smart Casual

Celebrating the beginning of an eleven days long gastronomic experience at the World Gourmet Summit, the Opening Reception showcases a delectable spread of cuisine prepared by hosting establishments of WGS that comprise leading hotels and restaurants in Singapore. An annual platform for the personalities of WGS, media and key members of the F&B industry to connect and catch up on the latest happenings in the trade.

3) Experiential Workshop at Miele – “The Art of Entertainment”

Date: 17 April 2013
Time: 10:00 am – 2.00 pm
Venue: Miele Gallery
Price: \$288+
Dress Code: Smart Casual

Playing the resident host is never an easy feat. In partnership with **Miele**, this workshop aims to be the secret weapon behind anyone who wishes to pull off the perfect party. Master the key aspects of party planning, ranging from floral and table arrangements, menu planning, down to the choice of your music playlist as experts share their insider tips to turn your ideal party into reality. Michelin-starred special guest chef Joachim Koerper will not only be present to lend his expertise on the art of food & wine pairings, the two-Michelin starred chef will also prepare a delectable lunch for participants of the workshop. Talk about entertaining in style indeed!

4) Beringer Experiential Wine Tasting

Date: 17 April 2013
Time: 6:00 pm - 7:30 pm
Venue: The Prime Society
Price: \$248+
Dress Code: Business Elegant

No winery or vineyard more thoroughly embodies the timeless appeal and seductive flavour of Napa Valley than Beringer Vineyards, Napa's benchmark producer since the establishment of the vineyard in 1876 by brothers Jacob & Frederick Beringer. Today Beringer is Napa Valley's most awarded winery and the world's only label to win 'Wine of the Year' twice by Wine Spectator. Beringer produces a range of wines including the iconic Private Reserve Cabernet Sauvignon, and has won more 90+ points ratings from Wine Advocate and Wine Spectator than any other winery in America. Join Jerry Comfort, Wine Education Manager of Beringer Vineyards on this wine masterclass for an opportunity to learn more about what may be considered Napa Valley's best winery.

5) Beringer Experiential Wine Dinner Featuring Matt Moran

Date: 17 April 2013
Time: 8:00 pm - 11:00 pm
Venue: The Prime Society
Price: \$288+
Dress Code: Business Elegant

Beringer, embodying the timeless appeal and alluring flavours of the Napa Valley, presents you a night down-under with sumptuous food and fine wines at The Prime Society. Australian culinary icon Matt Moran, known for his successful restaurants ARIA and CHISWICK as well as his appearances on numerous television programs such as Masterchef Australia, will be teaming up fellow Aussie, award winning Chef Dallas Cuddy to create a special dinner which will be paired with exquisite wines from Beringer.

6) Experiential Workshop at Miele – “A Gentleman’s Guide to Mastering the Art of Breakfast”

Date: 18 April 2013
Time: 10:00 am - 1:30 pm
Venue: Miele Gallery
Price: \$288+
Dress Code: Smart Casual

A workshop exclusively for gentlemen who wish to pamper their loved ones or simply start the day right. Participants will call the **Miele Gallery** home for an afternoon to learn from the master of Mediterranean Cuisine himself, Michelin-starred special guest chef Joachim Koerper, the tips and tricks to making the perfect breakfast. Those who have a penchant for gadgets will also be happy to know that they will be able to explore Miele's state-of-the-art appliances. Leave with a new found confidence to whip up a gourmet breakfast perfect for any occasion, you no longer need another reason to get out of bed!

7) World Gourmet Summit Charity Dinner

Date: 18 April 2013
Time: 7:00 pm - 11:00 pm
Venue: The Fullerton Hotel Singapore
Price: \$1000
Dress Code: Smart Casual

Crossing a decade, the World Gourmet Summit continues to play a part in giving back to the community at the 11th edition of its annual charity dinner. To date, over S\$4.5 million has been raised in aid of Community Chest to raise funds for the social service programmes run by the charities under the auspices through a charity auction. With a dinner menu specially crafted for this meaningful event, guests can expect to leave the dinner feeling good, both inside and out.

8) At Home with Miele Featuring Joachim Koerper

Date: 18 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Miele Gallery
Price: \$298+
Dress Code: Smart Casual

Dine with Michelin-starred special guest chef Joachim Koerper in an up close and personal session as he showcases his gastronomic philosophy based on the exclusive use of “natural and fresh ingredients that are local to the area where I work”. Following the demonstration will be an interactive dinner specially prepared by Chef Joachim and paired with exquisite wines.

9) Blend Your Own Bordeaux Featuring Rodrigo de la Calle & Douglas Tay brought to you by Meat & Livestock Australia

Date: 18 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Osia, Resorts World™ Sentosa Singapore
Price: \$248+
Dress Code: Lounge Suit

Reserve your evening as Brian Lynn, wine maker from Majella Winery and Sommelier Robert Rees from Wine Exchange Asia guide you through the various distinct qualities which Merlot, Shiraz and Cabernet bring to the blended Bordeaux-style of wines. They will also share various tips on managing the individual wine proportions in order to bring out the best aspects of your customised bottle of Bordeaux. Participants will also enjoy a sampling of a ready blended Bordeaux from Majella, one of the finest Australian wine producers, to benchmark against their personal blend. This is an event that all wine enthusiasts should not miss!

Apart from this illuminating wine experience, guests will also be treated to special tapas-styled communal dining prepared by the master of Gastrobotany, Spanish Masterchef Rodrigo de la Calle, along with Celebrity Chef Scott Webster and Chef Douglas Tay of Osia, using the freshest produce unique and native to Australia.

10) Citibank Gastronomic Jam Sessions – Day 1 & 2

Date: 19 & 20 April 2013
Time: 9:30 am - 5:30 pm
Venue: Alkaff Mansion
Price: S\$70+ (Full day), S\$120+ (2 days)
Dress Code: Lounge Suit

A culinary heaven for anyone who's interested in the intricacies of cooking beyond just enjoying good food, the second edition of WGS gastronomic jam sessions brings together a series of demonstrations presented by both visiting guest chefs and Singapore's very own talented personalities. Organised throughout a span of two days, both local and foreign masterchefs will be showcasing their remarkable talents and culinary expertise amidst lively audience interaction. Participants will also be able to enjoy the gourmet area at this session, featuring top of the market products offered by our partners.

11) Château de Beaucastel Experiential Wine Tasting

Date: 19 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Stellar at 1-Altitude
Price: S\$288+
Dress Code: Business Elegant

It is no coincidence Famille Perrin of Château de Beaucastel is the leading organic wine grower of the Southern Rhône Valley, where they occupy the region's best terroirs. Their values have given them a worldwide reputation for excellence - absolute respect for the soil, a commitment to manual methods and a deep belief that organic viticulture is the only way to express the true essence of the terroir. The combination of talents within the family ensures the continuation of their unique expertise. Join Pierre Perrin, the fifth generation of the Perrin family and owner of Château de Beaucastel on this masterclass to learn more about the Famille Perrin way to producing wines of absolute excellence.

12) Hearts On Fire Edible Fashion Show & Chocolate Dinner

Date: 19 April 2013
Time: 7:00 pm - 11:00 pm
Venue: Capella Singapore
Price: S\$250+
Dress Code: Lounge Suit

Chocolate, dress or diamond? One can choose to have it all, and in different combinations at this spectacular event which will prove to be one of the highlights of this year's World Gourmet Summit. Let Masterchefs Paco and Jacob Torreblanca, expert chocolatiers from Spain and our very own talent Chef Janice Wong showcase their creativity in tantalising chocolate couture designs fit for the fashion runway. These chocolate dresses will be modeled by contestants from Miss World Singapore, complemented by dazzling jewelry pieces by Hearts On Fire, the world's most perfectly cut diamond. To top off the evening, guests will also be delighted with a spectacular chocolate-themed dinner created by Chef David Senia, Executive Chef of Capella Singapore, along with Chefs Paco and Jacob Torreblanca. A literal definition of creativity at its best!

13) Château de Beaucastel Experiential Wine Dinner Featuring Jean-François Piège

Date: 19 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Stellar at 1-Altitude
Price: S\$448+
Dress Code: Lounge Suit

Gourmands will be in for a rare treat as Château de Beaucastel, one of the most iconic estates in the southern Rhône valley, presents a gastronomic adventure of some of France's greatest wines paired with haute cuisine of 2 Michelin-starred Chef Jean-François Piège. Having once trained under French culinary great, Alain Ducasse, Chef Jean-François Piège inherited his perfectionist nature and developed palatial vision of seasonal cuisine. Renowned to be highly meticulous, Chef Jean-François was rewarded in 2009 when his much-awaited gastronomic restaurant, Brasserie Thoumieux, was rewarded with two Michelin-stars only after a few months of operation.

14) Herdade da Malhadinha Nova Experiential Wine Tasting

Date: 20 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Brasserie Les Saveurs - The St. Regis Singapore
Price: S\$198+
Dress Code: Business Elegant

Herdade da Malhadinha Nova was formerly an abandoned farm in the heart of the Alentejo before it was rehabilitated and cultivated into premium vineyards by the Soares brothers and their families in 1998. Today, this family-run estate produces wine styles that are contemporary and innovative, according them acclaim both in Portugal and internationally. Palettes at this wine masterclass will be in for a real treat as they discover the amazing wines of this modern estate!

15) Isole e Olena Experiential Wine Tasting

Date: 20 April 2013
Time: 6:00 pm - 7:30 pm
Venue: Forlino – Dining on the Bay
Price: S\$198+
Dress Code: Business Elegant

One of the most respected winemakers in the world, Paolo de Marchi's winery, Isole e Olena, comprises two farms which were bought by the De Marchi family in the 1950s. Paolo produces small amounts of wine from "International varieties" including Cabernet Sauvignon, Syrah and Chardonnay, but his Chianti Classico and Cepparello are his own best contribution to the Tuscan culture. Join Paolo at this masterclass to experience the elegance and subtlety of his wines from Isole e Olena while he shares more about these wines in person.

16) Herdade da Malhadinha Nova Presents a Portuguese Experiential Wine Dinner with Joachim Koerper

Date: 20 April 2013
Time: 7:30 pm - 11:00 pm
Venue: Brasserie Les Saveurs - The St. Regis Singapore
Price: S\$268+
Dress Code: Lounge Suit

Discover the wines of the boutique Portuguese estate Herdade da Malhadinha Nova, flown in from Portugal to be paired exclusively with a menu specially designed and prepared by Michelin-starred special guest chef, Joachim Koerper. Born in Germany, Chef Joachim fell in love with the cuisine and ingredients of Southern Europe, and is today widely acclaimed as one of the most important masters of the Mediterranean cuisine.

17) Isole e Olena Wine Dinner Featuring Gabriel Ferron

Date: 20 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Forlino – Dining on the Bay
Price: S\$268+
Dress Code: Lounge Suit

Combining the finest of Italian dining and wine, guests at this dinner can expect nothing less than a spectacular evening which may just transport them back to Italy. Diners will be treated to exceptional fare when Masterchef Gabriele Ferron, renowned for his risottos, teams up with Forlino's classically Italian-trained Chef Kentaro Torii to prepare an exquisite dinner with special wine pairings from acclaimed wine maker, Paolo de Marchi's Isole e Olena.

18) Sunday Brunch Featuring Meat & Livestock Australia

Date: 21 April 2013
Time: 11:00 am - 3:00 pm
Venue: Forest, Resorts World™ Sentosa Singapore
Price: S\$188+
Dress Code: Smart Casual

Feast your eyes and senses as the ever popular gourmet brunch gets bigger and better! Enjoy a delightful afternoon Sunday brunch with lovely sparklings from around the world and a delicious buffet spread courtesy of Meat & Livestock Australia. In the company of good food, quality drinks, family and friends, it's no wonder this bubbly brunch affair is always popular!

19) Sunset Cocktails at Tamarind Hill

Date: 21 April 2013
Time: 6:00 pm - 8:00 pm
Venue: Tamarind Hill
Price: S\$148+
Dress Code: Smart Casual

Chase away the Monday blues before they even arrive! Perched atop the Labrador Nature Reserve in a historical bungalow amid lush surroundings, Tamarind Hill is the perfect location to wind down the day with specially crafted cocktails and exquisite Siamese specialities. Complementing the occasion will be an artistic showcase by ceramic artist Tay Siew Cheng titled, "My Porcelain Garden", presenting her collection of delicately crafted porcelain flowers. There is no better way to soak up the sunset and enjoy this evening with great cocktails, food, art and of course, company.

20) CVNE Experiential Wine Tasting

Date: 22 April 2013
Time: 6:00 pm – 7:30 pm
Venue: Equarius Hotel, Resorts World™ Sentosa Singapore
Price: S\$288+
Dress Code: Business Elegant

Compañía Vinícola del Norte de España (CVNE) has been caring for its vineyards for over 125 years with respect for the tradition of winemaking, hard work, research, innovation in production processes, pursuit of the highest quality, experimentation, and recognition. Today, CVNE is run by the fifth generation of the family of winemakers who founded the company in 1879. Join this masterclass to learn about CVNE's quality wines, produced as a result of their passion for making these wines live up to the ideals of the founders.

21) CVNE Experiential Wine Dinner Featuring David Muñoz

Date: 22 April 2013
Time: 8:00 pm - 11:00 pm
Venue: Equarius Hotel, Resorts World™ Sentosa Singapore
Price: S\$388+
Dress Code: Lounge Suit

Compañía Vinícola del Norte de España (CVNE), a fifth-generation family-run estate, presents an epicurean journey as distinctive Spanish wine varieties complement the avant-garde creations of 2 Michelin-starred Chef David Muñoz. This dinner is the perfect platform to showcase Chef Muñoz's revolutionary "canvas-dishes" which builds upon the concept of deconstructed cuisine and will definitely promise to be an unforgettable experiential dinner.

22) Rougie Foie Gras Dinner Featuring Yannick Alléno and Bruno Menard

Date: 22 April 2013
Time: 8:00 pm - 11:00 pm
Venue: La Cantine by Bruno Menard
Price: S\$288+
Dress Code: Lounge Suit

Three Michelin-starred chef Yannick Alléno joins Bruno Menard, Singapore's first 3 Michelin-starred chef to be based locally, to present a sensational dinner comprising the finest foie gras from Rougié. With excellent wines accompanying the unparalleled combination of two of world's finest French chefs, this is one epicurean experience that is definitely not to be missed!

23) Italian Hands-On Culinary Workshop Featuring Corrado Assenza & Lino Sauro

Date: 23 April 2013
Time: 10:00 am - 2:00 pm
Venue: At-Sunrice GlobalChef Academy
Price: S\$148+
Dress Code: Smart Casual

The producer and inventor of Caffè Sicilia's exquisite jams and sweets, Masterchef Corrado Assenza has been touted as the most daring experimenter to use strong sweet and savory elements of Sicilian cooking in his creations. Famed for drawing inspiration from the perfumes of the Sicilian countryside and recreating them in his chef-d'oeuvre. Join him and Chef Lino Sauro, of Gattopardo Italian Restaurant & Pizzabar, on a hands-on and highly interactive culinary workshop as they share the secrets of recreating the best flavours of Sicily right in your own kitchens.

24) Gourmet Safari

Date: 23 April 2013
Time 7:00 pm - 11:00 pm
Venue: La Cantine by Bruno Menard (Starting Venue)
Price: S\$250+
Dress Code: Smart Casual

Hop onto a safari experience of the gourmet kind as Deliciae Hospitality Management brings you a combination of their best restaurants and cuisines - all in the course of one evening. Begin your journey with a fresh take on French Cuisine at La Cantine by Bruno Menard, followed by the art of Italian dining at Forlino – Dining on the Bay, accompanied by a breathtaking view of the Marina Bay. Last but not least, mark the end of a perfect evening with some Spanish dining at Sabio by the Sea.

25) Ladies Night Out - Luxury Bento and Whisky Brought to You by The Macallan

Date: 23 April 2013
Time 8:00 pm - 11:00 pm
Venue: Stellar at 1-Altitude
Price: S\$198+
Dress Code: Smart Casual

Specially designed for all ladies out there, The Macallan will be hosting a unique experiential whisky appreciation class at Stellar. With the sense of smell as an important element of taste, a perfumer will introduce participants to a spectrum of common whisky notes, improving their knowledge in whisky appreciation. Accompanying the spirit would be a hands-on bento making session specially presented by the brilliant culinary team at Stellar. End off the evening with breathtaking views at 1-Altitude's rooftop bar and a glass of Macallan in hand. A one-of-a-kind event meant to be spent in your favourite company, make this a date with your girlfriends today!

26) WGS Champagne Dinner Featuring Sabre D'Or

Date: 23 April 2013
Time 8:00 pm - 11:00 pm
Venue: The Ritz-Carlton, Millenia Singapore
Price: \$328+ (members), \$378+ (non-members)
Dress Code: Smart Casual

Great Champagne and good fun are at the heart of the Confrérie du Sabre d'Or, and this dinner is the perfect embodiment of both. With an excellent selection of Champagnes accompanying a specially crafted menu, of course not forgetting the highly anticipated Sabrage, expect nothing less than the real taste of a grand epicurean feast amidst great sparklings!

27) Gourmet Golf Experience Featuring Ms World Singapore

Date: 24 April 2013
Time 1:00 pm - 6:00 pm
Venue: Singapore Island Country Club
Price: \$480+ (non-members), \$280+ (members) inclusive of Gourmet Golf Experience tournament and dinner
Dress Code: Golf Attire

Gourmet Golf Experience Dinner

Date: 24 April 2013
Time 6:00 pm - 10:00 pm
Venue: Singapore Island Country Club
Price: \$180+
Dress Code: Smart Casual

Embrace one of the world's most loved sports, delicious cuisine and fine wines at this unique tournament, made even more special this year by the appearance of the contestants of Ms World Singapore. Players will also be invited to a gourmet spread at every third hole prepared by 6 of Singapore's leading establishments. After the game, players will be treated to yet another epicurean feast paired with the finest vintages. There is absolutely no better way to experience the oldest and grandest golf club in Singapore!

28) Domaine de Bellene Experiential Wine Dinner Featuring Andrea Sacchi

Date: 24 April 2013
Time 8:00 pm - 11:00 pm
Venue: The Fullerton Hotel Singapore
Price: \$488+
Dress Code: Lounge Suit

Domaine de Bellene is known for its vines ranging from 50 to 110 years old and grown using biodynamic methods, with no additional products such as acid, cultured yeast, nutrients, enzymes nor sugar. Exquisite wines as such should be paired with food of similar stellar quality, which is exactly what Chef Andrea Sacchi, Executive Chef of The Fullerton Hotel will do on this epicurean journey.

29) White Asparagus & German Wine Dinner

Date: 25 April 2013
Time 7:00 pm - 11:00 pm
Venue: Forlino – Dining on the Bay
Price: \$228+
Dress Code: Lounge Suit

The white asparagus takes the spotlight at this dinner as the highly sought after delicacy comes into season. Accompanying such fine cuisine is the finest range of German wines specially selected by Magma German Wine Bistro. More details of the dinner to be revealed shortly. Watch this space!

30) Meat & Livestock Australia Industry Workshop

Date: 24 April 2013
Time 4:00 pm - 6:00 pm
Venue: At-Sunrice GlobalChef Academy
Price: \$18+
Dress Code: Smart Casual

An industry workshop for culinary students and trade professionals, Meat & Livestock Australia will be showcasing its extensive range of quality produce to participants via live demonstrations and food tastings. An ideal workshop for those who are in search of fresh ideas or inspiration for their cooking!

31) Domaine de Bellene Experiential Wine Tasting

Date: 24 April 2013
Time 6:00 pm - 7:30 pm
Venue: The Fullerton Hotel Singapore
Price: \$288+
Dress Code: Business Elegant

Domaine de Bellene has been created in 2005 by Nicolas Potel after the purchase of various old vines in some of the best plots of Burgundy. With vineyards currently situated in Santenay, Saint Romain, Volnay, Beaune, Nuits Saint Georges and Vosne Romanée, their vines range from 50 to 110 years old and grown using biodynamic methods. No other products are added to the wines - no acid, no cultured yeast, nutrients, enzymes, sugar etc., making this an interesting masterclass any wine lover should not miss.

30) Grand Conseil Du Vin De Borde Aux 24 Wineries and French Artisans

Date: 26 April 2013
Time 7:00 pm - 11:30 pm
Venue: Resorts World™ Sentosa Singapore (Aquarius Room)
Price: \$288+
Dress Code: Lounge Suit

31) OTHELLO Meet the Cast: Exclusive Party

Date: 26 April 2013
Time 10:30pm – 12.30am
Venue: Gattopardo Italian Grill and Pizzabar
Price: S\$170+ (cocktail only), S\$198+ (cocktail & play)
Dress Code: Smart Casual

Make the opening night of Shakespeare in the Park - Othello, presented by the Singapore Repertory Theatre, even more enjoyable with the opportunity to mingle with your favourite cast members in an exclusive cocktail party after the performance. Guests will also revel in a feast prepared by seven premier establishments amidst the beautiful surroundings of one of Singapore's most historic landmarks. Just remember to get your cameras ready to capture memories of a wonderful evening!

ADDENDUM B (Part 1)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2012

- ❖ Anatoly Komm (1 Michelin Star)
VARVARY, Russia
- ❖ Albert Tse (1 Michelin Star)
China Blue, Tokyo, Japan
- ❖ Bruno Ménard (3 Michelin Stars)
- ❖ Dani García (2 Michelin Stars)
Calima Restaurant, Spain
- ❖ Daniel Jordá
La Trinidad: Panes Creativos, Spain
- ❖ David Zhang
Xi He Ya Ju Restaurant, China
- ❖ Fergus Henderson (1 Michelin Star)
St JOHN Bar & Restaurant,
United Kingdom
- ❖ Ian Curley
The European, Australia
- ❖ Michel Sarran (2 Michelin Stars)
Michel Sarran Restaurant, France
- ❖ Paco Roncero (2 Michelin Stars)
La Terraza del Casino, Spain
- ❖ Pedro Miguel Schiaffino
Restaurant & Bar Malabar, Peru
- ❖ Pietro D'Agostino (1 Michelin Star)
La Capinera Ristorante, Italy
- ❖ Ronny Emborg (1 Michelin Star)
Restaurant AOC, Denmark
- ❖ Vikas Khanna (1 Michelin Star)
Junoon, USA

WGS 2011

- ❖ Antony Worrall Thompson, MOGB
The Greyhound, United Kingdom
- ❖ Brent Savage (2 Chef Hats)
Bentley Restaurant & Bar, Australia
- ❖ Bruno Ménard (3 Michelin Stars)
L'Osier, Japan
- ❖ Keisuke Matsushima (1 Michelin Star)
KEISUKE MATSUSHIMA, France
- ❖ Kevin Thornton (2 Michelin Stars)
Thornton's Restaurant, Ireland
- ❖ Luisa Valazza (3 Michelin Stars)
Al Sorriso, Italy
- ❖ Manish Mehrotra
Indian Accent, India
- ❖ Norbert Niederkofler (2 Michelin Stars)
Restaurant St. Hubertus, Italy
- ❖ Paul Wilson (3 Chef Hats)
Mr Wilson Restaurant Concepts,
Australia
- ❖ Rosio Sanchez
Noma, Copenhagen
- ❖ Serge Vieira (1 Michelin Star)
Restaurant Serge Vieira, France
- ❖ Shinichiro Takagi
Zeniya, Japan
- ❖ Tam Kwok Fung (1 Michelin Star)
City of Dreams, Macau
- ❖ Yim Jung Sik
Jung Sik Dang, Korea
- ❖ Yuji Wakiya
Wakiya Ichiemicharou, Japan
- ❖ David Muñoz (1 Michelin Star)
DiverXO, Spain
- ❖ Dietmar Sawyere (2 Chef Hats)
Berowra Waters Inn, Australia
- ❖ Ramón Freixa (2 Michelin Stars)
RAMON FREIXA MADRID, Spain

WGS 2010

- ❖ Alex Chow (1 Michelin Star)
Kai Mayfair, United Kingdom
- ❖ Alfonso Iaccarino (2 Michelin Stars)
Don Alfonso 1890, Italy
- ❖ Andrea Berton (2 Michelin Stars)
Ristorante Trussardi Alla Scala, Italy
- ❖ Ben Shewry (2 Chef Hats)
Attica, Australia
- ❖ Greg Doyle (3 Chef Hats) & Grant King
Pier Restaurant, Australia
- ❖ Juan Pablo Felipe (1 Michelin Star)
El Chaflán, Spain
- ❖ Lai Yau Tim (2 Michelin Stars)
Tim's Kitchen, Hong Kong
- ❖ David Thompson (1 Michelin Star)
Nahm, United Kingdom
- ❖ Dieter Kaufmann (1 Michelin Star)
Zur Traube, Germany
- ❖ Michel Rostang (2 Michelin Stars)
Michel Rostang, France
- ❖ Vivek Singh
The Cinnamon Club, United Kingdom
- ❖ Bruno Ménard (3 Michelin Stars)
L'Osier, Japan
- ❖ Dorin Schuster
The Legian, Indonesia
- ❖ Ferran Adrià (3 Michelin Stars)
El Bulli, Spain
- ❖ Frédéric Bau
Restaurant UMIA, France
- ❖ Gianluca Fusto
Italy
- ❖ James Viney
Four Seasons Hotel Macao, Cotai Strip®
- ❖ Loretta Fanella
Italy

ADDENDUM B (Part 2)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2009

- ❖ Heinz Beck **(3 Michelin Stars)**
La Pergola, Italy
- ❖ Arnaud Guerpillon
Le Cordon Bleu, Mexico
- ❖ Alfonso Castellano
Estado Puro, Spain
- ❖ Atul Kochhar **(1 Michelin Star)**
Benares Restaurant & Bar, UK
- ❖ Claudio Sadler **(2 Michelin Stars)**
Sadler, Italy
- ❖ Dan Hunter **(2 Chef Hats)**
Royal Mail Hotel, Australia
- ❖ Dorin Schuster
The Legian, Indonesia
- ❖ David Muñoz
DiverXo, Spain
- ❖ Hervé Boutin
Le Cordon Bleu, Australia
- ❖ Klaus Erfort **(3 Michelin Stars)**
Gästehaus Klaus Erfort, Germany
- ❖ Laurent Pillard
SLeek Steakhouse & Ultralounge
by Keller, USA
- ❖ Masayasu Yonemura **(1 Michelin Star)**
Yonemura, Japan
- ❖ Olivier Oddos
Le Cordon Bleu, Japan
- ❖ Oriol Balaguer
Oriol Balaguer, Spain
- ❖ Régis Marcon **(3 Michelin Stars)**
Restaurant Régis et Jacques Marcon,
France
- ❖ Sergi Arola **(2 Michelin Stars)**
Sergi Arola Gastro, Spain
- ❖ Wylie Dufresne **(1 Michelin Star)**
wd~50, USA

WGS 2008

- ❖ Anne-Sophie Pic **(3 Michelin Stars)**
La Maison Pic, France
- ❖ Andrea Canton **(1 Michelin Star)**
Ristorante La Primula, Italy
- ❖ Antonella Ricci **(1 Michelin Star)**
Al Fornello da Ricci, Italy
- ❖ Bart De Pooter **(2 Michelin Stars)**
Pastorale Restaurant, Rumst-Reet,
Belgium
- ❖ Cédric Maton
Le Cordon Bleu Dusit Culinary School,
Thailand
- ❖ Chris Salans
Mozaic Restaurant, Indonesia
- ❖ Chui Lee Luk **(3 Chef Hats)**
Claude's, Australia
- ❖ Didier Corlou
La Verticale, Hanoi, Vietnam
- ❖ Eric Dequin **(1 Michelin Star)**
Auberge Labarthe, France
- ❖ Eric Johnson
Jean Georges, China
- ❖ Fabrice Darniel
Le Cordon Bleu Dusit Culinary
School, Thailand
- ❖ George Calombaris **(2 Chef Hats)**
The Press Club, Australia
- ❖ Kiyomi Mikuni
Hotel de Mikuni, Japan
- ❖ Marco Sacco **(2 Michelin Stars)**
Ristorante Piccolo Lago, Italy
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Paul Pairet
Jade on 36, Pudong Shangri-La,
China
- ❖ Peter Thornley
Bracu Restaurant, New Zealand
- ❖ Pierre Hermé
Pierre Hermé, France
- ❖ Ramón Freixa **(2 Michelin Stars)**
El Racó dén Freixa, Spain
- ❖ Stéphane Carrade **(2 Michelin Stars)**
Chez Ruffet, France
- ❖ Vincent Pouessel **(1 Michelin Star)**
Aureole, USA

WGS 2007

- ❖ Alain Llorca **(2 Michelin Stars)**
Le Moulin de Mougins, France
- ❖ Carles Gaig **(1 Michelin Star)**
Gaig Restaurant, Spain
- ❖ Cheong Liew
The Grange, Hilton Adelaide,
Australia
- ❖ Christian Faure
Le Cordon Bleu Signatures
Restaurant, Canada
- ❖ Eoghain O'Neill
La Varenne, Raffles Resort
Canouan Island, The Grenadines
- ❖ Ezio Gritti **(1 Michelin Star)**
L'Osteria di via Solata, Italy
- ❖ Jacky Shaw
The Chinoise Story, China
- ❖ Jereme Leung
Whampoa Club, Three on the
Bund, China
- ❖ Mark Best **(3 Chef Hats)**
Marque Restaurant, Australia
- ❖ Paco Roncero **(1 Michelin Star)**
La Terraza del Casino, Spain
- ❖ Philippe Clergue
Le Cordon Bleu, France
- ❖ Philippe Mouchel
the brasserie by Philippe Mouchel,
Australia
- ❖ Reto Lampart **(2 Michelin Stars)**
Lampart's Art of Dining,
Hägendorf, Switzerland
- ❖ Romain Fornell **(1 Michelin Star)**
Caelis, Spain
- ❖ Sang-Hoon Degeimbre **(1 Michelin Star)**
L'Air du Temps, Belgium
- ❖ Simon Koh Yong
Abalone Specialist, Australia
- ❖ Yannick Anton
Le Cordon Bleu Signatures
Restaurant, Canada

ADDENDUM B (Part 3)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2006

- ❖ Alessandro Stratta
Alex, Wynn Las Vegas USA
- ❖ Antonin Bonnet **(1 Michelin Star)**
The Greenhouse UK
- ❖ Gennaro Esposito **(1 Michelin Star)**
Torre del Saracino, Italy
- ❖ Justin Quek
La Petite Cuisine, Taiwan
- ❖ Kevin Thornton **(1 Michelin Star)**
Thornton's Restaurant, Ireland
- ❖ Laurent Tourondel **(1 Michelin Star)**
BLT, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paco Roncero **(1 Michelin Star)**
La Terraza del Casino, Spain
- ❖ Philippe Legendre **(3 Michelin Stars)**
Le Cinq, Four Seasons Hotel France
- ❖ Santi Santamaria **(3 Michelin Stars)**
Can Fabes, Spain
- ❖ SPOON by Alain Ducasse
 - Christian Julliard, France
 - Christophe Grilo, Hong Kong
 - Frédéric Vardon, France
 - Nicola Canuti, Mauritius
 - Pascal Féraud, London
- ❖ Susur Lee
Susur, Canada
- ❖ Terje Ness
Restaurant Haga, Norway

WGS 2005

- ❖ Alain Passard **(3 Michelin Stars)**
L'Apege, France
- ❖ Alan Wong
Alan Wong's Restaurant, USA
- ❖ Bent Stiansen **(1 Michelin Star)**
Statholdergaarden, Norway
- ❖ Bobby Lo
The Hong Kong Jockey Club,
Hong Kong
- ❖ Edward G Leonard
American Culinary Federation,
USA
- ❖ Ferdinand E Metz
The Culinary Institute of America,
USA
- ❖ Kevin Thornton **(2 Michelin-star)**
Thornton's Restaurant, Ireland
- ❖ Jerome Budois
French Craftman for Cooking
Demonstrator and Ambassador for
Cacao Barry
- ❖ Joseph Vargetto
Crown Limited, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Naren Thimmaiah
Karavalli, India
- ❖ Norbert Niederkofler **(1 Michelin Star)**
St. Hubertus, Italy
- ❖ Ramón Frexia **(1 Michelin Star)**
El Raco d'en Freixa, Spain
- ❖ Ryuichi Yoshii
Yoshii Restaurant, Australia
- ❖ Thierry Alix
Sens & Bunds, China
- ❖ Nicolas Bernardé, Yann Barraud
& Didier Chantefort
Le Cordon Bleu, UK

WGS 2004

- ❖ Bryan Nagao
MAO, USA
- ❖ Charles Tjessem **(1 Michelin Star)**
ORO Restaurant og Bar, Norway
- ❖ Christoph Ruffer **(1 Michelin Star)**
Haerlin Restaurant, Germany
- ❖ Eric Danger
Chateau de Chanteloup, France
- ❖ Eyvind Hellstrom **(2 Michelin Stars)**
Restaurant Bagatelle, Norway
- ❖ Frédéric Filliodeau
Le Cordon Bleu, Canada
- ❖ Gualtiero Marchesi **(3 Michelin Stars)**
Ristorante Gualtiero Marchesi, Italy
- ❖ Laurent Gras
Fifth Floor, USA
- ❖ Laurent Pagés
Le Corden Bleu, Canada
- ❖ Mauricio Guerrero Cruz
Restaurant Adra, Chile
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Terrien
Le Cordon Bleu, France
- ❖ Simon Humble
Tutto Beme, Australia
- ❖ Suzanne Goin
Lucques & A.O.C., USA
- ❖ Terje Ness **(1 Michelin-star)**
Chef, Bocuse d'Or Winner (1999)
Norway
- ❖ Yan Yeung
Silks, Crown Melbourne, Australia
- ❖ Yves Mattagne, **(2 Michelin Stars)**
Sea Grill Restaurant, Belgium
- ❖ Wong Kam-Yau
Liu, Thailand
- ❖ Xavier Pellicer **(1 Michelin Star)**
Restaurant ABAC, Spain

ADDENDUM B (Part 4)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2003

- ❖ Allan Koh
KOKO Restaurant, Australia
- ❖ Emmanuel Bassoleil
Hotel Unique, Brazil
- ❖ Frédéric Anton (**2 Michelin Stars**)
La Pre Catelan, France
- ❖ Marc Francois Bonard
Le Cordon Bleu, Japan
- ❖ Floyd Cardoz
Tabla, USA
- ❖ Jimmy Sneed
The Frog and The Redneck, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Oriol Balaguer
Estudi Xocolada, Spain
- ❖ Patricia Yeo
AZ, New York, USA
- ❖ Patrick Hsu
My Humble House, Taiwan
- ❖ Roland Jöhri (**2 Michelin Stars**)
Johri's Tavlo, Switzerland
- ❖ Stefania Moroni
Altro-luogo Aimo e Nadia, Italy
- ❖ Jenny Parton
Sileni Estates, New Zealand
- ❖ Zhang Jin Jie
Green T. House, China
- ❖ Grant MacPherson
Wynn Resorts, Macau
- ❖ Patrick Martin & Nicolas Bernarde
Le Cordon Bleu, France

WGS 2002

- ❖ Arun Sampanthavivat
Arun's, USA
- ❖ Anton Mosimann
Mosimann's, UK
- ❖ **Christophe Bidault**
Le Cordon Bleu
- ❖ David Laris
Mezzo, UK
- ❖ David Senia
The Ritz-Carlton Osaka, Japan
- ❖ Ettore Bocchia
Grand Hotel Villa Serbelloni, Italy
- ❖ Harunobu Inukai & Noriyuki Sugie
Restaurant VII, Australia
- ❖ Hemant Oberoi
Taj Mahal Hotel, India
- ❖ Marcus Samuelsson
Aquavit, USA
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Patrick Martin
Le Cordon Bleu
- ❖ Philippe Legendre (**1 Michelin Star**)
Le Cinq, Four Seasons Hotel France
- ❖ Philippe Marand
Barry Callebaut, France
- ❖ Philippe Padovani
Padovani's Restaurant & Wine Bar,
Hawaii
- ❖ Sergi Arola (**2 Michelin Stars**)
La Broche, Spain
- ❖ Zhang Jin Jie
Green Tea House, China

WGS 2001

- ❖ Tony Bilson
Canard Bistro, Australia
- ❖ Rocco DiSpirito
Union Pacific, USA
- ❖ Reinhard Gerer (**1 Michelin Star**)
KORSO bei de Oper, Austria
- ❖ George Jardine
The Cellars-Hohenort, South Africa
- ❖ George Morrone
Fifth Floor, USA
- ❖ Claudio Sadler (**1 Michelin Star**)
Sadler, Italy
- ❖ David Thompson
Sailer's Thai, Australia
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Paul Urchs
The Ritz-Carlton Schlosshotel,
Germany
- ❖ Roy Yamaguchi
Roy's Restaurant, Hawaii
- ❖ So Kai Chui
Golden Leaf, Conrad International,
Hong Kong
- ❖ Akio Saito
Hotel Century Shizuoka Japanese
Restaurant, Japan
- ❖ Alain Solivères (**1 Michelin Star**)
Restaurant Les Elysees du Vernet,
France

ADDENDUM B (Part 5)

Past Participating Masterchefs and Special Guest Chefs:

WGS 2000

- ❖ Adolf Blokbergen (**1 Michelin Star**)
Le Raisin, Switzerland
- ❖ Ananda Solomon
Taj President Hotel, India
- ❖ Anthony Walsh
Canoe Restaurant & Bar, Canada
- ❖ Charlie Trotter
Charlie Trotter's, USA
- ❖ Henrik Christopher Iversen
Quaglinos, Conran Restaurants, UK
- ❖ Michael Ginor
Hudson Valley Foie Gras, USA
- ❖ Pierre Hermé
Pierre Herme Patissier, France
- ❖ Rick Rutledge-Manning
Te Awa Farm, New Zealand
- ❖ Santi Santamaria (**3 Michelin-star**)
Racó de Can Fabes, Barcelona,
Spain
- ❖ Steven Zhu
Lulu Restaurant, China
- ❖ Tetsuya Wakuda
Tetsuya's Restaurant, Australia
- ❖ Kenneth Oringer
Chio, The Eliot Hotel, USA

WGS 1999

- ❖ Antonine Westermann
(3 Michelin stars)
Restaurant Buerehiesel, France
- ❖ Cheung Kam Chuen
Lai Ching Heen, The Regent,
Hong Kong
- ❖ Greg Doyle
Pier Restaurant, Sydney, Australia
- ❖ Heinz Von Holzen
Bumbu Bali, Indonesia
- ❖ Jean-Georges Vongerichten
Vong, USA
- ❖ Martin Dalsass, (**1 Michelin star**)
Ristorante Santabbondio,
Switzerland
- ❖ Micheal Ginor
Hudson Valley Foie Gras, USA
- ❖ Masahiro Kurisu
Kyoto, Japan
- ❖ Michael Ginor
Hudson Valley Foi Gras, USA
- ❖ Sergio Mei Tomasi
Four Seasons Milano, Italy
- ❖ Yann Duytsche
Valrhona, France
- ❖ Vincent Bourdin
Valrhona, France

WGS 1998

- ❖ Andre Jaeger (**2 Michelin stars**)
Die Fischerzunft,
Switzerland
- ❖ Harald Bressealschimidt
Aubergine, South Africa
- ❖ Bernard Guilhaudin
(2 Michelin stars)
La Tour D'Argent, France
- ❖ Christine Manfield
Paramount, Australia
- ❖ Douglas Rodriguez
Patria, USA
- ❖ Eiichi Takahashi
Hyo Tei, Japan
- ❖ Fritz Schilling (**2 Michelin stars**)
Schweitzer Stuben,
Germany
- ❖ Wong Hong Fa
Dayutai State Guest House,
China

WGS 1997

- ❖ Aniello Nino Miele
Il Tentativo, Italy
- ❖ Cheng Yen Chi
Ambassador Hotel, Taiwan
- ❖ Dietmar Sawyere
Restaurant 41, Australia
- ❖ Frank Zlomke
Grande Roche Hotel, South
Africa
- ❖ J. Inder Singh Kalra
Food columnist, writer, food
consultant
- ❖ Lam Sing Lun
Hong Kong Jockey Club, Hong
Kong
- ❖ Lee Hsin Fu
Ambassador Hotel, Taiwan
- ❖ Michael Mina
Aqua, San Francisco, USA
- ❖ Michael Caines
Gidleigh Park, UK
- ❖ Raymond Blanc (**2 Michelin stars**)
Le Manoir Aux Quat Saisons,
UK
- ❖ Reto Mathis Roelli
Corviglia Restaurant,
Switzerland
- ❖ Vichit Mukura
Oriental Bangkok, Thailand
- ❖ Yoshihiro Murata
Holiday Inn Kyoto, Japan

ADDENDUM B (Part 6)

Past Participating Celebrity Personality & Special Guests

WGS 2012

- ❖ Marco Pierre White
Knorr Brand Ambassador
London, United Kingdom
- ❖ Javier De Las Muelas
Mixologist, Barcelona, Spain
- ❖ Lisa Perrotti-Brown
Winery Consultant & Moderator, Singapore
- ❖ Christian Knoch
Brewmaster, LeVeL33, Singapore

WGS 2011

- ❖ Andrew Turner
WILTONS, London, United Kingdom
- ❖ Edward Kwon
Gastronomy, Seoul, Korea
- ❖ Michael Ginor
LOLA, New York, United States
- ❖ Rachel Allen
Celebrity Chef, County Cork, Ireland
BBC Lifestyle

WGS 2010

- ❖ Oz Clarke
Celebrity Personality at Oz and James's Big
Wine Adventure & Oz & James Drink to Britain
BBC Lifestyle

WGS 2009

- ❖ Bob Blumer
Celebrity Chef on The Surreal Gourmet &
Glutton for Punishment
- ❖ David Rocco
Celebrity Chef on David Rocco's Dolce Vita
Discovery Travel & Living
- ❖ Daniel Thomases
Wine Journalist, Italy
- ❖ Eben Freeman
Cocktail All-Stars
- ❖ Linden Pride
Cocktail All-Stars

WGS 2008

- ❖ Curtis Stone
Celebrity Chef, Discovery Travel & Living
- ❖ David Peppercorn (MW)
Wine Consultant & Wine Writer
- ❖ Gerry Tosh
Head of Brand Education, Highland Park
- ❖ Ian Wright
Globe Trekker on Discovery Travel & Living
- ❖ Jean-Pierre Blancard
Speed Portrait Artist
- ❖ Pierre-Jean Pebeyre
Managing Director, Pebeyre Truffle
- ❖ Serena Sutcliffe (MW)
Head of Sotheby's International Wine
Department
- ❖ Tomoyuki Kitazoe
Guest Mixologist from Orgo

WGS 2007

- ❖ Keith Floyd
Celebrity Chef, Discovery Travel & Living
- ❖ Kevin Brauch
Host of The Thirsty Traveller on Discovery Travel
& Living
- ❖ Bobby Chinn
Host of World Café: Asia on Discovery Travel &
Living
- ❖ Serena Sutcliffe, (MW)
Head of Sotheby's International Wine Department

ADDENDUM C (Part 1)

Past Participating Wineries:

WGS 2012

- ❖ Champagne Duval-Leroy, France
- ❖ Champagne Penet-Chardonnet, France
- ❖ Domaine Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Tenuta Dell'Ornellaia, Italy
- ❖ Viña Almaviva, Chile
- ❖ Weingut Johanninger, Germany

WGS 2011

- ❖ Araujo Estate, United States
- ❖ Association de Grands Crus Classés Saint-Émilion, France
- ❖ Bodegas Torres, Spain
- ❖ Domaine de Chevalier, France
- ❖ Domaine du Pégau, France
- ❖ Juvé Y Camps, Spain
- ❖ Pio Cesare, Italy
- ❖ Weingut Joh. Jos. Prüm, Germany
- ❖ Weingut Markus Molitor, Germany

WGS 2010

- ❖ Armin Tement
- ❖ Arachon T.FX.T & Weingut Tement, Austria
- ❖ Bruno Baudry
- ❖ Castel, France
- ❖ Christophe Brunet
- ❖ Maison Paul Jaboulet Aîné
- ❖ Frédéric Mugnier
- ❖ Domaine Jacques - Frédéric Mugnier
- ❖ Mariano Fuster
- ❖ Juvé Y Camps, Spain
- ❖ Ivan Aquino
- ❖ Bodegas Torres, Spain

WGS 2009

- ❖ Castello di Ama, Chianti Classico, Italy
- ❖ Castello di Fonterutoli, Chianti Classic, Italy
- ❖ Château Léoville Poyferré, Bordeaux, France
- ❖ Isole e Olena, Chianti Classico, Italy
- ❖ Opus One, Napa Valley, USA
- ❖ Parker Connawarra & Yering Station, Australia
- ❖ Priorat, Spain
- ❖ Tenuta Fontodi, Chianti Classico, Italy
- ❖ Weingut Robert Weil, Germany

WGS 2008

- ❖ Alvaro Palacios, Spain
- ❖ Château Smith-Haut-Lafitte, France
- ❖ Château de Beaucastel, France
- ❖ Dominio De Pingus, Spain
- ❖ Marchese Antinori, Italy
- ❖ Vega Sicilia, Spain

WGS 2007

- ❖ Château Angélu, France
- ❖ Château Palmer, France
- ❖ Château Pichon Lalande, France
- ❖ Domaine de Montille, France
- ❖ E. Guigal, France
- ❖ Tenuta dell'Ornellaia, Italy

WGS 2006

- ❖ Château Cos d'Estournel, France
- ❖ Château Figeac, France
- ❖ Domaine Bonneau du Martray, France
- ❖ Domaine Joseph Faiveley, France
- ❖ Domaine Michel Gros, France
- ❖ Luciano Sandrone, Italy

WGS 2005

- ❖ Beringer Vineyards, USA
- ❖ Bründlmayer & Feiler-Artinger, Austria
- ❖ Château Montelena, USA
- ❖ Château Pichon Baron, France
- ❖ Cims de Porrera, Spain
- ❖ Domaine Weinbach, France
- ❖ Hermann Dönnhoff, Germany
- ❖ Marchesi de Frescobaldi, Italy

WGS 2004

- ❖ Barone Ricasoli, Italy
- ❖ Bodegas Torres Winery, Spain
- ❖ Ceretto, Italy
- ❖ Champagne Duval-Leroy, France
- ❖ Domaine Drouhin of Oregon, USA
- ❖ Jean Leon, Spain
- ❖ Joseph Phelps, USA
- ❖ Maison Joseph Drouhin of Beaune, France
- ❖ Montes Winery, Chile
- ❖ Salomon Undhof, Austria
- ❖ Torbreck, Australia
- ❖ Wachua Valley Wineries, Austria

ADDENDUM C (Part 2)

WGS 2003

- ❖ Almaviva, Chile
- ❖ Bodegas Muga, Spain
- ❖ Bodegas Torres, Spain
- ❖ Bouchard Peré & Fils, France
- ❖ Champagne Duval-Leroy, France
- ❖ E.J Gallo Winery, USA
- ❖ Fantinel, Italy
- ❖ Hugel, France
- ❖ M.Chapoutier, France
- ❖ Mountadam, Australia
- ❖ Sileni estates, New Zealand
- ❖ Weingut Fritz Haag, Germany

WGS 2002

- ❖ Bodegas Torres Winery, Spain
- ❖ Cakebread Cellars, USA
- ❖ Champagne Duval-Leroy, France
- ❖ Château Rauzan-Ségla, France
- ❖ De Loach Vineyards, USA
- ❖ Duckhorn Wine Company, USA
- ❖ Jackson-Triggs, Canada
- ❖ Leeuwin Estate, Australia
- ❖ Pio Cesare, Italy
- ❖ Schlossgut Diel, Germany

WGS 2001

- ❖ Alvaro Palacois, Spain
- ❖ Château Mouton Rothschild, France
- ❖ Conti Sertoli Salis, Italy
- ❖ Hiedsieck & Co. Monopole, France
- ❖ Howard Park Wines, Australia
- ❖ Inniskillin Winery, Canada
- ❖ Patz & Hall, USA
- ❖ Paul Jaboulet Aîné, France
- ❖ Penfolds, Australia
- ❖ Wachua Valley Wineries, Austria

WGS 2000

- ❖ Coldstream Hills, Australia
- ❖ Giesen Wine Estate,
New Zealand
- ❖ Inniskillin Winery, Canada
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Quady Winery, USA
- ❖ Sanford Wines, USA
- ❖ Santa Monica, USA
- ❖ Springfield, South Africa
- ❖ Te Awa Farm Winery,
New Zealand
- ❖ Wynns Coonawarra Estate,
Australia

WGS 1999

- ❖ Château Belle Brise, France
- ❖ Château Montelena, USA
- ❖ Conti Sertoli Salis, Italy
- ❖ Heitz Wine Cellars, USA
- ❖ Lindemans, Australia
- ❖ Penfolds, Australia
- ❖ Santa Monica, USA
- ❖ Villa Maria Estate, New Zealand

WGS 1998

- ❖ Forrester Vineyards, South Africa
- ❖ Gekkeikan (*sake*), Japan
- ❖ Taltarni Vineyards, Australia
- ❖ Weingut Rudolf Fürst Franken,
Germany

ADDENDUM D (Part 1)

Past Participating Hosting Establishments:

WGS 2012

- ❖ 2am:lab
- ❖ BLUE, Shangri-La Hotel, Singapore
- ❖ Gattopardo Italian Grill and Pizzabar
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ LeVeL33
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, TungLok Group
- ❖ Osia, Resorts World™ Sentosa Singapore
- ❖ The Knolls, Capella Singapore
- ❖ The Song of India
- ❖ Tung Lok Classic, Orchard Parade Hotel

WGS 2011

- ❖ 2am:dessert bar
- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Cassia, Capella Singapore
- ❖ Gaia Ristorante & Bar
- ❖ Inagiku, Fairmont Singapore
- ❖ JAAN, Swissôtel The Stamford
- ❖ Mandarin Court Chinese Restaurant
Mandarin Orchard Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House by TungLok Group
- ❖ Rang Mahal
- ❖ Ristorante Bologna, Marina Mandarin Singapore
- ❖ Stellar, 1-Rochester Group
- ❖ The Prime Society
- ❖ Tippling Club

WGS 2010

- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Les Amis
- ❖ Oscar's, Conrad Centennial Hotel Singapore
- ❖ Majestic Restaurant
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Restaurants (2000)
- ❖ Pontini, Grand Copthorne Waterfront Hotel
- ❖ Rang Mahal
- ❖ The China Club
- ❖ The Lighthouse, Fullerton Hotel
- ❖ The Lobby Lounge, InterContinental Hotel Singapore
- ❖ The Nautilus Project
- ❖ Tippling Club
- ❖ Victoria Bar, InterContinental Hotel Singapore

WGS 2009

- ❖ Atlantic Dining Room, Tower Club Singapore
- ❖ Brasserie Les Saveurs, The St. Regis Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers
Singapore
- ❖ Iggy's
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Rang Mahal
- ❖ The Cliff, The Sentosa Resort & Spa
- ❖ The Pavilion, The Sentosa Resort & Spa
- ❖ The Prime Society
- ❖ Tippling Club

WGS 2008

- ❖ BLU, Shangri-La Hotel, Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, Mandarin Oriental, Singapore
- ❖ DOMVS, the Italian Restaurant, Sheraton Towers
Singapore
- ❖ Global Kitchen, Pan Pacific Singapore
- ❖ Jaan, Level 70, Swissôtel The Stamford, Singapore
- ❖ Les Saveurs, The St. Regis Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Olive Tree Restaurant, InterContinental Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Privé
- ❖ Ristorante Bologna, Marina Mandarin Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2007

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Gordon Grill, Goodwood Park Hotel Singapore
- ❖ Jaan, Swissôtel The Stamford Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Oscar's, Conrad Centennial Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore

ADDENDUM D (Part 2)

Past Participating Hosting Establishments:

WGS 2006

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel

WGS 2005

- ❖ Dolce Vita, The Oriental Singapore
- ❖ Jade, Tung Lok Group of Restaurants
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Mirchi – A Taste of India
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Summer Palace, The Regent Singapore
- ❖ The Dining Room, Sheraton Towers Singapore
- ❖ Zambuca Italian Restaurant & Bar

WGS 2004

- ❖ Capers, The Regent Singapore
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House, Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Town, The Fullerton Hotel Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ The Cliff, Sentosa Resort & Spa

WGS 2003

- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Capers, The Regent Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2002

- ❖ ASIAN Restaurant Bar,
Tung Lok Group of Restaurants
- ❖ Blu, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Equinox Restaurant, Swissôtel The Stamford
- ❖ mezza9, Grand Hyatt Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rang Mahal
- ❖ Restaurant 360
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Town, The Fullerton Hotel Singapore

WGS 2001

- ❖ BLU, Shangri-La Hotel Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Dolce Vita, The Oriental Singapore
- ❖ Golden Peony, Conrad Centennial Singapore
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ One-Ninety, Four Seasons Hotel Singapore
- ❖ Pontini, Grand Copthorne Waterfront Hotel Singapore
- ❖ Town, The Fullerton Hotel Singapore

ADDENDUM D (Part 3)

Past Participating Hosting Establishments:

WGS 2000

- ❖ Capers, The Regent Singapore
- ❖ Chang Jiang Shanghai Restaurant, Goodwood Park Hotel
- ❖ Compass Rose, The Westin Stamford & Westin Plaza
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Olive Tree, Hotel Inter-Continental Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Seasons Restaurant, Four Seasons Hotel Singapore

WGS 1999

- ❖ Capers, The Regent Singapore
- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ mezza9, Grand Hyatt Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Rose Veranda, Shangri-La Singapore
- ❖ The Greenhouse, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the "M", Mandarin Singapore
- ❖ The Dining Room, Sheraton Towers Singapore

WGS 1998

- ❖ Club Chinois, Tung Lok Group of Restaurants
- ❖ Compass Roase, The Westin Stamford & Westin Plaza
- ❖ Les Amis
- ❖ Maxim's de Paris, The Regent Singapore
- ❖ Raffles Grill, Raffles Hotel
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ Top of the "M", Mandarin Singapore

WGS 1997

- ❖ Capers, The Regent Singapore
- ❖ Café Palm and Liana's, The Oriental Singapore
- ❖ Doc Cheng's, Raffles Hotel
- ❖ Inagiku, The Westin Stamford & Westin Plaza
- ❖ Jiang Nan Chun, Four Seasons Hotel Singapore
- ❖ La Tour's, Shangri-La Singapore
- ❖ La Brasserie, Marco Polo Hotel
- ❖ Les Amis
- ❖ Nutmegs, Hyatt Regency Singapore
- ❖ Pine Court, Mandarin Singapore
- ❖ Snappers, The Ritz-Carlton, Millenia Singapore
- ❖ The Harbour Grill, Hilton International Singapore

ADDENDUM C (Part 4)

Past Participating Partner Restaurants:

WGS 2010

- ❖ 2am:dessertbar
- ❖ Absinthe
- ❖ Au Petit Salut
- ❖ BLU
- ❖ Brasserie Wolf
- ❖ Chef Chan's Restaurant
- ❖ Chinois by Susur Lee
- ❖ DOMVS, The Italian Restaurant
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Gattopardo
- ❖ Golden Peony
- ❖ Hua Ting
- ❖ Jaan Par André
- ❖ Jing
- ❖ Li Bai Cantonese Restaurant
- ❖ OSO Ristorante
- ❖ OTTO Ristorante
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Tatsuya Japanese Restaurant
- ❖ The French Kitchen
- ❖ The Prime Society
- ❖ The Song of India
- ❖ The White Rabbit
- ❖ Tung Lok Classics
- ❖ Yantra

WGS 2009

- ❖ Absinthe
- ❖ Au Petit Salut
- ❖ Cassis
- ❖ Golden Peony
- ❖ Hua Ting
- ❖ Jing
- ❖ Les Amis
- ❖ Li Bai Cantonese Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ oosh at Dempsey
- ❖ OSO Ristorante
- ❖ OTTO Ristorante
- ❖ Pontini
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Tatsuya Japanese Restaurant
- ❖ The Garden
- ❖ The Prime Society
- ❖ The Song of India
- ❖ Yantra

WGS 2008

- ❖ 35artillery
- ❖ Angel's Share
- ❖ Au Petit Salut
- ❖ AURUM
- ❖ Brasserie WOLF
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Golden Peony
- ❖ Gunther's
- ❖ Hua Ting
- ❖ Li Bai Cantonese Restaurant
- ❖ Madame Butterfly, The Forbidden City
- ❖ Michelangelo's Italian Restaurant
- ❖ NOVUS Restaurant & Bar
- ❖ OSO Ristorante
- ❖ Rang Mahal
- ❖ Saint Pierre
- ❖ Senso Ristorante & Bar
- ❖ Shang Palace
- ❖ Si Chuan Dou Hua Restaurant, TOP of UOB Plaza
- ❖ Suburbia
- ❖ The Song of India
- ❖ Tung Lok Signatures – The Central
- ❖ Wild Rocket

WGS 2007

- ❖ Au Petit Salut
- ❖ AURUM by The Clinic
- ❖ Brasserie WOLF
- ❖ Club Chinois
Tung Lok Group of Restaurants
- ❖ Garibaldi Italian Restaurant & Bar
- ❖ Hua Ting, Orchard Hotel Singapore
- ❖ IndoChine Forbidden City
- ❖ Jade
Tung Lok Group of Restaurants
- ❖ Les Amis
- ❖ Min Jiang @ One North
- ❖ Rang Mahal
- ❖ St Pierre
- ❖ The Song of India
- ❖ Zambuca Italian Restaurant & Bar

WGS 2006

- ❖ Au Petit Salut
- ❖ Au Jardin
- ❖ Garibaldi
- ❖ Hua Ting, Orchard Hotel
- ❖ Li Bai, Sheraton Towers Singapore
- ❖ My Humble House,
Tung Lok Group of Restaurants
- ❖ Rang Mahal
- ❖ Saint Julien
- ❖ Saint Pierre
- ❖ Tenshin

ADDENDUM E (Part 1)

Our Accolades:

World Gourmet Summit 2011

- IFEA Best Event/Organization E- Newsletter Gold Award Winner
- IFEA Best Event Program (interior 4 or more colors) Gold Award Winner
- IFEA Best Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Video (for sale) Silver Award Winner
- IFEA Best Street Banner Silver Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Cover Design Bronze Award Winner
- IFEA Best Sponsor Bronze Award Winner

World Gourmet Summit 2007

- IFEA Best New Promotion Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Gold Award Winner
- IFEA Best Radio Promotion Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Bronze Award Winner
- IFEA Best New Event within an Existing Event Bronze Award Winner
- IFEA Best Media Kit Bronze Award Winner
- IFEA Most Effective / Creative News Stunt Bronze Award Winner

World Gourmet Summit 2006

- IFEA Best TV Promotion (ad spot or PSA) Gold Award Winner
- IFEA Best Radio Promotion Bronze Award Winner
- IFEA Best Event Website Silver Award Winner
- IFEA Best Event/Organisation E-newsletter Gold Award Winner
- IFEA Best Promotion Brochure (4 or more colours) Silver Award Winner
~ *WGS 2006 Souvenir Magazine*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
~ *Singapore Tatler*
- IFEA Best Community Outreach Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Gold Award Winner
- IFEA Best Press/Media Kit Bronze Award Winner
- IFEA Most Creative/Effective News Stunt Silver Award Winner
- Best Miscellaneous Clothing Gold Award Winner
~ *WGS Chef Jacket*

World Gourmet Summit 2005

- IFEA Best Event/Organization E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Photograph Gold Award Winner
- IFEA Best Press/Media Kit Gold Award Winner
- IFEA Best Community Outreach Program Gold Award Winner
- IFEA Best Event/Program to Benefit a Charity Gold Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *An Evening with Anthony Bourdain at Grand Hyatt Singapore*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Subasta! Subasta! Bezel – The Watch Collector's Guild Dinner*

ADDENDUM E (Part 2)

World Gourmet Summit 2004

- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Single Newspaper Display Advertisement Gold Award Winner
- IFEA Best Event To Benefit a Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Miscellaneous Printed Materials (Single Page) Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Gourmet Herbal Dinner & Culinary Workshops*
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Dinner Theatre*

World Gourmet Summit 2003

- IFEA Grand Pinnacle Silver Award Winner
- IFEA Best Radio Promotion Gold Award Winner
- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure Gold Award Winner
- IFEA Best Event to Benefit Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Website Silver Award Winner

World Gourmet Summit 2002

- IFEA Best Promotional Brochure Gold Award Winner
~ *WGS 2002 Souvenir Magazine*
- IFEA Best Community Outreach Programme Bronze Award Winner
~ *WGS/City Gas Charity Safari*
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2001

- IFEA Grand Pinnacle Gold Award Winner
- IFEA Best Website Gold Award Winner ~ *www.wgs2001.com*
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
~ *Masterchef Safari*

World Gourmet Summit 2000

- International Festivals & Events Association (IFEA) Grand Pinnacle Silver Award Winner
- Tourism Awards Singapore 2001 Best Event Organiser (Special Events) Winner



WORLD GOURMET SUMMIT

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WORLD GOURMET SERIES



OVERVIEW

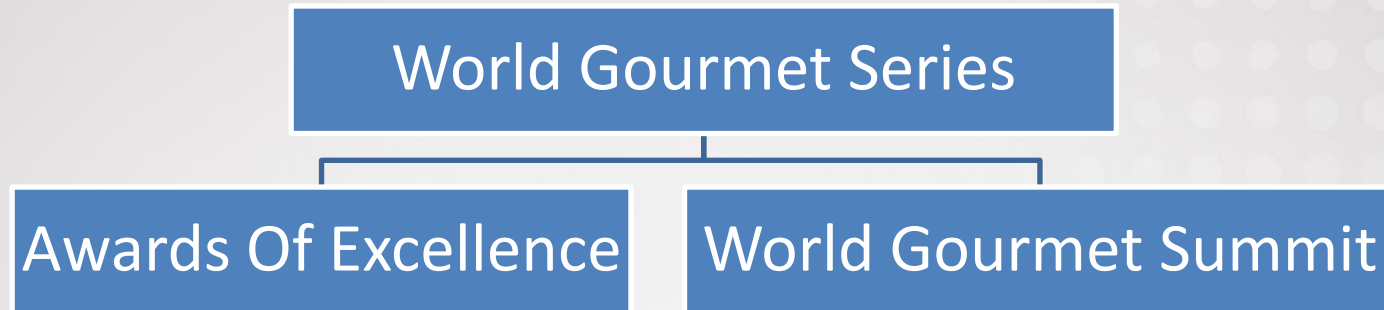
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WORLD GOURMET SERIES STRUCTURE



Awards Of Excellence

Inaugurated in 2001, The Awards Of Excellence aims to recognize and give homage to the professionals and talents who have excelled and contributed to the food and beverage industry in Singapore and the region, through their distinction in providing exemplary fine dining experiences.

World Gourmet Summit

The World Gourmet Summit has been around for 17 memorable years filled with great epicurean delights and exceptional dining experiences. It features a star-studded ensemble of visiting masterchefs, internationally acclaimed vintners as well as talented local chefs.

ABOUT AWARDS OF EXCELLENCE

Inaugurated in 2001, the World Gourmet Series Awards of Excellence is the only national accolade that acknowledges the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

The Hospitality and Food Industry is a leader for creativity in gastronomic arts and industry with untold growth potential and business opportunities. The key elements and driving forces are people. AOE was inaugurated to recognize trail blazers and for those who make a difference. While many awards have since entered the scene, WGS Awards of Excellence continues to be THE industry leader. AOE comprises 23 Local Awards, 5 Regional Awards and 7 Experiential Scholarships.

KitchenAid Chef of the year

Bernardaud Executive Chef of the year

Meat & Livestock Australia Rising Chef of the year

deZaan Pastry Chef of the Year

Sanpellegrino New Restaurant of the Year

Sia Huat Food & Beverage of the Year

Indoguna Restaurant of the Year

Lexmark Gourmet Retailer of the Year

Sico Asia Banquet Manager of the Year

Top Wines Sommelier of the Year

Coffex Bar of the Year

Manitowoc Restaurateur of the Year (Regional)

Electrolux Culinary Institution of the Year (Regional)

Fonterra Pastry Chef of the Year (Regional)

TungLok Asian Cuisine Chef of the Year (Regional)

Déliciae Lifetime Achievement Award

Vismark Asian Restaurant of the Year

Life Inspired Asian Restaurant of the Year (Regional)

Foodservice Consultant Asian Cuisine Chef of the Year

Eurocave Old World Wine List of the Year

A La Carte Productions New World Wine List of the Year

Epicure Gourmet Distributor of the Year

Giorgio Ferrari Wine Retailer of the Year

The Macallan Wine Distributor of the Year

Steelite Outstanding Caterer of the Year

Indoguna Restaurant Manager of the Year

Aesthetic Bay Food Writer of the Year

Marrone Culinary Institution of the Year



AWARDS OF EXCELLENCE

The World Gourmet Series Awards Of Excellence Scholarship provides young and enthusiastic individuals with the passion and vigour in hospitality, wine or culinary arts an opportunity to venture overseas for a bond-free one to two weeks attachment at various distinguished food and beverage (F&B) establishments. For the nine years, the scholarships have begun to widely accept many promising and potential individuals to expand and widen their knowledge in the F&B industry.

Awards Of Excellence Scholarships

1. At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship
2. Acqua Panna Hospitality Scholarship
3. Meat & Livestock Australia Culinary Appreciation Programme
4. Valrhona Pâtisserie Scholarship
5. Paul Jaboulet Aîné & Château La Lagune Wine Scholarship

The World Gourmet Series Awards of Excellence (AOE) Hall Of Fame recognises the accomplishments and contributions of our food and beverage (F&B) leaders. Comprising sixteen inductees, each individual or establishment has a story of enterprise, hard work and success to tell. An inductee's inclusion in this Hall Of Fame is an acknowledgement of their generous and significant contribution to the F&B industry. Their success is an inspiration for others to follow.



2013 AWARDS OF EXCELLENCE

Award Ceremony



Award Winners



Scholarship Winners





ABOUT WORLD GOURMET SUMMIT



World Gourmet Summit

Inaugurated in 1997 as part of the Singapore Tourism Board's initiative to establish Singapore as a culinary destination, the World Gourmet Summit (WGS) is a prestigious event held annually to showcase dining offerings in the country. It promotes local chefs and features Michelin-starred chefs as well as internationally-acclaimed vintners from around the world.

Some of the highlights of WGS include culinary masterclasses, gourmet safaris, vintner and celebrity dinners, charity dinner and other creative workshops. These events take place at various venues in Singapore, mainly five-star hotels and top-rated restaurants. Over the past 17 years, WGS has attracted over 150,000 participants across the globe.



Organiser

A La Carte Productions, a division of Peter Knipp Holdings Pte Ltd, is an independently-owned events company that specialises in managing and staging major culinary events for over a decade, particularly the World Gourmet Summit and the Awards of Excellence in Singapore, and Gourmet Abu Dhabi in the Middle East.

Peter Knipp Holdings Pte Ltd is a company born out of a man's deep desire to channel 25 years' worth of Food & Beverage (F&B) expertise towards building a complete one-stop solutions centre for all F&B and hospitality concept needs. Peter A Knipp established the company in 1996 and is presently a leading F&B consultancy in the region. Established in 1996, the company is now recognised as the region's leading F&B consultancy, led by Peter A Knipp.



Supported By

The Singapore Tourism Board (STB) is an economic development agency for Singapore tourism. Its mission is to develop and champion tourism as a key driver of economic growth for Singapore. STB is working towards revitalising the country's traditional segments ranging from sightseeing and attractions to business travel. The Board is also exploring emerging segments such as healthcare and education services.

WORLD GOURMET SUMMIT

Objectives

The World Gourmet Summit aims to brand Singapore as the preferred gourmet destination of the region, showcasing world-class fine-dining offerings from hotels to the independent restaurant establishments. Promote the local F&B talents and, thereby, launch them into the international arena and encourage professionals all over the world to be proud of their dynamic profession. Lastly, it aims to showcase what masters of their crafts are capable of and cultivate widespread appreciation for fine cuisine and wine amongst diners.

Vision

WGS's vision is to establish Singapore as one of the global leaders in quality fine dining experiences, promote the country as an internationally-recognised hub for F&B creativity, innovation, research, learning and talent development. Singapore offers quality education and first-rate training facilities for aspiring F&B and hospitality professionals. Creativity, expertise and appreciation for quality F&B products and services are prevalent in Singapore, paving the way for the industry's sustainability.

Mission

The mission of WGS provides exclusive gastronomic experiences fulfilling the desires of gastronomes, aspirants and individuals newly introduced to the premium plus segment. It focuses on creating an accessible F&B research and development hub to raise the standards of wine appreciation culture, making Singapore a centre for gastronomic traveler. Lastly, it continues to elevate WGS as a leading global gastronomic event in the region, promoting local talents and innovations internationally.

WGS MILESTONES

1997

Initiative by
Singapore
Tourism Board

1999

WGS
separated from
Singapore
Food Festival

2001

Launched the
Awards Of
Excellence

2003

Extended to a
two-weeks
calendar

2007

3-weeks programme
Total local & international
media value estimated at
SG\$4.227million

2011

15 Years Of
Gastronomic
Excellence
Crystal Anniversary

2013

**Celebration of
Gastronomic Artisans**

2000

Changed schedule
from July to April,
in conjunction with
Food & Hotel Asia.

2002

Launched the
Awards Of
Excellence
Scholarships

2006

Celebrating a decade of
epicurean Excellence.
Extended to 3 weeks
Incorporated Partner
Restaurants

2010

Launch of
Grandeur Of Wine
& Gourmet Golf event.

2012

A Heritage of Flavours
your tradition Our
Innovation



WGS MEDIA COVERAGE

Media Coverage Summary 2013

The media coverage report is compiled by our PR agency. For WGS 2013, the total media value as at 26 May 2013 is **\$11,020,203.63**.



WGS MARKETING & ADVERTISING

Marketing and Advertising 2013

Approximate marketing spend: S\$647,839

Tri-media advertising campaign in Singapore (local TV, radio and print): Channel News Asia, Gold 90.5FM, The Straits Times, The Wall Street Journal, Epicure Asia, The Peak, ICON, Cuisine & Wine Asia Magazine and Asian Journeys



The collage displays various marketing assets for the World Gourmet Summit 2013:

- Print Media:** Clippings from 'THE STRAITS TIMES' featuring 'Full platter' and 'Pursuing perfection', and '联合早报' (Lianhe Zaobao) with the headline '13国际名厨 世界名厨峰会献厨艺'.
- Magazines:** 'Epicure' magazine cover with the headline 'TAKE THE COOK TAKE THE COUNTRY'.
- Promotional Flyers:** Citibank-sponsored flyers for 'Embark on a gastronomic journey' and 'Pair your dining experience with fine wines', both offering 15% off selected events.
- Social Media:** Facebook posts from 'World Gourmet Summit' featuring interviews and event announcements.
- Event Listings:** Details for exclusive dinners such as 'Hendrix da Mathadhina Noss', 'Maison Roche de Barlene', and 'Othello: Meet the Cast'.

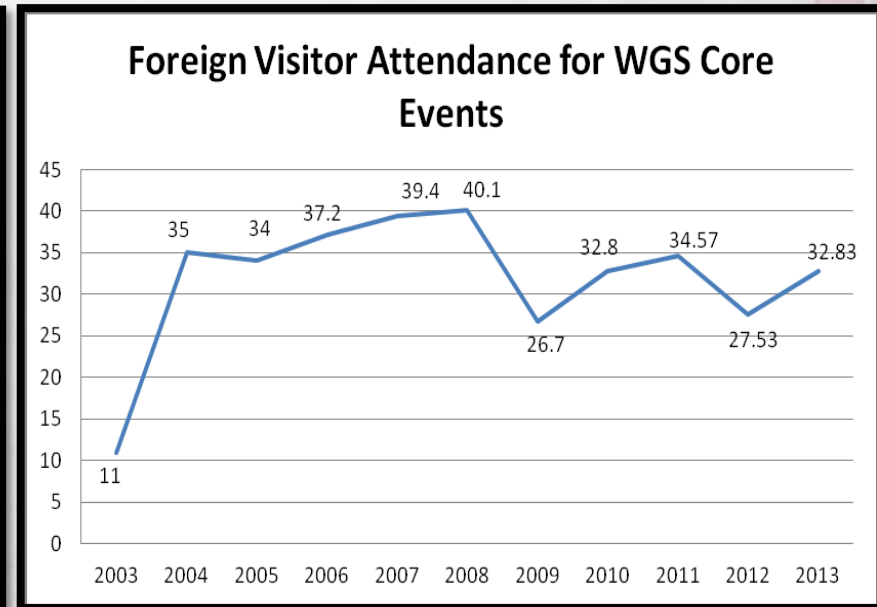
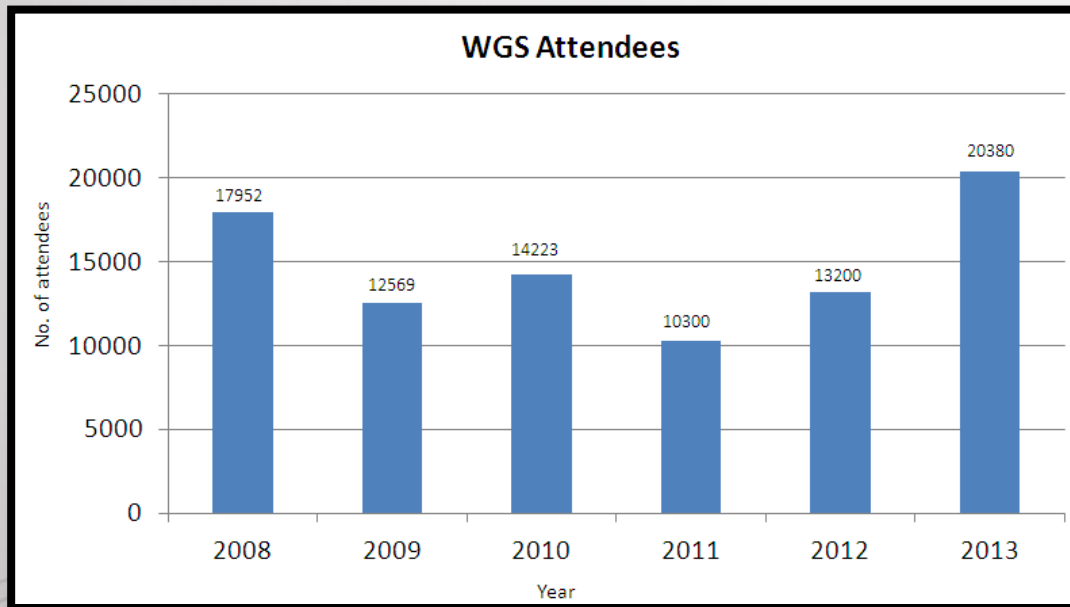
WGS ATTENDANCE & TARGET AUDIENCE

Target Audience

Food Enthusiasts, Wine Connoisseurs, Business Travelers, Corporate Executives and Managers, Social Elite, Hospitality Professionals and Media Personalities originating from the region and around the globe.

Mid 20s to late 50s

Average income of S\$60,000 per annum



WGS CHEFS & PERSONALITIES

MASTERCHEFS

- Highly distinguished culinary maestros hosted at premier establishments collaborate with local hosting chefs
- Culinary masterclasses to be led by these masterchefs
- A week of epicurean delight

GUEST CHEFS

- Culinary masters in their own right, these guest chefs are invited to showcase their talent at special themed dinners and other activities during WGS



149 Michelin-Stars

Over 17 years

WGS STARS GALLERY



233 Master Chefs and Guest Chefs

have created culinary wonders at WGS since 1997

FINEST WINES from Around the World

120 Wineries

have showcased their exclusive wines



WGS 2013 PARTNERS



WGS Partnership Rights & Benefits

Marketing & Advertising

Advertising branding with all official Media Partners publications

Logo exposure on Official WGS website and all marketing collaterals

1 page advertorial in WGS souvenir magazine (ME-n-U)

Any marketing collateral produced by **The Partner** for the purposes of World Gourmet Summit events must include the following:

The right to use the intellectual properties of 'World Gourmet Summit' for the duration of one (01) year from the date of the signature of the agreement.

Brand name

Logo

Partnership Title

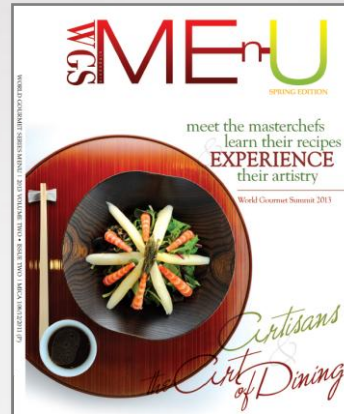
Branding

Bespoke branding opportunities on official chef jackets, and at WGS events and hosting venues for culinary masterclasses, workshops, wine dinners, and special themed dinners

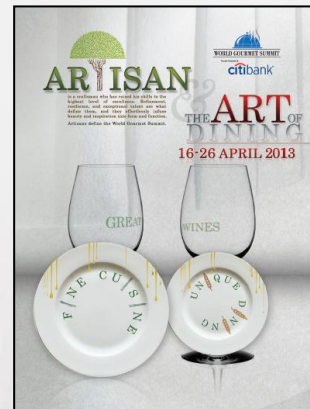
Premium tiered partners will enjoy the privilege of logo exposure on WGS Chef Jacket

Media

A dedicated and experienced PR communications team will support partnership program



WGS Souvenir Magazine



WGS Events Booklet



WGS EDM



WGS Street Banner

WGS Partnership Rights & Benefits

Hospitality & Networking

Partners will be extended Hospitality benefits (invitations to selected events) to attend WGS events. Partners can make use of this benefit to invite their clients to attend the WGS

Retail Product Sales and Event Integrated Brand Engagement Opportunities

Complimentary exhibition space to engage public, industry experts, and VIP's for product promotion and sampling, sales data collection, and direct customer retail opportunities (at workshops and masterclasses)

**All above mentioned benefits are subject to agreement between organiser and partner*



2013 EVENT HIGHLIGHTS

WGS Opening Reception



Citibank Gastronomic Jam Sessions



Meat & Livestock Australia Youth Chefs' Day



2013 EVENT HIGHLIGHTS

WGS Sunday Brunch



WGS Wine Masterclasses & Wine Dinners



WGS Gourmet Golf Experience



2013 EVENT HIGHLIGHTS

WGS Industry Workshop



WGS Special Themed Dinner – *Hearts On Fire Edible Fashion Show & Chocolate Dinner*



WGS Experiential Workshop at Miele



WORLD GOURMET SUMMIT 2014

The Legend Continues.....

**information accurate as of 19 June 2013*



WORLD GOURMET SUMMIT

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7 Jalan Kilang, Fourth Floor, Singapore 159407
T: [65] 6270 1254 | F: [65] 6270 1763

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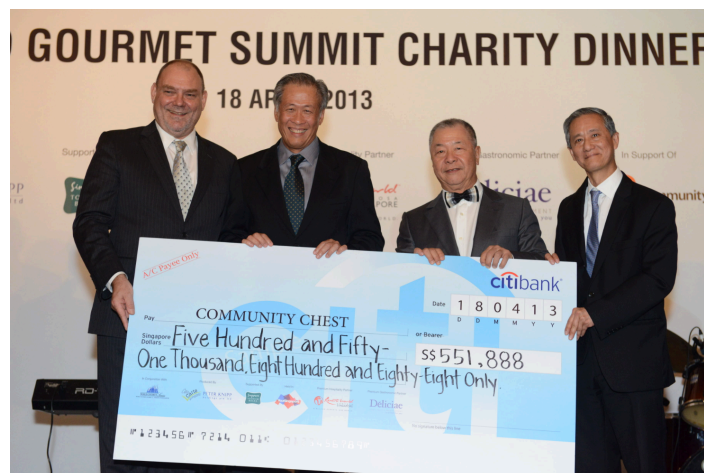
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For Immediate Release

Singapore's Culinary Aficionados Contribute Generously to the Community at World Gourmet Summit Annual Charity Dinner

The 13th edition of the annual World Gourmet Summit Charity Dinner raises \$551,888 for Community Chest

19 April, 2013 (SINGAPORE) – Over 360 diners joined Guest-of-Honour Dr Ng Eng Hen, Singapore's Minister for Defence at the 13th World Gourmet Summit Charity Dinner at The Fullerton Hotel on 18 April, 2013. Apart from enjoying a sumptuous and elegant five course feast prepared by international **Masterchef Gabriele Ferron**, hailing from Italy and known to many as the World Ambassador of Rice, **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 cause. \$551,888 was raised for over 80 charities supported by Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). Since the first Charity Dinner in 2000, over \$5.05 million has been raised through this annual World Gourmet Summit initiative.



\$551,888 was raised at the Annual World Gourmet Summit Charity Dinner
(L-R) Mr Peter Knipp, Dr Ng Eng Hen, Dr Henry Tay, Mr Eric Ang

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Funds were raised through table sales, cash donations and silent and live auctions held during the dinner. Items auctioned included a Hearts On Fire Encapsulate Pendant, a holiday at the historical Hotel Metropol Moscow in Russia, a Leica X2 camera and a Montblanc Star Classique Automatic watch. This was made possible by the generous sponsors of the World Gourmet Summit.

All funds raised will support critical social service programmes under the care of Community Chest. These include enabling children with special needs to maximise their potential, reaching out to youths-at-risk, providing support to lonely elderly, assisting families in need and helping those with disabilities lead more independent lives.

13-year-old Muhammad Ashraf Nizam Bin Mohd Ali, a student of MINDS Towner Gardens School (TGS), is one of the beneficiaries of Community Chest present at the Charity Dinner. Ashraf is a member of the school's hip hop group "Kool Kidz" which presented a dance performance for the guests together with his schoolmates. Diagnosed with intellectual disability, he benefits from the special education in TGS and has high aspirations to embark on a career in Singapore's hospitality or food and beverage industry.



MINDS Towner Gardens School (TGS) Hip Hop Group "Kool Kidz"

Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd, the organisers of the award-winning World Gourmet Summit, said, "The World Gourmet Summit Charity Dinner is very dear to my heart. While we all enjoy every aspect of the calendar filled with gourmet events over two weeks, we believe giving back to the community is imperative. Over the past 13 years, we have received tremendous support from members of the society who are more fortunate and have the ability to support the excellent work carried out by Community Chest. If we are only a small part of realising the dreams of a child such as Ashraf, then our work is done. This is what makes the entire World Gourmet Summit a rewarding one."

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Dr Henry Tay, Chairman of the World Gourmet Summit Charity Dinner Organising Committee, said, “The annual World Gourmet Summit Charity Dinner has been a fund-raising platform for beneficiaries of Community Chest for the past 13 years. To the over 300 guests attending the dinner each year, this event is not only a celebration of the finest gastronomic experiences that the local epicurean scene has to offer, but is also matched with a big-hearted and generous spirit to help the disadvantaged rise above their challenging circumstances. The funds raised go a long way towards meeting the needs of the less fortunate among us. I would like to thank Mr Peter Knipp and his team, as well as our donors, for their continued support of Community Chest. The on-going success of the World Gourmet Summit Charity Dinner would not be possible without their generous contributions in support of the disadvantaged in our community.”

Guests were also treated to a special performance by Mr Donne Ray Radford, lead singer of “The Platters”, accompanied on stage by 11-year-old Filipino singing sensation, Mr. Miguel Antonio, who had performed during the 2011 “David Foster and Friends Concert” in Singapore.

Ms Jacquelyn Tan, Managing Director and Head of Credit Payment Products at Citibank Singapore Limited says, “Citibank is proud to continue our fifth year as presenting partner for the World Gourmet Summit 2013. This partnership with the pinnacle of Asia’s gourmet and lifestyle dining further demonstrates Citibank’s leadership in the dining space. Our focus on dining goes beyond offering discounts and deals and we are glad that through events such as the World Gourmet Summit Charity Dinner, we are able to give back to the community and support the less privileged.”

The World Gourmet Summit will continue to play its part in giving back to the community in its future editions. For an example of a beneficiary, please refer to Annex A. For more information about the World Gourmet Summit, log on to www.worldgourmetsummit.com.

High resolution images can be downloaded from the following link. Please note the link expires on 18 May 2013 – <http://www.sendspace.com/file/mpdoc8>

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For media enquiries, please contact:

Wani Diwarkar
Fulford Public Relations

E: wdiwarkar@fulfordpr.com
D: +65 6324 5534
M: +65 9832 0643

Sneha Rupani
Fulford Public Relations

E: srupani@fulfordpr.com
D: +65 6324 2504
M: +65 9724 7621

OR

Ms Chew Kia Huey
National Council of Social Service

E: chew_kia_huey@ncss.gov.sg
D: 6210 2636
M: 9021 0673

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\$5.05 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

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About Community Chest

Community Chest raises funds on a yearly basis to meet the needs of the social service programmes we help support. Community Chest ensures that fund-raising and other operating costs are kept to a minimum. As these costs are covered mainly by Tote Board and Singapore Pools, every dollar raised by Community Chest will be made available to social service programmes under its care.

Community Chest has made it easier for individuals to donate from the comfort of their homes via websites such as comchest.sg and www.vpost.com.sg, through the internet (DBS, UOB or Citibank) or phone banking (DBS or POSB) and even at SAM machines and iNETS Kiosks across the island. Individuals can also reap tax benefits on donations through hassle-free modes like the Community Chest's monthly workplace giving programme "SHARE", where employees make monthly donations via GIRO, credit card or payroll and have his or her tax deductions automatically included in their tax assessments.

The funds raised will benefit children with special needs, youths-at-risk, persons with disabilities, lonely and frail elderly and families in need.

ANNEX A – A COMMUNITY CHEST BENEFICIARY

13-year-old Muhammad Ashraf Nizam Bin Mohd Ali is a student of Towner Gardens School (TGS) and also one of the members of Kool Kidz. He was diagnosed with intellectual disability and was referred to TGS three years ago when he could not cope with the mainstream primary school curriculum. Under the special education programme tailored to his learning ability, he has blossomed from a shy boy with low self-esteem to a confident and active student who is able to perform on stage. He is also a school prefect and a school ambassador for the Singapore Kindness Movement.

Coming from a single-parent and low income family, Ashraf also benefits from fully subsidized school fee, uniforms and textbooks, under the Special Education (SPED) Financial Assistance Scheme supported by Community Chest and MOE. Ashraf hopes to be employed in either the hospitality or food and beverage industry in the future.

ANNEX B - 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.

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Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the F&B and hospitality industry.

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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

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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

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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

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PREMIUM GASTRONOMIC PARTNER

Déliciae Hospitality Management

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

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

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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>

--END--

For media enquiries, please contact:

Wani Diwarkar
Fulford Public Relations
E: wdiwarkar@fulfordpr.com
D: +65 6324 5534
M: +65 9832 0643

Sneha Rupani
Fulford Public Relations
E: srupani@fulfordpr.com
D: +65 6324 2504
M: +65 9724 7621

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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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PREMIUM HOSPITALITY PARTNER

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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

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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. Woolloomooloo Steakhouse

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For Immediate Release

Culinary Industry's Finest Shortlisted for World Gourmet Series Awards Of Excellence 2013

- Awards Of Excellence to honour 28 of the region's best in F&B Industry
- Up-and-coming stars to be awarded prestigious career-changing accolades at awards ceremony on 16 March 2013

8 March, 2013 (SINGAPORE) – The finalists for the **World Gourmet Series Awards Of Excellence 2013** have been announced yesterday afternoon. Five finalists shortlisted in each of the **28 categories** were picked from over a thousand entries received from aspiring and established culinary professionals and establishments from Singapore and the region. The **Awards Of Excellence**, to be presented on **16 March 2013**, at Orchard Hotel Singapore, are seen as the acid test for trends, achievements and the rising stars in the regional F&B industry.

This year, 28 individuals will walk off with career-changing awards including:

- ***Citibank Restaurant Manager Of The Year***
- ***Classic Fine Foods Pastry Chef Of The Year***
- ***Déliciae Lifetime Achievement Award***
- ***KitchenAid Chef Of The Year***
- ***Meat & Livestock Australia Rising Chef Of The Year***
- ***Top Wines Sommelier Of The Year***

1

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Citibank Restaurant Manager Of The Year

The ***Citibank Restaurant Manager Of The Year*** award recognises a restaurant manager who is professional, knowledgeable and demonstrates a high degree of competence in managing a successful restaurant operation. Previous winners of the award include **Alexandar Merk, Gunther's Modern French Cuisine (2012)** and **Timothy Goh, Les Amis (2010)**. This year's finalists are:

- **Gabriel James**, *Stellar @ 1-Altitude*
- **Irene Yue**, *Hua Ting Restaurant, Orchard Hotel Singapore*
- **Jerome Desfonds**, *Au Petit Salut*
- **Marcus Boyle**, *Tippling Club*
- **Mauro Serrajotto**, *Le Bistrot du Sommelier*
- **Paolo Colzani**, *Burlamacco Ristorante*

Classic Fine Foods Pastry Chef Of The Year

The ***Classic Fine Foods Pastry Chef Of The Year*** award seeks to recognise an individual who has exceptional talent in the pastry field. Previous winners of the award include **Janice Wong (2011)**, **Pang Kok Keong (2010)** and **Gottfried Schuetzenberg (2006 & 2008)**. This year's finalists are:

- **Alex Chong**, *Swissôtel The Stamford*
- **Andres Lara**, *Pollen*
- **Ivy Wong**, *Fairmont Singapore & Swissôtel The Stamford*
- **Janice Wong**, *2am:dessertbar*
- **Ng Chee Leong**, *Orchard Hotel Singapore*
- **Terrence Pang**, *The Ritz Carlton, Millenia Singapore*



Déliciae Lifetime Achievement Award

The **Déliciae Lifetime Achievement** award seeks to recognise a culinary visionary who has constantly strived for higher standards and contributed ideas to influence the development of the food and beverage (F&B) industry. Past winners include **Alfred Leung, Chief Executive Office, Imperial Treasure (2008), Christophe Megel, Chief Executive Officer, At-Sunrice GlobalChef Academy (2009) and Michael Sengol, Chief Executive Officer, Meritus Hotels and Resorts (2011).**

KitchenAid Chef Of The Year

The **KitchenAid Chef Of The Year** award recognises an outstanding chef in Singapore for consistently setting standards of excellence in the culinary arts, as well as providing excellent dining experiences. Previous winners of this prestigious accolade include **Chan Kwok (2011), Patrick Heuberger (2008) and Emmanuel Stroobant (2006).**

This year's finalists are:

- **Daniel Sia, *The Disgruntled Chef***
- **Gabriele Piegaia, *Burlamacco Ristorante***
- **Lino Sauro, *Gattopardo Italian Grill & Pizzabar***
- **Patrick Heuberger, *Le Bistrot du Sommelier***
- **Paul Longworth, *Au Petit Salut***
- **Ryan Clift, *Tippling Club***



Meat & Livestock Australia Rising Chef Of The Year

The **Meat & Livestock Australia Rising Chef Of The Year** honours the industry's outstanding rising stars individually. This award is considered a rite of passage for some of Singapore's best culinary talents which include **Julien Royer (2012)** and **André Chiang (2009)**. This year's finalists are:

- **David Almany**, *Osteria Mozza, Marina Bay Sands*
- **Lee Boon Seng**, *OSIA, Resorts World™ Sentosa*
- **Marco Guccio**, *Alkaff Mansion Ristorante*
- **Philipp Henkes**, *The Knolls, Capella Singapore*
- **Sam Chin**, *Triple Three, Mandarin Orchard Singapore*

Top Wines Sommelier Of The Year

The **Top Wines Sommelier Of The Year** recognises an individual who not only possesses in-depth knowledge of wines but is capable of delivering excellent wine service to enhance the customer's overall dining experience. This year's finalists are:

- **Mr Daisuke Kawai**, *Les Amis Restaurant*
- **Mr Francisco Galdeano**, *Waku Ghin, Marina Bay Sands*
- **Mr Ken Hasegawa**, *Restaurant Andre*
- **Mr Paolo Colzani**, *Burlamacco Ristorante*
- **Mr Romuald Le Calonnec**, *Le Bistrot Du Sommelier*
- **Ms Shireen Sheikh**, *The Disgruntled Chef*



The **Awards Of Excellence** will continue to play its part in cultivating the next generation of talent in the food and beverage (F&B) industry with the presentation of five scholarships to young and budding talents who possess the ability to grow in their fields of culinary and pâtisserie arts, wine, hospitality and butchery, providing them with a once-in-a-lifetime opportunity to gain exposure overseas.

This year, the five scholarships are:

- **Acqua Panna Hospitality Scholarship**
- **At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship**
- **Meat & Livestock Australia Culinary Appreciation Programme**
- **Valrhona Pâtisserie Scholarship**
- **Paul Jaboulet Aîné & Château La Lagune Wine Scholarship**

Peter A Knipp, CEO of Peter Knipp Holdings, said, “The Awards Of Excellence help set the standard for the food and beverage (F&B) industry here in Asia. We are excited to see the number of entries across the different categories grow annually indicating the strength and importance of this award and the impact it has for the winners. This year’s field is one of the most competitive we’ve ever seen, a sure sign to us that Singapore and the region is reaching new heights in culinary excellence. For more than a decade, over a hundred of the F&B industry’s finest have been recognised by our esteemed judging panel for their efforts in bringing the epicurean scene to new heights, including Chefs **André Chiang**, **Sam Leong** and **Emmanuel Stroobant**, and establishments such as *Raffles Grill*, *Absinthe* and *The White Rabbit* and we are excited to see who will take out the top spots this year.”

Jacquelyn Tan, Managing Director and Head of Credit Payment Products at Citibank Singapore Limited, said, “Citibank is delighted to once again present the *World Gourmet Series Awards Of Excellence*, and adopt the Citibank Restaurant Manager Of The Year Award for the fifth time. We have been a strong advocate of the



culinary arts scene and its development in Singapore for many years, through our Citibank Gourmet Pleasures dining privileges initiative as well as our support for the World Gourmet Summit. We understand the importance of recognising the outstanding individuals and enterprises that make a difference in our local culinary industry as they play key contributing roles in ensuring its successful growth and evolution. It is through platforms like the *World Gourmet Series Awards Of Excellence* that we, as a business partner and strong advocate, are able to play our part in strengthening Singapore's offering as a global culinary destination and bring it to even greater heights."

This year's Awards Of Excellence will be presented in the following categories:

Singapore

1. Aesthetic Bay Food Writer Of The Year
2. A La Carte Productions New World Wine List Of The Year
3. Bernardaud Executive Chef Of The Year
4. Citibank Restaurant Manager Of The Year
5. Classic Fine Foods Pastry Chef Of The Year
6. Coffex Bar Of The Year
7. Déliciae Lifetime Achievement Award
8. epicure Gourmet Distributor Of The Year
9. EuroCave Old World Wine List Of The Year
10. Foodservice Consultants Asian Cuisine Chef Of The Year
11. Giorgio Ferrari Wine Retailer Of The Year
12. Indoguna Restaurant Of The Year
13. KitchenAid Chef Of The Year
14. Lexmark Gourmet Retailer Of The Year
15. Marrone Culinary Institution Of The Year
16. Meat & Livestock Australia Rising Chef Of The Year
17. Sia Huat Food & Beverage Manager Of The Year
18. Sico Asia Banquet Manager Of The Year
19. S.Pellegrino New Restaurant Of The Year
20. Steelite Outstanding Caterer Of The Year
21. The Macallan Wine Distributor Of The Year
22. Top Wines Sommelier Of The Year
23. Vismark Asian Restaurant Of The Year



Regional

1. Electrolux Culinary Institution Of The Year
2. Fonterra Pastry Chef Of The Year
3. Life Inspired Asian Restaurant Of The Year
4. Manitowoc Restaurateur Of The Year
5. TungLok Asian Cuisine Chef Of The Year

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For media enquiries, interviews and hi-res images, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

D: +65 6324 2504

M: +65 9724 7621

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 gastronomical 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.

www.worldgourmetsummit.com



ANNEX A – About The World Gourmet Series Awards Of Excellence

Inaugurated in 2001, the World Gourmet Series Awards Of Excellence are the only national accolades that acknowledge the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

Organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB), the awards aim to motivate talents in the industry to excel in the culinary profession and promote the appreciation of dining in Singapore, as well as the region, to the next level.

The awards will be presented on Saturday, 16 March 2013 at Orchard Hotel Singapore.

Singapore Awards

Singapore awards are given out to deserving candidates who have worked hard over the years to be recognised in the food and beverage (F&B) industry. They have been nominated for their hard work, dedication and unrelenting efforts in improving their techniques as well as keeping up with the stringent standards.

The Singapore awards up for voting in 2013 are:

1. Aesthetic Bay Food Writer Of The Year
2. A La Carte Productions New World Wine List Of The Year
3. Bernardaud Executive Chef Of The Year
4. Citibank Restaurant Manager Of The Year
5. Classic Fine Foods Pastry Chef Of The Year
6. Coffex Bar Of The Year
7. Déliciae Lifetime Achievement Award
8. epicure Gourmet Distributor Of The Year
9. EuroCave Old World Wine List Of The Year
10. Foodservice Consultants Asian Cuisine Chef Of The Year
11. Giorgio Ferrari Wine Retailer Of The Year
12. Indoguna Restaurant Of The Year
13. KitchenAid Chef Of The Year
14. Lexmark Gourmet Retailer Of The Year
15. Marrone Culinary Institution Of The Year
16. Meat & Livestock Australia Rising Chef Of The Year
17. Sia Huat Food & Beverage Manager Of The Year
18. Sico Asia Banquet Manager Of The Year
19. S.Pellegrino New Restaurant Of The Year
20. Steelite Outstanding Caterer Of The Year



21. The Macallan Wine Distributor Of The Year
22. Top Wines Sommelier Of The Year
23. Vismark Asian Restaurant Of The Year

Regional Awards

Regional awards finalists comprise of food and beverage (F&B) professionals, establishments and institutions that have consistently put on their best performance in the culinary field.

1. Electrolux Culinary Institution Of The Year
2. Fonterra Pastry Chef Of The Year
3. Life Inspired Asian Restaurant Of The Year
4. Manitowoc Restaurateur Of The Year
5. TungLok Asian Cuisine Chef Of The Year

Awards Of Excellence Scholarships

- ***At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship***
The scholar will have the opportunity to attend a culinary programme / apprenticeship at Johnson & Wales University. The programme will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar will receive:

- a culinary programme / apprenticeship at Johnson & Wales University, United States
- return air-tickets and accommodation

- ***Acqua Panna Hospitality Scholarship***
The scholar will have the opportunity to visit Villa Panna and the Frescobaldi wine estate to gain insightful knowledge on Acqua Panna and attend a course / apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

The scholar will receive:

- an apprenticeship in ALMA, Italy (International culinary school)
- a visit to Frescobaldi wine estate, Italy
- a visit to Villa Panna (source of Acqua Panna), Italy
- return air-tickets and accommodation



- **Meat & Livestock Australia Culinary Appreciation Programme**

The scholar will have the opportunity to participate in a culinary appreciation programme in Australia courtesy of Meat & Livestock Australia. The programme will cover product origin and knowledge, butchery techniques as well as experience in Australia's butchery and foodservice outlets and Australia's food safety integrity system that underpins the premium beef and lamb products that Australia produces.

The scholar will receive:

- the opportunity to participate in a culinary appreciation programme in Australia
- return air-tickets and accommodation

- **Valrhona Pâtisserie Scholarship**

The scholar will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

The scholar will receive:

- a course / apprenticeship at Valrhona's Ecole du Grand Chocolat, France
- return air-tickets and accommodation

- **Paul Jaboulet Aîné & Château La Lagune Wine Scholarship**

The scholar will have the opportunity to visit the wineries of Paul Jaboulet Aîné & Château La Lagune to learn about the terroir, vineyards and participate in the harvest. Programme topics will also include exploring Hermitage and understanding the making of La Chapelle and La Lagune.

The scholar will receive:

- an apprenticeship at Paul Jaboulet Aîné & Château La Lagune, France
- return air tickets and accommodation



ANNEX B – LIST OF FINALISTS

AESTHETIC BAY FOOD WRITER OF THE YEAR

- *Porridge With Pinot Noir?*
Written by **Lin Weiwèn** in *epicure Magazine*, October 2012
- *Communal Culture*
Written by **Joan Ng** in *The Edge Singapore*, October 2012
- *Sake Pairing With The Cuisine of Xi Yan @ Xi Yan Restaurant*
Written by **Jen Shek Voon**, *Cuisine & Wine Asia* January/February 2012
- *A Cocktail Renaissance*
Written by **Tiong Li Cheng** in *epicure Magazine*, July 2012

A LA CARTE PRODUCTIONS New World Wine List of the Year

- *Garibaldi Restaurant & Bar*
- *Luke's Oyster Bar & Chop Hoise*
- *Salt Grill & Sky Bar by Luke Mangan*
- *The Disgruntled Chef*
- *Tippling Club*

BERNARDAUD Executive Chef Of The Year

- **Andrea Sacchi**, *The Fullerton Hotel Singapore*
- **Andy Oh**, *Pan Pacific Orchard*
- **Christopher Christie**, *Marina Bay Sands*
- **Taki Panayotakos**, *Orchard Hotel Singapore*
- **Wolfgang Ranner**, *Conrad Centennial Singapore*

CITIBANK Restaurant Manager Of The Year

- **Mr Gabbriel James**, *Stellar @ 1-Altitude*
- **Ms Irene Yue**, *Hua Ting Restaurant, Orchard Hotel Singapore*
- **Mr Jerome Desfonds**, *Au Petit Salut*
- **Mr Marcus Boyle**, *Tippling Club*
- **Mr Mauro Serrajotto**, *Le Bistrot du Sommelier*
- **Mr Paolo Colzani**, *Burlamacco Ristorante*



CLASSIC FINE FOODS Pastry Chef Of The Year

- **Alex Chong**, *Swissôtel The Stamford*
- **Andres Lara**, *Pollen*
- **Ivy Wong**, *Fairmont Singapore & Swissôtel The Stamford*
- **Janice Wong**, *2am:dessertbar*
- **Ng Chee Leong**, *Orchard Hotel Singapore*
- **Terrence Pang**, *The Ritz-Carlton, Millenia Singapore*

COFFEX Bar Of The Year

- *1-Altitude*
- *Club Street Social*
- *The Cufflink Club*
- *The Disgruntled Chef*
- *Tippling Club*

EPICURE Gourmet Distributor Of The Year

- *Classic Fine Foods*
- *Culina*
- *Huber's Butchery*
- *Indoguna*
- *Jasons Market Place*

EUROCAVE Old World Wine List Of The Year

- *Alkaff Mansion Ristorante*
- *Casa Tartufo*
- *CUT by Wolfgang Puck, Marina Bay Sands*
- *Le Bistrot du Sommelier*
- *Les Amis*

FOODSERVICE CONSULTANTS Asian Cuisine Chef Of The Year

- **Mr Fok Kai Yee**, *Summer Pavillion, The Ritz-Carlton Millenia Singapore*



- **Mr Manjunath Mural**, *The Song of India*
- **Mr Moon Kyung Soo**, *Mikuni, Fairmont Singapore*
- **Mr Sunny Kong**, *Mandarin Court, Mandarin Orchard*
- **Mr Yong Bing Ngen**, *Majestic Restaurant, New Majestic Hotel*

GIORGIO FERRARI Wine Retailer Of The Year

- *Artisan Cellars Pte Ltd*
- *Magma German Wine Bistro Deli + Shop*
- *The Wine Company Singapore*
- *Wine Connection*

INDOGUNA Restaurant Of The Year

- *Absinthe*
- *Au Petit Salut*
- *Jaan*
- *Le Bistrot du Sommelier*
- *The Disgruntled Chef*
- *Tippling Club*

KITCHENAID Chef Of The Year

- **Daniel Sia**, *The Disgruntled Chef*
- **Gabriele Piegaia**, *Burlamacco Ristorante*
- **Lino Sauro**, *Gattopardo Italian Grill & Pizzabar*
- **Patrick Heuberger**, *Le Bistrot du Sommelier*
- **Paul Longworth**, *Au Petit Salut*
- **Ryan Clift**, *Tippling Club*

LEXMARK Gourmet Retailer Of The Year

- *Four Seasons Gourmet Market*
- *Huber's Butchery*
- *Jasons Market Place*
- *NTUC Finest*
- *The Butcher*



MARRONE Culinary Institution Of The Year

- *At-Sunrice GlobalChef Academy*
- *ITE College West, School of Hospitality*
- *Republic Polytechnic*
- *Temasek Polytechnic*

MEAT & LIVESTOCK AUSTRALIA Rising Chef Of The Year

- **David Almany**, *Osteria Mozza, Marina Bay Sands*
- **Lee Boon Seng**, *OSIA, Resorts World™ Sentosa Singapore*
- **Marco Guccio**, *Alkaff Mansion Ristorante*
- **Philipp Henkes**, *The Knolls, Capella Singapore*
- **Sam Chin**, *Triple Three, Mandarin Orchard Singapore*

S.PELLEGRINO New Restaurant Of The Year

- *Alkaff Mansion Ristorante*
- *Cocotte*
- *Esquina*
- *in ITALY Bar Ristorante*
- *The Rabbit Stash*

SIA HUAT Food & Beverage Manager Of The Year

- **Mr Christian P. Gurtner**, *The Ritz-Carlton, Millenia Singapore*
- **Mr Eric Guth**, *Capella Singapore*
- **Mr Nicolas Mercier**, *Swissôtel The Stamford*
- **Mr Roberto Leone**, *Mandarin Orchard Singapore*



SICO ASIA Banquet Manager Of The Year

- **Mr Herbert Lee**, *Raffles City Convention Centre*
- **Mr Michael Tan**, *Resorts World™ Sentosa Singapore*
- **Mr Saravanan A/L Thannimalai**, *Mandarin Orchard Singapore*
- **Mr Steve Ang**, *Raffles City Convention Centre*
- **Mr Tan Boon Hwee**, *Fairmont Singapore*
- **Mr Vincent Koh**, *Orchard Hotel Singapore*

STEELITE Outstanding Caterer Of The Year

- *Grand Hyatt Singapore - Onsite / Offsite Catering*
- *Gunther's Modern French Cuisine*
- *ISS Catering Services Pte Ltd*
- *Les Amis Catering*
- *Marmalade Pantry*
- *Orchard @ Your Place, Orchard Hotel*

THE MACALLAN Wine Distributor Of The Year

- *Ampelia*
- *Artisan Cellars*
- *Auric Pacific*
- *Crystal Wines & Spirits Pte Ltd*
- *Culina*
- *Ewineasia*

TOP WINES Sommelier Of The Year

- **Mr Daisuke Kawai**, *Les Amis Restaurant*
- **Mr Francisco Galdeano**, *Waku Ghin, Marina Bay Sands*
- **Mr Ken Hasegawa**, *Restaurant Andre*
- **Mr Paolo Colzani**, *Burlamacco Ristorante*
- **Mr Romuald Le Calonnec**, *Le Bistrot Du Sommelier*
- **Ms Shireen Sheikh**, *The Disgruntled Chef*



VISMAR Asian Restaurant Of The Year

- *Hua Ting Restaurant, Orchard Hotel Singapore*
- *Kinki*
- *Majestic Restaurant, New Majestic Hotel*
- *Mikuni, Fairmont Singapore*
- *The Song of India*
- *Waku Ghin, Marina Bay Sands*

ELECTROLUX Culinary Institution Of The Year (Regional)

- *Berjaya University College of Hospitality, Malaysia*
- *Chinese Cuisine Training Institute, Hong Kong*
- *Cilantro Culinary Academy, Malaysia*
- *Culinary Institute of Indonesia, Indonesia*
- *Le Cordon Bleu Dusit, Thailand*

FONTERRA Pastry Chef Of The Year (Regional)

- **Bryan Dimayuga**, *Shangri-La Hotel, Manila*
- **Frederic Chateau**, *Galaxy Macau, Macau*
- **Gregoire Michaud**, *Four Seasons Hotel, Hong Kong*
- **Ludovic Douteau**, *The Peninsula Hong Kong*
- **Yves Matthey**, *Mandarin Oriental Hong Kong*

LIFE INSPIRED Asian Restaurant Of The Year (Regional)

- *Baan Khanitha & Gallery, Bangkok*
- *Beijing Da Dong Roast Duck Restaurant, Beijing*
- *Ku Dé Ta, Bali*
- *Shang Palace, Manila*
- *Yung Kee, Hong Kong*



MANITOWOC Restaurateur of the Year (Regional)

- **Mr Bobby Chinn**, *Restaurant Bobby Chinn, Hanoi*
- **Mr Chris Salans**, *Mozaic, Bali*
- **Mr David Thompson**, *Nahm, Bangkok*
- **Mr Gianni Favro**, *Gianni Ristorante, Bangkok*
- **Mr Jason Atherton**, *Table No.1 By Jason Atherton, Shanghai*

TUNGLOK Asian Cuisine Chef of the Year (Regional)

- **Chan Yan Tak**, *Lung King Heen, Four Seasons, Hotel Hong Kong*
- **Chris Salans**, *Mosaic, Bali*
- **Lai Yau Tim**, *Tim's Kitchen*
- **Mok Kit Keung**, *Shang Place, Kowloon Shangri-La, HK*
- **Nobu Matsuhisa**, *NOBU*



ANNEX C – 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 food and beverage (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 and 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 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), World Gourmet Summit (www.worldgourmetsummit.com) and Wine & Restaurant Experience (www.winerestaurantexperience.com); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at 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.

PRESENTED BY

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.



SUPPORTED BY

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 "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 in food and beverage (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



OFFICIAL VENUE HOST

About At-Sunrice GlobalChef Academy

Established in 2001 by Dr Kwan Lui, Founder of At-Sunrice GlobalChef Academy (At-Sunrice) is one of the first culinary academies in Singapore to be awarded the National Continuing Education & Training Institute (NCI) accreditation, which allows At-Sunrice to administer nationally-recognised diplomas. Today, At-Sunrice is also EduTrust certified and conferred by the Singapore Workforce Development Agency (WDA) to develop and manage the Integrated CET Centre for culinary and F&B service.

At-Sunrice GlobalChef Academy delivers certificates and diplomas in culinary arts, pastry and bakery, and food and beverage service education by applying skills and knowledge from the East and West, old and new, herbs and spices, innovation and technology.

The academy's rigorous study and work pedagogy contributes more than one million man-hours annually to the local F&B industry, empowering students with opportunities to augment their classroom learning with hands-on apprenticeships at the workplace at top hotels and F&B establishments supported by partners who champion our students and alumni success.

In 2005, Chef Christophe Megel decided to take the leap from the kitchen to the classroom to join At-Sunrice GlobalChef Academy as its chief executive officer. Under his leadership, the academy moved to a brand new state-of-the-art academy in 2011 to 28 Tai Seng Street, which broke the 1,000 mark in student enrolment.

The At-Sunrice student population comes from more than 34 countries – North and South America, Australia, Europe, Asia-Pacific and ASEAN. Graduates from At-Sunrice are also living and working around the world in countries such as the United States, United Kingdom, Australia, China, Indonesia and Singapore.

Our Vision

Advancing culinary arts and the F&B profession with integrity and meaning.

Our Mission

We cultivate global chefs and the F&B professionals in a living environment of culinary and F&B authenticity, best-fit apprenticeships and innovation. We deliver skills and knowledge in East and West, old and new, herbs and spices, innovation and technology.

We practice synchronised Study and Work pedagogy supported by partners who champion our students' and alumni's success. We provide a sensory experience for enrichment, education and growth.



For Immediate Release

World Gourmet Summit 2013 Announces Illustrious Chefs Line-Up and Avant-Garde Events

- Held from 16-26 April, '*Artisans & The Art Of Dining*' to feature renowned chefs from around the world
- World Gourmet Summit 2013 to host new and unique events, including first-ever *Hearts On Fire Edible Fashion Show*

27 February, 2013 (SINGAPORE) – The 17th World Gourmet Summit (WGS), Asia's premier and most prestigious gourmet culinary event announces a star-studded line-up of chefs from around the world, and a host of ground-breaking culinary showcases. Key favourites, such as the **World Gourmet Summit Sunday Brunch**, which has garnered a popular following over the years has been included in this year's calendar. With the theme, '*Artisans & The Art Of Dining*', the sophisticated culinary journey will be held from 16-26 April at over 30 premier establishments across Singapore.

Pushing its own benchmark, the World Gourmet Summit has yet again exceeded expectations and attracted internationally renowned chefs and culinary experts whose restaurants have earned a total of 14 Michelin stars. As an annual highlight of the World Gourmet Summit, each masterchef will partner with a selected culinary establishment and their resident chef in Singapore from 16-26 April to create ***Epicurean Delights***, a series of exclusive menus inspired by the theme of '*Artisans & The Art Of Dining*'. The international masterchefs, culinary experts and their Singapore-based partners are:

Special Guest Chef

1. **Joachim Koerper** (Portugal)

Masterchefs

1. **Yannick Alléno** (France, 3 Michelin Stars), hosted by Chef Bruno Ménard at **La Cantine by Bruno Ménard**
2. **Corrado Assenza** (Italy), hosted by Chef Lino Sauro at **Gattopardo Italian Grill and Pizza Bar**
3. **Rodrigo de la Calle** (Spain, 1 Michelin Star), hosted by Chef Douglas Tay & Chef Scott Webster at **OSIA, Resorts World™ Sentosa Singapore**
4. **Gabriele Ferron** (Italy), hosted by Chef Kentaro Torii at **Forlino**
5. **Sanjeev Kapoor** (India), hosted by Chef Manjunath Mural at **The Song of India**

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6. **William Ledeuil** (France, 1 Michelin Star), hosted by Chef Ken Ling at **My Humble House**
7. **Bo Lindegaard & Lasse Askov** (Denmark), hosted by Chef Janice Wong at **2am:lab**
8. **Matt Moran** (Australia – 3 *The Age Good Food Guide* Hats), hosted by Chef Dallas Cuddy at **The Prime Society**
9. **David Muñoz** (Spain – 2 Michelin Stars), hosted by Chef Sam Leong at **Forest森, Resorts World™ Sentosa Singapore**
10. **Jean-François Piège** (France – 2 Michelin Stars), hosted by Chef Chris Millar at **Stellar@1-Altitude**
11. **Paco & Jacob Torreblanca** (Spain), hosted by Chef David Senia at **The Knolls, Capella Singapore**

WORLD GOURMET SUMMIT 2013 KEY HIGHLIGHTS

- **Wednesday, 17 April – *The Art Of Entertainment*** at the Miele Gallery will teach aspiring culinary connoisseurs the fundamentals of the perfect dinner party beyond the kitchen, from the secrets of menu design, to the art of floral arrangements and enough wine knowledge to ensure perfect pairings every time.
- **Thursday, 18 April – *The Gentleman's Guide To Mastering The Art Of Breakfast*** at the Miele Gallery designed exclusively for men who want to master the perfect breakfast to impress that special someone with a gourmet sunrise surprise.
- **Friday, 19 April – *Hearts On Fire Edible Fashion Show*** at Capella Singapore Resort. A stellar team of pâtissiers, led by Spain's **Paco & Jacob Torreblanca** and Singapore's **Janice Wong** have taken on the challenge of creating intricate couture chocolate designs. Modelled by the beautiful **Miss World Singapore** contestants, these works of art will be complemented by **Hearts On Fire**, the world's most perfectly cut diamond. A spectacular chocolate-themed dinner for 250 guests will also be created by **Chef David Senia**, Executive Chef of Capella Singapore, along with **Paco and Jacob Torreblanca**, promising an absolute show-stopper.
- **Saturday, 26 April – *Othello: Meet The Cast Exclusive Party*** at Gattopardo Italian Grill and Pizza Bar. Following the opening night performance at Fort Canning Green, guests will get the chance to get up close and personal with the cast of the Singapore Repertory Theatre's production of *Othello* at an exclusive post-performance cocktail party.

The Celebrated Favourites

- **Thursday, 19 April & Friday, 20 April – *Citibank Gastronomic Jam Sessions*** at Alkaff Mansion. The two-day showcase of remarkable talent and the latest in culinary trends and techniques returns for a second year, with a host of masterchefs and local gastronomic talents.
- **Wednesday, 18 April – World Gourmet Summit Charity Dinner** in collaboration with **Community Chest** at *The Fullerton Hotel*. Throughout the years, the annual charity dinner has raised over S\$4.5 million through charity auctions for the Community Chest and marks the World Gourmet Summit's continuing efforts to give back to the community.
- **Sunday, 21 April – World Gourmet Summit Sunday Brunch** at Forest森, *The Lawn* and *The Glasshouse*. Taking place across three venues at *Resorts World™ Sentosa Singapore*, the Sunday Brunch is an exclusively chic affair featuring some of the finest talents from Singapore's leading hotels and restaurants all in an elegant setting.

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In addition, a selection of partner restaurants will be serving their own exclusive **World Gourmet Summit menus**, as well as a range of in-house events for the World Gourmet Summit, inspired by 'Artisans & The Art Of Dining' such as:

Partner Restaurants

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

Peter A. Knipp, CEO of Peter Knipp Holdings Pte Ltd, said, "For the World Gourmet Summit, each year is an opportunity to break new ground and with our selection of distinguished global and Singapore chefs and culinary experts, we are confident about presenting a world-class gourmet experience for our guests. Innovation, art and creativity are key components for this year's event and concepts such as the **Hearts On Fire Edible Fashion Show** are key to ensuring we are truly aligned with our theme, 'Artisans & The Art Of Dining'."

"Due to the tremendous support of our partners, we have been able to create some of the best events on the region's culinary calendar, and are certain that the 17th World Gourmet Summit will continue in its tradition of providing a premier gourmet experience for all," added Knipp.

The World Gourmet Summit is organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), the 2013 festivities are proudly presented by Citibank and supported by the Singapore Tourism Board (STB) with Resorts World™ Sentosa Singapore and Déliciae Hospitality Management on board as the Premium Hospitality Partner and Premium Gastronomic Partner respectively.

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For media enquiries, interviews and hi-res images, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

D: +65 6324 2504

M: +65 9724 7621

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About the World Gourmet Summit

The World Gourmet Summit is an award-winning international gastronomic extravaganza organised by À 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 organizing the annual world-class gastronomical spectacle, the World Gourmet Summit has won global accolades including the prestigious Grand Pinnacle Silver Award at the International Festivals and 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.

www.worldgourmetsummit.com

ORGANISERS, PARTNERS AND SUPPORTERS

About A La Carte Productions Pte Ltd

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About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food and 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 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), World Gourmet Summit (www.worldgourmetsummit.com) and Wine & Restaurant Experience (www.winerestaurantexperience.com); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at 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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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 "Your Singapore" brand. For more information, please visit www.stb.gov.sg or www.yoursingapore.com

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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

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Déliciae Hospitality Management

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Established in 2010 by French restaurateur, Olivier Bendel, the group aims to become one of the Asian leaders in food and beverage (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

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For Immediate Release

World Gourmet Summit Raises the Bar, Returns for the 17th Year

- World Gourmet Summit, Asia's Leading Culinary Event presents '*Artisans & The Art Of Dining*' from 16-26 April, 2013
- World Gourmet Series Awards Of Excellence on 16 March, 2013 sets the stage for the two-week gastronomic extravaganza

6 February, 2013 (SINGAPORE) – The 17th World Gourmet Summit, Asia's premier and most prestigious gourmet culinary event will be held from **Tuesday, 16 to Friday, 26 April** as part of the 2013 World Gourmet Series. The initial stellar line-up of chefs announced include Bo Lindegaard & Lasse Askov (Denmark), Gabriele Ferron (Italy), Jean-François Piège (France), Matt Moran (Australia), Paco Torreblanca (Spain) and Yannick Alléno (France).

Adopting the theme *Artisans & The Art Of Dining*, the culinary journey kicks off with Singapore's pioneer national culinary awards programme, the *World Gourmet Series Awards Of Excellence* on 16 March. Since its inception in 2001, the World Gourmet Series Awards Of Excellence has recognised leading food and beverage (F&B) professionals like **André Chiang**, who walked off with the illustrious *KitchenAid Chef Of The Year* award in 2012. This year, 29 individuals will walk off with career-changing awards including the eminent *Citibank Restaurant Manager Of The Year*, *San Pellegrino New Restaurant Of The Year* and *Meat & Livestock Australia Rising Chef Of The Year*.

This year's event celebrating *Artisans & The Art Of Dining*, features innovative and unique gastronomic events such as Singapore's first ever **Hearts On Fire Edible Fashion Show** and the **Citibank Gastronomic Jam Sessions**. Another highlight of the series is the fêted **World Gourmet Summit Charity Dinner in collaboration with T.H.E. Dance Company**, which has been confirmed for Thursday, 18 April in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS), for which millions has been raised since its inception in 2000.

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Peter A. Knipp, CEO of Peter Knipp Holdings, said, “We have the privilege of bringing the excitement, the glamour and most importantly, the passion that surrounds the world of gastronomy back to Singapore for the 17th year running. We have made tremendous strides over the years and with the support of our key partners and endorsement by the world’s leading chefs and industry experts, we are confident of a culinary adventure like no other.”

He added, “With the theme, **Artisans & The Art Of Dining**, we aim to bring to the forefront the soul and passion that surrounds the culinary craft and we are excited about pushing boundaries yet again, delivering only the best gourmet experiences for diners in Singapore across the country’s premier establishments this April.”

At the heart of the World Gourmet Series is the Awards Of Excellence, which plays an important role in raising the standards of the F&B industry and cultivating the talent that will put Singapore on the global gourmet map. For more than a decade, over a hundred of F&B’s finest have been recognised by an esteemed judging panel for their efforts in bringing the epicurean scene to new heights, including Sam Leong (Asian Ethnic Chef Of The Year, 2001, 2002, 2004), Pang Kok Keong (Pastry Chef Of The Year, 2007, 2009, 2010) and Raffles Grill (Wine List Of The Year, 2005, 2006, 2007).

Knipp emphasised the successful history of the awards, saying, “The awards play a major role in the cultivation of up-and-coming industry stars with the Awards Of Excellence scholarships. These scholarships are awarded to young and budding talents who possess the ability to grow in their fields of culinary and pâtisserie arts, wine, hospitality and butchery, providing them with a once-in-a-lifetime opportunity to gain exposure overseas.”

This year, the five scholarships include:

- Acqua Panna Hospitality Scholarship
- At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship
- Meat & Livestock Australia Culinary Appreciation Programme
- Valrhona Pâtisserie Scholarship
- Paul Jaboulet Aîné & Château La Lagune Wine Scholarship

Awards Of Excellence finalists will be selected by an expert panel of culinary judges and announced on Thursday, 7 March, followed by the Awards Ceremony on Saturday, 16 March at Orchard Hotel.

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The World Gourmet Summit is organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), the 2013 festivities are proudly presented by Citibank and supported by the Singapore Tourism Board (STB) with Resorts World Sentosa and Déliciae Hospitality Management on board as the Premium Hospitality Partner and Premium Gastronomic Partner respectively. Further details of the World Gourmet Summit, including the full line-up of chefs, hosting establishments and partner restaurants will be announced shortly.

--END--

For media enquiries, interviews and hi-res images, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Alex Jafarzadeh

Fulford Public Relations

E: ajafarzadeh@fulfordpr.com

D: +65 6324 5286

M: +65 9698 2472

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ANNEX A – About The World Gourmet Series Awards Of Excellence

Inaugurated in 2001, the World Gourmet Series Awards Of Excellence are the only national accolades that acknowledge the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

Organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB), the awards aim to motivate talents in the industry to excel in the culinary profession and promote the appreciation of dining in Singapore, as well as the region, to the next level.

The awards will be presented on Saturday, 16 March, 2013 at Orchard Hotel, Singapore.

Singapore Awards

Singapore awards are given out to deserving candidates who have worked hard over the years and are recognised in the Food & Beverage (F&B) industry. They have been nominated for their hard work, dedication and unrelenting efforts in improving their techniques as well as keeping up with the stringent standards.

The Singapore awards up for voting in 2013 are:

- Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Sico Asia Banquet Manager Of The Year
- Coffex Bar Of The Year
- Culinary Institution Of The Year
- KitchenAid Chef Of The Year
- Bernardaud Executive Chef Of The Year
- Sia Huat Food & Beverage Manager Of The Year
- Food Photograph Of The Year
- Food Writer Of The Year
- epicure Gourmet Distributor Of The Year
- Lexmark Gourmet Retailer Of The Year
- Deliciae Lifetime Achievement Award
- S. Pellegrino New Restaurant Of The Year
- New World Wine List Of The Year
- Eurocave Old World Wine List Of The Year
- Steelite Outstanding Caterer Of The Year
- deZaan Gourmet Pastry Chef Of The Year
- Citibank Restaurant Manager Of The Year
- Indoguna Restaurant Of The Year
- Meat & Livestock Australia Rising Chef Of The Year
- Top Wines Sommelier Of The Year
- The Macallan Wine Distributor Of The Year
- Giorgio Ferrari Wine Retailer Of The Year

Regional Awards

Regional awards finalists comprise of food and beverage (F&B) professionals, establishments and institutions that have consistently put on their best performance in the culinary field.

- TungLok Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Electrolux Culinary Institution Of The Year

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- Maniwoc Restaurateur Of The Year
- Fonterra Pastry Chef Of The Year

Awards Of Excellence Scholarships

- ***At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship***
The scholar will have the opportunity to attend a culinary programme / apprenticeship at Johnson & Wales University. The programme will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar will receive:

- a culinary programme / apprenticeship at Johnson & Wales University, USA
- return air-tickets and accommodation.

- ***Acqua Panna Hospitality Scholarship***

The scholar will have the opportunity to visit Villa Panna and the Frescobaldi wine estate to gain insightful knowledge on Acqua Panna and attend a course / apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

The scholar will receive:

- an apprenticeship in ALMA, Italy (International culinary school)
- a visit to Frescobaldi wine estate, Italy
- a visit to Villa Panna (source of Acqua Panna), Italy
- return air-tickets and accommodation

- ***Meat & Livestock Australia Culinary Appreciation Programme***

The scholar will have the opportunity to participate in a culinary appreciation programme in Australia courtesy of Meat & Livestock Australia. The programme will cover product origin and knowledge, butchery techniques as well as experience in Australia's butchery and foodservice outlets and Australia's food safety integrity system that underpins the premium beef and lamb products that Australia produces.

The scholar will receive:

- the opportunity to participate in a culinary appreciation programme in Australia
- return air-tickets and accommodation

- ***Valrhona Pâtisserie Scholarship***

The scholar will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

The scholar will receive:

- a course / apprenticeship at Valrhona's Ecole du Grand Chocolat, France
- return air-tickets and accommodation

- ***Paul Jaboulet Aîné & Château La Lagune Wine Scholarship***

The scholar will have the opportunity to visit the wineries of Paul Jaboulet Aîné & Château La Lagune to learn about the terroir, vineyards and participate in the harvest. Programme topics will also include exploring Hermitage and understanding the making of La Chapelle and La Lagune.

The scholar will receive:

- an apprenticeship at Paul Jaboulet Aîné & Château La Lagune
- return air tickets and accommodation

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ANNEX B – ORGANISERS, PARTNERS AND SUPPORTERS

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Singapore Tourism Board (STB)

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About Resorts World™ Sentosa Singapore

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For Immediate Release

S.Pellegrino and Acqua Panna Pays Homage to Maestro Luciano Pavarotti, One of the Finest Tenors of the 20th Century

An intimate evening of Italian aria and fine cuisine thrill guests as special edition S.Pellegrino and Acqua Panna bottles with opera-inspired label featuring the late Maestro are unveiled at Gattopardo

2 May, 2013 (SINGAPORE) – On 17 April, **S.Pellegrino**, together with its natural still mineral water companion, **Acqua Panna**, held an unforgettable evening of remarkable Italian talent as they officially introduced their 2013 *Special Edition – Tribute to Italian Opera*, in celebration of the great Luciano Pavarotti. As part of the 17th **World Gourmet Summit**, Asia's leading culinary event with the theme 'Artisans & The Art Of Dining', **Sanpellegrino** hosted an intimate gathering of 70 guests at **Gattopardo** complete with an exquisite five-course meal prepared by **Chef Lino Sauro** (Gattopardo), **Chef Roberto De Franco** (Zafferano) and **Chef Oscar Pasinato** (Buko Nero), on the evening of 17 April, 2013.



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The evening began with an exhibition of Sanpellegrino Italian Talent from previous years **Bulgari and Missoni**. Luxury brand **Bulgari**, proudly kicked off the evening with a dazzling fashion show featuring models with its magnificent jewellery and Francis Cheong gowns. For the main event, guests at **Gattopardo** were mesmerised by performances by accomplished Japanese lyrical soprano Satsuki Nagatome, American tenor Juan Jackson, and Singaporean pianist Francesca Lee. Together, they performed such arias as *De' miei bollenti spiriti* by Verdi, *E la solita storia del pastore* by Francesco Cilea and Puccini's *Madame Butterfly*.



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Accompanying the beautiful performances was a five-course dinner of exquisite Italian cuisine, including *Raviolo Alla "Norma" Con la Burrata e i Pachino* (Basil & purple eggplant Ravioli, cherry tomatoes & burrata cheese – Chef De Franco), *Quaglia Disossata in Padella alla "Scala Di Milano"* (Pan-seared deboned quail on grilled polenta and white asparagus – Chef Pasinato) and *Anguilla Affumicata nel suo Brodo "Bohémien"* (Smoked eel in clear broth of green peas and fresh fava beans, Bellini style – Chef Sauro).

Each dish was paired with either fresh and fragrant S.Pellegrino, or smooth and velvety Acqua Panna, and a fine Italian wine from *Mastroberardino*, to provide the perfect Italian dining experience amongst the Sanpellegrino stars in Singapore.

Annabelle Rajamanikam, Area Manager of Sanpellegrino Asia, said, "We have received fantastic responses from our guests who attended the dinner where we launched the special edition bottles of Luciano Pavarotti, as the third edition under the global project of *S.Pellegrino & Acqua Panna meets Italian Talents*. We are excited to see these 500ml and 1L bottles in Singapore from mid-May."

The exclusive Special Edition "*S.Pellegrino celebrates Luciano Pavarotti*" will temporarily replace the standard S.Pellegrino bottle in the most refined restaurants around the world for a grand total of 50 million bottles. The same tribute to the maestro will be paid by Acqua Panna with its own Special Edition bottle.

This special, "*S.Pellegrino celebrates Luciano Pavarotti*" tribute takes place during a year that stands out for its wealth of important events and anniversaries in the world of Opera: the 200th anniversary of both Giuseppe Verdi's and Richard Wagner's births, as well as the 100th year of performances for the Arena di Verona Lyric festival.

--END--

High-resolution images are available at:

<https://www.wetransfer.com/downloads/2fca5253ebdf94ed446887dfed3056c320130430115702/80750c21961852733e8bd09109c0add20130430115702/57d9ec>

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About S.Pellegrino and Acqua Panna

S.Pellegrino, Acqua Panna and Sanpellegrino Sparkling Fruit Beverages are international trademarks of Sanpellegrino S.p.A. which is based in Milan, Italy.

Distributed in over 120 countries through branches and distributors in all five continents, these products represent quality excellence by virtue of their origins and perfectly interpret Italian style worldwide as a synthesis of pleasure, health and well-being.

Founded in 1899, Sanpellegrino S.p.A. is the leading company in the beverage sector in Italy with its range of mineral waters, non-alcoholic aperitifs, drinks and iced teas. As a major Italian producer of mineral water, it has always been committed to enhancing this primary good for the planet and works responsibly and passionately to ensure that this resource has a secure future.

For more information:

Sanpellegrino Asia

Estee Wu - Ph. +65 6836 7274 Estee.Wu@waters.nestle.com

Elisabetta Ceriani - Ph. +65 6836 7270 Elisabetta.Ceriani@sanpellegrino.com.au

About the World Gourmet Summit

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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

For media enquiries on the World Gourmet Summit, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

D: +65 6324 2504

M: +65 9724 7621

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For Immediate Release

Singapore Welcomes Michelin-Starred Masterchefs & Artisans at the 17th World Gourmet Summit

Over 600 guests joined global culinary masters at the stunning S.E.A Aquarium™, Resorts World™ Sentosa Singapore, for the opening reception of World Gourmet Summit 2013 as eleven days of world-class gastronomy kicks off

16 April, 2013 (SINGAPORE) – The 17th World Gourmet Summit today welcomed global heavyweights in the world of gourmet and culinary excellence at its Opening Reception at Resorts World™ Sentosa Singapore. An exclusive press preview followed by a one-of-a-kind cocktail reception inside the world's largest aquarium, the captivating S.E.A. Aquarium™ at Resorts World™ Sentosa, kicked off the eleven day gastronomic celebrations. Chefs Gabriele Ferron (Italy), Jean-François Piège (France), Joachim Koerper (Portugal), Matt Moran (Australia), Paco & Jacob Torreblanca (Spain), Rodrigo de la Calle (Spain), Sanjeev Kapoor (India) and William Ledeuil (France) shared, with members of the press and VIP guests, their inspiration behind the exclusive menus known as *Epicurean Delights* that they will be creating at this year's event as well as information on the various other events in which they will be participating.

Other international chefs and special guests, including Master Butcher, Dario Cecchini (Italy), Wine Queen Julia Bertram (Germany) and table-setting expert Geoffrey Delhaye (Singapore) were also present and accompanied by representatives from 11 hosting establishments and chefs, 13 venue hosts and 18 partner restaurants¹. Guests were not disappointed as the various chefs and the gourmet food & beverage partners presented sumptuous treats and glasses of sparkling within the exclusive ambient setting of the S.E.A. Aquarium™.

¹ Refer to Annex B

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Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd, the organiser of the award-winning World Gourmet Summit, shared, “The World Gourmet Summit is proud to present the 17th edition of this annual event. Over the years, we have listened, learned and refined our approach to orchestrating each series. This year, we believe that we have prepared the best show possible for all the gastronomists in Singapore. Over the years, we have hosted tens of thousands of food enthusiasts and wine connoisseurs looking for the very best dining experience, and by securing only the very best in the world of gastronomy can we continue to not just match, but surpass these expectations.”

“We are also incredibly grateful for the unwavering support we continue to receive from our partners. They have recognised the authenticity of the World Gourmet Summit and their partnership is an excellent indication of their belief in our ability to create a great culinary adventure every year.”

Ms Jacquelyn Tan, Managing Director and Head of Credit Payment Products at Citibank Singapore Limited says, “Citibank is proud to continue our fifth year as presenting partner for the World Gourmet Summit. This partnership with the pinnacle of Asia’s gourmet and lifestyle dining further demonstrates Citibank’s leadership in the dining space. Our focus on dining goes beyond offering discounts and deals; our aim is to provide our cardmembers with the best experiences and gourmet trends through platforms such as the World Gourmet Summit. At Citibank, we are committed to providing value for our cardholders through Citibank Gourmet Pleasures, our credit cards’ dining privileges programme that guarantees unrivalled dining deals island-wide and Singapore’s widest merchant selection.”

Mr Knipp added, “We would not be able to do this year after year unless we keep reinventing the World Gourmet Summit and are proud of this year’s theme, **Artisans & The Art Of Dining** – which showcases artisans from all over the world, all experts in their respective fields, who have been honing their skills for decades. We are particularly excited about the **Hearts On Fire Edible Fashion Show & Chocolate Dinner** at W Singapore - Sentosa Cove, a first in Singapore. This will be a unique collaboration between world-renowned pastry chefs Paco & Jacob Torreblanca from Spain, homegrown talent chef Janice Wong and W Singapore - Sentosa Cove’s Executive Chef, Matthew Woolford.

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Ms Julie Barry, Marketing Director of Hearts On Fire, highlighted, "The culinary brilliance featured at the World Gourmet Summit 2013 is the perfect pairing for Hearts On Fire, The World's Most Perfectly Cut Diamond, and we are thrilled to share our glamour and sparkle as the Official Diamond Partner. Also as the Title Sponsor of Singapore's first Edible Fashion Show, we are thrilled to add sparkling perfection to delectable edible fashion couture designs on the runway. This creative engagement is a delightful complement to the extraordinary experiences of one of Singapore's passions – fine culinary." TianPo is the exclusive retailer for Hearts On Fire, The World's Most Perfectly Cut Diamond, in Singapore.

The complete line-up of events during World Gourmet Summit and ticketing information can be accessed at: www.worldgourmetsummit.com/wgs2013/main.php

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For media enquiries, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

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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.

PRESENTED BY

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.

SUPPORTED BY

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

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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

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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

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For Immediate Release

Top Culinary Honours for Singapore's Most Illustrious at World Gourmet Series Awards Of Excellence 2013

Singapore's most anticipated and prestigious Awards Ceremony honours 28 of the region's best in F&B Industry at Orchard Hotel Singapore

16 March, 2013 (SINGAPORE) – Thirty-three exceptional individuals with extraordinary skills and a passion to excel in the food and beverage (F&B) industry were recognised at this year's World Gourmet Series Awards of Excellence today.

Held at Orchard Hotel, Singapore, over 600 of the F&B industry's finest, including past Awards Of Excellence recipients, gathered to celebrate the winners in each of the **28** categories and the five scholarship recipients. Having transformed the careers of many since its inception 13 years ago, the winners for this year were announced following months of voting followed by vigorous judging and assessment by an independent panel of judges, whose identities have been kept anonymous to maintain the integrity of the Awards.

The highlight of the Awards Of Excellence is the prestigious **Déliciae Lifetime Achievement Award** which recognises a culinary visionary who has constantly strived for higher standards and contributed ideas to influence the development of the F&B industry. For the first time, there were two winners announced. **Mr. Ernst Huber, Chairman of Huber's Butchery**, the passionate driving force behind one of Singapore's finest butcheries and **Chef Willment Leong Founder, Thailand Culinary Academy**, a Singaporean Chef based in Thailand for the past 13 years. Chef Leong was recognised for his extraordinary culinary journey started in Westin Stamford Singapore (now known as Swissotel Stamford) as a trainee chef in 1990.

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The **Déliciae Lifetime Achievement Awards** were presented by Olivier Bendel Founder of Déliciae Hospitality Management.

Peter A Knipp, said, “Today we celebrate the best of the best in the region’s culinary scene. The World Gourmet Series Awards Of Excellence is about nurturing new talents and about acknowledging the years of commitment by the established professionals in the challenging food and beverage industry.”

He added, “We were thrilled to receive over 1,000 entries, which reassuringly reflects the interest and passion for the dining sector. The judging process for not just the finalists of the 28 different categories, but also for the five scholarships is arduous, and we are proud of not just the winners today, but also the finalists who were shortlisted.”

Other distinguished winners who walked off with the top honours include:

- **Citibank Restaurant Manager Of The Year**, Mr. Mauro Serrajotto, *Le Bistrot du Sommelier*
- **Classic Fine Foods Pastry Chef of The Year**, Janice Wong, *2am:dessertbar*
- **KitchenAid Chef Of The Year**, Patrick Heuberger, *Le Bistrot du Sommelier*
- **Meat & Livestock Australia Fhef Of The Year**, Lee Boon Seng, *OSIA, Resorts World™ Sentosa*
- **Top Wines Sommelier Of The Year**, Mr. Daisuke Kawai, *Les Amis Restaurant*

❖ *The full list of winners has been provided in Annex B below.*

Ms Jacquelyn Tan, Managing Director and Head of Credit Payment Products at Citibank Singapore Limited said, “Citibank is delighted to once again present the *World Gourmet Series Awards of Excellence*, and adopt the Citibank Restaurant Manager of the Year Award for the fifth time. We have been a strong advocate of the culinary arts scene and its development in Singapore for many years, through our Citibank Gourmet Pleasures dining privileges initiative as well as our support for the World Gourmet Summit. We understand the importance of recognising the outstanding individuals and enterprises that make a difference in our local culinary industry as they play key contributing roles in ensuring its successful growth and evolution. It is through platforms like the *World Gourmet Series Awards of Excellence* that we, as a business partner and strong advocate, are able to play our part in strengthening Singapore’s offering as a global culinary destination and bring it to even greater heights.”

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The **Awards Of Excellence** has presented over 60 scholarships since its inauguration in 2001. This year five scholarships have been awarded to young and budding talents who possess the ability to grow in their fields of culinary and pâtisserie arts, wine, hospitality and butchery. These scholarships provide a once-in-a-lifetime opportunity to gain global exposure at specialist culinary locations.

This year, the five scholarships winners are:

- **Acqua Panna Hospitality Scholarship**, Arun Bakshi, *Swissotel The Stamford*
- **At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship**, Muhd Ihzyan Muhd Iskandar, *Temasek Polytechnic*
- **Meat & Livestock Australia Culinary Appreciation Programme**, Emil Cecil Ess, *At-Sunrice GlobalChef Academy*
- **Valrhona Pâtisserie Scholarship**, Ethel Tan Shu Shu, *At-Sunrice GlobalChef Academy*
- **Paul Jaboulet Aîné & Château La Lagune Wine Scholarship**, Chua Shu Hui, *Osteria Mozza, Marina Bay Sands*

Finalists were voted for by a selected group of F&B professionals and announced on 7 March, 2013 at At-Sunrice GlobalChef Academy. Winners were then handpicked by a panel of key industry decision-makers. Incepted in 2001, the **Awards Of Excellence** honours rising stars in the F&B industry both in Singapore and across the region.

--END--

For media enquiries, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

D: +65 6324 2504

M: +65 9724 7621

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ANNEX A – About The World Gourmet Series Awards Of Excellence

Inaugurated in 2001, the World Gourmet Series Awards Of Excellence are the only national accolades that acknowledge the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

Organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB), the awards aim to motivate talent in the industry to excel in the culinary profession and promote the appreciation of dining in Singapore, as well as the region, to the next level.

The awards were presented on Saturday, 16 March 2013 at Orchard Hotel Singapore.

Singapore Awards

Singapore awards are given out to deserving candidates who have worked hard over the years to be recognised in the F&B industry. They have been nominated for their hard work, dedication and unrelenting efforts in improving their techniques as well as keeping up with the stringent standards.

Regional Awards

Regional awards finalists comprise of F&B professionals, establishments and institutions that have consistently put on their best performance in the culinary field.

Awards Of Excellence Scholarships include:

- ***At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship***

The scholar will attend a culinary programme / apprenticeship at Johnson & Wales University. The programme will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar receives:

- a culinary programme / apprenticeship at Johnson & Wales University, United States
- return air-tickets and accommodation

- ***Acqua Panna Hospitality Scholarship***

The scholar will visit Villa Panna and the Frescobaldi wine estate to gain insightful knowledge on Acqua Panna and attend a course / apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

The scholar receives:

- an apprenticeship in ALMA, Italy (International culinary school)
- a visit to Frescobaldi wine estate, Italy
- a visit to Villa Panna (source of Acqua Panna), Italy
- return air-tickets and accommodation

- ***Meat & Livestock Australia Culinary Appreciation Programme***

The scholar will participate in a culinary appreciation programme in Australia courtesy of Meat & Livestock Australia. The programme will cover product origin and knowledge, butchery techniques as well as experience in Australia's butchery and food service outlets and Australia's food safety integrity system that underpins the premium beef and lamb products that Australia produces.

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The scholar will receive:

- the opportunity to participate in a culinary appreciation programme in Australia
- return air-tickets and accommodation

• **Valrhona Pâtisserie Scholarship**

The scholar will attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

The scholar will receive:

- a course / apprenticeship at Valrhona's Ecole du Grand Chocolat, France
- return air-tickets and accommodation

• **Paul Jaboulet Aîné & Château La Lagune Wine Scholarship**

The scholar will visit the wineries of Paul Jaboulet Aîné & Château La Lagune to learn about the terroir, vineyards and participate in the harvest. Programme topics will also include exploring Hermitage and understanding the making of La Chapelle and La Lagune.

The scholar will receive:

- an apprenticeship at Paul Jaboulet Aîné & Château La Lagune, France
- return air tickets and accommodation

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ANNEX B – LIST OF WINNERS

1. AESTHETIC BAY FOOD WRITER OF THE YEAR

Lin Weiwen for the article in epicure Magazine, October 2012 "Porridge With Pinot Noir?"

2. A LA CARTE PRODUCTIONS New World Wine List of the Year

Salt grill & Sky bar by Luke Mangan

3. BERNARDAUD Executive Chef Of The Year

Andrea Sacchi, The Fullerton Hotel Singapore

4. CITIBANK Restaurant Manager Of The Year

Mr. Mauro Serrajotto, Le Bistrot du Sommelier

5. CLASSIC FINE FOODS Pastry Chef Of The Year

Janice Wong, 2am:dessertbar

6. COFFEX Bar Of The Year

Tippling Club

7. DÉLICIAE Lifetime Achievement

- o *Mr. Ernst Huber, Chairman of Huber's Butchery*, the passionate driving force behind one of Singapore's finest butcheries

- o *Chef Willment Leong, Founder, Thailand Culinary Academy*, Singaporean Chef based in Thailand for the past 13 years.

8. EPICURE Gourmet Distributor Of The Year

Indoguna

9. EUROCAVE Old World Wine List Of The Year

Les Amis Restaurant, Les Amis Group

10. FOODSERVICE CONSULTANTS Asian Cuisine Chef Of The Year

Yong Bing Ngen, Majestic Restaurant, New Majestic Hotel

11. GIORGIO FERRARI Wine Retailer Of The Year

Wine Connection

12. INDOGUNA Restaurant Of The Year

Tippling Club

13. KITCHENAID Chef Of The Year

Patrick Heuberger, Le Bistrot du Sommelier

14. LEXMARK Gourmet Retailer Of The Year

Huber's Butchery

15. MARRONE Culinary Institution Of The Year

At-Sunrice GlobalChef Academy

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- 16. MEAT & LIVESTOCK AUSTRALIA Rising Chef Of The Year**
Lee Boon Seng, OSIA, Resorts World™ Sentosa Singapore
- 17. S.PELLEGRINO New Restaurant Of The Year**
Esquina
- 18. SIA HUAT Food & Beverage Manager Of The Year**
Mr Eric Guth, Capella Singapore
- 19. SICO ASIA Banquet Manager Of The Year**
Mr Michael Tan, Resorts World™ Sentosa Singapore
- 20. STEELITE Outstanding Caterer Of The Year**
Grand Hyatt Singapore - Onsite / Offsite Catering
- 21. THE MACALLAN Wine Distributor Of The Year**
ewineasia
- 22. TOP WINES Sommelier Of The Year**
Mr. Daisuke Kawai, Les Amis Restaurant
- 23. VISMARK Asian Restaurant Of The Year**
Waku Ghin, Marina Bay Sands Singapore
- 24. ELECTROLUX Culinary Institution Of The Year (Regional)**
Cilantro Culinary Academy, Malaysia
- 25. FONTERRA Pastry Chef Of The Year (Regional)**
- *Frederic Chateau, Galazy Macau, Macau*
 - *Ludovic Douteau, The Peninsula, Hong Kong*
- 26. LIFE INSPIRED Asian Restaurant Of The Year (Regional)**
Ku De Ta, Bali
- 27. MANITOWOC Restaurateur of the Year (Regional)**
David Thomson, Nahm, Bangkok
- 28. TUNGLOK Asian Cuisine Chef of the Year (Regional)**
Lai Yau Tim, Tim's Kitchen, Hong Kong

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ANNEX C – 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.

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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

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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

OFFICIAL VENUE HOST

About Orchard Hotel, Singapore

Orchard Hotel Singapore Situated on Singapore's renowned Orchard Road, the city-state's shopping and entertainment belt, Orchard Hotel offers 656 tastefully appointed guest rooms in characteristically unique twin buildings – Orchard Wing (325-room) and Claymore Wing (331-room). Orchard Hotel promises cosmopolitan elegance and comfort, complemented by a wide selection of cuisines in award-winning restaurants – Hua Ting Restaurant and the Orchard Café. Other dining outlets include Noodles which serves signature abalone noodles and Intermezzo Bar which offers refreshing cocktails perfect for wind-down sessions. Guests staying at Orchard Hotel will enjoy its perfect location and choice offerings for shopping, business entertainment and relaxation.

ABOUT MILLENNIUM & COPTHORNE

Corporate Profile

Millennium & Copthorne International Limited is part of Millennium & Copthorne Hotels plc, which operates and manages a worldwide portfolio of over 100 properties across five distinct global brands – Grand Millennium, Millennium, Copthorne, Kingsgate and Studio M – across the Asia-Pacific, Europe, Middle East and North America.

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Millennium & Copthorne International Limited operates and manages 20 properties across China, Indonesia, Malaysia, Philippines, Singapore and Thailand. Founded on the philosophy of genuine hospitality, the dynamic hospitality group has an outstanding reputation for excellence, taking pride in exceeding the needs of its business and leisure travellers. The strategic locality of its properties in gateway cities such as Beijing, Shanghai, Jakarta, Kuala Lumpur, Singapore and Bangkok makes Millennium Hotels and Resorts the perfect address to conduct your business or indulge yourself while on holiday.

For more information, please visit www.millenniumhotels.com

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For Immediate Release

World Gourmet Summit Launches Inaugural Youth Chefs' Day

Meat & Livestock Australia Youth Chefs' Day reaffirms World Gourmet Summit's commitment to cultivating the next generation of culinary masters

18 April, 2013 (SINGAPORE) – On Monday, 22 April, the World Gourmet Summit launches the inaugural **Youth Chefs' Day**, presented by Meat & Livestock Australia, delivering a lesson in the food and beverage (F&B) sector like no other for close to 300 F&B students from five leading Singapore culinary and tertiary institutions. 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) have been invited to take part.

Budding chefs and future F&B professionals, will get a rare opportunity to pick up the tricks of the trade from the world's best culinary experts, such as Spain's finest pastry chefs, **Paco & Jacob Torreblanca**, who will share their insights into the *Evolution of the Patissier's role in the Kitchen*.

The day's session will also include leading industry experts such as Mr Ernst Huber, Awards Of Excellence 2013 Déliciae Lifetime Achievement Award winner who will share his expertise on the *Art of Butchery*, Janice Wong (**2am:1ab**) Awards Of Excellence 2013 Classic Fine Foods Pastry Chef Of the Year, Daniel Sia (**The Disgruntled Chef**), David Senia (**Executive Chef of Capella Singapore**) and Jimi Tegerdine (**Executive Chef of LeVel33 and presented by Indoguna**).

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The crucial business aspect of the industry will also be highlighted in a session led by Mr Olivier Bendel (**CEO of Déliciae Hospitality Management**), who owns and manages nine concept restaurants: **L'Entrecôte, Sabio, 83, Forlino, Le Petit Cancale, &MADE by Bruno Ménard, La Cantine by Bruno Ménard, The Vintage Room** and **Sabio by the Sea**.

Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd, the organisers of the award-winning World Gourmet Summit, said, "The Youth Chefs' Day is very close to my heart. I strongly believe that in empowering the young talent and providing them with a platform with world-class chefs and award-winning culinary experts, is the way forward in ensuring a bright and successful future for Singapore's F&B industry. Learning in a classroom is critical, but to get invaluable tips, learn skills and techniques from masters who have been in the industry for over a decade, is priceless. We hope our intentions of rolling out the Youth Chefs' Day will be an annual event that all enthusiastic students look forward to."

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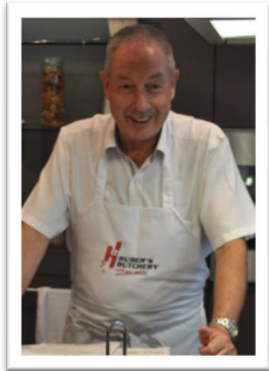




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ANNEX A – Youth Chefs’ Day Programme

Date : Monday, 22 April 2013
Time : 1.00pm
Cocktail : 6.00pm
Venue : Alkaff Mansion Ristorante
 10 Telok Blangah Green
 Singapore 109178

Time	Program	Description
12.30pm – 1.20pm	Registration	
1.20pm – 1.30pm	Introduction to Activities by Hamish Brown & Maggie Lim	
1.30pm – 1.40pm	Opening Speech by Mr Peter Knipp and Meat & Livestock Australia Spokesperson	
1.40pm – 2.20pm	Session 1 The Art of Sausage Making 	Mr Ernst Huber (Awards Of Excellence 2013 Déliciae Lifetime Achievement Award) <i>What are the best culinary techniques for different cuts of meat?</i> Leading the company is Chairman Ernst Huber, the passionate and inspirational driving force behind Huber’s Butchery. With regards to his work ethic, Mr Huber describes himself as “serious and professional”. He is a hands-on, operations geared owner who believes that there is no substitute for hard work, honesty and discipline. At age 65, he continues to strive towards excellence as a personal example to everyone in the company. Of his management style, he has one straightforward belief, “you get the best out of others when you give the best of yourself”.
2.20pm – 2.55pm	Session 2 More than Just Beans Sponsor: Coffex Coffee  	Kelvin Ngow, Executive Director of Coffex Coffee A new trend towards "Artisanal" or Specialty coffee is emerging, the Concept of Singles. Single Origin coffees, or Singles as Coffex Coffee calls it, are sourced from Specialty Grade coffee farms. Specialty Coffee? It is defined as a crafted quality coffee which has a unique and distinct cup profile. Take this opportunity to learn about the skills of pourover to bring out the best from these beans!

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2.55pm – 3.25pm	<p>Session 3 The Art of Chocolate</p> 	<p>Paco & Jacob Torrealba (International School of Pastry Arts)</p> <p>Chef Paco Torrealba is considered by many to be the driving force behind pâtisserie in haute cuisine. At his three patisseries in Alicante, Chef Torrealba has been clear about his ambition to design the flavour of chocolate.</p> <p>Paco will try to convey to the new generation of bakers, the value of the old traditions and techniques as well as to learn the value of the ingredients themselves.</p> <p>The modern pastry and the evolution of it, depends on knowledge of their roots. Innovation must be based on knowledge of the bases, whether the use of a spatula, or the preparation of pralines or crystallized chestnuts.</p>
3.25pm – 3.55pm	<p>Session 4 The Essence of Art in Cuisine</p> 	<p>Janice Wong (2am:lab) and Daniel Sia (The Disgruntled Chef)</p> <p>Chef Janice Wong is a vision of excellence and brilliance. Focusing on quality and bringing the best out of the ingredients that she uses, all her dessert creations are to die for. For Chef Daniel Sia, being a chef is about focusing on the overall experience of enjoying food.</p> <p><i>Inspired by these culinary talents? Together, they will share their experiences in The Essence of Art in Cuisine.</i></p>

3.55pm – 4.10pm	Coffee Break	
4.10pm – 4.30pm	<p>Session 5 Business Perspective by Young Entrepreneur</p> 	<p>Olivier Bendel (Délíciae Hospitality Management)</p> <p>Olivier Bendel decided to settle in Singapore in 2009 with his family, making Singapore his new “home”. Wishing to pursue his dream of creating restaurant concepts in Asia, Olivier founded Délíciae Hospitality Management in 2010, hiring the best team to assist in the pursuit of his ambition.</p> <p>In October 2010, Délíciae opened its first restaurant: <u>L'Entrecote</u> . In 2011, the group inaugurated two new concepts: <u>Sabio</u> and <u>83</u>. In 2012, Délíciae took over <u>Forlino</u> and opened <u>Le Petit Cancale</u>.</p> <p>The “piece de resistance” for Olivier and Délíciae Hospitality Management is the collaboration with <u>Bruno Ménard</u> – the first three-Michelin-starred chef to be permanently based in Singapore – starting from January 2012. Together with Chef Ménard, they developed concepts under his name: <u>&MADE</u> and <u>La Cantine</u> by Bruno Ménard.</p> <p><u>Sabio by the Sea</u> is a nautical extension of the original Sabio, located at the swanky new Quayside Isle at Sentosa Cove. Olivier’s most recent venture <u>The Vintage Room</u>, is a place that complements the charm of the <u>quaint Duxton Hill</u> by <u>introducing an Old World charm to reinforce the overall vibe of the location</u>.</p> <p><i>How and what made the success story? Olivier will share their “journey to success”.</i></p>

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4.30pm – 5.00pm	<p>Session 6 The Artisan's Mastery of Fromagerie</p> <p><i>Sponsors:</i> <i>Classic Fine Foods</i> <i>Lactalis</i></p>   	<p>David Senia (Executive Chef of Capella Singapore)</p> <p><i>Wish to know more about Cheese and what can you do with Cheese?</i></p> <p>A true perfectionist in the kitchen, Chef David Senia believes in drawing inspiration from new experiences with the local flavours and ingredients then blending it with the various techniques acquired from his stints around the world.</p>
5.00pm – 5.30pm	<p>Session 7 Aquaculture & Sustainability Presented by Indoguna</p>  	<p>Jimi Tegerdine (Executive Chef of LeVel33)</p> <p>Chef Jimi Tegerdine will showcase the goodness that is of the frozen Ocean Gems Prawns. "Ocean Gems and Indoguna source the best seafood around the world. The stringent selection process ensures a consistently high quality in our products. Every piece is cleaned, processed and packed within hours of harvesting to preserve its natural freshness and taste to the highest international standards. No preservatives and chemicals are used in the process. We insist only premium quality and fresh flavours delivered in convenient, ready-to-use packaging."</p> <p><i>Want to work towards a sustainable aquaculture industry? Let Chef Jimmy Tegerdine show you the perks of using products from Indoguna.</i></p>
5.30pm – 6.10pm	<p>Session 8 Being a Chef as a Profession</p> 	<p>Chef Edmund Toh, Assistant Vice President of Resorts World™ Sentosa / President of Singapore Chefs Association</p> <p>Being a Chef is among the professions that people dream about, imagining leading a crack platoon of sous chefs in a glamorous, stainless steel kitchen and presenting fabulous meals to hundreds of people. Parts of this description are true, and those who become chefs have very high levels of satisfaction with their professions. One chef said his career "is only for the very crazy. It is hard work, it is gruelling work, it is important work, and still, I would do nothing else." Many mention the long hours, the painstaking attention to detail, and being constantly surrounded by food as parts of a job they love. The profession rewards the talented and the daring who can see opportunity and grab it. "You start out knowing absolutely nothing and these experienced, exciting chefs you've idolised all your life will show you how to run your kitchen."</p> <p><i>Looking at being a renowned Chef locally & internationally?</i></p>
6.10pm – 8.00pm	Cocktail and Entertainment	

--END--

For media enquiries, please contact:

Wani Diwarkar

Fulford Public Relations

E: wdiwarkar@fulfordpr.com

D: +65 6324 5534

M: +65 9832 0643

Sneha Rupani

Fulford Public Relations

E: srupani@fulfordpr.com

D: +65 6324 2504

M: +65 9724 7621

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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\$5.05 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 B – ORGANISERS, PARTNERS AND SUPPORTERS

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