

World Gourmet Summit Awards of Excellence 2007



Recognising Talent,
Rewarding Excellence

An Overview



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1. INTRODUCTION

With its immense creativity and impeccable standards of service, the food and beverage industry has generated thousands of business opportunities and will continue to do so for years to come. Furthermore, as the spotlight is turned towards Asian cuisine, the Singapore culinary community is leading the charge in surprising industry watchers with their skills and ingenuity. However, beneath the glamour, bright smiles and excellent cuisine that people often relate the industry to, lies dedication, commitment, hard work and a large dose of passion.

It is also these attributes that the WGS (World Gourmet Summit) Awards of Excellence look out for when honouring the best in the industry. Supported by **Singapore Tourism Board**, organised by **Peter Knipp Holdings Pte Ltd**, the awards are given to both managers and co-workers, locally and around the region. Sharing the same vision, WGS Awards of Excellence is proud to partner the **Singapore Workforce Development Agency's** (WDA) Workforce Skills Qualifications (WSQ) in encouraging industry partners to provide a continuing education and training system for workers, helping them remain employable and competitive.

For 2007, **17 awards** will be given to those who have been unrelenting in their excellent service and thirst for culinary innovation. These awards include culinary awards, restaurant awards and media awards.

Besides rewarding the best in the industry, Awards of Excellence also gives out **three scholarships** to aspiring young food and beverage professionals to allow them to grow in their respective fields. These scholarships include the Academy at-sunrice and Johnson & Wales University Culinary Scholarship, Bodegas Torres Wine Scholarship and Cacao Barry Patisserie Scholarship.

The WGS Awards Luncheon will be held on **21 April 2007** at Swissôtel The Stamford, Singapore, where the award recipient for each award will be revealed.

2. OBJECTIVES

Our objectives:

- To serve as an official platform to recognise and showcase the best residential talents and establishments who toiled endlessly to provide world class services.
- To establish Awards of Excellence as the foremost Food and Beverage awards in Asia.
- To enhance the Food and Beverage scene and culinary profession in Singapore and the region.

3. AWARD CATEGORIES

3.1. SINGAPORE

3.1.1 Culinary Awards

- S.Pellegrino 'Chef of the Year'
- Executive Chef of the Year presented by Tabasco
- Meat & Livestock Australia 'Rising Chef of the Year'
- Cacao Barry 'Pastry Chef of the Year'
- WDA Asian 'Ethnic Chef of the Year'

3.1.2 Restaurant Awards

- Le Cordon Bleu 'Restaurant of the Year'
- Asian Ethnic Restaurant of the Year presented by Cuisine & Wine Asia
- Classic Fine Foods 'New Restaurant of the Year'
- WDA 'Restaurant Manager of the Year'
- Hepp Food & Beverage 'Manager of the Year'
- Sommelier of the Year
- Wine List of the Year
- Bar of the Year

3.1.3 Achievement Award

- Fonterra 'Lifetime Achievement Award'

3. AWARD CATEGORIES

3.2. REGIONAL

- Electrolux 'Culinary Institution of the Year'
- Asian Cuisine Article of the Year
- Wine and Spirits Article of the Year

3.3. SCHOLARSHIPS

- Academy at-sunrice and Johnson & Wales University 'Culinary Scholarship'
- Bodegas Torres 'Wine Scholarship'
- Cacao Barry 'Patisserie Scholarship'

4. AWARDS MECHANICS

Nominations for the Awards of Excellence 2007 began with the Singapore Categories nominations in August 2006. To qualify for each award, all nominees were assessed against stringent judging criteria at various stages. These criteria were formally established and incorporated into the nomination forms, to serve as a guide to the jury members who have been tasked with such a responsibility.

4.1 SINGAPORE CATEGORIES

First Stage

Acceptance and nomination forms are sent out to 250 selected connoisseurs and Food and Beverage professionals to nominate for the 17 awards. The five highest scoring nominees for each award will proceed to the next stage of nomination.

Second Stage

100 selected jury members assess the top five nominees in each category from the first round. The top three finalists for each award will proceed to the next round of the assessment.

Third Stage

The top finalists will be further evaluated by 50 selected jurors. Results will be verified by an appointed independent auditor. The award recipients for all awards will be announced on 21 April 2007 at the World Gourmet Summit Awards Luncheon.

4.2 REGIONAL CATEGORIES

First Stage

50 selected jury members in each of the five participating countries (Hong Kong, Indonesia, Malaysia, Singapore and Thailand) were invited to nominate for each of the awards. Three to five top ranking finalists for each of the awards will proceed to the next stage of assessment.

Second Stage

A selected panel of jury members in each of the five countries (Indonesia, Hong Kong, Malaysia, Singapore and Thailand) will further assess the five finalists in each category. Results will be verified by an appointed independent auditor. The award recipients for all awards will be announced on 9 April at the Meet The Stars Reception and presented on the 21 April 2007 at the World Gourmet Summit Awards Luncheon.

5. THE JURY MEMBERS

The selected jury members who were invited to nominate for the various categories are part of the following potential categories:

- Food and Beverage Professionals
- Food and Beverage Suppliers
- Fine Food and Wine Merchants
- Media Journalists
- Restaurant Critics
- Members of Wine and Food Associations (International Wine & Food Society, Commanderie de Bordeaux, Slow Food Movement, Chaine des Rotisseurs etc.)
- Reputable personalities known to enjoy fine food and wines

It is understood that each selected juror is knowledgeable about the various categories.

The organisers were not included in the judging panel so as to allow for a completely unbiased opinion.

6. AWARDS OF EXCELLENCE 2007 – THE FINALISTS

6.1 SINGAPORE CATEGORIES (CULINARY AWARDS)

6.1.1 S.Pellegrino ‘Chef of the Year’

This award seeks to recognise an individual who is directly involved in restaurant operations in Singapore, and has consistently excelled in the culinary art as well as providing excellent dining experiences. The nominee must have been working for an organisation which is located in Singapore for at least a minimum period of one year (at the time of nomination).

Finalists

Dorin Schuster iggy’s

As the Executive Chef of iggy’s, one would expect nothing less than perfection from Dorin Schuster. Named as one of the 100 best restaurants in the world and winner of the New Restaurant of the Year in last year’s Awards of Excellence, Schuster is definitely one of the fastest rising talents. After spending almost ten years in Germany learning the basics of kitchen operations, Schuster ventured into Asia at the age of 31. As executive chef with The Legian at Bali, he picked up the intricacies of the Asian palette and combined it with his training in European cuisine. Bringing his skills to the next level, Schuster came to Singapore in 2004 to work at iggy’s with Ignatius Chan and he has never looked back since.

Roberto Galetti Garibaldi Italian Restaurant & Bar

Spending the early years of his culinary training in traditional Italian cuisine at various restaurants had allowed Roberto Galetti to have a wealth of experience. Honing his skills in Italy at the prestigious Culinary Institute Caterina De Medici, he also worked alongside renowned chefs in some of the finest establishments around the world like Hyde Park Hotel in London and Four Seasons Hotel in Tokyo, Japan. He finally settled down in Singapore as the executive chef of Garibaldi, taking charge of the menu of two other restaurants under the Garibaldi Group – Menotti Italian café and Ricotti Italian deli and pastry. Galetti is a favourite among his guests, delighting them with his new and innovative creations. Spending hours on ways to improvise on each dish, his hard effort is evident in the change of menu every six months to surprise diners despite it being their third or fourth visit.

Sam Leong
Tung Lok Group of Restaurants

One of the youngest Head Chefs in a gourmet Chinese restaurant in Singapore, Sam Leong has been actively involved in the culinary scene, opening ten restaurants both locally and overseas in merely four years. These restaurants, including *Jade* at The Fullerton Hotel Singapore and *My Humble House* at the Esplanade, Singapore, have won over the hearts of their diners with their delectable cuisine and excellent services. A chef with an innate instinct for innovative cuisine and dining experience, Leong is a familiar face at numerous gastronomic events, festivals and even television programmes. Leong has also won several notable accolades and awards like the S. Pellegrino Chef of the Year and Executive Chef of the Year presented by Tobasco in Awards of Excellence 2005. Adding on to his list of stunning achievements is the publishing of his popular cook book "A Wok Through Time" which features 60 of his best recipes.

6.1.2 Executive Chef of the Year presented by Tabasco

This award seeks to recognise an individual who is directly involved in and responsible for at least two outlets and banquet facilities in a hotel environment in Singapore. The nominee has consistently excelled in the culinary art as well as provided for excellent dining experiences. The nominee must have been working for an organisation which is located in Singapore for at least a minimum period of one year (as at the time of nomination).

Finalists

Brian Cleere Grand Hyatt Singapore

The Executive Chef of Grand Hyatt Singapore, Brian Cleere was a finalist for the Executive Chef of the Year presented by Tabasco award for Awards of Excellence 2006 after being awarded the title in 2004. This year, the Irish chef is again nominated for this prestigious award with his excellent management and culinary skills in the gastronomic field. Cleere has worked with many establishments from Ireland to Australia to Asia. He has also won for Park Hotel Kenmare, Ireland, an impressive two-Michelin-stars in 1994. Accumulating much experience with his stay at restaurants at Grand Hyatt Taipei, Taiwan and Grand Hyatt Fukuoka, Japan and now at Grand Hyatt Singapore, Cleere has developed a sense of the colourful local cultures, cooking up a storm with his brilliant culinary arts and excellent dining services.

Eric Teo Orchard Hotel Singapore

As the Executive Chef of the Orchard Hotel Singapore, Eric Teo has brought the quality of the buffet spread to another level with his level of innovation and creativity. Steered towards an artistic and vibrant cuisine presentation, it is no surprise that Teo is backed by an extensive list of accolades and awards. Some of these include the first-runner-up and a top place in the Hot, Pastry and Petit Fours Categories at the IKA Hoga Olympics 2000, making his team the only Asian team to receive such success in a world-renowned competition, and also the prestigious Award for Excellence for Western Cuisine Chef at the Hospitality Asia Platinum Awards 2004-2005. Teo also received the honour of leading an entourage as the Executive Chef in the Royal Brunei Polo Club, cooking for the prominent brother of the Sultan of Brunei, Prince Jefri.

Mark Andrew Patten
Shangri-La Hotel, Singapore

The area Executive Chef of Shangri-La Hotel, Singapore, an award-winning hotel, Mark Patten has an impressive list of achievements from initiating training programmes to spearheading charity projects to coming up with innovative ways to spice up the dining experience of the guests. Starting out as an Executive Chef in Australia, Patten is now named as Singapore's top ten most influential people by the Singapore Tatler. Working in different countries like Australia, UK, Hong Kong and Singapore which has given him a spectrum of experiences that help in the management of his team. Patten has received accolades for his excellent work in this field being the "Manager of the Future" award recipient of Hayman Island Resort 1994-5 and the Management Assessment Development Programme recipient for InterContinental Hotels in 1997.

6.1.3 Meat & Livestock 'Australia Rising Chef of the Year'

This award seeks to recognise an individual who has been involved directly with a restaurant operation in Singapore, and is of 32 years old and below (as of 1 January 2005) at the time of nomination. He / she should demonstrate a high level of creativity and potential for being a true master in the culinary arts. The nominee must have been working for an organisation that is located in Singapore for at least a minimum period of one year (as at the time of nomination).

Finalists

Charles Dubois Raffles Grill, Raffles Hotel Singapore

Born into a family of chefs in France, Dubois' first foray into the culinary world began in his own kitchen. True to the proud Dubois tradition, he fell in love with cooking and went under the mentorship of several Michelin-starred chefs, including chef restaurateur twins, Jacques and Laurent Pourcel.

Once nominated in the top young chefs category by *Le Chef Magazine*, Dubois focuses on *cuisine du terroir*. He believes in including a rustic, old world charm to his food, using quality provincial produce. To achieve this, he imports French truffles, fresh Brittany oysters and the finest Nyons olive oil. Under his insistence on quality, his dishes are always, light and simple, yet full of creativity and flavour.

David Warren Michelangelo's Italian Restaurant

David Warren joined Michelangelo's as a Sous Chef in 2002 and within a few months, was promoted to become the establishment's Executive Chef. Warren's experiences working in Barbados and his native UK have helped him jazz up the cuisine at Michelangelo's. While infusing the Italian-based menu with a host of sultry Caribbean and Asian flavours, Warren hasn't lost sight of the Italian culinary traditions; which he even executes each time-honoured cooking method with a certain English correctness! He is also not without creative flair— his vanilla crème brûlée topped with a spiral sugar showpiece, instead of the usual layer of caramelised sugar, is an excellent example of elegant and modern cuisine.

Jusman So
Sage, The Restaurant

Having worked along side numerous Michelin Star Chefs during his stay at Hilton Singapore's Harbor Grill & Oyster Bar, Chef Jusman So serves delicious, hearty, yet refined French food. His dishes are clearly steeped in tradition, but this young, talented chef has also updated them with his own modern twist.

Always happy to interact with his customers, So's restaurant, Sage, employs an open-kitchen concept. This allows his guests to see exactly what he is doing and he can see for himself how much his customers enjoy his food. Together with his selection of wines by the glass, it is no wonder why So's customers are full of praise.

6.1.4 Cacao Barry 'Pastry Chef of the Year'

This award seeks to recognise an individual who has an exceptional talent in pastry creation, and is able to drive the success and quality of pastry / dessert products offered at an outlet or various outlets. The nominee must have been working for an organisation which is located in Singapore for at least a minimum period of one year (as at the time of nomination).

Finalists

Amy Ng Grand Copthorne Waterfront Hotel Singapore

Creating tasty pastries is just another day's work for Amy Ng, the executive pastry chef of Grand Copthorne Waterfront Hotel Singapore. In fact, she has been doing it for the past 26 years, collecting a slew of awards and recognition along the way. Besides obtaining the Certificate in Excellence in Confectionery at the prestigious International Salon Culinaire (Food & Hotel Asia), she also clinched the Chef RAS award given out by the Restaurant Association of Singapore in 2006. During the competition, Ng confidently led her three-man team to capture the imagination and taste buds of the judges with her uniquely Singaporean pastry creations.

Gottfried Schuetzenberger Grand Hyatt Singapore

With a Masters in Pastry, Gottfried Schuetzenberger has showcased his talents in more than 20 countries like Egypt, India, France, China and Latin America. Clinching the World Gourmet Summit Awards of Excellence in 2004 and 2005 as the Pastry Chef of the Year and the Global Pastry Chef of the Year respectively, Schuetzenberger has since risen quickly in the hospitality industry with his brilliancy in pastry creations. His resumé is studded with gold, silver and bronze medals won at various international exhibitions and competitions, including the Culinary Olympics in Frankfurt, Germany, Food & hotel Asia in Singapore and The Culinary Classics in Chicago. A protégé in his field of expertise, Schuetzenberger is now the Executive Pastry Chef of Grand Hyatt Singapore, heading the establishment's 28-man team.

Pang Kok Keong Canelé Pâtisserie Chocolaterie

Pang Kok Keong joined the team at Les Amis Group's first pastry shop, Canelé Pâtisserie, as the Executive Pastry Chef in 2004, serving a wide selection of freshly baked breads, pastries and chocolates. Working with many established restaurants and cafés prior to this has given Pang a wealth of experience in this field. These include being a Pastry Chef consultant for five-star International Chain Hotel, Singapore and a Pastry Chef for Hilton Singapore and Patisserie Chocolat. The SHATEC graduate had also honed his skills in pastry, bakery, sugar and chocolate work along with cake making at Total Pasteleria in Spain, under the guidance of the Master Pastry Chef, Mr. Francisco Torreblanca. Pang's talent in this culinary field has also been recognised as a finalist for Best Pastry Chef at Hospitality Asia Platinum Awards 2006. In addition, he is also a current member of the Singapore National Culinary Team.

6.1.5 WDA ‘Asian Ethnic Chef of the Year’

This award seeks to recognise a chef who is involved directly with a restaurant operation, and who has demonstrated a high level of talent and creativity in the preparation of ethnic cuisine. The nominee must have been working at an organisation which is located in Singapore for at least a minimum period of one year (as at the time of nomination).

Examples of ethnic cuisine include:

Chinese	Indonesian	Indian
Japanese	Korean	Malay
Sri Lankan	Maldivian	Peranakan / Straits Chinese
Thai	Philippines	Vietnamese / Cambodian

Finalists

Chan Chen Hei Chef Chan’s Restaurant

A traditional man geared with diligence and humility, Chan Chen Hei has taken the path from humble origins and has risen through the ranks to be an acclaimed Cantonese chef in Singapore today. Born in Shunde in China’s Guangdong province, Chan had worked in Hong Kong restaurants for many years before moving to Singapore in 1982. The brilliant set of culinary skills he possesses is obtained through years of hard work, from the basic food preparatory skills to the fervent exploration of the cuisine he believes in. He made a name for himself as the Executive Chef of Hai Tien Lo restaurant in the Pan Pacific Hotel Singapore before leaving in 2002 to open his own establishment, Chef Chan’s Restaurant. He has also prepared sumptuous banquets for well-known personalities like Mr. Wee Kim Wee, the late president of Singapore and other Hong Kong celebrities.

Chan Kwok Hua Ting, Orchard Hotel Singapore

With a firm belief in maintaining the traditional Cantonese style of cooking, Chan Kwok is still able to preserve the authentic identity of this cuisine despite infusing new combinations of ingredients to satisfy the palates of his diners. Coming from a family of chefs, Chan was born with an eye for detail and artistic creativity; important in making each of his dishes unique. Joining the Orchard Hotel in 1997 and leading the culinary team at Hua Ting, he is well-received among his diners for his highly sought-after dim sum and delightful seafood spread. His talent and contribution towards ethnic cuisine were also recognised when he was awarded the Asian Ethnic Chef of the Year title at the World Gourmet Summit Awards of Excellence 2006.

Ronnie Chia
Tatsuya Japanese Restaurant

The owner of Tatsuya Japanese Restaurant, Ronnie Chia, has exhibited a highly creative and intricate cuisine style in his works. As a Chinese Singaporean, the sushi he crafted can even rival those of the best Japanese chefs. The delectable items he produces are so highly demanded that reservations are recommended to dine at his restaurant. Opening his own establishment in 2003 after leaving Tatsu Sushi in Chijmes, Chia has risen rapidly in the culinary field.

6.1 SINGAPORE CATEGORIES (RESTAURANT AWARDS)

6.1.6 Le Cordon Bleu 'Restaurant of the Year'

This award seeks to recognise a food & beverage outlet in Singapore that has been in operation for **two or more years** (at the time of nomination), and has consistently provided a standard of excellence and extraordinary dining experiences for diners. The nominee must be from an organisation located in Singapore.

Finalists

Oso Ristorante

Described as a cultural and gastronomical embassy of Italy, Oso Ristorante's stylish contemporary setting and ambience together with its music gives one a very realistic feel of Italy itself. The partially separated glass-covered wine room displays over 250 labels of most vintages and rare red wines. The cheese room, a first of its kind in Singapore, showcases the diverse range of cheeses and uniquely presented cold cuts. Oso Ristorante's fine interiors and impeccable service makes it a perfect choice for any occasion or event.

mezza9, Grand Hyatt Singapore

mezza9 offers a variety of nine different dining and entertainment experiences with just a single menu. With Japanese, Chinese, and Western cuisines, a European Deli and Crustacean Bar, Walk-in Wine Cellars, a Pâtisserie, a Gourmet Boutique, and a Martini and Cigar Bar all within a single venue, one would definitely be spoilt for choice. Furthermore, the variety of cuisine changes regularly on the menu. However, it is authentic to each culinary background rather than a modern fusion style. All food is prepared in the open kitchens and storage areas located within the restaurant, partitioned with glass making "the kitchen the restaurant and the restaurant the kitchen".

Saint Pierre

French Cuisine does not stop at France when dining at Saint Pierre, with its modern French Cuisine served within, suggests a hint of Japanese influence. Executive Chef Emmanuel Stroobant has worked in three-Michelin-starred restaurants, giving him the opportunity to experiment with creativity and bring cuisine alive by fusing food with elements from different cultures. Saint Pierre has been conferred with the 'Most Innovative Menu' and 'Best Dish Award' at 2001's Singapore Gourmet Hunt, and was a two time recipient of the Christofle New Restaurant of the Year award at WGS Awards of Excellence 2002 and 2003.

6.1.7 Asian Ethnic Restaurant of the Year presented by Cuisine & Wine Asia

This award seeks to recognise an Ethnic Food and Beverage outlet that has been in operation for three or more years. This establishment consistently provided a standard of excellence and extraordinary dining experiences that expounds on ethnic cuisines to diners. The nominee must be from an organisation, or a franchise / branch that is located in Singapore at the time of nomination.

Examples of ethnic cuisine include:

Chinese	Indonesian	Indian
Japanese	Korean	Malay
Sri Lankan	Maldivian	Peranakan / Straits Chinese
Thai	Philippines	Vietnamese / Cambodian

Finalists

Hua Ting, Orchard Hotel Singapore

An Oriental restaurant that uses authentic cooking techniques to serve modern Cantonese cuisine. Hua Ting's signature dishes include double-boiled shark's bone cartilage soup, braised Australian Green Lip Abalone and other provincial specialties by Chan Kwok from Hong Kong. Nominated as one of the best restaurants under the Chinese Cuisine category by top restaurant guides, Hua Ting is also an award recipient of the Heinz Asian Ethnic Restaurant of the Year at the Awards of Excellence 2003. In 2005, the restaurant once again awarded the Asian Ethnic Restaurant of the Year. Consolidating two technologically advanced systems called RSViP and ProHost under one main frame, Hua Ting is the first Chinese restaurant in Singapore to introduce such a dual system, and via this technology, distinguishes itself from the competition in its customer service delivery.

IndoChine Waterfront

Situated along the Singapore River, IndoChine Waterfront offers one of the best view of the Singapore River as well as the breathtaking views of the Central Business District skyscrapers. As a guest at the restaurant, you enjoy not only the authentic Indochinese Cuisine, but also a unique visual experience created by the detailed set-up of the restaurant's interior with customised Ming Dynasty-style furniture and rare antiques. Truly believing in using plenty of fresh raw vegetable and refraining from MSG, colouring and preservatives, IndoChine Waterfront developed a reputation for the healthy benefits that are matched perfectly with the authenticity of their cuisine.

Tatsuya Japanese Restaurant

A picture of a panache and exquisite Japanese dining experience with the ambience set in an elegant and classy Japanese eatery. Tatsuya combines the best of both modern and Japanese restaurant traditional cuisine from its well-experienced chef, Ronnie Chia. Simple items are turned into masterpieces under the hands of the chef. Embracing a modern twist to the most fundamental form of traditional Japanese cuisine, the restaurant provides a whole new experience to reliving a culture away from home.

6.1.8 Classic Fine Foods 'New Restaurant of the Year'

This award seeks to recognise a Food and Beverage outlet that has been in operation for more than a year but less than three years that has consistently provided a standard of excellence and extraordinary dining experiences to diners. The nominee must be from an organisation, or a franchise / branch that is located in Singapore at the time of nomination.

Finalists

San Marco, The Lighthouse

A 50-seater restaurant with modern touches into its interior, San Marco is an expansion of Saint Pierre, the brainchild of Emmanuel Stroobant, Edina Hong and Roxan Villareal. Situated in the old premises of The Lighthouse located on the 8th floor of The Fullerton Hotel Singapore. San Marco is an Italian restaurant with an emphasis on the northern Italian cuisine. Beginning as an inspiration from the Basilica in Venice, the restaurant depicts a simple yet classy feel. Its private rooms are furnished to the likes of a contemporary cave with a panoramic view of Marina Bay, including the Merlion and the Esplanade, providing the diners with a cosy dining experience.

StraitsKitchen, Grand Hyatt Singapore

Exuding a strong sense of historical sentiments, StraitsKitchen is the perfect epitome of the local flavours. Opening in Grand Hyatt Singapore in 2004, the restaurant has made its presence felt with its multicultural gastronomic service, comprising of Chinese, Indian and Malay cuisine. Designed by the renowned Super Potato from Tokyo, StraitsKitchen has a visually stunning 'Market Place' setting where its patrons enjoy the culinary show. Presented by the chefs in the place of the usual buffet line, right down to the intricately-designed plate wares and its unique finishes ranging from metal to exotic woods. The needs of its diners are so well-taken care of that it is even part of the hotel's plan to provide a halal compliant dining experience that Singapore can be proud of.

The Line, Shangri-La Hotel, Singapore

Newly established in March 2005, The Line is a brand new all-you-can-eat dining concept restaurant located at Shangri-La Hotel, Singapore. Sporting a spectacular display of modern interior design, the strictly unconventional restaurant is geared towards the new trend of theatrical dining. It also boosts exciting food concepts, attentive service and a range of culinary display with its open-concept cooking station that appeal to the diners' visual, aural and olfactory senses. Setting out to revolutionise the buffet experience, it hosts a total of sixteen culinary food styles. Coupled with its design, concepts and architecture created by the internationally-acclaimed interior designer Adam D. Tihany, The Line also features a strong team of 58 chefs from Scotland, United States, Australia, Germany, Singapore, China, India, Malaysia and Indonesia.

6.1.9 WDA 'Restaurant Manager of the Year'

This award seeks to recognise a Restaurant Manager who is professional and knowledgeable; possesses a high degree of competence in managing a successful restaurant operation. The nominee must have been working for an organisation or a franchise / branch that is located in Singapore for at least a minimum of one year (as at the time of nomination).

Finalists

Albert Chua mezza9, Grand Hyatt Singapore

A success story in itself, Albert Chua climbed up the ranks, relying on hard work and a positive attitude to become one of the best restaurant managers in Singapore today. Starting out as a waiter in 1994 at Brannigan's Fun Pub, Chua was promoted to captain in just over a year. Since then, Chua has been assistant manager at various establishments by Grand Hyatt Singapore, including mezza9 and StraitsKitchen. Clinching the WDA Restaurant Manager of the Year award will be the best indication that his years of effort has paid off.

Patrick Dumas The Cliff, The Sentosa Resort & Spa

Patrick Dumas is once again nominated for the Restaurant Manager of the Year after clinching the title at the Awards of Excellence last year. His passion for the food and beverage industry is evident from the open and committed way he deals with every challenges that come his way. Starting out as a chef, he soon discovered his interest in providing the best service and treatment for his guests. Dumas' love for this field provides the motivation for him to constantly seek out the best and most innovative way to develop the dining experience for his guests.

Stephane Colleoni Oso Ristorante

Backed with an extensive knowledge of fine wines and a passion for service, Stephane Colleoni also has an impressive list of working experiences. Working with some of the world's most renowned restaurants like Bice in Paris, Martinez Hotel in Cannes and Savoy Hotel in London, Colleoni's commitment in putting his customers' dining experience as his topmost priority has won him numerous awards and accolades which includes the WMF Restaurant Manager of the Year at the Awards of Excellence 2003. Opening Oso Ristorante with Chef Diego Chiarini in 2004, the new Italian restaurant has quickly risen in popularity with its diners.

6.1.10 Hepp 'Food & Beverage 'Manager of the Year'

This award seeks to recognise a Food and Beverage Manager who is professional and knowledgeable; possesses a high degree of competence and is directly involved and responsible for at least two outlets and banquet facilities in a hotel environment in Singapore. The nominee should have worked / was working for an organisation or franchise / branch located in Singapore for a minimum of one year (at the time of nomination).

Finalists

Ettore Palazzi Sheraton Towers Singapore

After spending almost 20 years in Singapore, Ettore Palazzi knows the Singaporean psyche. First joining Westin Stamford & Westin Plaza Singapore in 1986 as the Manager of Prego Restaurant, Palazzi climbed the ranks quickly to become the Assistant Director of Food and Beverage by 1999. Also, a familiar face during various World Gourmet Summits, Palazzi has been commended for his contributions to the event in 2004, 2005 and 2006. Now, he can be spotted entertaining guests at the Sheraton Towers Singapore and charming them with his pleasant disposition and graciousness.

Franck Hardy Swissôtel The Stamford Singapore

An all-rounded perfectionist, Hardy strives for excellence in everything he does. As director of Food and Beverage with Swissôtel The Stamford Singapore, Hardy has launched numerous programmes to improve customer satisfaction, employee training and most importantly, revenue for the hotel. From launching a cross training programme for Food and Beverage employees under him, to small gesture such as sending "Thank You" e-mails to guests at Jaan, Level 70, Hardy was the man making things happen. As a result, 2006 was a bumper year for him. Jaan, Level 70 won the "Most Wine Friendly Restaurant Award" and New Asia Bar was given "Best Entertainment Concept Award" at the Hospitality Asia Platinum Awards.

Robert Dallimore Grand Hyatt Singapore

Armed with a Bachelors Degree in Marketing and Hotel Management from Victoria University, Robert Dallimore has been a vital cornerstone of Grand Hyatt Singapore's food and beverage department. His career has revolved mainly around Grand Hyatt since 1999 when he entered Grand Hyatt Seoul as Assistant Director of Food and Beverage. After which, he moved on to Hyatt Regency Osaka and finally Grand Hyatt Singapore in the same capacity. Recently, Dallimore transferred to Grand Hyatt Erawan Bangkok as Resident Manager.

6.1.11 Sommelier of the Year

This award seeks to recognise an individual who possesses an in-depth knowledge of wines, and is capable of delivering excellent wine service (salesmanship and wine recommendation) to enhance the dining experience. The nominee should have worked / was working for a Singapore-based organisation or a franchise / branch that is located in Singapore for a minimum of one year (as at the time of nomination).

Finalists

Desmond Loo

Au Jardin

Desmond's training in the Food and Beverage industry has been a all-rounded one. Beginning his career as a Restaurant Supervisor at Maison de Fontaine, he moved on to Bar Stop, where he was introduced into the world of spirits as the Bar Supervisor. Finding his passion in wines, Desmond went back to school in 2003 for his Diploma in Wine. With his new knowledge in wines, he joined the famous Les Amis Group as their Sommelier in 2004. With Les Amis' multiple award winning collection of wines, Desmond was able to hone his knowledge and bring his skills as a Sommelier to a higher level. Winning the Awards of Excellence Sommelier of the Year in 2007 would be a testament to his efforts.

Janice Koh

Zambuca Italian Restaurant & Bar

Having graduated from the prestigious culinary academy Le Cordon Bleu Australia, Janice immediately applied what she learnt in school into her career back in Singapore. Starting off as an Assistant Sommelier with 8 on the Bay, previously a finalist for Wine List of the Year for the Awards of Excellence in 2002, Janice charmed guests with her pleasant disposition and in-depth knowledge of wines. Recognising her potential, Zambuca Italian Restaurant & Bar invited her to join them in 2003 as their Wine Sommelier. Over the past 4 years with Zambuca Italian Restaurant & Bar, Janice has proven her competency in wine by being nominated for the Bodegas Torres Wine Scholarship twice in 2003 and 2005 and also as Best Sommelier during the Hospitality Asia Platinum Awards in 2006.

Novalan s/o Dorasamy

Raffles Grill, Raffles Hotel Singapore

Despite being a new face in the field of wine and dine, Novalan s/o Dorasamy is no less competent than any other sommeliers who started out earlier. The Sommelier of Raffles Grill at Raffles Hotel Singapore, Dorasamy has put his extensive knowledge of wines and food pairing to good use. An asset to the French restaurant he is presently with, he offers great potential in this hospitality industry, contributing towards the development of excellent wine service.

6.1.12 Wine List of the Year

This award is presented to the restaurant which features a wine list offering an extensive range of quality wine for its customers. The nominee should be from an organisation or a franchise / branch that is located in Singapore.

Finalists

iggy's

Featuring a wine list predominately focused on Champagne, Riesling and Pinot Noir, their best vintages date back to the 1960's. Ranked among the top 100 restaurants in the world and fourth in Asia by Restaurant Magazine, their wine list is nothing less than world class. Despite all their accolades, their selection aims to please all by including the affordable and also the exquisite, esoteric grapes for the adventurous.

mezza9

Grand Hyatt Singapore

Located at the mezzanine level in the Grand Hyatt Singapore, mezza9 is the house to three wine cellars which carries about 500 over labels. On both sides of the sweeping entrance stairway are walk-in, glass-walled wine cellars from both the Old and New World. The largest wine cellar, the La Cave, is located at the rear end of the restaurant. This is where the high-ranged wines are stored and wine tasting sessions are held.

Raffles Grill

Raffles Hotel Singapore

At the pinnacle of the culinary scene for over a century, Raffles Grill has lived up to its reputation of ensuring remarkably impeccable service and fine food. Raffles Grill prides itself on its celebrated wine cellar. Boasting labels from the traditional vineyards of France, Italy and Germany to newer wine regions such as California, Australia, New Zealand and South Africa. With over 600 labels housed in their wine cellar, Raffles Grill has built up a strong reputation as a wine destination with something for everyone. From affordable Burgundys and Chardonnays, to exquisite and esoteric grapes for the adventurous, the extensive wine list is crafted to please all.

6.1.13 Bar of the Year

This award seeks to recognise a bar with the ability to provide an entertaining experience for its patrons. The nominee should be a popular establishment that is creating a 'buzz' in Singapore and must have been in operation for at least 6 months (at the time of nomination).

Finalists

Balaclava

A bar designed to defy convention, Balaclava stands firm on its belief that life's delicate subtleties should be celebrated. Reflecting on its laidback ambience timeless elegance and modern vogue, a celebration of life with the soothing music by some of the finest musicians every night. Offering music ranging from the 60's and 70's to jazz and R&B to contemporary tunes. Guests can also expect to delight in a heady list of beverages from new world wines to assorted brew from around the world.

INK Club Bar, Raffles The Plaza, Singapore

A hideaway for the hip and relaxed crowd, INK Club Bar is the perfect epitome for enticing nightlife. Coming alive as night falls with music from its resident band Indigo, and an amazing list of wines, cocktails and liquors. Guests can immerse themselves in its sexy, sensuous and intimate ambience, basking in the aural pleasures that can also be expected in this classy and elegant décor bar. With renowned interior designer firm Hirsch Bedner spicing up the place with their rich use of colours and textures in its décor, INK Club Bar provides not only an exciting experience for the ears, but also a lovely sight for the eyes.

Loof

Playful and offbeat, Loof is a picture of a light-hearted chill-out space located at North Bridge road. Sprung from an innovation concept, the bar opened in 2005 was an instant hit. Crafted from an unused extension rooftop just across the Raffles Hotel, Loof presents an enticing sight with its dazzling blanket of lights amidst the night and its mix of downtempo electronica, funk and soul music. A juxtaposition of raw against define in its décor, it is a perfect venue to wind down after a long day of work.

Martini Bar, Grand Hyatt Singapore

An ultimate drinking paradise, Martini Bar at mezza9 provides a stunning list of over 50 martinis on its hit list. It is a first-of-its-kind in Asia, fusing nine different dining and entertainment experiences into one venue. Its glass-enclosure also provides an unrestrained view of the bustling Scotts Road, allowing patrons to take in a slice of Singapore. Together with the exclusively created concoctions, its menu is vastly popular among party-goers. Some of its well-received drinks include the big hit among the feminine guests in the signature martini Sakura Martini, a refreshing taste of *Delphine Martini*, and also its famous *Lychee Martini*.

6.1 SINGAPORE CATEGORIES (ACHIEVEMENT AWARD)

6.1.14 Fonterra 'Lifetime Achievement Award'

This award seeks to recognise an individual whose significant contributions over a minimum span of 15 years, has led to the promotion and growth of excellence within the food and beverage industry. This person is a visionary who has constantly strived for higher standards and contributed ideas to influence the development of the food and beverage community.

The Award Recipient will be announced on 21 April 2007 at the WGS Awards Luncheon.

6.2 REGIONAL CATEGORIES

6.2.1 Electrolux ‘Culinary Institution of the Year’

This award seeks to recognise a culinary institution that provides full and part-time courses for nurturing talents and facilitating the enrichment of knowledge with expertise within the culinary field. The culinary institution has to be certified by local government bodies and the courses must provide professional accreditation. Such courses should be conducted in a formal learning environment.

Finalists

SHATEC (Singapore)

A representative body of the hotel industry in Singapore, the Singapore Hotel and Tourism Education Centre plays an important role in shaping the development and growth of the tourism and hospitality industry. With the strong support from the Singapore Hotel Association (SHA), the hospitality school contributes towards the industry with its excellent facilities, faculty, curriculum and focus on attitudes and its students. The centre has also achieved the high standards required under the Singapore Quality Award framework for business excellence and is admitted into the Singapore Quality Class for Private Education Organisations (SQC-PEO).

Taylor’s College School of Hospitality and Tourism (Malaysia)

As one of the largest and most established Hospitality and Tourism Management Colleges in South East Asia, Taylor’s College of Hospitality and Tourism has over 16 years of experience in this field. Evolving into one of Malaysia’s finest hospitality school with facilities that reflect the real workings of the hospitality and tourism industry, the establishment hosts custom-designed fine dining restaurants, practical kitchens, hotel suites, hotel front office reception and culinary suites for the students to apply the skills they acquired through the programme.

The School of Hotel and Tourism Management, The Hong Kong Polytechnic University (Hong Kong)

With the strong university support for this field, The School of Hotel and Tourism Management (SHTM) has evolved into a well-recognised School of Hospitality Management in the world and the leading school of its kind in Asia. The faculty has more than 350 cumulative years of industry experience in hotel, food service and tourism business. Each year, students are given the opportunity to gain valuable experience at leading Hotels, restaurant chains and tourism organisations in Hong Kong and abroad.

6.2.2 Asian Cuisine Article of the Year

This award seeks to recognise a journalist or a group of journalists based in any of the five participating countries (Hong Kong, Indonesia, Malaysia, Singapore and Thailand) who has / have written an outstanding article which reflects and promotes the quality, variety and vibrancy of Asian cuisine. The focus of the article should be on the cuisine itself and not on a chef or restaurant.

The submitted article must be published in any English print or electronic medium (magazines, newspapers) for the first time in any of the above participating countries between 2 November 2005 and 1 November 2006.

Finalists

Cambodia's Culinary Moment

Christopher R. Cox, *DestinAsian (Indonesia)*

A regular contributor to Travel + Leisure, Christopher R. Cox is not only well-travelled but has also accumulated extensive knowledge of food cultures around the world. Cox has also worked in other publications like the Boston Herald and co-wrote the Lonely Planet travel-humour anthology, *By the Seat of My Pants*. Writing about his journey in Siem Reap in 'Food Stuff', Cox captures the essence of traditional Cambodian cooking and tells the world that at the end of the day, Cambodian cuisine amounts to more than frogs.

Some Like it Hot

Cynthia Rosenfeld, *DestinAsian (Indonesia)*

With a great sense of humour, a keen eye for detail and a gung-ho streak in her, Rosenfeld has been traveling around tropical Asia in search of her latest exotic culinary gem. In the article that won her a nomination, Rosenfeld traveled deep into the heart of Sri Lanka to taste authentic, not to mention spicy curries. Her writing goes beyond mere description of food, but uses cuisine as a window to peer into the soul of its people and culture.

The unique Cina Kampung

Sharon Tan, *Flavours (Malaysia)*

As an avid food-lover and a writer who has an exceptional flair in writing, it is not surprising to see Sharon Tan as a finalist for the Asian Cuisine Article award 2007. Otherwise known as a *Journalist of Flavours*, this Malaysian journalist writing for Star Publications (Malaysia) Bhd has a weakness for Asian food. Holding an ambition to write a book on the dishes in reminiscence of cuisine from her grandmother's generation, her passion in this field is indeed evident from her.

6.2.3 Wine & Spirits Article of the Year

This award seeks to recognise a journalist or a group of journalists based in any of the five participating countries (Hong Kong, Indonesia, Malaysia, Singapore and Thailand) who has / have written an outstanding article which reflects and promotes the quality, variety and depth of wines and wine trends around the world in the majority of its editorial content.

The submitted article must be published in any English print or electronic medium (magazines, newspapers) for the first time in any of the above participating countries between 2 November 2005 and 1 November 2006.

Finalists

SNIFF, SIP and SWIRL

Simon Tan, The Edge (Singapore)

A serious wine writer does not have to write in-depth articles about wine and wine trends in order to be recognised. Nominated for this year's AOE Wine and Spirits Article of the year, Simon Tan's article on the 2006 Tower Club wine judging takes the reader through the process of wine tasting and simplifies it even for the wine novice. This means that the layman out there need not have ten years of wine tasting experience to comprehend what Tan tries to bring across.

GILT-Y Pleasures

Audrey Simon, The Edge (Singapore)

Written like a travelogue, Audrey Simon chronicles her travels to the home of champagne in France. Peppering her article with her brand of humor and a tinge of child-like wonder at the world of wine making, Simon introduces the intricacies of wine making to readers with her unique writing style. Also, with the liberal amounts of information on the architecture of the wineries, readers gain an all-rounded description of the place where world class champagnes are born.

RIESLING rising

Audrey Simon, The Edge (Singapore)

It requires a special talent to become a wine-writer who is able to describe accurately the various layers of tastes present in a particular vintage. To change one's perception of wine based on her article requires something beyond talent. With her knack for knowing what readers want, Simon manages to distill complicated wine facts into interesting bits of information that the reader can relate to.

BYO OK, KL?**Sharon Tan, Flavours (Malaysia)**

Going beyond the tastes and quality of wines, Sharon Tan looks at the wider implication of the BYO, or *Bring You Own* culture in Malaysia. She presents the different facets to bringing one's own bottle of wine to a restaurant, from the corkage paid to the pairing disasters that could result from a mismatch. Furthermore, Tan's well-researched article even introduces basic BYO etiquette and corkage prices for various restaurants. Already a famed food and wine writer, Tan always produces articles that are on the pulse of the gourmet community.

Home of the Irish**Andrew Marshall, The Peak (Hong Kong)**

An up and coming journalist based in Hong Kong, Andrew Marshall has displayed his wealth of knowledge pertaining to the wines and spirits in his writing, especially with regards to his article published in The Peak – "Home of the Irish". His writing reflects a precise and sensitive aspect of this topic, evoking a sense of human touch in his descriptions, sharing a writer's innate passion of the wines with his audience. In addition, he has also proven to be one who can bring out the unique characteristics of the wines he is writing about in a most interesting manner.

Chateau Crus**Leena Ng, Wine & Dine (Singapore)**

Leena Ng has an insightful analysis of her area of expertise that brings her audience closer to her writing. Her understanding of wine varieties and history has given depth to her articles, and her flair for writing has made her works an asset to the food and beverage industry. Communicating her ideas and opinions in this field in a most forthright manner, Ng has contributed much to the industry with her literary works.

6.3 SCHOLARSHIPS

First launched in 2002, the scholarships are established for the younger generation of aspiring food and beverage professionals who are eager for self-improvement, personal development and possess the potential to grow in the culinary and food and beverage profession.

Organised by **Peter Knipp Holdings Pte Ltd**, supported by **Singapore Tourism Board** the scholarships are opened to all working in the Food & Beverage industry in Singapore between the ages of 18 and 26.

For 2007, three scholarships will be presented to budding food and beverage professionals who aspire a career in this dynamic industry. Recipients of the scholarships will receive an opportunity to attend bond-free courses or apprentice at renowned establishments, together with a return air-ticket and accommodation.

Applications for the scholarships were opened on 1 September 2006, and applications were closed on 13 October 2006. All eligible applicants were required to undertake a written test, where five highest scoring candidates for each scholarship were chosen to go through a second phase selection, a practical assessment, and an interview session.

Academy at-sunrice and Johnson & Wales University Culinary Scholarship

The scholarship recipient will have the opportunity to spend two weeks at Johnson & Wales University in the United States. The programme will cover essential topics such as product origins, various cooking and presentation techniques, practical and theoretical studies and field trips.

Bodegas Torres Wine Scholarship

The scholarship recipient will have the opportunity to spend one week at the renowned Bodegas Torres winery in Spain to learn about the intricacies of wine making. The programme will cover topics such as viticulture, yeast study, fermentation, wine making, quality control, sensorial analysis, and aging in oak barrels

Cacao Barry Patisserie Scholarship

The scholarship recipient will have the opportunity to spend two weeks at the Cacao Barry Chocolate Academy in France and at the distinguished culinary Institute Ecole LeNôtre Paris. The programme will cover various aspects of pastry and dessert making.

ACKNOWLEDGEMENT

AWARDS OF EXCELLENCE 2007 PARTNERS



Cacao Barry
Pastry Chef of the Year



Classic Fine Foods
New Restaurant of the Year



Electrolux
Culinary Institution of the Year



Asian Ethnic Restaurant of the Year
presented by Cuisine & Wine Asia



Fonterra
Lifetime Achievement Award



Hepp Food & Beverage Manager
of the Year



Le Cordon Bleu
Restaurant of the Year



Meat & Livestock Australia
Rising Chef of the Year



Executive Chef of the Year
presented by Tabasco



S. Pellegrino
Chef of the Year



WDA Asian Ethnic Chef
of the Year &
WDA Restaurant Manager
of the Year

AWARDS OF EXCELLENCE SCHOLARSHIPS 2007 PARTNERS



Academy at-sunrice and Johnson & Wales
University Culinary Scholarships



Bodegas Torres
Wine Scholarship



Cacao Barry
Patisserie Scholarship



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Awards of Excellence Scholarships Partner

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Organised By:



**APPENDIX: World Gourmet Summit Awards of Excellence
List of Award Recipients**

**SINGAPORE CATEGORIES
CULINARY AWARDS**

Chef of the Year

- 2001 – Justin Quek, Les Amis Pte Ltd
- 2002 – Emmanuel Stroobant, Saint Pierre
- 2003 – Justin Quek, Les Amis Pte Ltd
- 2004 – Justin Quek, Les Amis Pte Ltd
- 2005 – Sam Leong, Tung Lok Group of Restaurants
- 2006 – Emmanuel Stroobant, Saint Pierre

Executive Chef of the Year

- 2002 – Christophe Megel, The Ritz-Carlton, Millenia Singapore
- 2003 – Martin Aw Yong, Four Seasons Hotel Singapore
- 2004 – Brian Cleere, Grand Hyatt Singapore
- 2005 – Sam Leong, Tung Lok Group of Restaurants
- 2006 – Eric Teo, Orchard Hotel Singapore

Rising Chef of the Year

- 2001 – Jereme Leung, Jiang Nan Chun, Four Seasons Hotel Singapore
- 2002 – Nam Quoc Nguyen, The Lighthouse
- 2003 – Oscar Pasinato, Buko Nero
- 2004 – Sebastian Ng, Restaurant Ember
- 2005 – Sebastian Ng, Restaurant Ember
- 2006 – Gunther Hubreschen, Les Amis

Asian Ethnic Chef of the Year

- 2001 – Sam Leong, Tung Lok Restaurants of Restaurants
- 2002 – Sam Leong, Tung Lok Restaurants of Restaurants
- 2003 – Shinji Shiraishi, Shiraishi
- 2004 – Sam Leong, Tung Lok Group of Restaurants
- 2005 – Chan Kwok, Hua Ting, Orchard Hotel Singapore
- 2006 – Chan Kwok, Hua Ting, Orchard Hotel Singapore

Pastry Chef of the Year

- 2001 – Daniel Tay, Baker's Inn
- 2002 – Kenny Kong, Raffles The Plaza and Swissôtel The Stamford
- 2003 – Cassian Tan
- 2004 – Gottfried Schuetzberger, Grand Hyatt Singapore
- 2005 – Herve Potus, Four Seasons Singapore
- 2006 – Gottfried Schuetzberger, Grand Hyatt Singapore

Restaurant Awards

Restaurant of the Year

- 2001 – Les Amis
- 2002 – mezza9, Grand Hyatt Singapore
- 2003 – Les Amis
- 2004 – Au Jardin, Les Amis Pte Ltd
- 2005 – Au Jardin, Les Amis Pte Ltd
- 2006 – Saint Julien

New Restaurant of the Year

- 2001 – Au Jardin
- 2002 – Saint Pierre
- 2003 – Saint Pierre
- 2004 – The Cliff, The Sentosa Spa and Resort
- 2005 – The Cliff, The Sentosa Spa and Resort
- 2006 – iggy's

Food & Beverage Manager of the Year

- 2002 – Sjeffe Jansen, Food & Beverage Manager, Raffles Hotel
- 2003 – Gottfried Bogensperger, Grand Hyatt Singapore
- 2004 – Cheong Hai Poh, Conrad Centennial Singapore
- 2005 - Daniel Simon, Four Seasons Hotel Singapore
- 2006 – Cheong Hai Poh, Conrad Centennial Singapore

Restaurant Manager of the Year

- 2001 – Philippe Pau, L'aigle d'Or
- 2002 – Christopher Conway, mezza9, Grand Hyatt Singapore
- 2003 – Stephane Colleoni, Senso Ristorante & Bar
- 2004 – Philippe Pau, L'aigle d'Or
- 2005 – Edith Lai, St Julien
- 2006 – Patrick Dumas, The Cliff, Sentosa Resort and Spa

Asian Ethnic Restaurant of the Year

- 2002 – Club Chinois
- 2003 – Hua Ting, Orchard Hotel Singapore
- 2004 – Rang Mahal
- 2005 – Hua Ting, Orchard Hotel Singapore
- 2006 – My Humble House, Tung Lok Group of Restaurants

Sommelier of the Year

- 2001 – Aby Tan, Les Amis
- 2002 – Aby Tan, Les Amis
- 2003 – Aby Tan, Les Amis
- 2004 – Randy See, Chef Sommelier Les Amis
- 2005 – Randy See, Chef Sommelier Les Amis
- 2006 – Randy See, Chef Sommelier Les Amis

Wine List of the Year

2001 – Les Amis
2002 – Les Amis
2003 – Les Amis
2004 – Les Amis
2005 – Raffles Grill, Raffles Hotel
2006 – Raffles Grill, Raffles Hotel

Bar of the Year

2006 – Balaclava

Restaurant Graphics / Collateral of the Year

2001 – mezza9, Grand Hyatt Singapore

Restaurant Design of the Year

2001 – mezza9, Grand Hyatt Singapore

4. Achievement Awards

Who's Who in Food & Beverage Industry

2001 – Otto Weibel, The Westin Stamford & Westin Plaza

Lifetime Achievement Award

2001 - Mr Otto Weibel, Director of Kitchens, Raffles The Plaza
and Swissotel The Stamford
2002 - Mr MPS Puri, Senior Vice-President - Operations,
Raffles International
2003 - Dr & Mrs NK Yong
2004 - Mr Pakir Singh, Chief Executive, Singapore Hotel
Associations
2005 - Mr Andrew Tjioe, Chief Executive Officer, Tung Lok
Group of Restaurants
2006 - Mrs Kwan Lui, Director / Founder, at-sunrice, The
Singapore Culinary Academy & Spice Garden

Friend of World Gourmet Summit

2002 – Michael Ginor, Hudson Valley Foie Gras, USA

REGIONAL CATEGORIES
MEDIA AWARDS

Food & Beverage Article of the Year

2001 – “The State of the Plate: Asian Dining Trend”, Wine & Dine Team

Asian Cuisine Article of the Year

2002 – “The Road Home”, **Noelle Tan, Loh Hsian Ming, Amy Van, Sharon Soh**, Wine & Dine (Singapore)

2003 – “Into the Spicy Heartland of the Middle Kingdom”, **Ron Gluckman**, DestinAsian (Indonesia)

2004 – “Finding the Flavours of Ho Chi Minh City”, **Jennifer Joan Lee**, DestinAsian (Indonesia)

2005 – “A Slow Comfortable Stew” – **Koh Yuen Lin, Chew Hui Chin**, Wine and Dine (Singapore)

2006 – “Suburban Legends”, **Daven Wu**, DestinAsian (Indonesia)

Wine and Spirits Article of the Year

2002 – “French or New World”, **Lim Hwee Peng**, Wine & Dine (Singapore)

2003 – “Wine Trends of the World”, Wine & Dine (Singapore)

2004 – “*Water of Life*” **Anne Fong** Hong Kong Tatler, December 2002 (Hong Kong)

2005 – “Top Drops” – **Jamie Goode**, Singapore Tatler

2006 – “Wine 2003 – Abnormal for Some, Great for Others” – **Ned Goodwin**, The New Asia Cuisine and Wine Scene

2. Culinary Institution Award

2001 – SHATEC, Mount Sophia

2002 – SHATEC, Singapore

2003 – SHATEC, Singapore

2004 – SHATEC, Singapore

2005 – The Oriental Thai Cooking School, Thailand

2006 – The Hong Kong Polytechnic University

SCHOLARSHIPS

Culinary Scholarship

- 2002 – How Poh Poh, The Lighthouse, Les Amis
- 2003 – Kelvin Loke Wei Kong
- 2004 – Thng Li Ching Winnie
- 2005 – Ryan, Dang Beh Keong, Four Seasons Hotel Singapore
- 2005 – Rexmond Chua, Academy at-sunrice

Patisserie Scholarship

- 2003 – Amy Lee Hui Wen, Raffles The Plaza and Swissôtel The Stamford
- 2004 – Chua Hwee Khooon Jean
- 2005 – Yang Li Jing, Swissôtel The Stamford and Raffles The Plaza
- 2006 – Sue-Lynn Wong, The Patisserie

Wine Scholarship

- 2002 – Vincent See Ching Hour, SHATEC
- 2003 – Diane Tan Khai Yuen, Grand Hyatt Singapore
- 2004 – Goh Song Wei, Timothy
- 2005 – Yukari Yoshinaga, Singapore Airlines
- 2006 – Giolyn Lee, Singapore Airlines