

Masters gets bigger

Culinary event Asian Masters will be back with a bigger line-up including wine tasting and pairing

Eunice Quek



More wine, more whisky and more cooking events. That is what you can look forward to at the second edition of culinary event Asian Masters.

The month-long festival of gourmet meals and cooking workshops, which runs from Nov 1 to 30, has a heavier emphasis on alcohol-related events this year.

Riding on the growing wine culture in Singapore, a series of Vintner Sessions will feature wine-tasting and wine-pairing dinners for wine enthusiasts. Whisky and champagne dinners are also available.

Ms Mandy Wong, senior manager of circulation marketing with Sphere Exhibits, which organises the event and which is a Singapore Press Holdings subsidiary, says: "We want to cater to wine aficionados who can savour hand-picked collections of wines from renowned winemakers as well as wine dinner pairings prepared by culinary masters."

The first of the bi-annual Asian Masters was held from Jan 3 to 30 earlier this year, showcasing 17 events over five weeks. It was widely attended by diners in their 20s to 50s.

Ms Wong says: "The inaugural Asian Masters was a great success, with places for many of the 17 events taken up very quickly. We had over 92 per cent turn out over the month-long event."

While last year's Asian Masters included similar sec-

tions of the festival, more events are now included under each segment.

Aside from the new focus this year, the gourmet event will also feature four masterchefs who specialise in Asian cuisine in the Gourmet Signature Series.

They include Thai celebrity chef Ian Kittichai, Malaysian celebrity chef Wan, Chinese chef David Du and American chef Max Levy.

Singapore-based chefs presenting workshops and dinners include Sam Leong who runs Sam Leong@Forest Cooking School, Andre Chiang of Restaurant Andre and Susur Lee who owns Chinois by Susur Lee in Resorts World Sentosa.

More than 40 restaurants here will also be serving special set menus of three- to eight-course meals throughout next month under the Feast Asia section. They include Chinese restaurant Paradise Pavilion at Marina Bay Financial Centre, Garuda Padang Cuisine outlets, The Song Of India at 33 Scotts Road and Korean restaurant Sarang at Orchard Central.

And if you are keen on picking up cooking tips, sign up for masterclasses conducted by various chefs who will teach two recipes per hour-long session. The chefs on board include chef/owner Daniel Sia from The Disgruntled Chef, executive chef of Ku De Ta Dan Segall and consultant chef Yogesh Arora from Design A Cuisine.

Financial consultant Grace Tan, 28, is looking forward to snagging a seat at one of the visiting chef's dinners.

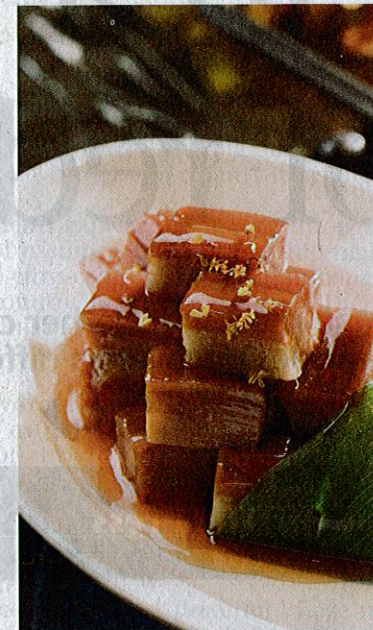
She says: "Many chefs who come to Singapore don't necessarily cook Asian food, so it would be a fun experience trying the Thai and Malaysian chefs' cuisines. I will also sign my mother up for the cooking classes since they are affordable."

Business owner Marcus Leong, 35, intends to take his wife to one of the wine dinners.

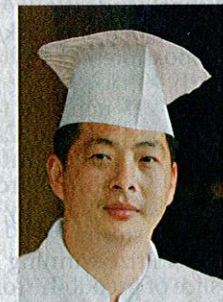
He says: "After catching on to the wine trend earlier this year, we are now always on the lookout for more wine events to attend so that we can try as many wines as possible and meet fellow wine lovers."

✉ euniceq@sph.com.sg

CULINARY HIGHLIGHTS



Chef David Du's (right) signature fare: "Pyramid" braised pork (left) and sweet scented lotus roots with glutinous rice (above).



PHOTOS: HYATT ON THE BUND

GOURMET SIGNATURES

Cuisine of chef David Du

What: Savour authentic Shanghai, Hangzhou and Beijing cuisine presented by chef de cuisine David Du and cold dish sous chef Huang Zuo Ying from Hyatt on the Bund in Shanghai. Some of Du's signature dishes include "Pyramid" braised pork, bamboo shoots and pumpkin pancakes; beggar's chicken filled with pork, mushrooms and chestnuts wrapped in lotus leaf; sweet scented lotus roots with glutinous rice and Shanghaiese spicy king prawns with minced pork.

When: Nov 1 to 6, noon to 3pm (lunch), 6 to 11pm (dinner)

Where: Mezza9, Grand Hyatt Singapore, 10 Scotts Road, tel: 6732-1234

Price: From \$12 for appetisers and \$38 for main courses

Cuisine of chef Ian Kittichai

What: At Patara Fine Thai Cuisine, Thai celebrity chef Ian Kittichai will have a special menu of authentic Thai dishes. Diners can look forward to some of his signature dishes including pineapple-braised green curry short ribs with apple eggplant and jasmine flower flan. He will present a degustation dinner (\$168) and masterclass (\$98) on Nov 22 and 23.

When: Nov 21 to 27, noon to 3pm (lunch), 6 to 10pm (dinner)

Where: Patara Fine Thai Cuisine, Tanglin Mall, 163 Tanglin Road, 03-14, tel: 6737-0818

Price: To be confirmed