



A BIG THANK YOU

to our valued partners and esteemed guests for your support and commitment to a successful 2nd edition of the Asian Masters!

A month-long celebration of Asia's cuisine and lifestyle complemented with the finest wines and spirits, this was an epicurean journey not to be forgotten. Let us celebrate Asia's finest again in November 2012!

1 - 30 November 2011



Modern Thai Inspired Dinner by Chef Ian Kittichai



Indoguna presents The Asian Masters Gala Dinner



The Imperial Hairy Crab Banquet with Champagne Taittinger



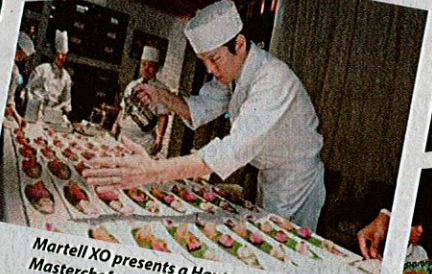
An Evening of Brews hosted by Asia Pacific Breweries & The Business Times



Andre's Asian Odyssey with M. Chapoutier



Wolf Blass Black Label & Platinum Label Wine Dinner



Martell XO presents a Haute Dinner with Masterchefs of Resorts World at Sentosa



A Ladies' Sundown Affair with The Glenlivet Single Malt Whisky



The Masterchef Workshops presented by YANG SHENG LE™, Meat & Livestock Australia and Naturel



A Gastronomic Evening at Iggy's with Domaine Faiveley



Henschke's Hill of Grace Wine Tasting - 3 Decades of Heritage



The Pink Dinner presented by Theresa Beauty Slimming & Fitness

A few words from some of our partners...

The gastronomic stars of Asian Masters have delivered another month-long festival of mouth-watering events this November. The chefs, sommeliers, hosts and teams involved demonstrated that Asia has more to offer with every event. Together with our restaurant partners, we are delighted that this second edition of Asian Masters has brought new culinary and lifestyle experiences to our Cardmembers. - Mr. Kevin Alcott, Vice President and General Manager of American Express Merchant Services in Singapore and Thailand

Indoguna is proud to be a partner of Asian Masters promoting culinary excellence of our so many talented chefs in the region. These events continuously fuel our desire to source and supply the best ingredients making it a truly premium partnership between Indoguna and the chefs.... When only the best is good enough.... - Ms Helene Raudaschl, Managing Director, Indoguna Singapore

We hope all our guests enjoyed themselves at the Evening of Brews, and that everyone had fun as our Brewmaster, Colin Paige, guided everyone through each dish and its accompanying beer, throughout the course of the dinner. - Ms Alina Boey, Head, Corporate Communications, Asia Pacific Breweries

Martell, Singapore's Market leading Cognac, is the oldest Cognac house among the major Cognac houses. From the day that Martell was founded in 1715, it has always had close links to gastronomy and hence has now decided to further develop this passion and define the bases of the perfect Martell gastronomy. - Mr Daren Ong, Senior Brand Manager-Cognac & White Spirits, Pernod Ricard Singapore

The Glenlivet took part in the second installment of Asian Masters to showcase various tasting notes of its range of exquisite malts. Together with a myriad of beautifully concocted canapés and tapas, The Glenlivet ambassador, Matt Tallentire, hosted two specially designed tasting sessions & thrilled the crowd with his wit & knowledge on whisky making. The first, was an exclusive to American Express Cardmembers and featured rare vintage professionals were invited to let their hair down, kick off their heels and indulge in an evening of fine whiskies poured by none other than, The Glenlivet, the single malt that started it all. - Mr Alexis Rudi Tang, Brand Manager - Whisky, Pernod Ricard Singapore

Asian Masters provided a great platform for us to get in touch with consumers on the attributes of Australian beef and lamb. - Mr Ryan Au, Overseas Representative (Singapore), Meat & Livestock Australia.

Naturel is honoured to be the Official Oil sponsor for Asian Masters. It is a very good fit with our brand strategy; "Join the Naturel Living" campaign whereby renowned chefs were able to whip up healthy tasting dishes using Naturel's range of products. - Ms Sulina Tsai, Senior Marketing Manager, Lam Soon Singapore

The Masterchef Workshops were an exceptional platform where Asian culinary experts demonstrated how convenient it is to incorporate herbal goodness into our everyday diet. The unique and signature recipes created showcased the versatility and great taste of YANG SHENG LE™ not just as a nourishing soup, but in a variety of culinary applications be it braising, stir-frying or simply as a stock base for rice dishes and even risotto. - Ms Ivy Ang, YANG SHENG LE™ Brand Manager, Nestle Singapore (PTE) Ltd

Asian Masters is a great platform to showcase our premium wines and it has been a great experience working with one of the best restaurants in Singapore, Iggy's, to feature the Domaine Faiveley wines. - Ms Alice Wee, General Manager, Grand Vin Pte Ltd

I've been very impressed with the press coverage that the Asian Masters has received! A good team to work with and our Wolf Blass events have been a great way for consumers to attend exclusive tastings of back vintage Black Label & Platinum Label wines not readily available for the public as well as new wines to Singapore (including Wolf Blass Red Label Moscato). - Ms Sarah Cooke, Regional Brand Manager, SE Asia & Vintrepreneur, Treasury Wine Estates

The Asian Masters is a good platform to create awareness and promote U.S. poultry. - Ms Margaret Say, Regional Director, USA Poultry & Egg Export Council