

## The Finer Things: Singapore's World Gourmet Summit

Since it was founded as a major South-East Asian trade route in 1819, by colonial expander Sir Thomas Stamford Raffles, modern Singapore has been a meeting place of different cultures, of East and West, and – as the movement of the increasingly popular spice along these trade routes attested – different culinary ideas.

Today, Singapore's twin traditions of cultural acceptance and culinary excellence are still very much alive, most evidently in The World Gourmet Summit, a hedonistic celebration of epicurean pleasures that sees some of the world's top chefs and wine experts mixing things up; a serving of industry's most elite companies joining in (including companies from such industries as whiskey, cars and crystals); and over 13,000 of the world's most dedicated food lovers, wine enthusiasts and culinary connoisseurs all helping themselves!

This year, hoping to draw over 15,000 visitors, the Singapore Tourism Board has pulled out all the stops, and has organised an events programme that will get hedonists' heads spinning and wine-tasters taste-buds tingling!

First on the menu are dinners prepared and cooked by some of the world's top chefs, including a whole host of Michelin-starred culinary masters, including Anne-Sophie Pic, the first French female chef to be awarded three Michelin stars in over 50 years. Others include the low-temperature and vacuum cooking specialist Bart de Pooter, mixer of Mediterranean tradition and progressive Spanish cuisine Ramon Freixa, and Vincent Pouessel, Andrea Canton and Antonella Ricci. Also hosting special dinners will be guest celebrities Curtis Stone and Ian Wright, renowned TV stars from Discovery Travel and Living.

No world-class menu would be complete, however, without a vintage wine-list. And with that in mind, the World Gourmet Summit has also invited Masters of Wine, David Peppercorn, a specialist on the Bordeaux region, and Serena Sutcliffe, the second woman in history to hold the prestigious title of Master, to share their vast knowledge through a dinner and wine-tasting, which will take an in-depth look at (and drink of!) 'first-growth' Spanish wines.

As well as the Masters, a number of European wineries will be attending the Summit in order to showcase their premium vintages in a series of master-classes and dinners. These wineries include the Spanish Alvaro Palacios, Dominio de Pingus and Vega Sicilia, the French Chateau de Beaucastel and Chateau Smith-Haut-Lafitte, and the Italian Marchese Antinori.

Other not-to-miss events on the WGS menu are the popular Sentosa and Wildlife Safaris, where guests are whisked away to three separate mystery locations where they'll enjoy three courses that reflect the variety of Singapore's mouth-watering venues; a number of culinary master-classes and workshops held by top professionals, ready to teach budding chefs the tricks of the trade; The Truffle Dinner, made by world-renowned truffle chef Pierre-Jean Pebeyre; and A Taste of the Highlands, a showcase of Highland Peak's top Scottish whiskies, including the launch of their 40 year-old single malt.

This fantastic programme of events is to be held right across the city-state, from dinners in partner restaurants to master-classes in some of the best [hotels in Singapore](#), so if you've got a taste for the finer things in life and, like the Singaporeans – believe that there's no such thing as 'too many cooks', why not visit the World Gourmet Summit, where only the finer things make it to the menu.

### About the Author

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