

Asian Masters Events Listing

All prices indicated are subject to 7% GST unless otherwise stated

1. GOURMET SIGNATURES

Cuisine of Chef Chung Manh Luong

Date : 10 – 16 January

Time : Lunch and Dinner

Venue : Mezza9 (Grand Hyatt Singapore, 10 Scotts Road, S228211)

From 10 to 16 January, Mezza9 at Grant Hyatt Singapore will introduce to discerning guests authentic Vietnamese cuisines prepared by experienced chefs from Park Hyatt Saigon, Vietnam.

Sous Chef Chung Manh Cuong gained remarkable kitchen experience working five years in Square One Restaurant, which was awarded by Miele Guide 2010 as the best restaurant in Vietnam. He first developed his exquisite skills with Vietnamese cuisine from as early as 1999, at the start of his career.

Accompanying him will be Demi Chef de Partie Le Ngoc Quy. Together, the duo will tantalise guests' taste buds with the best of Vietnamese cuisine in the heart of Singapore.

Saigon Chic

Date : 13 January

Time : 7pm

Venue : The Gallery (Mezzanine Level, Grand Hyatt Singapore, 10 Scotts Road, S228211)

Price : \$178++ (Exclusive for American Express cardmembers, price is subject to 10% service charge and 7%GST)

Enjoy a night of sexy Saigon Chic with guest Chef Chung Manh Luong from Square One Restaurant. Exclusively for the night, he will be presenting a modern presentation of authentic Vietnamese cuisine with a touch of five-star luxury.

Hosted at the newly opened The Gallery at Grand Hyatt Singapore, you will be able to watch Chef Chung work his magic at the Loft Kitchen while sipping on exotic martinis featuring ingredients such as coconut, lemongrass and jasmine.

Rounding up the full sensory experience, The Gallery will be decked in chic Vietnamese inspired décor with tunes of sexy soulful grooves, while its wait staff will don Vietnamese-inspired costumes as well.

Cuisine of Chef Tarla Dalal

Date : 24 – 30 January

Time : Lunch and Dinner

Venue : Rang Mahal Pavilion, (Level 2 Hard Rock Hotel, Resorts World Sentosa, S098269)

Experience a week of exquisite Rajasthani & Gujarati cuisine at Rang Mahal Pavilion, presented in a delightful array of set menus and thali platters created by India's renowned vegetarian chef, Mrs Tarla Dalal. One of the top 5 best selling cookery authors in the world with over 170 titles to her name, Mrs Dalal's recipes and culinary style have garnered an international following and acclaim. Get up close with Tarla Dalal in person and experience a culinary exchange of her healthy approach to cuisine and lifestyle.

About Tarla Dalal

Born in Pune, India, Mrs Dalal moved to Bombay after her marriage. In 1966, she started cookery classes from her residence. Her classes became a phenomenal success with a long waiting list of students wanting to join them. At one time, it was said, 'If you want to get your daughter married, send her to Mrs Dalal's classes'. That was because students attained

guaranteed cookery expertise after attending her classes. Mrs Dalal has 'streamlined the eating habits in India' - to quote The Khallej times, Dubai. She has done cooking shows in large part of India and many major cities such as Tokyo, Jakarta, Hong Kong, Singapore, Brussels, Antwerp, Lisbon, Zurich, Zairobi, London, Toronto, New York and Durban.

An Evening of Fine Cuisine & Fashionable Jewellery

Date : 27 January

Time : 7pm

Venue : Rang Mahal Pavilion, (Level 2 Hard Rock Hotel, Resorts World Sentosa, S098269)

Price : \$170++ (Exclusive for American Express cardmembers, price is subject to 10% service charge and 7%GST)

Be dazzled by an exquisite dining experience with the cuisine of Guest Chef Tarla Dalal accompanied by a glitzy fashion and fine jewellery show by celebrity designer Sara Taseer Shoaib. Hosted at the stylish Rang Mahal Pavilion, this is an evening not to be missed by the connoisseur of fine jewellery.

About Sara Taseer Shoaib

Sara Taseer Shoaib, of Pakistan origin, made her foray into the fine diamond jewellery design business in 2000 in New York. She became popular as her jewellery pieces became a hit amongst the high society in New York. She relocated to Hong Kong in 2005 to expand her business and had organised shows in the Four Seasons Hotel & Harvey Nichols. She has been well received by media in Hong Kong including Hong Kong Tatler. Sara has since moved to Singapore and is set to make waves with her exquisite collection. She has an outlet in Lahore, Pakistan as well. Sara's signature style is iconic and bespoke, making it a favourite with international luminaries.

2. LIFESTYLE AFFAIRS

Asian Barbeque with Bobby Chinn

Date : 27 January

Time : 7pm

Venue : Oasis (Level 5, Grand Hyatt Singapore, 10 Scotts Road, S228211)

Price : \$158 (\$20 per ticket goes to Lupus Association Singapore)

Join us for a chill-out Asian barbeque with celebrity chef and self professed ethnic mutt Bobby Chinn who will take us through culinary adventures all over Asia.

About Bobby Chinn

Bobby Chinn, chef / proprietor works both the front and back of the house at his award-winning restaurant in Hanoi, Vietnam. Bobby is probably one of the more colourful global chefs out there - his restaurant in this culinary outpost has been compared to Rick's Cafe of Casablanca. He lives and travels in Asia, cooking food that has been described by the Asian Wall Street Journal as 'The best Californian cuisine outside of California'. With his French technique, Californian sensibility, global ingredients and a total disregard for tradition, he breaks the rules and makes his own. Having hosted World Cafe: Asia and Bobby Chinn Cooks Asia on Discovery Travel & Living (now TLC), Bobby can now be seen on TLC's new series World Cafe: Middle East.

Asian Masters Gala Dinner

Date : 21 January

Time : 7.00pm

Venue : The Gallery (Mezzanine Level, Grand Hyatt Singapore, 10 Scotts Road, S228211)

Price : \$388

Feast on a menu of signature Asian favourites created by the culinary team from Grand Hyatt Singapore. The menu will be paired with a special selection of wines

While feasting on the culinary delights, be serenaded by one of Asia's most recognised and award winning musical talents, Dick Lee.

The Gala Dinner will also feature the awards ceremony for the winners of Singapore Hawkers Masters.

Highlighting the unsung heroes of Singapore's culinary scene, Singapore Hawkers Masters will award 6 of the best hawkers that sell 6 different types of Singapore hawker food, namely: Chicken Rice, Nasi Lemak, Char Kway Teow, Laksa, Roti Prata and Bak Chor Mee. The hawkers will be nominated by the public and judged by a panel of culinary and corporate luminaries including Prof. Tommy Koh and Violet Oon.

Sunset Sessions with DJ Nori (Tokyo)

Date : 28 and 29 January

Time : 6pm till late

Venue : Privé Waterfront Bar (2 Keppel Bay Vista, Marina at Keppel Bay, S098382)

Price : \$68++ (includes 2 drinks and free flow of Asian tapas from 6 to 9pm, price is subject to 10% service charge and 7% GST)

For two days in January, chill out, relax, eat, drink and party in the spectacular beauty of the Prive Waterfront at night.

In a very special collaboration with The Prive Group, Asian Masters brings you **Sunset Sessions**, featuring Asian-inspired cuisine set to music that culminates in a set by the legendary House DJ Nori from Tokyo. Don't miss this Asian Master at work, supported by Stereolounge resident DJ Natalie Pixiedub and DJ Kentaro (Mugic).

Enjoy free flow of Asian tapas created by the culinary team at Prive, helmed by Group Executive Chef Derek Ang in collaboration with Chef Tomohiko Nishi of Takumi Tokyo. Tease your senses with a mélange of Asian-inspired signature cocktails created by the mixologists from Stereolounge and Hacienda.

About Chef Tomohiko Nishi

Chef Tomohiko Nishi began his culinary career in 1997 in Tokyo under the tutelage of the revered Kaiseki master Chef Nakatsuka of the Iron Chef Academy, the most highly regarded culinary association in Japan. In 2008, he was hand picked to be the head chef for Takumi Tokyo.

About DJ Nori

From his humble beginnings in Sapporo, Japan in 1979, DJ Nori soon became restless and moved to New York City in 1986.

Before long he found himself forming a partnership with Larry Levan, DJ-ing at the legendary Paradise Garage and in other clubs including Choice, Tracks and Gas Station. DJ Nori held his own in the centre of House music's beginnings and became friends with David Mancuso, Francois K and Danny Krivit, amongst others.

In the 2004 documentary film *MAESTRO*, DJ Nori was credited with being "one of the most important DJs who built the basis of NYC club culture". After moving back to Tokyo, DJ Nori continues to push the House music scene further, holding residencies and creating nights at some of the city's hottest clubs including the now-defunct Yellow in Roppongi and LOOP in Aoyama.

Handcrafted Cocktails by Master Mixologist Tomoyuki Kitazoe

Date : 26 and 27 January

Time : 8 to 10pm

Venue : Orgo (Roof Terrace, 1 Esplanade Drive, The Esplanade, S038981)

Price : \$150++ (single-day pass)

\$250++ (two-day pass)

(includes free flow of drinks from 8 to 10pm, price is subject to 10% service charge and 7% GST)

In the short time that it has been in existence, Orgo has already been selected by various magazines as one of the top bars in Singapore. Headed by renowned Japanese Master Mixologist, Tomoyuki Kitazoe, the specially trained team of multinational mixologists at Orgo has been setting the standard in mixology here in Singapore.

Now, especially for Asian Masters 2010, Tomoyuki has crafted several cocktails made from ingredients from Asia. As usual, he will be bringing his exquisite sense of balance and creativity to every drink that he has created. Each drink will bring together the unique flavors available in Asia in a fresh and inventive way.

To complement these special creations, Orgo's culinary team has also worked with Tomoyuki to come up with an epicurean adventure based on the items that he has used in the drinks. The 8-course degustation menu will be presented in conjunction with the drinks. This special production will be presented over 2 days with different items on each day to extend to the customers distinct dining and drinking experiences on each day.

Customers will be able to enjoy an evening with a free-flow selection of cocktails as well as other drinks.

About Tomoyuki Kitazoe

Celebrity Japanese mixologist Tomoyuki Kitazoe has 20 years of mixing under his belt. Tomoyuki was trained and mentored by the godfather of Japanese mixologists, the legendary late Yoshiakai Sawai, former Vice-President of the International Bartenders Association. Channeling that quintessentially Japanese penchant for perfection, Tomoyuki knows the standard cocktails by heart, and then refines them. Like a master chef who interprets classic dishes in his signature style, he adds a magic dash or splash of something special, and invariably replaces processed ingredients with fresh ones. His personal brand of alchemy culminates in the ultimate version of your favorite drink. Tomoyuki represented the swanky Ginza district at the NBA (Nippon Bartenders Association) Skills Tournament for two successive years and was placed 1st and 2nd respectively. He has filled a vast array of roles in the food and beverage industry, ranging from consultant to stellar establishments like M Tokyo, to producing new commemorative cocktails for brands like Giorgio Armani and Chanel. As an attestation of his fastidious attention to quality, he also manages Freshman, a supplier of fresh fruits to more than 60 food and beverage outlets in Tokyo.

Ladies Champagne Soiree with LIULIGONGFANG

Date : 20 January

Time : 8 to 10pm

Venue : LIULIGONGFANG (The Shoppes at Marina Bay Sands L1-37, 2 Bayfront Avenue, S018972)

Price : \$48 (includes free flow of champagne and door gift)

Ladies, come enjoy a night of revelry and decadence. Be enthralled by a fashion show highlighting LIULI artist Loretta Yang's exclusive jewellery series from LIULI PLUX. Feast your eyes on the wondrous work of LIULIGONGFANG crystal art pieces and understand the intricate craft of Pâte-de-verre. Complementing the experience will be a free flow of bubbly.

About LIULIGONGFANG

Loretta Yang Hui-Shan was a successful film star and a consecutive Best Actress winner of the Golden Horse Award of Taiwan as well as the Asia Pacific Film Festival Award. In 1987, she and Chang Yi, a Best Director winner of the Golden Horse Award and the Asia Pacific Film Festival Award, along with seven other associates, left the film industry and embarked on a new life and undertaking. The medium chosen: glass. With hopes of entering the world of glass art and creating artwork with a modern Chinese style, they founded LIULIGONGFANG China's first Liuli art workshop. Loretta Yang is known as "the founder of contemporary Chinese Liuli art". Her work is represented in the permanent collections of 15 internationally renowned museums and over 40 world leaders count her work in their private collections. LIULI PLUX is a line of accessories created for women that speaks of life experience. She feels that an accessory, when worn, should be symbolic. Each accessory tells a story, a point of view - they represent each and every emotion of life.

3. Vintner Dinners

Château Pichon-Longueville Baron and Château Petit-Village Wine Dinner featuring the Cuisine of Chef Ken Ling

Date : 12 January

Time : 7pm

Venue : My Humble House (#02-27/29 Esplanade Mall, 8 Raffles Avenue, S039802)

Price : \$268++ (price is subject to 10% service charge and 7%GST)

Enjoy the pairing of old world wines from Château Pichon-Longueville Baron and Château Petit-Village with the cuisine specially created by Chef Ken Ling, the senior executive chef of My Humble House. Renowned wine expert Mr Ch'ng Poh Tiong will also be sharing his extensive knowledge of the featured wines.

About Château Pichon-Longueville Baron

Strict selection in the vineyard, plot by plot. That is the key in their constant search for quality. The historical part of the terroir of the château, mainly planted with Cabernet Sauvignon, is selectively chosen for the first wine. The younger plots, composed of some 20 hectares, mainly Merlot, are used for the production of Les Tourelles de Longueville, the second wine of the property. In this respect the wine maintains a regular style and quality from one vintage to the other. Its aim each year is to produce great classic Bordeaux wine that expresses the unique character of the historic Pichon terroir.

About Chef Ken Ling

Spanning an impressive culinary career of 23 years, Chef Ken is known for his passion and creativity in both Modern Chinese as well as Authentic Chinese cuisine. His efforts and perseverance have helped Club Chinois garner several accolades and awards, which included the World Gourmet Summit Asian Ethnic Restaurant of the Year Award in 2002. In 2003 and 2004, the restaurant was nominated for the same award. In 2005 and 2006, it was awarded the Best Dish award, and Most Popular Restaurant award respectively at the Singapore Gourmet Hunt Awards. Club Chinois was also named the 'Most Innovative F&B Concept' in the Hospitality Asia Platinum Awards Singapore Series 2006/07.

Chef Ken was also instrumental in contributing towards Club Chinois' recognition in 2008 as the first restaurant in Singapore to be honoured with the coveted "International Five-Star Diamond Award" by the New York-based American Academy of Hospitality Sciences.

About Ch'ng Poh Tiong

A lawyer by training, Ch'ng Poh Tiong is the publisher of The Wine Review, the second oldest wine magazine in Asia, and the world's first Chinese Bordeaux Guide (since 2000). Ch'ng also writes a quarterly column for UK's Decanter magazine and is the Regional Chairman (Asia, Middle East & Far East) for Decanter World Wine Awards. He is founder of ICCCW – International Congress of Chinese Cuisine & Wine and author of the book "108 Great Chinese Dishes Paired".

Yalumba Wine Dinner featuring the Cuisine of Chef Chung Manh Luong & Chef Lucas Glanville

Date : 19 January

Time : 7pm

Venue : The Gallery (Mezzanine Level, Grand Hyatt Singapore, 10 Scotts Road, S228211)

Price : \$118

Pairing of Yalumba wines with the cuisine specially created by Chef Chung Manh Luong from Park Hyatt Saigon and Chef Lucas Glanville.

About Yalumba

Yalumba was founded in 1849 by Samuel Smith, British migrant and English brewer, who had brought his family to Angaston seeking a new life. After purchasing a 30-acre parcel of land

just beyond the southern-eastern boundary of Angaston, Smith and his son began planting the first vines by moonlight. Samuel named his patch "Yalumba" – aboriginal for "all the land around". Yalumba wines have a style all of their own and each have been influenced by a diverse range of elements. Elements Yalumba likes to call 'the controllables', such as the Yalumba Vine Nursery and on-site cooperage – as well as other factors that cannot be emulated by any other winery. Yalumba's history and tradition combined with a reputation for innovation.

About Chef Lucas Glanville

An Australian national, Chef Lucas began his career 25 years ago following formal culinary training at Slough College in the UK. After a classical upbringing at Mayfair's "Le Gavroche", Chef Lucas ventured back to Melbourne to run the kitchen at "Browns" restaurant, which won the coveted "Best Restaurant in Australia Award" after two years under his guidance. After spending some time at "The Point" on Albert Park Lake and the uber-chic city restaurant "The Republic", Chef Lucas moved to Asia, heading the multi-award winning restaurant mezza9 in 2011 as the Executive Sous Chef before joining Grand Hyatt Erawan Bangkok Bangkok in 2005. Chef Lucas, who was instrumental in creating the culinary concepts of the Grand Hyatt Erawan's opening projects including Tables, The Campus and The Residence, will be showcasing his expertise at the launch of the ultimate event experience – The Gallery – a first-of-its-kind concept in Singapore.

4. GASTRONOMIC TREASURES

Justin Quek presents an Asian Inspired Dinner

Date : 18 and 19 January

Time : 7.30pm

Venue : Sky on 57, (Marina Bay Sands, Sands Skypark, 10 Bayfront Avenue, S018956)

Price : \$380++ (Exclusive for American Express cardmembers, price is subject to 10% service charge and 7%GST)

Indulge in the Asian inspired epicurean creations by Singapore's favorite culinary son. Featuring caviar, foie gras and truffle courses among others, the specially created menu signifies the return to Chef Justin's philosophy of creating Asian-Inspired signature dishes. The dinner at the newly opened and uber-exclusive The Sky on 57 promises to be a luxurious and indulgent experience like no other.

About Chef Justin Quek

Chef Justin Quek is responsible for putting Singapore on the jet-setting gourmet's map while also making his mark in Taipei in 2004, when he opened La Petite Cuisine (renamed as Justin's Signatures), which is now considered one of Taipei's best French restaurants. Like his European counterparts, Justin trained in some of France's top kitchens, including that of Roland Mazere's Le Centenaire in Perigord, Jean Bardet in Tours, L'Oasis in Cote d'Azur and Hotel de Crillon in Paris. Across the English Channel, he spent time with Michel Roux Junior at the Roux brothers' famed Le Gavroche and Waterside Inn. But unlike them, he grew up in Singapore; his palate was awakened at an early age to the hot, sour, salty, sweet hallmarks of Asian cuisine. What he brings to the kitchen alongside his French training is his deep-rooted love for and understanding of Asian culinary traditions. In 1992, he was appointed the personal chef of the French Embassy, making him the first Singaporean to be given such a grand opportunity. When the World Gourmet Summit Awards of Excellence was first introduced, he was the recipient of the first ever Chef of the Year award. With his new venture at Marina Bay Sands, the culinary force will once again demonstrate his ability to bring his unique touch to classic dishes, pushing the Republic's dining scene up another notch.

Sam Leong's Chef's Table

Date : 4, 5, 24 and 25 January

Time : 7pm

Venue : Sam @ Forest (4A Craig Rd, S089664)

Price : \$198 per pax (minimum booking of 6 persons)

Get up close and personal with renowned local Chef Sam Leong. Feast on a specially created 6 course chef's menu featuring Sam's signature modern Chinese dishes in an intimate setting with friends and family.

About Sam Leong

Sam was trained in the culinary art by his father, a Malaysian chef well known for his shark's fin dishes. Sam worked at the Kuching Hilton and Novotel Bangkok before becoming the Executive Chef of Jiang Nan Chun at the Four Seasons Hotel, Singapore, at 28. Then, Sam was appointed the Director of Kitchens/Corporate Chef for the Tung Lok Group, which encompasses more than 25 world-class restaurants in Singapore, Indonesia, China, Japan and New Delhi. Widely recognized as a trend-setter in Modern Chinese Cuisine, Sam has represented Singapore at some of the world's prestigious culinary events, including the annual James Beard Foundation Awards (1999); Friends of James Beard Gala Dinner (2000); World Gourmet Summit, Sydney (2001); Master of Food & Wine, Australia (2002); Annual St Moritz Gourmet Festival, Switzerland (2002); and the Flavours of Asia event at Napa Valley, California (2004). His list of accolades includes being named Best Asian Ethnic Chef of the Year at World Gourmet Summit Awards of Excellence in 2001, 2002 and 2004 and Executive Chef of the Year and Chef of the Year in 2005. He was also named Chef of the Year at the Hospitality Asia Platinum Award (HAPA) in 2006 and 2007. In 2008, Sam was awarded the Five Star Diamond Award and was recognized as one of the finest chefs worldwide in the American Academy of Hospitality Sciences and another award in 2009 – Asian Cuisine Chef of the Year "Regional" by the World Gourmet Summit, Singapore. Sam was inducted to the Hall of Fame – Asian Ethnic Chef of the Year, Singapore in 2009.

Treasures Dinner featuring the Cuisine of Chef Li Man and Chef Martin Foo

Date : 26 January

Time : 7pm

Venue : Tung Lok Classics, Orchard Parade Hotel (Orchard Parade Hotel #02-18, 1 Tanglin Road, S247905)

Price : \$268++ (Exclusive for American Express cardmembers, price is subject to 10% service charge and 7%GST)

Feast on special creations using tradition Chinese delicacies by Tung Lok's top chefs, Senior Executive Chef Li Man and Executive Chef Martin Foo. For one night only, the chefs will create a 6 course dinner featuring Chinese culinary treasures and specially paired wines.

About Chef Li Man

Chef Li is a highly experienced chef from Hong Kong and brings with him an impressive 24 years of solid track record. Having worked at reputable establishments in Hong Kong and Singapore, Chef Li joined Tung Lok Group as Executive Chef in 2006. He was later promoted to his current position as Senior Executive Chef and currently helms the kitchens at Tung Lok Signatures, Noble House and Tung Lok Classics. Throughout the years, Chef Li's dedication and strive towards excellence has won him the Excellent Service Award in 2008. His creative culinary masterpieces have gained the recognition and support of many fans, thus Tung Lok Signatures was voted the No. 1 Chinese Restaurant by AsiaOne People's Choice Awards in 2008.

About Chef Martin Foo

Chef Martin started his career with a deep passion for food which stemmed from helping out at his relative's hawker stall since he was 13 years old. From his humble beginnings, Chef Martin has since built an impressive track record of 21 years in the culinary industry. Prior to joining Tung Lok Group, he was the Assistant Head Chef at Lei Garden. During his stint at Lei Garden, he excelled in his various roles in the kitchen from being a cutter, steamer and wok. With his strong knowledge, Chef Martin was appointed Chief Chef at Tung Lok Signatures at VivoCity when the restaurant first opened in 2006. Dynamic and creative, Chef Martin was later promoted to Executive Chef and given the important task of setting up Tung Lok Classics at Chinese Swimming Club in 2009 and most recently Tung Lok Classics at Orchard Parade Hotel.

Indoguna presents Chef Otto's Asian Odyssey

Date : 15 January
Time : 7pm
Venue : Atrium Ballroom, Raffles City Convention Centre (252 North Bridge Road, S179103)
Price : \$238++ (price is subject to 10% service charge and 7%GST)

Asia Masters pays tribute to Otto Weibel, one of Asia's most celebrated chef. Chef Otto has been instrumental in nurturing and developing the culinary talents of Asia and her dining scene throughout his 35 year career. Before he embarks on a new chapter, Chef Otto will be showcasing his culinary genius in an elegant 6-course Asian inspired dinner which will be paired with wines. Don't miss this last opportunity to catch this culinary genius in action.

5. THE MASTERS' WORKSHOPS

For all food lovers as well as aspiring socialites who desire to entertain with style and those who are interested in personal creations in the kitchen, Masters Workshops presents a variety of tasting sessions and workshops to help you understand Asia with a different perspective

Asian Cuisine Workshops by Culinary Masters

Date : 8 and 9 January
Time : 12pm, 2pm, 4pm and 6pm daily
Venue : Event Hall, Basement 1, Paragon Shopping Centre (290 Orchard Road, S238859)
Price : \$25

Leading culinary maestros take centre stage with a series of intimate cooking demonstrations showcasing their signature Asian-inspired dishes. There will be four demonstrations per day, each lasting an hour. Don't miss this opportunity to learn from the masters themselves.

Culinary Masterclass by Sam Leong

Date : 7, 15, 21 and 29 January
Time : 10am to 1.30pm
Venue : Sam@Forest (4A Craig Rd, S089664)
Price : \$98

Join Sam Leong and his wife Forest in the intimate confines of their cooking school to pick up the finer points of Asian cooking from the master himself. Peppering the demonstration with his trademark banter, there will never be a dull moment in class. Different themes will be adopted for each lesson, such as: *Double-boiled soup, Seafood, Thai Cuisine* and *Chinese New Year Festive Cuisine*. *Tasting included.

About Sam@Forest

Whether you are a novice cook or a budding culinary extraordinaire, Sam@Forest cooking school welcomes you with open arms. A veteran of the culinary trade and Singapore celebrity chef, Sam Leong's claim to fame is his expertise in infusing traditional Chinese cuisine with a modern touch. Culinary instructor and cookbook author Forest Leong grew up in Thailand, spending her childhood in the kitchen assisting her father, a traditional Thai cuisine chef. Her culinary passion and talent found her training at Thailand Tourism Board & Institution, and led her to a successful career at some of Thailand's finest hotels. Fret not if you have no clue as to how to steam rice, nothing is ever too basic at their school. They believe in building relationships with students and ensuring they get the best out of their time. They believe in making cookery fun for their exclusive classes which are limited to 20 students at a time.

(All information is correct as at 18 Nov 2010)

Asian Masters Month-long Calendar

	Mon, 3 Jan	Tue, 4 Jan	Wed, 5 Jan	Thu, 6 Jan	Fri, 7 Jan	Sat, 8 Jan	Sun, 9 Jan
Morning	FEAST ASIA						
Afternoon					Culinary Masterclass by Sam Leong (Soup)	Asian Cuisine Workshops by Culinary Masters	Asian Cuisine Workshops by Culinary Masters
Evening						Asian Cuisine Workshops by Culinary Masters	Asian Cuisine Workshops by Culinary Masters
Nite		Sam Leong's Chef's Table	Sam Leong's Chef's Table				
	Mon, 10 Jan	Tue, 11 Jan	Wed, 12 Jan	Thu, 13 Jan	Fri, 14 Jan	Sat, 15 Jan	Sun, 16 Jan
Morning	FEAST ASIA						
Afternoon	Cuisine of Chef Chung Manh Luong						
Evening						Culinary Masterclass by Sam Leong (Seafood)	
Nite			Château Pichon-Longueville Baron and Château Petit-Village Wine Dinner featuring the Cuisine of Chef Ken Ling	AMIX Exclusive Night with Chef Chong Manh Luong Saigon Chic		Indoguna presents Chef Otto's Asian Odyssey	
	Mon, 17 Jan	Tue, 18 Jan	Wed, 19 Jan	Thu, 20 Jan	Fri, 21 Jan	Sat, 22 Jan	Sun, 23 Jan
Morning	50 Restaurants Promo						
Afternoon					Culinary Masterclass by Sam Leong (CNY Festive Cuisine)		
Evening			Justin Quek presents an Asian Inspired Dinner				
Nite	Justin Quek presents an Asian Inspired Dinner	Yalumba Wine Dinner featuring the cuisine of Chef Chung Manh Luong and Chef Lucas Glenville		Ladies Champagne Soiree with LIULIGONGFANG	Asian Master Gala Dinner		
	Mon, 24 Jan	Tue, 25 Jan	Wed, 26 Jan	Thu, 27 Jan	Fri, 28 Jan	Sat, 29 Jan	Sun, 30 Jan
Morning	50 Restaurants Promo						
Afternoon	Cuisine of Chef Tarla Dalal						
Evening						Culinary Masterclass by Sam Leong (I Love Bangkok)	
Evening				AMIX Exclusive Night with Tarla Dalal An Evening of Fine Cuisine & Fashionable Jewellery			
Nite			Handcrafted Cocktails by Master Mixologist Tomoyuki Kitazoe	Handcrafted Cocktails by Master Mixologist Tomoyuki Kitazoe	Sunset Sessions with DJ Nori (Tokyo)	Sunset Sessions with DJ Nori (Tokyo)	
Nite	Sam Leong's Chef's Table	Sam Leong's Chef's Table	Treasures Dinner featuring the Cuisine of Chef Li Nam and Chef Martin Pop	Asian Barbeque with Bobby Chinn			

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