

Asian Masters Events Listing

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

GOURMET SIGNATURES

Cuisine of Chef David Du

Date : 1 – 6 November

Time : Lunch and Dinner

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

Dress Code: Smart Casual

From 1 to 6 January, Mezza9 at Grant Hyatt Singapore will introduce to discerning guests authentic Shanghai, Hangzhou and Beijing cuisines prepared by Chef du Cuisine, David Du from Xin Da Lu-China Kitchen, Hyatt on the Bund, Shanghai.

Accompanying him will be Cold Dish Sous Chef, Huang Zuo Ying. Together, the duo will tantalise guests' tastebuds with the best of Chinese cuisine in the heart of Singapore.

About Chef David Du

Chef David Du has served as the Chef du Cuisine of Xin Da Lu in Hyatt on the Bund since 2009. He has over 18 years of culinary experience and has worked with various fine dining restaurants in China. He was the main chef at Shanghai RenJia, main chef at Beijing ShunFunjiayi , main chef for Beijing Shunyibingguan Chef and executive chef for Haitang nongqian Hotel and Executive Sous Chef Shanghai Ah Mao China restaurant.

About Chef Huang Zuo Ying

Chef Huang is from Wenzhou Zhejiang. He has 10 years of experience in the Food and Beverage arena. In 2007, he joined Hyatt on the Bund as the Cold Dish Sous Chef. Prior to the instatement, he was the cold dish preparation chef and carving chef for Hangzhou DiShangYueZhang Hotel, Hangzhou Guanshangminglou Hotel, and Hangzhou World Financial Hotel. Chef Huang's specialty brings a hint of Southern China in taste and carving, especially refined in Shanghai cuisine cultivation.

Cuisine of Chef Max Levy

Date : 7 – 13 November

Time : Lunch and Dinner

Venue : KU DÉ TA (1 Bayfront Avenue, Sands SkyPark Marina Bay Sands, S018971)

Dress Code: Smart Casual

From 7 – 13 November, KU DÉ TA, one of Singapore's hottest nightspot and dining establishment will be hosting Chef Max Levy, Chef De Cuisine of Bei and Apothecary Cocktails and Dining in Beijing. Chef Max Levy will be presenting his Modern Asian Cuisine combining the essence of Japanese cooking and Northern Chinese flavours.

About Chef Max Levy

Max Levy, a New Orleans native, learned to make gumbo from his grandfather. Levy first talked his way into a kitchen at age 12 and has never left. While earning his BA in Colorado he worked at the esteemed Village in Breckenridge and later gained his first sushi bar experience.

Levy then broke into New York's Japanese chef conglomerate training at the sushi counters of Jewel Bako, Bond St, and worked his way up to rank at Megu. Levy's bravura gained him merit as the only non-Japanese sushi chef at the venerable Sushi Yasuda.

Since 2008, Levy's held the bar high at Bei, creating a diverse Japanese menu with northern Chinese flavors. In late 2009, he and partner Leon Lee opened Apothecary Cocktails and Dining, which showcases contemporary Creole food and cocktails using in house made spirits and charcuterie.

Cuisine of Chef Wan

Date : 13 – 19 November

Time : Lunch and Dinner

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

Dress Code: Smart Casual

Chef, author, actor, entrepreneur and Malaysia's food ambassador: Chef Wan has made many contributions during his 20 year career for the Asian culinary scene. For one week only, the ever entertaining and effervescent Chef Wan will be presenting his favourite Malaysian cuisine at the Straits Kitchen.

About Chef Wan

Chef Wan is a household name in Asia with more than 20 years of experience in the industry and is known for his flamboyant sense of style. His talents range from chef, author and actor to TV host and publisher.

Due to his contribution and role as a representative of Malaysia at various global gourmet events, world expos and tourism exhibitions, Chef Wan has had the honour of being the first celebrity to be bestowed the title of 'Datuk' by King Yang Di-Pertuan Agong in February 2010. This was followed by his appointment as 'Culinary Ambassador' by Tourism Malaysia in November 2010.

Well known for his extensive knowledge of Malaysian cuisine, Chef Wan has also been invited to perform demonstrations and conduct talks in China, Germany, London, Canada, Spain, Australia and Europe. At the World Gourmet Food and Media Awards in Beijing, Chef Wan won the Lifetime Jury Award at the "Le Mazille Prix" 2007 Gourmand for his contributions as the culinary ambassador for Malaysia to the world.

His international recognition has even captured the attention of the Tourism Authority of Thailand, which, on behalf of the government and Royal Kingdom of Thailand, presented him with the 'Friends of Thailand Award' in September 2010.

With 12 cookbooks published and more on the way, Chef Wan is also a food critic for major dailies and magazines in Malaysia. He has also played the lead and several supporting roles in various films and theatre shows. His efforts earned him a nomination for 'Best Supporting Actor' at the 13th Asian Film Festival for his performance in 'Valley of Vengeance'.

Cuisine of Chef Ian Kittichai

Date : 21 – 27 November

Time : Lunch and Dinner

Venue : Patara Fine Thai Cuisine (163 Tanglin Road, #03-14, Tanglin Mall, S247933)

Dress Code: Smart Casual

Experience the flavourful creations of acclaimed Thai Celebrity Chef Ian Kittichai, host of popular cooking show Mue Thong. Dubbed the "Golden Boy" by Bangkok post, Chef Ian will be presenting a special menu of authentic Thai cuisine, a degustation dinner and cooking workshops at Patara Fine Cuisine.

Hosted at Patara Fine Thai Cuisine - an inspired restaurant of Thai fine dining where each of the delightful dishes on the menu has been realized in the most authentic way. Patara are experts in this culinary art which has been perfected and now realized throughout their 16 years of delivering the very best in Thai cuisine.

Modern Thai Inspired Dinner by Ian Kittichai

Date : 22 and 23 November (Exclusive for American Express Cardmembers on 22 November)
Time : 7pm
Price : \$125.80 with American Express Cards; \$148 for the public
Venue : Patara Fine Thai Cuisine (163 Tanglin Road, #03-14, Tanglin Mall, S247933)
Dress Code: Smart Casual

A meeting of culinary & artistic passion, experience the culinary journey of Thai creations where each course is a unique experience created by acclaimed Thai Celebrity Chef Ian Kittichai of popular cooking show Mue Thong. Dubbed the "Golden Boy" by Bangkok post.

Discerning aficionados will revel in this 6 course journey served with wines and specially crafted by Chef Ian.

Masterclass by Chef Ian Kittichai

Date : 22 and 23 November
Time : 10:30am
Price : \$83.30 with American Express Cards; \$98 for the public
Venue : Patara Fine Thai Cuisine (163 Tanglin Road, #03-14, Tanglin Mall, S247933)
Dress Code: Smart Casual

Chef Ian Kittichai will be sharing his culinary secrets in this intimate workshop. Participants will also be able to taste his exquisite Thai dishes.

About Chef Ian Kittichai

Chef Pongtawat "Ian Kittichai" Chalermkittichai's path to culinary success started from very humble beginnings in Bangkok.

Chef Ian's career path include stints at the prestigious Regent Four Seasons Hotel Bangkok which took him to culinary exchanges around the world where he was able to further perfect his talent and craft at restaurants and hotels such as Georges V in Paris, French Laundry in Napa Valley, El Bulli in Spain, and Four Seasons Chinzan-so in Tokyo.

In 1998, Chef Chalermkittichai became the first Thai national in the world to become Executive Chef of a five-star hotel property. In 2001, The Bangkok Post dubbed him "The Golden Boy". He began hosting the weekly cooking show Chef Mue Tong (The Golden Hand Chef), which presently can be seen in over 70 countries.

In 2004 Chef Chalermkittichai relocated to New York and created Kittichai Restaurant. While Chef Chalermkittichai was at the helm, Kittichai Restaurant appeared in Food & Wine magazine as Best New Asian Restaurants 2005.

In January 2010 Chef Chalermkittichai opened Bangkok's first gastro bar, Hyde & Seek. In August 2010 he opened the celebrated Koh by Ian Kittichai, his third signature Thai restaurant, located at the Intercontinental Marine Drive Hotel, Mumbai, India. In February 2011 Chef Chalermkittichai opened Ember Room, an American Asian barbecue restaurant with Chef Todd English in New York City. Currently in development is another restaurant in New York City, another restaurant in Bangkok, a signature menu at the Intercontinental Hotel Abu Dhabi, and Chef Chalermkittichai's first cookbook for the English-language market.

LIFESTYLE AFFAIRS

The Glenlivet Vintage Single Malt Whisky Night (Exclusive for American Express Cardmembers)

Date : 8 November

Time : 6:30pm

Venue : Axis Bar & Lounge, Mandarin Oriental, Singapore (5 Raffles Avenue, Marina Square, Singapore 039797)

Price : \$250

Dress Code: Casual

For the whisky connoisseur, the event features rare vintages of The Glenlivet 1969, 1973 and Nadurra 1991 Single Malt whiskies complemented with canapés.

A Ladies Sundown Affair with The Glenlivet Single Malt Whisky

Date : 9 November

Time : 6pm

Venue : The Landing Point, Fullerton Bay Hotel (80 Collyer Quay, S049326)

Price : \$40.80 for ladies, \$74.80 for men (with American Express Cards)
\$48 for ladies, \$88 for men (for the public)

Dress Code: Casual

Targeted at the female professionals who have a penchant for enjoying a cosmopolitan lifestyle. This will be sun-downer evening where women convene after a day's work, let their hair down and have fun while enjoying a glass of whiskey cocktail or shots with canapé served.

The Pink Dinner

Date : 17 November

Time : 7pm

Venue : Clifford, Fullerton Bay Hotel (80 Collyer Quay, S049326)

Price : \$253.30 with American Express Cards, \$298 for the public

Dress Code: Casual

Celebrating Women, the dinner feature a 4-5 course dinner by our city's leading female culinary talents including Forrest Leong (Sam @ Forrest Cooking School) and Chef Samia Ahad (Coriander Leaf). Complementing the experience, guests will be entertained by the soulful Jazz performance of Clarissa Monteiro.

The event will also feature a charity auction in support of the Breast Cancer Foundation.

Her World, Singapore's largest circulated ladies magazine will play a crucial supporting role in the programming and marketing of the event.

About Clarissa Monteiro

A formidable talent and on stage presence which melds subtle glamour and high-octane exuberance, she has emerged as Singapore's most exciting jazz personality. In 2009, Claressa was presented by the Composers & Authors Society of Singapore (COMPASS) with the Artistic Excellence Award. Only the second jazz vocalist to be so honored. That same year she was presented in concert in Dubai at Singapore Encore. In 2010 she was presented at The Singapore Sun Festival.

Claressa Monteiro has been the subject of numerous feature profiles for TV including Channel News Asia's 'High Life' which dubbed her Singapore's most prominent jazz vocalist. She was the first Singapore jazz performer to perform on Starworld on their groundbreaking 'The May Lee Show'. She has been featured in every major publication in Singapore including The Singapore Tatler's Who's Who. Claressa is the only jazz vocalist in South East Asia to endorse Sennheiser microphones and has lent her name in product endorsement and awareness programs for Ebel, MontBlanc, UNICEF, Kerastase, L'Oreal and SKII.

An Asian Inspired Champagne Brunch

Date : 12 and 13 November

Time : 10am to 4pm

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

Price : \$62.05 without champagne, \$102.85 with free flow champagne (with American Express Cards)

\$73 without champagne, \$121 with free flow champagne (for the public)

Dress Code: Casual

Featuring the culinary talents of The Prive Group's Executive Chef Derek Ang and Pastry Chef Esther Cheng, the brunch will showcase an ingenious approach to an Asian inspired menu and signature creations paired with champagne. All this whilst enjoying a laid-back alfresco dining experience with a series of entertainment such as saxophone performances and DJ set by DJ Kentaro.

About Chef Derek Ang

In 2007, Derek joined The Privé Group and worked his way up eventually assuming the role of Group Executive Chef. Under his direction, the group's restaurants have gained both local and regional prominence with "Best Brunch" awards for both Café Hacienda and Privé Bakery Café from Epicure and I.S Magazine respectively. In 2009, Privé Restaurant was also recognised as one of Singapore Tatler's Best Restaurants and Singapore Business Review's Top 50 Restaurants. Privé Restaurant was also one of the finalists for the prestigious "Classic Fine Foods New Restaurant of the Year" during the 2009 World Gourmet Summit Awards of Excellence Awards.

Derek himself has had the privilege of working with and learning from Michelin-starred chef Wayne Nish, Australian celebrity chef Tony Bilson, American superstar Charlie Trotter, Michelin-starred Chris Salans and former Iggy head chef Dorin Schuster amongst many others. This "Mentor Chef of the Year 2011" by At Sunrice Global Chef Academy recipient has also been a Resident Chef at the 2010 and 2011 Asian Masters and is one of the first few chefs in Singapore to master the Jopser Grill. Derek's personal creations including the much talked-about burgers at Privé Bakery Café and Roadhouse as well as award-winning mushroom soup at Café Hacienda have also received rave review from the online community and esteemed culinary magazines as Wine & Dine.

About DJ Kentaro

Born in Tokyo and spending his childhood in New York, Kentaro's first encounter with electronic music was "Planet Rock" by Afrika Bambaataa & The Soulsonic Force back in 1982 as he witnessed the uprise of hip-hop and b-boy culture. Only after his return to Tokyo at the later stage of life introduced him to house music in the 90s – although the first track that captured him was 1987's Chicago house classic, "Acid Over" by Tyree Cooper.

After moving to Singapore, Kentaro and his partners in crime Mislav Bobic, Ulysses James and David Munday founded MUGIC – a monthly party for the open-minded dance music enthusiasts, which was held at the small but intimate Night & Day where they had installed their own sound system consisting of vintage analogue gear. The party invited world class guest acts such as Kay Suzuki, John Daly, Jus Ed, Levon Vincent. MUGIC also was invited to perform at Gilles Peterson's Worldwide Festival 2009.

Asian Grill & Chill

Date : 26 November

Time : 7pm

Venue : Hacienda (13A Dempsey Road, S 249674)

Price : \$43.35 with American Express Cards; \$51 for the public

Dress Code: Casual

Situated at Dempsey Hill, Hacienda is a lush garden bar perfect for casual drinks on lazy evenings and quiet nights. The large outdoor area will also be used as the perfect venue for a barbeque session where guests can enjoy a skewer or two with a glass of chilled beer and groove to a live set from quasi - electronic act Cosa Nostra.

About Cosa Nostra

*The Cosa Nostra duo composed of Funk Bast*rd and producer / saxophonist Kaye find their sector in propagating the deep grooves through their sets. Their musical spectrum spans across: Boogie, Hip-hop, Afro-beats, Bass, Leftfield House to assorted cosmic beats. The duo have been playing together for several years alongside names like Reclouse, Ramadanman, Basic Soul Unit, Dj Vadim, Gerd Janson, Alex from Tokyo, Todd Terje, Joakim, Lefto and most recently, at Gilles Peterson's Worldwide Festival in Singapore.*

The energy produced between the two artists creates an organic and wild variable in the air, destabilizing dance floors and cities across Asia and Europe.

Their new label imprint, Darker Than Wax, has also been creating a buzz in the underground circuit, with releases already getting strong reviews. With all things set in place, expect to hear a lot more from these guys. Got Soul, will dance.

Indoguna presents The Asian Masters Gala Dinner

Date : 30 November

Time : 7.30pm

Venue : Conrad Centennial Singapore (Level 2, 2 Temasek Boulevard, S038982)

Price : \$329.80 with American Express Cards; \$388 for the public

Dress Code: Smart Casual

The pinnacle event of Asian Masters, the gala dinner will be making a tribute to the Icons of the F&B and Hospitality industry. This year's tributes will be made to the Singapore Culinary team, regional chefs, industry leaders and the unsung heroes of Singapore's hawker scene.

Guest will feast on a menu of Signature Chef's Favorites created by the Singapore National Culinary Team paired with a selection of wines

VINTNER SESSIONS

Henschke's Hill of Grace Wine Tasting (Exclusive for American Express Cardmembers)

Date : 3 November

Time : 6:30pm

Venue : Ballroom 1, Grand Hyatt Singapore (10 Scotts Road, S228211)

Price : \$468

Dress Code: Smart Casual

A small and intimate event featuring six extremely rare vintages including the 1988, 1990 & 1991 Hill of Grace from one of the longest-established wineries in the Barossa region, Australia.

Stephen and Prue, fifth-generation husband and wife curators, make an inspiring viticulturist & winemaker duo and together they will be representing the winery to share their knowledge and experiences with fellow wine enthusiasts during the event.

About Stephen and Prue Henschke

Stephen and Prue, 5th generation husband and wife curators, make an inspiring viticulturist & winemaker duo and together are responsible for such famed wines as Hill of Grace, Mt Edelstone, Cyril Henschke, and more. Highly rated as Australia's top Shiraz, the Hill of Grace is front & centre of Australia's most coveted and iconic reds. The Henschke portfolio is well-worth exploring – each wine individually showcases both Stephen and Prue's dedication and craft.

Henschke Wine Dinner

Date : 3 November

Time : 8pm

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

Price : \$168.30 with American Express Cards; \$198 for the public

Dress Code: Smart Casual

A collaboration between two renowned Chefs - Chef Lucas Glanville from Grand Hyatt, Singapore and a Chef David Du from Xin Da Lu, Hyatt on the Bund, Shanghai, the dinner will be featuring a special 5-6 course menu paired with Henschke Wines.

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.

About Henschke

The Henschke family is one of the longest-established wine names in the Barossa. Established by Johann Christian Henschke in 1861, each generation built upon the reputation for quality. But it was fourth-generation Cyril Alfred Henschke who in 1958 created one of the world's most highly sought after red wine - Hill of Grace. Today, fifth-generation Stephen Henschke and his wife Prue uphold the family name and reputation, as winemaker and viticulturist respectively.

Domaine Faiveley Wine Tasting

Date : 8 November

Time : 6:30pm

Venue : Hilton Singapore (581 Orchard Road, S238883)

Price : \$91.80 with American Express Cards; \$108 for the public

Dress Code: Smart Casual

Domaine Faiveley is a wine producer in Burgundy, France situated in Nuits-Saint-Georges and established in 1825. Running the largest family Domaine in Burgundy, the wine tasting event will feature 6 different vintages throughout the evening.

About Domaine Faiveley

Since 1825, the Faiveley family has always cultivated the vineyards with the greatest respect for its terroirs in Côte de Nuits, Côte de Beaune and Côte Chalonnaise. Its goal is to propose the very best wines that Burgundy can offer. They characterise high quality and unique diversity. Each bottle of Grand Cru or Premier Cru is the faithful reflection of these values.

Chapoutier Wine Tasting

Date : 23 November

Time : 6:30pm

Venue : Grand Hyatt (10 Scotts Road, S228211)

Price : \$91.80 with American Express Cards; \$108 for the public

Dress Code: Smart Casual

Chapoutier Ermitage l'Ermite Vertical Tasting will feature approximately 8 different vintages throughout the event.

Stephane Barlerin, the Export Director for the prestigious winery M.Chapoutier, in Rhône Valley, France will also be representing the winery to share his passion and valuable knowledge on the wine market.

About Chapoutier

Since 1808, Chapoutier has been a prestigious name in the Rhône Valley. Wine lovers know Michel Chapoutier as one of the most fascinating characters. Importance of respecting the soil, the vines and the balance of nature, encourage Maison M. Chapoutier to adopt the principle of Biodynamic cultivation.

GASTRONOMIC TREASURES

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

Date : 1 November

Time : 7.30pm

Venue : Osia (8 Sentosa Gateway, Resorts World Sentosa S098269)

Price : \$168.30 with American Express Cards; \$198 for the public

Dress Code: Smart Casual

A celebration of haute Chinese cuisine prepared by Master Chefs from Resorts World's renowned dining establishments including Chef Watanabe Tetsuji (Hotaru), Chef Li Kwok Kwong (Feng Shui Inn), Chef Davide Bizzari (Palio), Chef Douglas Tay (Osia) and Chef Kenny Kong (RWS pastry). The menu will be served with a range of premium Cognacs, with the highlight being the XO Cognac.

A Gastronomic Evening at Iggy's with Domaine Faiveley (Exclusive for American Express Cardmembers)

Date : 8 November
Time : 8pm
Venue : Iggy's (Level 3 Hilton Singapore, 581 Orchard Road, S238883)
Price : \$398
Dress Code: Smart Casual

Rank Number 27 in the San Pellegrino World's 50 Best Restaurant 2011/12, Iggy's will be presenting a special 7 course menu paired with Domaine Faiveley wines led by renowned restaurateur and sommelier, Ignatius Chan.

About Iggy's

Iggy's is conceptualized and founded by Ignatius Chan, award-winning Sommelier and renowned restaurateur. Iggy's opened on 1 September 2004, designed to provide a gastronomic dining experience coupled with personal yet un-intrusive service for guests. The cuisine is uniquely Iggy's – it is a culmination of the best of Ignatius's travel and dining experiences through the marrying of flavours and texture using seasonal ingredients from Europe, Japan and Australia using the European cooking techniques.

In October 2008, the inaugural edition of the Miele Guide, voted Iggy's the best restaurant in Asia. The Miele Guide ranked Iggy's Asia's Number Two restaurant in its 2009/10 edition. In the 2010/11 edition, Iggy's reclaimed its Number One position.

Iggy's is especially honoured to be included The S Pellegrino World's Best Restaurants list since 2006. Iggy's first made the list in 2006 at number 98 and in 2009, Iggy's became the first restaurant in South East Asia to be included in The S Pellegrino World's 50 Best Restaurants, at position 45. In 2011, Iggy's ranked 27th position in the list.

André's Asian Odyssey Dinner with Chapoutier (Exclusive for American Express Cardmembers)

Date : 24 November
Time : 7pm
Venue : André (41 Bukit Pasoh Road, S089855)
Price : \$498
Dress Code: Smart Casual

Listed as the top 10 restaurants in the world worth a plane ride by the New York Times, Restaurant André has recently made it to the list of San Pellegrino's World's 100 Best Restaurant for 2011. For Asian Masters, Chef Andre Chiang, the owner and chef of the award-winning restaurant, will be presenting a special 8-course menu with his exquisite culinary skills paired with a fine selection of Chapoutier biodynamic wines.

About Chef André Chiang

Chef André Chiang has a philosophy of using only the freshest of seasonal produce. Having made an indelible impression on the Singapore culinary scene since its opening in late 2010, Restaurant ANDRE was recently listed as the top 10 restaurants in the world worth a plane ride by the New York Times. André was also listed by Wallpaper magazine as one of the world's best young chefs. One of Asia's Top 10 Young Chefs and Best 150 Relais Gourmand Master Chefs of the World, André Chiang's career spans numerous highly successful roles in various Michelin-starred establishments where his impressive career spans some of the world's top French restaurants including the masters of "Nouvelle Cuisine" - Pierre Gagnaire (3-Michelin Star), L'Atelier de Joel Robuchon (1-Michelin Star), and L'Astrance (3-Michelin Star) in Paris; La Maison Troisgros (3-Michelin Star) in Roanne, and Le Jardin des Sens (3-Michelin Star) in Montpellier. A blend of dynamic passion and modest charm, André's magnetism is as irresistible as his cuisine. Crafting celebrated creations, combining Mediterranean accents and French techniques, André attributes his influences to the 3 generations of Masters in "Nouvelle Cuisine" as well as inspiration he draws from the myriad selection of products he uses every day.

The Treasures Dinner by Celebrity Chef Susur Lee

Date : 10 November

Time : 7pm

Venue : Chinois (Hotel Michael, 26 Sentosa Gateway, #02-142/143, S098138)

Price : \$227.80 with American Express Cards; \$268 for the public

Dress Code: Smart Casual

After a successful collaboration with Tung Lok Classics for the first installment, Asian Masters will be working with Celebrity Chef Susur Lee in November to come up with more special creations of Chinese delicacies at Chinois.

About Chef Susur Lee

Chef Susur Lee is an internationally-acclaimed chef and has been awarded a host of accolades in his quest for culinary excellence, including the 'At-Sunrice Global Chef© Award 2006'; 'American Academy of Hospitality Services, Five-Star Diamond Award' in 1998 where he was selected as one of the World's Best Chefs; and the 'CAA Diamond Awards/Four Diamond Award' for seven consecutive years from 2002 to 2008.

The Imperial Hairy Crab Banquet with Taittinger Champagne

Date: 15 November

Time: 7pm

Venue: Imperial Treasure Super Peking Duck, (290 Orchard Paragon #05-42/45 S238859)

Price: \$287.30 with American Express Cards; \$338 for the public

Dress Code: Smart Casual

Just in time for the hairy crab season, guests will be able to savour the flavours of hairy crab-inspired cuisine paired with the prestigious Taittinger Champagne which is based in Reims, France and regularly served at French State functions.

An Oriental Truffles Dinner with Michele Chiarlo

Date: 18 November

Time: 7pm

Venue: Cherry Garden (Mandarin Oriental, Singapore, 5 Raffles Avenue, Marina Square, S039797)

Price: \$227.80 with American Express Cards; \$268 for the public

Dress Code: Smart Casual

Indulge in a premium and exclusive dinner featuring Asian inspired truffle cuisine paired with Barolo and Barberesco wines from Michele Chiarlo's single vineyards.

About Michele Chiarlo

Founded in 1956, Michele Chiarlo owns 100 ha of vineyards in Piedmont: a North Western Italian Region, worldwide famous for its prestigious red wines. Being one of the most prestigious family-owned winery in Piedmont, Michele Chiarlo produces classic wines such as Gavi, Arneis, Moscato for the whites, Barolo, Barbaresco, Barbera and Dolcetto for the reds, which has been recognised internationally and highly lauded by wine critics from around the world.

An Evening of Brews hosted by Asia Pacific Breweries

Date: 25 November 2011

Time: 7pm

Venue: Post Bar (The Fullerton Hotel, 1 Fullerton Square, Singapore 049178)

Price: \$168.30 with American Express Cards; \$198 for the public

Dress Code: Smart Casual

Featuring some of the world's best brews paired with an Asian inspired menu by the culinary brigade of The Fullerton. Smart casual and alfresco, the evening centres around the unpretentious enjoyment of great food and beers.

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, the Masters' Workshops presents a variety of tasting sessions and workshops to help you understand Asia with a different perspective.

Masterchef Workshops

Date : 18 to 20 November

Time : 10am, 12pm, 2pm, 4pm and 6pm daily

Venue : Atrium, The Centrepoint (176 Orchard Road, Singapore 238843)

Price : \$21.25 with American Express Cards; \$25 for the public

Dress Code: Casual

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.

A Family Treasury of Recipes featuring Sam, Forest & Ma Ma Leong

Date : 5, 12, 19 and 26 November

Time : 10:00am to 1:30pm

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

Price : \$108.80 with American Express Cards; \$128 for the public

Dress Code: Casual

Celebrity Chef Sam Leong and his wife Chef Forest Leong will be back for the second time to hold four culinary workshops for Asian Masters' second installment. Each workshop will focus on a different theme and this time round, Sam Leong will be bringing his mother along to do a cooking demo for one of the workshop featuring Mama Leong's favourite Asian cuisine.

About Chef 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 most 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.

About Chef Forest Leong

Having established her calling in the culinary field since the age of five, Forest Leong is a culinary instructor and cookbook author with a strong passion for teaching. Having grown up in Thailand with her father, who is a chef, Forest's specialty lies in the preparation of traditional Thai cuisine. Her role as a People's Association trainer had allowed her to bring smiles to the faces of those who attended her Thai cooking courses in community centres. An energetic individual who possesses a spirit to share, Forest is realising her dream and passion for teaching together with Sam Leong at their cooking school. Going all the way out for her students, many of whom are fans of her personalised teaching style, Forest places utmost attention in everything including the design and colour scheme of the school's website and kitchen.

Dispelling myths that it is complicated, Forest wants people to know that Thai cuisine can be easily practiced at home for it is straightforward and highly beneficial as it brings a myriad of flavours with minimum oil. Together with Chef Leong, Forest will bring the best of Chinese, Thai and modern Asian cuisine to the world as they globetrot round the world to guest chef, consult and join efforts to bring the very best of culinary and gastronomic art and appreciation to eager students.

About Ma Ma Leong

Ma Ma Leong (Pit Yoke Eng) was married to a Malaysian chef well known for his Cantonese cuisine in Kuala Lumpur. Under the guidance of her renowned chef-husband, Mama Leong began to cook and tried out many Cantonese dishes fervently for the family in Kuala Lumpur in the 70s and early 80s.

Ma Ma Leong's husband travelled to many parts of China, HongKong and Thailand and often shared his food knowledge with her.

She used to own her chicken rice stall in Johor in the 80s (SiewKay) after her son's name Sam Leong and worked for two famous chicken rice stalls when the family settled in Singapore.

Asian Masters Event Calendar

	Mon, 31 Oct	Tues, 1 Nov	Wed, 2 Nov	Thu, 3 Nov	Fri, 4 Nov	Sat, 5 Nov	Sun, 6 Nov
	Feast Asia 50 Restaurants Promo						
	Cuisine of Chef David Du @ Mezzanine, Grand Hyatt						
Morning						A Family Treasury of Recipes featuring Sam, Forest & Ma Ma Leong (Hometown Favourites of Sam Leong) 10am	
Afternoon							
Evening				AMEX EXCLUSIVE Henschke's Hill of Grace Wine Tasting 6.30pm - 8.30pm			
Nite		Martell XO presents a Haute Dinner by Masterchefs of Resorts World at Sentosa 7.30pm		Henschke Wine Dinner 8pm			
	Mon, 7 Nov	Tue, 8 Nov	Wed, 9 Nov	Thu, 10 Nov	Fri, 11 Nov	Sat, 12 Nov	Sun, 13 Nov
	Feast Asia 50 Restaurants Promo						
	Cuisine of Chef Max Levy @ Kudeta						
Morning						A Family Treasury of Recipes featuring Sam, Forest & Ma Ma Leong (Hometown Favourites of Forest Leong) 10am	Cuisine of Chef Wan @ Straits Kitchen
Afternoon						An Asian-Inspired Champagne Brunch 10am - 4pm	An Asian-Inspired Champagne Brunch 10am - 4pm
Evening		Domaine Faiveley Wine Tasting 6.30pm - 8.30pm	AMEX EXCLUSIVE Glenlivet Vintage Whiskey Night (Centurion Exclusive) 6.30pm				
Nite		AMEX EXCLUSIVE A Gastronomic Evening at Iggy's with Domaine Faiveley 8pm	A Ladies Sundown Affair with Glenlivet Single Malt 6pm	The Treasures Dinner by Celebrity Chef Susur Lee 7pm			
	Mon, 14 Nov	Tue, 15 Nov	Wed, 16 Nov	Thu, 17 Nov	Fri, 18 Nov	Sat, 19 Nov	Sun, 20 Nov
	Feast Asia 50 Restaurants Promo						
	Cuisine of Chef Wan @ Straits Kitchen						
Morning					Masterchef Workshops 10am - 7pm	A Family Treasury of Recipes featuring Sam, Forest & Ma Ma Leong (Mama Leong's Favourites) 10am - 7pm	Masterchef Workshops 10am - 7pm
Afternoon							
Evening							
Nite		An Imperial Hairy Crab Banquet with Champagne Tattling 7pm		The Pink Dinner 7pm	An Oriental Truffles Dinner with Michele Chiarlo 7pm		
	Mon, 21 Nov	Tue, 22 Nov	Wed, 23 Nov	Thu, 24 Nov	Fri, 25 Nov	Sat, 26 Nov	Sun, 27 Nov
	Feast Asia 50 Restaurants Promo						
	Cuisine of Chef Ian Kittichai						
Morning		Masterclass by Chef Ian Kittichai 10.30am	Masterclass by Chef Ian Kittichai 10.30am			A Family Treasury of Recipes featuring Sam, Forest & Ma Ma Leong (Chin-Thai Cuisine) 10am	
Afternoon							
Evening			Chapoutier Wine Tasting 6.30pm - 8.30pm				
Nite		AMEX EXCLUSIVE Modern Thai Inspired Dinner by Ian Kittichai (Amex exclusive) 7pm	Modern Thai Inspired Dinner by Ian Kittichai (Open to public) 7pm	AMEX EXCLUSIVE Andre's Asian Odyssey with Chapoutier 7pm	An Evening with Brevs presented by Asia Pacific Breweries 7pm	Asian Chill & Grill 7pm	
	Mon, 28 Nov	Tue, 29 Nov	Wed, 30 Nov				
	Feast Asia 50 Restaurants Promo						
Morning							
Afternoon							
Evening							
Nite			Indoguna presents Asian Masters Gala Dinner 7.30pm				

- GASTRONOMIC TREASURES
- VINTNER SESSIONS
- LIFESTYLE AFFAIRS
- MASTERS WORKSHOP
- GOURMET SIGNATURES
- FEAST ASIA RESTAURANT PROMO