



# Shared Tables Tour to Singapore

Sunday 19<sup>th</sup> to Monday 27<sup>th</sup> April 2009



**SHARED**TABLES

[www.sharedtables.com.au](http://www.sharedtables.com.au)

**Welcomes you to Singapore  
During the World Gourmet Summit**





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Date & Time	Details
<b>Sunday 19<sup>th</sup> April 2009</b>	
<b>8.30 pm</b>	<p><b>Depart Australia / Arrive Singapore</b> Each attendee will make their own travel arrangements to Singapore</p> <p><b>Make own transfer arrangements to Hotel</b></p> <p>Check in at the –</p> <p><b>The Grand Hyatt Singapore</b> 10 Scotts Road, Singapore, Republic of Singapore 228211 Tel: +65 6738 1234 Fax: +65 6732 1696 Email: <a href="mailto:singapore.grand@hyatt.com">singapore.grand@hyatt.com</a></p> <p>More than a <b>luxury hotel</b>, the <b>Grand Hyatt Singapore Hotel</b> is an oasis for <b>business</b> and <b>leisure</b> travellers who look for the comforts of a home when staying in <b>Singapore</b>. This exclusive <b>five star hotel</b> is strategically located at the start of <b>Orchard Road</b>, in the centre of Singapore's commercial and entertainment district.</p> <p><b>Welcome Cocktail Party</b></p>    <p>Meet in <b>Brix</b> Wine Bar within the Grand Hyatt Hotel for a Welcome party. Hear an overview of the itinerary from tour leader Gerard Doherty and enjoy an opportunity to meet and socialise with other tour attendees.</p> <p>Wines and Beers for this event</p> 

**Breakfast From 7.00am – The Grand Hyatt Singapore**

**10.45am Coach Pick up hotel foyer**

**11.00am Activity**

**Singapore Flyer**

Address: 30 Raffles Avenue  
Tel.: (65) 6854 5200

Experience breathtaking, panoramic views on the world's largest observation wheel. Discover Singapore on top of Asia's most iconic architectural engineering marvel - the Singapore Flyer.



**12.30pm Lunch**

**Tippling Club**

Address: 8D Dempsey Road  
Tel.: (65) 6475 2217

Cuisine Type: Progressive  
Cocktail from Tippling Club  
Beverages organized with venue  
by Shared Tables and a Wine  
from Katnook Estate

Aussie ex-pat and Head Chef **Ryan Clift** (ex-Vue de monde) works to push and redefine the dining experience. Tucked away in the serene greenery of Singapore's Dempsey Hill, the Tippling Club is an exciting new restaurant that skillfully marries the best of modern cuisine and progressive cocktail craft from Executive Bartender **Matthew Bax**. (Der Raum)



**Partner restaurant of World Gourmet Summit** and Guest Chef One Michelin Star Wylie Dufresne from New York's wd-50.

**3.30 pm Coach Pick Up**

**3.30 pm Free Time**

**7.30 pm Meet in foyer for coach pickup**

**7.40 pm Dinner**

**The Orchard Hotel – Hua Ting Restaurant**

Address: **Orchard Hotel Singapore** 442 Orchard Road  
Tel.: (65) 6739 6666

Cuisine Type: Cantonese  
Beverages organised with hotel via Shared Tables

The award winning Hua Ting Restaurant takes fine dining in Singapore to an all new level. Authentic delicacies from Singapore, Cantonese Cuisine and other provincial specialties from our Master Chef Chan Kwok from Hong Kong and his team.

Past winner of the best restaurants under the Chinese Cuisine category by top restaurant guides, the Hua Ting Restaurant also clinched the prestigious Asian Ethnic Restaurant at the World Gourmet Summit 2003 and 2005, while it's Master Chef Chan Kwok won the Asian Ethnic Chef Of The Year 2005. **Partner restaurant of the World Gourmet Summit.**



**11.00 pm Coach pick up and return to hotel**

**9.15am** Breakfast From 7.00am – The Grand Hyatt Singapore  
Meet in foyer for coach pick up

**9.30am** Activity  
**Tiong Bahru Markets & Flavours of India Special Tour.**

Address: Tiong Bahru Rd / junction Seng Poh Rd  
Phone: No reservation required

Popular with the locals, sample some typical Chinese dishes such as Dim Sum or Radish Cakes.

**Flavours of New Asia Special Tour** - Singapore tour, a gastronomic journey around Singapore covering sites such as the original Spice Garden, Little India, Geyland Serai, Katong and Chinatown including the wet markets, herbalist etc



**11.45am** Lunch

**St Regis**

Address: 29 Tanglin Road  
Tel.: (65) 6506 6888  
Cuisine Type: French  
Beverages organised with venue by Shared Tables

Executive Chef Frédéric Colin brings his experience of working in two and three Michelin-starred restaurants to this exquisite setting to create a seasonal menu with fresh local ingredients.

**Partner Restaurant for World Gourmet Summit.** Guest Chef three Michelin Star Regis Marcon from Restaurant Regis et Jacques Marcon, France.



**2.45 pm** Coach pick up to Tourism Board Auditorium

**3.00 pm** Activity  
**Master Class – Patisserie Industry Workshop**

**Oriol Balaguer**, awarded the Best Pastry Chef in Spain 2008, will be working with some of the most established pastissiers in Singapore, share their insights and experience on all things dessert at this industry focused workshop.



**5.00 pm** Return to Hotel  
**7.45 pm** Coach pick up at foyer

**8.00 pm** Dinner

**Saint Pierre**

Address: 3 Magazine Rd # 01-01 Central Mall  
Tel.: (65) 6438 0887  
Cuisine Type: French / Asian fusion  
Wines: Box Stallion

Reopens in April 09 after a total refurbishment. This award winning restaurant provides a taste of haute cuisine and unpretentious service. Helmed by Award-winning celebrity chef, **Emmanuel Stroobant** who trained in a classic 3-michelin star restaurant in Brussels. Saint Pierre has received numerous accolades. Previous awards include New Restaurant of the Year along with the World Gourmet Summit Awards of Excellence. **Past Partner Restaurant for the World Gourmet Summit.**



**11.30 pm** Coach Pick Up and Return to Hotel

**Breakfast From 7.00am – The Grand Hyatt Singapore**

**9.25 am Meet in foyer for MasterClass**

**9.30 am MasterClass**

**Host Venue – The Straits Kitchen – The Grand Hyatt – Singapore**

- MLA – Updated global research on consumer & hospitality trends and the size of regional market for Australian beef and lamb industry.
- Fosters – Wine MasterClass.
- Holmesglen – The way forward in hospitality. Holmesglen will present an overview of current training and educational opportunities available via this industry provider. A demonstration from Tom Milligan and an overview from Greg O’Shea about the facilities at Holmesglen, one of Australia’s leading educational providers.



**Partner Hotel and Restaurant for World Gourmet Summit**

Presenters Gerard Doherty, Mark Pascoe, Greg O’Shea and Tom Milligan.

**12.00 pm Meet in foyer for coach pick up**

**12.10 pm Lunch**

**Jaan**

Address: 2 Stamford Road #06 – 01 Raffles City  
Level 70, Equinox Complex,  
Swissôtel The Stamford

Tel.: (65) 6431 6156

Cuisine Type: French Modern

Beverages organised with venue by Shared Tables



Perched atop the highest hotel in South East Asia, the Awards winning, Jaan is indeed a feast for the senses. Guests are treated to stunning panoramic views of Singapore and neighbouring countries of Malaysia and Indonesia while inside the restaurant hangs a grand murano crystal and silver free-form chandelier. While an experience at Jaan is a banquet for the eyes, the palate is certainly not overlooked. Jaan offers the finest modern southern French cuisine, using the freshest ingredients in a delectable menu reflecting the turn of the seasons.



**Partner Restaurant for World Gourmet Summit.** Guest Chef three Michelin Star Klaus Erfort from GästeHaus Klaus Erfort, Germany.

**3.15 pm Coach Pickup**

**3.30 pm Free Time**

**5.30 pm MasterClass and Overview of Singapore Cuisine**

**Host Venue – Straits Kitchen**

- Brian Cleere, Executive Chef Grand Hyatt – Singapore will talk about the operations of this exclusive hotel along with providing an overview of the hotels food and beverage operations. The Grand Hyatt – Singapore is a major user of Australian beef and lamb in the region.
- Fosters – Wine Matching MasterClass



7.00 pm

**Dinner**

**Straits Kitchen –  
The Grand Hyatt – Singapore**

Address: 10 Scotts Road  
Tel.: (65) 6738 1234  
Cuisine Type: Brassiere Style  
Wines: Fosters



StraitsKitchen is a Singapore-inspired restaurant presenting the best of local cuisine in a contemporary 'market place' setting. Indulge in an endless parade of local flavours from the halal-certified Chinese, Malay and Indian theatre-kitchens including Singapore Laksa, Nasi Goreng and Roti Prata. Celebrate local food and discover a uniquely Singaporean showcase of taste, sight and sound.

**Partner Restaurant for World Gourmet Summit**

8.30 pm

**Coach pick up**

8.45 pm

**Activity**

**Singapore by Night.** After dinner, take in the beautiful sights of the central business district via Benjamin Sheares Bridge. Continue to Bugis Street for a stroll at the night market.



11.00 pm

**Coach Pick up and return to hotel**

**Thursday 23<sup>rd</sup> April 2009**

**Breakfast From 7.00am – The Grand Hyatt Singapore**

8.45 am

**Meet in foyer for coach pick up**

9.00 am

**Activity**

**Unique Shop and Eat Tour.** Discover how Singaporeans truly shop and eat. You will visit Toa Payoh, Singapore's most colourful suburban town, and Holland Village, a truly bohemian enclave. You will be surprised by the best local offerings from arts, carpets and antiques, to fashion apparel and accessories.

Discover delicious local dishes such as Singapore's famous laksa, rice noodles and fragrant coconut rice with spicy sambal and condiments such as fried fish, eggs and cucumber, at a traditional coffee shop.



12.00 pm

**MasterClass**

**Host Venue – Oso Restuarant**

- Shared Tables MC – light and entertaining Masterclass
- Katnook Estate – Wine MasterClass. Alison Harvey, Sales and Marketing Director for Asia of the Katnook Estate will speak about a range of their products.
- Wild Oak Café, Events & Cooking School – A fun and entertaining food and wine match with proprietor Ben Higgs.

Presenters Gerard Doherty, Alison Harvey, Ben Higgs



1.00 pm

**Lunch**

**Oso Restaurant**

Address: 46 Bukit Pasoh Road  
Tel. :(65) 6327 8439  
Cuisine Type: Italian  
Wines: Katnook Estate



Coonawarra



Bringing you on an epicurean journey around Italy, Chef Diego Chiarini's cuisine focuses on bringing OSO to new culinary heights with delights such as the signature foie gras, roasted cod fillets and oven-baked lamb racks.

Providing an unforgettable dining experience, OSO is decked out in cosy décor, using European paintings and moody lighting to bring a complete Italian dining experience to reality.

**Partner Restaurant for World Gourmet Summit**

3.30 pm

**Free Time**

6.45 pm

**Meet at Hotel Lobby for transfer**

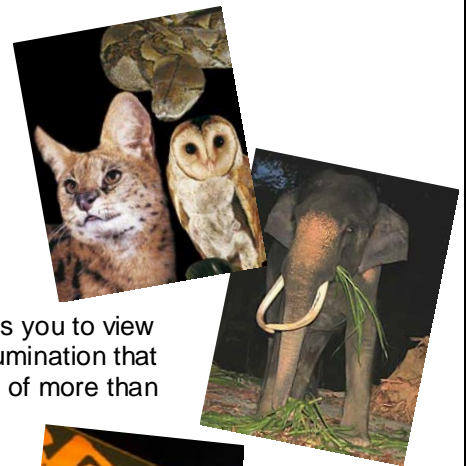
7.30 pm

**Activity**

**Night Safari (RMG)**

Address: 80 Mandai Lake Road, Singapore  
Tel.: (65) 6269 3411

The Night Safari is the world's premier night zoo that allows you to view animals in their nocturnal setting with the use of special illumination that simulates natural moonlight. There are over 1,200 animals of more than 110 exotic species to look out for!



**Transfer to dinner venue**

**Dinner**

**Jumbo Seafood**

Address: 30 Merchant Road,  
# 01-01/02 Riverside Point  
Tel.: (65) 6532 3435

Jumbo Seafood is were recently honoured early in 2009 to be selected as a 1 Chefs Hat restaurant in the Singapore Business Review's The Top 50 Restaurants Awards 2009. Jumbo Seafood was also awarded the Singapore Service Star by the Singapore Tourism Board for achieving the mark of quality service.



10.30pm

**Activity (Optional) Drop Off**

**Boat Quay** for drinks and nightclubbing arguably Singapore's best place to 'chill out' with a good mix of exclusive restaurants and alfresco dining, lively bars and pubs along the Singapore River



**Friday 24<sup>th</sup> April 2009**

**Breakfast From 7.00am – The Grand Hyatt Singapore**

10.00 am

**Free Time**

12.15 pm

**Meet in foyer for Coach pick up**



**12.30 pm Lunch**

**Au Petit Salut**

Address: 40C Harding Road  
Tel. :(65) 6475 1976  
Cuisine Type: French  
Beverages organised with venue by Shared Tables



Rated in the top three finalists for Restaurant of the Year in the 2008 World Gourmet Summit Awards of Excellence, Au Petit Salut brings the charm of the French countryside to the table.

Chef Patrick Heuberger successfully marries the old with the new – presenting a menu of classic traditional French cuisine with a modern twist.

Signature dishes include red wine braised beef cheeks, cassoulet of duck leg confit and the black angus beef rib which Chef Heuberger personally slices and serves at your table! The emphasis on a ‘wholesome dining experience’ means that this high quality cuisine is matched with an extensive wine list, good music and attentive service, all in a cosy atmosphere.

**Partner Restaurant for World Gourmet Summit**

**3.15 pm Activity**

**Private Tour of Raffles Hotel**

Raffles Hotel has over the years gained international recognition as a traveller’s paradise. The Hotel’s unique charm lies in the harmonious blend of timeless elegance, classical architecture and extensive tropical gardens. Following our tour we will be having a taste of Singapore’s own concoction The Singapore Sling in the famous Long Bar.



**6.45 pm Meet in foyer for coach pick up**

**7.00 pm Dinner**

**InterContinental Hotel Singapore**

Address: 80 Middle Road  
Tel.: (65) 6431 1082  
Cuisine Type: Japanese / Chinese Style  
Wines: Katnook Estate



Lucas Spoel Executive Chef’s culinary style leans towards combining fresh ingredients and integrating modern European flavours, providing guests with a memorable dining experience

**Progressive Dinner starting at The Lounge**

“Simply grand” is the only way to describe The Lounge.

Where we will have drinks and canapés. Followed by **KO** Japanese

restaurant takes us on a journey of the finest Japanese cuisine. **Man Fu Yuan** Singapore Tatler states that it’s one of Singapore’s finest restaurants.

**Partner Restaurant at World Gourmet Summit**



*Cocanawarra*

**11.00 pm Coach pick up and return to hotel.**

**Saturday 25<sup>th</sup> April 2009**

**Breakfast From 7.00am – The Grand Hyatt Singapore**

**10.00 am Free Time**

**12.45 pm Meet in foyer for coach pick up**

1.00 pm

**Lunch**

**Flutes at the Fort – Fort Canning Park**

Address: Fort Canning Park –  
Entrance through the Singapore Philatelic Museum’s  
car park at 23B Coleman Street

Tel. : (65) 6338 8770

Cuisine Type: Contemporary

Wines: Katnook Estate

Flutes at the Fort is situated on the picturesque  
green slope at the Hill Street end of Fort Canning  
Park. Housed in a beautiful black and white  
bungalow which was built in 1908, it served as the  
old Fire Chiefs’ home. The Central Fire Station is  
clearly visible from the veranda and it isn’t hard to  
imagine how the Fire Chiefs of old stayed  
operationally ready all the time.

A jewel in a perfect setting, Flutes at the Fort has a  
nostalgic natural beauty and combined with a warm,  
congenial ambience, this treasure charms even the most discerning.



3.00 pm

**Free Time**

7.15 pm

**Meet in foyer for coach pick up**

7.30 pm

**Dinner**

**Yantra**

Address: 163 Tanglin Road

Tel.: (65) 6836 3088

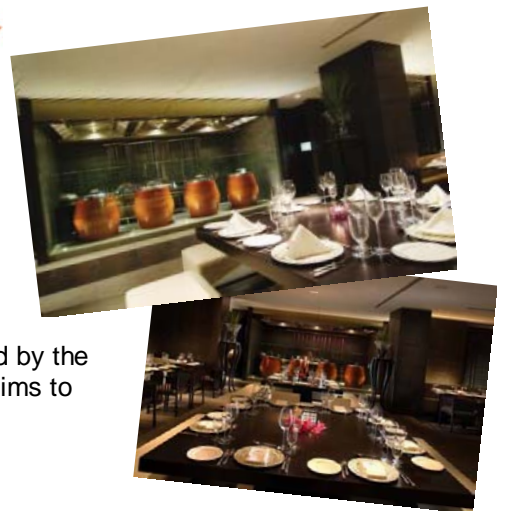
Cuisine Type: Indian

Wines: Fosters



Recently crowned the 2009 Best Restaurant for  
exceptional service and cuisine by the Singapore  
Tattler, Yantra serves a range of vegetarian and non-  
vegetarian cuisine. Chef Chandra Kant’s specialties  
at this modern chic restaurant include a hussaini  
kebab, and paneer makhni. The restaurant is inspired by the  
principles of yantras from ancient Indian scripts and aims to  
provide guests with a truly insightful experience.

**Partner Restaurant for World Gourmet Summit**



11.00 pm

**Coach pick up and return to hotel.**

**Sunday 26<sup>th</sup> April 2009**

**Breakfast from 7.00 am**

9.30 am

**Free Time**

12.00 pm

**Lunch**

**Mezza 9**

Address: 10 Scotts Road  
(The Grand Hyatt – Singapore)

Tel: (65) 6738 1234

Cuisine Type: International

Beverages organised with venue by  
Shared Tables – Free Flowing **Mumm** French  
Champagne



mezza9 is an exciting and trendy restaurant at Grand Hyatt Singapore. As the name suggests, mezza9 is located on the mezzanine level and showcases nine unique dining concepts in a contemporary environment and exclusive private rooms suitable for small private get together. The different dining experiences at mezza9 are the western grill & rotisserie, sushi and sashimi bar, yakitori grill, the steam basket, the European deli, Thai deli & crustacean bar, the patisserie, the martini & cigar bar and a gourmet boutique.

**Partner Restaurant for World Gourmet Summit**

- 3.00 pm Free Time**
- 7.15 pm Meet in foyer for coach pick up**
- 7.30 pm Dinner**  
**Surprise End of Tour Function**

**Monday 27<sup>th</sup> April 2009**

**Breakfast From 7.00am – The Grand Hyatt Singapore**

- 10.00 am Check out of hotel**
- 11.45 am Meet in foyer for coach pick up**
- 12.00 pm Lunch**

**Iggy's**

Address: Level 3, 1 Cuscaden Road)  
Tel. :(65) 6732 2234  
Cuisine Type: International  
Beverages organised with venue by Shared Tables

Named the Best Restaurant in Asia by the *Miele Guide* in 2008, and the 77th best restaurant in the world by *Restaurant Magazine* in 2008, Iggy's is a big name in the Singapore dining scene. Founded and named after renowned restaurateur and sommelier Ignatius Chan, Iggy's offers a unique cuisine using seasonal ingredients from Australia, Japan and Europe. Ignatius Chan works closely with his culinary team to create dishes inspired by the best of his dining and travel experiences from around the world.

**Partner Restaurant for World Gourmet Summit**



Please note: While all care has been made to ensure that events and activities listed in this itinerary are finalized at time of print, this itinerary may be subject to change during the course of the tour.

Itinerary correct as at 16-04-2009