

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO SINGAPORE SUNDAY 16 – SATURDAY 22 JULY 2023

‘The Michelin Star food & wine experience of a lifetime’

Sunday 16 July 2023

3.00pm

Carlton Hotel Singapore

76 Bras Basah Road
Singapore
<https://www.carltonhotel.sg/>



On your arrival in Singapore make your own way (local taxi services are the most affordable and reliable) from the airport to the Carlton Hotel Singapore.

You will enjoy your stay at the Carlton Hotel in one of their elegantly designed spacious rooms and the hotel is strategically located in the heart of Business District. Make use of the facilities including a gym and pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of guests.

Strategically located at the heart of Singapore, Carlton Hotel is just minutes away from Singapore’s busiest culture and shopping haven such as Raffles Place, Suntec City International Exhibition & Convention Centre, Marina Bay Sands, Esplanade – Theatres on the Bay, Singapore National Museum and major shopping belts in the Marina area as well as at the fringe of Orchard Road.



7.15pm

Meet in foyer for Bus departure to 67 Pall Mall

7.30pm

Dinner 67 Pall Mall - The Singapore Club

Level 27, The Penthouse, Shaw Centre, Singapore
www.67pallmall.com/the-singapore-club

We will start our journey enjoying a spectacular dinner in the exclusive 67 Pall Mall Singapore, a private Members’ Club that offers an unparalleled fine wine and dining destination. Founded in 2015 in London, 67 Pall Mall’s membership offers global access to their Clubs in Verbier and Singapore as well as upcoming Clubs in Bordeaux and Beaune, with more Clubs in the pipeline.

67 Pall Mall Singapore occupies the former private residence of the late movie mogul Tan Sri Dr Runme Shaw: a spectacular 15,000 sq ft penthouse in the heart of Orchard Road. Following a multi-million dollar refurbishment, the Singapore Club opened on 1st March 2022. The Club swiftly became the epicentre for enthusiasts of fine wine and food across Asia. Members of the Club have unprecedented access to a collection of 5,000 wines, of which 1,000 are

available by the glass – the biggest and most diverse wine list in Southeast Asia. Not only are the world's finest and rarest wines within reach, they are also accessibly priced.

Of course, with fine wine comes great food. 67 Pall Mall Singapore’s kitchen boasts an extensive menu of European classics as well as Asian-influenced dishes. Dinner will be presented by Executive Chef Galvin Lim. Chef Galvin helmed Au Jardin by Les Amis Group since its opening in 1998, which was awarded Best Restaurant and Best Old-World Wine List by World Gourmet Summit. Considered one of the pioneer French fine-dining restaurants in Singapore, the restaurant had professional exchanges with Les Elysées du Vernet Restaurant in Paris, L’Auberge des Cimes Restaurant in Saint-Bonnet-le-Froid by Régis Marcon, as well as Le Gavroche and The Square in London, and worked alongside celebrated chef Alain Solivérès as part of a pop up.

2012 saw Chef Galvin progress to Group Executive Chef, the culmination of two remarkable decades at Les Amis Group. Chef Galvin brings a wealth of experience to 67 Pall Mall Singapore, underpinned by his sturdy foundation in French gastronomy and years of exposure to Italian, Japanese, Spanish and Asian cuisine.

We will be hosted by Mark Watts, 67 Pall Mall’s dynamic General Manager from their London Club, who has over 25 years of management experience in high-profile and multi-faceted businesses with world-class quality and appeal.



11.00pm

Bus departure to Carlton Hotel

Monday 17 July 2023

11.45am

Bus departure to Odette

12.00

Lunch Odette

National Gallery Singapore
 1 St Andrew’s Road #01-04 Singapore
www.odetterestaurant.com

Undoubtedly one of the highlights of our Singapore trip is dining at the Three Michelin Star restaurant Odette which is known for its exceptional cuisine and wine in its subtle and elegant décor- it is worth a special journey!

Odette Singapore is a French restaurant which opened in 2015 and has since been awarded Three Michelin stars and has been recently awarded No#14 in the World’s 50 Best Restaurants List 2023 and earning itself the Best Restaurant in Asia award once again. Odette’s chef Julien Royer, who was in Valencia, Spain, for the awards ceremony on Tuesday, also received the Chefs’ Choice Award. This prize is awarded to a chef who has had a significant positive influence on the culinary community.

Chef Owner Julien Royer named the restaurant after his grandmother, who taught him to cook and the importance of respecting produce and is located in Singapore’s National Gallery.

Chef Julien Royer and his highly accomplished kitchen make wonderful use of luxury ingredients of unimpeachable quality. Creative combinations, impeccable techniques and exquisite plating result in dishes that are as elegant as they are memorable. The understated and graceful room, overseen by a highly polished service team, provides the perfect backdrop.

Chef Julien aims to bring a sense of place to his food. As such the food here, while French at its core, utilizes many local ingredients and flavors as well. The heart of the philosophy is bringing authenticity and nature to the table as he was inspired by his childhood foraging and cooking straight from the gardens of his home in France.

Odette’s awards include:

Michelin Star: Three stars 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022

Worlds 50 Best Restaurant List #14 2023

Les Grandes Tables du Monde 2022: Prix Bernardaud du Meilleur Restaurateur

Le Chef 2017, 2018, 2019, 2020, 2021, 2022: #28, 100 Chefs

The Best Chef Awards: #86, Ambassador 2017

World Gourmet Series Awards of Excellence 2017: Chef of the Year

World Gourmet Series Awards of Excellence 2014: KitchenAid Chef of the Year

At-Sunrice Global Chef Award 2013

World Gourmet Series Awards of Excellence 2012: Meat and Livestock Australia ‘Rising Chef of the Year’



3.20pm

Bus departure to Carlton Hotel

7.30pm

Meet in foyer for bus departure to CÉ LA VI

8.00pm

Dinner CÉ LA VI Restaurant

Level 57, Marina Bay Sands SkyPark
Hotel Tower 3, 1 Bayfront Avenue
www.celavi.com/en/singapore



Dinner will be a sky-high experience at CÉ LA VI sitting atop Singapore’s iconic Marina Bay Sands Skypark - Southeast Asia’s renowned rooftop restaurant with a stunning view of the Singapore skyline from 57 floors up. Join us in the pursuit of life’s pleasures with an international dining experience.

Enjoy panoramic open-air views at the top of MBS with exquisite dishes of the highest quality from the Restaurant's contemporary dining menu with an Asian twist. Savour contemporary takes on culinary classics.

Dinner will be presented by Chef Maksym Chukanov who has over 16 years of experience and having refined his craft in Michelin restaurants worldwide, Chef Maksym Chukanov is a leading representative of the modern gastronomy renaissance and an absolute culinary powerhouse.

Well-poised to lead the Kitchen team at one of Singapore's most iconic rooftop destinations, Maksym's strength lies in his outstanding use and deep affection for produce. His food creations blur the line between the familiar and experimental – the perfect embodiment of what it means to be truly excited by food and its infinite possibilities.



11.30pm Bus departure to Carlton Hotel

Tuesday 18 July 2023

11.30am Meet in foyer for bus departure

12.00pm Lunch Iggy's

581 Orchard Rd
Voco Orchard Singapore
www.iggys.com.sg



Iggy's was founded in 2004 by Restaurateur-Sommelier, Ignatius Chan. One Michelin star fine dining restaurant serving Modern-Contemporary cuisine, established by Restaurateur-Sommelier Ignatius Chan in 2004. Iggy's cellar holds 25,000 bottles of predominantly Burgundy wines procured directly from the source.

Iggy's is a contemporary European restaurant that is always rooted in its sense of place - Singapore and Southeast Asia. Iggy and the Head Chef will continue to nurture the unique relationship that Iggy's and its chefs have with the best gourmet purveyors around the world, especially Japan, to procure the freshest seasonal produce. The tasting menus, incorporating the best produce from around the world, is updated to reflect each micro-season.

At Iggy's, the wine program possesses equal importance as the food. Award-winning sommelier and founder Ignatius Chan has built a 25,000-strong bottle wine list since Iggy's inception. The wine list focuses on Burgundy and Ignatius has amassed a collection of highly sought-after wines. The restaurant's extensive wine collection not only has wines that are highly regarded, but also a selection of lesser-known Village wines spanning many vintages which are ready for drinking and excellent with their food.

The accolades Iggy's has garnered over the years, including a Michelin star, World's 50 Best Restaurants and Forbes Business Travel, are testament to their ability to always inspire young talent and provide a platform for chefs to hone and showcase their craft in Iggy's kitchen.

Ignatius Chan, a Sommelier by training, restaurateur by profession, plays the role of Culinary Director in directing Iggy's culinary philosophy and the creation of dishes. He works closely with a team of chefs to brainstorm, develop and perfect each dish before debuting it in the restaurant. Combining his extensive knowledge of seasonal Japanese ingredients, modern European techniques and philosophies, as well as locally-inspired touches, Ignatius illustrates his mastery of balancing Asian and European flavours, when curating each new menu.

Iggy's Head Chef, Jake Lee joined Iggy's in 2017 and was made Head Chef in 2018. Chef Jake is supported by Sous Chef, Timothy Ho, an alumni of the Culinary Institute of America.



3.20pm Bus departure to Carlton Hotel

6.00pm Meet in foyer to walk to Raffles (150metres)

6.15pm Raffles Hotel Courtyard

Raffles Hotel
Raffles Arcade,
328 North Bridge Rd, Singapore
www.raffles.com/singapore/dining/raffles-courtyard



We will have a drink at Raffles Hotel – a Singapore Icon which opened in 1887, Raffles Singapore is one of the few remaining great 19th century hotels in the world. No visit to Singapore is complete without a visit to Raffles; tradition demands it.

We will enjoy a drink in the Raffles Courtyard tropically nestled amidst the swaying palms and white majestic arches. Raffles Courtyard exudes a welcoming vibe, inviting one into its lushly landscaped alfresco courtyard at the Raffles Arcade. The friendly bar where the city comes to socialize, Raffles Courtyard will offer refreshing cold drinks and cocktails, perfect for the all-year-round summery weather in Singapore.



7.00pm Depart Raffles via bus to The Warehouse Hotel

7.30pm

Drinks and Dinner The Warehouse Hotel

320 Havelock Road, Robertson Quay, Singapore
<https://www.thewarehousehotel.com/>



Drinks in Brass Lion Distillery Foyer The Warehouse Hotel

<https://brassliondistillery.com/>

We will be treated to welcome cocktails in the foyer at the Warehouse Hotel. We will be sampling a range of gins from Brass Lion Distillery, a local Singaporean distillery.

The Brass Lion story started back in 2012 with Founder Jamie Koh looking for a spirit crafted in Singapore. There was none. So, Jamie embarked on a six-year journey to create a spirit that can truly encapsulate the heart of Singapore.

Jamie's first foray into the world of spirits started with the opening of the legendary Chupitos Shots Bar in Clarke Quay, followed by The Beast Southern Kitchen & Bourbon Bar. A love of gin and experimentation, combined with the lack of local Singaporean spirits, led her on a journey to master the art and science of distillation under master distillers all over the world.

Touring, interning and apprenticing at distilleries from Portland to South Carolina, London and Germany's Black Forest, it was a labor of love that culminated in Brass Lion Distillery, and its flagship spirit, the Singapore Dry Gin.

"We really wanted a truly Singaporean product, one that we can say was made in Singapore, by Singaporeans. That is the reason why we were determined, against all odds, to open in Singapore." Jamie Koh Founder.



8.00pm

Dinner Po Restaurant

<https://www.po.com.sg/>

The Warehouse Hotel's restaurant, Po, is a refined modern Singaporean concept presenting an array of local classics and elevated Singaporean staples. Po seeks to bridge the gap between Singapore's vibrant culinary heritage and their rich collective memories of home-cooked specialities.

Dinner will be presented by Po's Head Chef, Desmond Yong. With 17 years under his apron and the tutelage of grandmasters like Chef Damian D'Silva, Chef Desmond brings his love for modern Singaporean cuisine to Po Restaurant. Chef Desmond's focus is to bring forward a modern twist of classic dishes and using the best ingredients possible. Most recently his focus has been with the study of Nanian cuisine which was commonly found within this region more than 70 years ago.

Whether you're staying with at the Warehouse Hotel or just visiting the hotel, stay and savour Chef Desmond's exquisite creations.



11.00pm

Bus departure to Carlton Hotel

Wednesday 19 July 2023

11.45am

Meet in foyer for bus departure to Cure

Midday

Lunch Cure

21 Keong Saik Rd
Singapore
www.Curesingapore.com



Cure is Andrew Walsh's first venture as Chef-Owner. Cure comes from the latin word curare \ kyù-'rär-ē, kù- \ - the definition for 'to take care of'. With 'NUA' Irish cuisine, Cure is showcasing few of Ireland's best all in one menu. Cooking with the pure intention of bringing out the best quality of seasonal produce and adds a touch of playfulness by introducing global influences and modern techniques, making his food, beverage & wine program both approachable yet elegant.

Hailing from the idyllic village of Breaffy near County Mayo, Ireland, Andrew has worked alongside famous chefs at Michelin-starred restaurants around from the world and eventually Jason Atherton's One Michelin-starred Pollen Street Social in London. Andrew spearheaded Atherton's first concept in Singapore and led the launch of Esquina to acclaim. The space quickly earned a reputation as Singapore's top and pioneer Modern Spanish Tapas space. Following that, Andrew continued to work with Atherton and headed his second concept, The Study, a modern British restaurant.

Feeling that it was time for him to create a space he can call his own, Andrew took the step and launched his first concept as Chef-Owner with Cure, a restaurant that focuses on modern European cuisine in July 2015. Eight years since its debut, the restaurant has established itself as one of the top dining spots in Singapore and has continued to remain popular among diners. His vision and efforts have proved successful with Cure clinching its first star at the Michelin Guide Singapore 2021 and The World's 50 Best Discovery list. The restaurant's success in garnering these awards during a challenging time for the industry is a sheer testament of the team's unwavering resilience, dedication and passion for their crafts. He has since gone on to establish four additional restaurants under the umbrella of Cure Concepts in Singapore, including Butcher Boy, an Asian-inspired bar and grill which launched in August 2017 and Bao Boy in July 2019, a cozy East meets West diner and bar that serves up bao burgers. Catfish, a contemporary fish grill & raw bar serving up a seafood-centric fare highlighting the best of Asian ingredients in October 2020; the latest addition Club Street Wine Room, a progressive wine bar in September 2021 as well as Ember Beach Club with One & Only Hotel & Resort brands in Desaru Coast, Malaysia in 4th quarter of 2020.

Apart from his own ventures, Andrew also serves as a Culinary Collaborator at the Straits Clan members club, breathing life into their newly- renamed Clubhouse Kitchen; with his signature emphasis on quality ingredients and beautifully executed flavours.



3.20pm **Bus departure to Carlton Hotel**

5.15pm **Meet in foyer for (150m) short walk to Skai Bar**

5.30pm **SKAI bar**

Swissôtel The Stamford
 Level 70, 2 Stamford Road
 Singapore
www.skai.sg

SKAI, located on the 70th floor of the iconic Swissotel The Stamford in Singapore, features a wine-focused bar offering an impressive range of wines.

We will be treated to a glass of Moët & Chandon Champagne while enjoying the contemporary ambiance which creates a luxurious setting for indulging in fine wines while enjoying the breathtaking views of the Singapore skyline.




6.45pm **Short walk (500metres) to Art**

7.00pm **Dinner Art**

1 St Andrews Road
 06-02 National Gallery
 Singapore
www.artdidanielesperindio.com



“Italy is the land of poets, travelers and dreamers. We love to tell stories that inspire, entertain and connect. This is what I hope to do through my cuisine.” — Daniele Sperindio. His episodic menus, with evocative dishes that tell a story and inspirations drawn from memories and experiences, have always been deeply personal. Now, Daniele Sperindio draws his diners deeper into his world. iLido’s former Group Executive Chef Daniele Sperindio takes over Art Restaurant as chef-owner, and relaunches it as Art di Daniele Sperindio. “The ‘Art’ in our name is commonly interpreted as a reference to food as an art form. But it actually alludes to Pellegrino Artusi — the author of La scienza in cucina e l’arte di mangiar bene (The Science of Cooking and Art of Eating), which was published in 1891 and regarded as the most significant Italian cookbook of modern times,” he shares. “Rather than a platform to showcase my ‘art’, Art di Daniele Sperindio is a space where I emotionally connect with my guests, telling tales of my land and experiences, expressed through food, from an Italian point of view.”

As a Ligurian with a global experience, passing through the doors of award-winning destinations such as Antica Osteria del Bai, Alinea, Narisawa and Atlas, his influences are as diverse as his Italian roots are deep. One with an

innate sense of inquisitiveness, Sperindio is always hungry to expand his horizons. More than a chef, the lifelong learner and voracious reader is also a certified sommelier, a student of gastronomic sciences and MBA holder. Most of all, Sperindio is a communicative personality passionate about sharing his knowledge and insights with one and all — from sophisticated connoisseurs seeking a differentiated experience to uninitiated looking for an approachable introduction. Sperindio is also most importantly a loving dad to his 3 year old daughter, and after 12 years in the country and the local community, he is proudly referring to Singapore as home.

The ‘conversational cuisine’ he introduced at Art in 2021 won the restaurant its first Michelin star. Now, the chef-owner is taking the dining experience to a higher level on all fronts.

Sperindio, has further added a corner kitchen in the dining room — dedicated for giving amuse bouche, starters, and sweets the finishing touches, and for lending a different dimension to the guests’ dining experience with culinary showmanship. The finer touch points are not forgotten either, with new service ware brought in to amplify the story-telling in each dish. Guests should expect nothing less than premium, high quality seasonal ingredients, for they remain the backbone of the cuisine.



10.30pm

Short walk (600metres) to Carlton Hotel

Thursday 20 July 2023

9.15am

Meet in foyer for Singapore City Highlights Tour via Bus

Little India

More than just a district steeped in history, Little India is a feast for the senses, where tradition and novel experiences intermingle in an intoxicating blend. Formerly home to cattle herders, lime kilns and a race course, this colourful neighbourhood has evolved over the centuries into a beloved destination for locals and travellers alike.

Little India today is one of Singapore’s most vibrant districts, with a fascinating past that stretches back to the 19th century. Serangoon Road —the historic heart of the district— was once called Soonambu Kamban (Village of Lime in Tamil) for its lime pits. Over the decades, the district evolved into an area of commerce, with rattan works, wheat-grinding sheds and pineapple factories emerging alongside cattle trade.

As you walk through this bustling neighbourhood, you’ll find places of worship with beautiful architecture and interiors, from the Corinthian pillars of the Abdul Gafoor Mosque to the fifteen-metre-tall Buddha statue in the Temple of a Thousand Lights. Of particular note is the Sri Veeramakaliamman Temple. Built by Indian pioneers in the

19th century, the temple is dedicated to the worship of the fearsome goddess Kali and is home to statues that date back to the 1930s.



Tekka Wet Market

Tekka market is Singapore's most culturally rich market. Built in 1982 and closed for a significant renovation in 2008, Tekka Wet Market was reopened in 2009. Since then it has been a clean and well-organized place, offering a refreshing environment for shopping. Its location in Little India, a vibrant and colorful area in Singapore, has made it a good advantage of Tekka Market.

Tekka Market is a place to be if you want to know more about Singaporeans and their way of living. Step into this most vibrant and colorful wet market, you will hear a hum of voices in various languages, from English to Hokkien, Mandarin, Malay, and Tamil. Each of the ethnic communities still maintains their unique way of life with their culinary cultures, so this market is a place to observe and learn more about life in Singapore.



China Town Food Market

As part of our trip to Chinatown, we will visit the Chinatown Complex Food Centre to be totally inundated with wonderful dishes. Conveniently located in the heart of Chinatown, this food court offers all the must-try local foods under one roof: Being the largest hawker centre in Singapore with over 260 food stalls, Chinatown Complex Food Centre offers foodies a full range of local dishes

Once an enclave for Singapore's Chinese immigrant population, the Chinatown of today is a beloved blend of old and new, with historic temples and medicinal halls sitting alongside award-winning bars and restaurants. We will explore this vibrant district, which encompasses the neighbourhoods of Tanjong Pagar, Bukit Pasoh, Kreta Ayer and Telok Ayer.

Lovers of culture looking to immerse themselves in Singapore's rich, multi-ethnic culture will find no better place than Chinatown. This beautiful district is the only Chinatown in the world to boast a Buddhist temple, mosque and Hindu temple along a single street.



12.15pm	Depart for City Highlights tour via Bus
1.15pm	Bus drop off Carlton Hotel
2.00pm	Bus departure to Burnt Ends
2.30pm	<p>Lunch Burnt Ends</p> <p>Burnt Ends 7 Dempsey Road, #01-04, Singapore https://burntends.com.sg/</p>  <p>Graduating from the minimalist hole-in-the-wall where it made its debut, One Michelin Star Burnt Ends — ranked #65 on the 2023 World's 50 Best Restaurants List and #41 on the 2022 San Pellegrino Asia's 50 Best Restaurants List — has moved into a new home on 7 Dempsey Road.</p> <p>Here, the versatility of Perth born chef-owner Dave Pynt’s evolutionary barbecue restaurant is put on full display. Flame, wood and metal — the foundational components of a barbecue — direct the interior conceptualised by award-winning firm Emma Maxwell Design, and each section of the 16,000 sq ft colonial barrack spotlights a distinct facet of Burnt Ends as a leading name in artisanal wood fire cooking. From a single dining room that seats only 39 persons, the full Burnt Ends journey now spans The Burnt Ends Bakery, Burnt Ends Restaurant with Private Dining Room and Wine Cellar, Burnt Ends Bar and The Study. Going through the sections is a more than a gourmet journey: it is a baptism by wood-fire.</p> <p>Chef-Owner of Burnt Ends Hospitality Group that manages Burnt Ends, a One Michelin starred modern barbecue restaurant and Meatsmith, the wood-fired barbecue restaurant.</p> <p>Born in Perth, Western Australia, Pynt studied commercial cooking at the TAFE West Coast Institute of Training before travelling overseas to cook alongside and learn from some of the world’s best cooks.</p> <p>His career includes time with culinary heavyweights such as Rene Redzepi (Noma, Denmark), Victor Arguinzoniz (Asador Etxebarri, Spain), Nuno Mendes (Viajante and The Loft Project, London), Tetsuya Wakuda (Tetsuya’s, Sydney; Waku Ghin, Singapore) and Fergus Henderson (St John and St John Bread and Wine, London).</p> <p>Burnt Ends is a modern barbecue restaurant in Singapore’s Dempsey Hill serving modern Australian barbecue and boutique wines and spirits in a fun, relaxed atmosphere. At the heart of this modern barbecue restaurant is an open-concept kitchen with a custom four-tonne, dual cavity oven and four elevation grills. Burnt Ends writes new menus daily and believes that there is magic that comes from cooking with wood.</p> <p>Since 2013, the restaurant has established itself as an integral part of Singapore’s new food order and the country’s historic Dempsey Hill. Collaboration remains one of Pynt’s key tenets and he has been involved in major food events and festivals around the world including Gastronomika (San Sebastian, Spain) the Melbourne Food and Wine Festival (Melbourne, Australia), Taste of Hong Kong (Hong Kong), Tasting Australia (Adelaide, Australia), Meatopia (London, England), Postrivoro (Italy), Wonderfruit Music Festival (Chon Buri, Thailand) and E5 Bakery Music and Food Festival (London, England).</p> <p>Burnt Ends has held its One Michelin star since first awarded in 2018. The restaurant is currently ranked #94 on the 2022 San Pellegrino World’s 50 Best Restaurants List and #41 on the 2022 San Pellegrino Asia’s 50 Best Restaurants List. Pynt was the winner of the Asia’s 50 Best Restaurants Chef’s Choice Award 2017, a peer-voted accolated voted by all the chefs on the influential list.</p> <p>Patrick Leano is the Executive Chef at Burnt Ends, a One Michelin Star, Worlds & Asia 50 Best listed, contemporary live wood fire restaurant in Singapore. Filipino-born Canadian culinary expert with 24 years of experience in the food industry spanning 3 continents.</p>

His passion for hospitality and cooking began at a young age bonding with his grandfather while watching him cooking family meals.

Starting out as waiter and sommelier after graduating from SAIT culinary school, he obtained his level-3 ISG wine sommelier diploma. Following his true passion for cooking, after 8 years working in Canada under Chef Larry Stewart and Chef Michael Noble, he travelled abroad to work in some of the hardest kitchens in London, where he developed a new way of thinking in organization, menu development and team building. Working and learning from great Michelin mentors such as Anton Mosimann, Eric Chavot, Claude Bosi and Anthony Demetre, Patrick developed a repertoire of techniques and personal styles.

His ongoing curiosity drove him to travel and stage in some of the best renowned Michelin starred kitchens in Copenhagen, Paris and San Sebastien, to help further develop his curiosity of various cuisines and culinary techniques including naturalism, bistronomy and live fire cooking, all 3 of very different styles. This broadened his horizons and created opportunities for his next journeys in Asia, starting in Hong Kong joining the legendary Mandarin Oriental Hotel as Chef de Cuisine. After 3 years in Shanghai, Patrick joined Chef Dave Pynt and team at Burnt Ends restaurant in 2020 as Executive Chef.



5.00pm **Bus departure to Carlton Hotel**

7.30pm **Meet in foyer for bus departure for Bugis Junction**

7.40pm **Bugis Markets**

Bugis Junction, Bugis+ & Bugis Street collectively forms Bugis Town – a vibrant lifestyle destination packed with endless food offerings, affordable luxuries, trendiest looks and fun entertainment all set in the heart of the culture rich Bugis precinct.

Bugis Street (comprising of the former Bugis Village and Bugis Street) is one of the largest street-shopping locations in Singapore, with close to 400 shops. Popular with both locals and tourists, it is a shopping haven well-known for being one of the most affordable places in Singapore for souvenirs, accessories, clothes, and cosmetics. As you wander through the maze of shops, Bugis Street also offers plenty of eating options to keep hungry shoppers satisfied.



9.30pm **Bus departure to Carlton Hotel**

Friday 21 July 2023

11.45am **Bus departure to 665° Fahrenheit**

12.00

Lunch 665° Fahrenheit Andaz Hotel

ANDAZ SINGAPORE

5 Fraser Street, Singapore

www.hyatt.com/andaz/sinaz-andaz-singapore/dining/665-degrees-fahrenheit

ANdAZ.

Sitting at the top of Andaz Singapore on Level 38, 665°F is the hotel's premium steakhouse accompanied by stunning views of the Singapore skyline.

Named after the temperature of the Pira oven and grill which sits in the heart of a show kitchen, 665°F specialises in prime meats, including beef aged in-house and sustainable seafood. Catering to a true steakhouse connoisseur, expect the finest range of international prime meat selections and sustainable seafood chargrilled in a Pira oven.

Lunch will be presented by Poh Boon Neo - Chef de Cuisine of steakhouse 665°F. At just 34, chef Boon has already accumulated a lifetime's worth of exceptional culinary experience in some of the world's best kitchens. A graduate of Singapore's At Sunrice Global Chef Academy, his resumé is studded with bold faced names, including Oso where he was chef de partie, and at the Three Michelin starred Les Amis and Two Michelin starred Jaan where he was the sous chef, and emerged as the winner of Otto Weibel Norwegian Salmon Young Chef Competition in 2016.

Before he joined 665°F as its new chef de cuisine in January 2022, he was the chef de cuisine with the Galaxy Entertainment Group in Macau before returning to Singapore to be the sous chef with the celebrated chef Jason Tan at Euphoria, which was recently ranked 41st on Asia's 50 Best Restaurants list in 2021. Chef Boon credits a number of key influences in his journey as a chef, not least his Hakka mother who taught him versatility with simple, but good, fresh ingredients. "I still remember her hand made abacus noodles and yong tau foo," he says with relish.

And over the years, successive chef mentors have honed this appreciation of, and respect for, simplicity, and taught the young chef how to create complex flavours with European cooking techniques paired with superior ingredients.

At 665°F, chef Boon presides over a modern steakhouse which he infuses with global inflections Asian nuances, in particular. Here, top grade steaks sourced from green pastures around the world are a given, alongside a choice selection of seafood including King salmon and Boston lobster. "Our USP is simple, but creative luxury," he explains, pointing to signature creations such as the Grilled Spanish Octopus with laksa verde, peperonata and togarashi.

The steaks, meanwhile, are cooked to spec in a pira oven fed with logs of fragrant applewood and served with an array of imaginatively crafted sauces such as Béarnaise which uses Champagne as a reduction; and Trio Pepper Sauce that comprises a medley of green, black and white peppercorns.



3.15pm

Bus departure to Carlton Hotel

5.30pm

Meet in foyer for bus departure to Mandai Night Safari

<p>6.30 pm</p>	<p>Mandai Night Safari</p> <p>80 Mandai Lake Rd Singapore www.mandai.com/en/night-safari.html</p> <p>For something different we will visit The Night Safari, Singapore is the world's first nocturnal zoo located in Mandai, Singapore. The concept of a nocturnal park in Singapore was suggested in the 1980s by the former executive chairman of the Singapore Zoo, Dr Ong Swee Law. The Night Safari currently houses over 900 animals representing over 100 species, of which 41% are threatened species.</p> <div data-bbox="419 517 1383 822" data-label="Image"> </div>
<p>8.45pm</p>	<p>Bus departure to Blue Lotus</p>
<p>9.45pm</p>	<p>Dinner Blue Lotus</p> <p>31 Ocean Way #01-13 Quayside Isle www.bluelotus.com.sg/chinese-eating-house</p> <div data-bbox="1235 1010 1406 1120" data-label="Image"> </div> <p>Our final dinner on our Singapore extravaganza will be a local eatery which is known for its Chinese food along with its signature dish – Chilli Pomelo Crab.</p> <p>Situated within the idyllic Quayside Isle at Sentosa Cove, Blue Lotus is easily one of the most charming Chinese restaurants in Singapore. Most of the tables overlook the marina, with a sweeping view of the sea, which serves as an apt background for the seafood-focused menu.</p> <p>Given the tourist-centric location, restaurateur-owner Ricky Ng's selection strikes a fine balance between refined classics such as the sizzling garlic butter king prawns in hot stone, as well inventive dishes like their signature chilli pomelo crab. Unlike other large-scale Chinese restaurants on the mainland, Blue Lotus' wind-in-the-hair al fresco setting with service led by a lovely husband-and-wife team provide for an always-memorable dining experience not commonly found anywhere else.</p> <div data-bbox="260 1655 1532 1957" data-label="Image"> </div>
<p>11.00pm</p>	<p>Bus departure to Carlton Hotel</p>
<p>Saturday 22 July 2023</p>	

12.00	Check out Carlton Hotel Singapore
12.15pm	Bus departure to Mandala Club
12.30pm	<div data-bbox="258 241 533 277" data-label="Section-Header"> <p>Lunch Mandala Club</p> </div> <div data-bbox="258 313 798 421" data-label="Text"> <p>31 Bukit Pasoh Road Singapore www.mandala.global/places/clubs/mandala-club</p> </div> <div data-bbox="1177 286 1452 389" data-label="Section-Header"> <p>MANDALA Club</p> </div> <div data-bbox="258 452 1528 560" data-label="Text"> <p>We will be enjoying another of Singapore’s finest Clubs - Mandala Club with Culinary Director Reuben Davis. Reuben Davis has worked alongside some of the most celebrated chefs in the world and will be cooking for us at POPI’s Dining Room & Bar.</p> </div> <div data-bbox="258 591 1506 698" data-label="Text"> <p>Davis began his career in the United Kingdom, working under Jason Atherton at Maze in London (Three Michelin Stars), for two years before moving over to assist Atherton open Pollen Street Social, which was also awarded One Michelin star within five months of opening.</p> </div> <div data-bbox="258 730 1535 873" data-label="Text"> <p>In 2012 after four successful years with Atherton, Davis moved to Nottingham to take on a position under Two Michelin Star chef Sat Bains. He quickly proved his skills, earning himself a sous chef position. Here he stayed for four and a half years becoming an integral part of the continued success of restaurant <i>Sat Bains</i>. Davis was eager to take on new challenges and broaden his horizons and decided to pursue further opportunities abroad.</p> </div> <div data-bbox="258 904 1532 1012" data-label="Text"> <p>He secured a position with chef George Calombaris at The Press Club in Melbourne, Australia. For the most part of 2016, Davis travelled extensively alongside George as his development chef, participating in cooking demonstrations and live shows around the world.</p> </div> <div data-bbox="258 1043 1535 1151" data-label="Text"> <p>In January 2017 Davis was appointed Executive Chef of The Press Club where he set about developing a truly modern Greek cuisine, continually striving to push the restaurant forward, and earning a 1-Hat in the prestigious The Age Good Food Guide.</p> </div> <div data-bbox="258 1182 1538 1254" data-label="Text"> <p>In 2019 The Press Club closed, and Davis was charged with the creative control of the restaurant Elektra Dining Room as well as operating Gazi restaurant in Melbourne for the famed Australian hospitality group, Made Establishment.</p> </div> <div data-bbox="258 1285 1538 1393" data-label="Text"> <p>Elektra Dining Room opened its doors and received rave reviews from all major publications in Australia, noticeably scoring 15/20 from The Age Good Food Guide. And 4 out of 5 in leading newspaper The Australian by food writer and restaurant critic John Lethlean.</p> </div> <div data-bbox="258 1424 1465 1496" data-label="Text"> <p>After six years with Made Establishment, Davis was approached by the Mandala Group to head up the culinary direction of their new private members club Mandala Club in Singapore.</p> </div> <div data-bbox="258 1527 1532 1599" data-label="Text"> <p>Here Davis along with the team renovated and revamped the food offering at Mandala Club’s opening of POPI’s, The Straits Parlour and MORI.</p> </div> <div data-bbox="258 1630 1522 1738" data-label="Text"> <p>During this period Davis also headed up the hugely successful Mandala Masters residencies, which included Mirazur (World’s Number 1 Restaurant, San Pellegrino), Gaggan (Asia’s Best Restaurant four years running) and Central (World Number 2 Best Restaurant on the World’s 50 Best list).</p> </div> <div data-bbox="258 1760 1538 2105" data-label="Image"> </div>

3.00pm	Tour Finishes
<p>Sunday 23 July 2023</p> <p>Brunch Ritz Carlton Millenia Hotel</p> <p>Marina Bay 7, Raffles Ave Singapore www.ritzcarlton.com/en/hotels/sinrz-the-ritz-carlton-millenia-singapore/dining</p> <p style="text-align: right;">  THE RITZ · CARLTON MILLENIA SINGAPORE </p> <p>OPTIONAL EXTRA SGD 270 per person</p>	
11.45am	Meet in foyer for bus departure to Ritz Carlton
12.00pm	<p>Ritz Carlton Millenia Hotel</p> <p>Enjoy a Singapore tradition – the Sunday Brunch in Colony - this all-day restaurant reflects the journey and aesthetic of British colonial times with a showcase of local and Asian cuisines from seven kitchens. Sunday brunch features vintage champagnes.</p> <p>Our package comes with unlimited pours of Champagne Barons de Rothschild Ritz Réserve Millésime 2015, Champagne Barons de Rothschild Ritz Réserve Rosé NV, selected cocktails, house pour red / white wines, draft beer and soft drinks.</p> <p>We will meet Sven Wunram Executive Chef of The Ritz-Carlton, Millenia Singapore and he oversees its signature dining outlets – Colony, the One Michelin star Summer Pavilion, and Republic – one of Asia’s 50 Best Bars, in addition to in-room dining, banqueting and offsite catering operations.</p> <p>Sven brings with him 19 years of culinary experience within the hospitality industry. No stranger to The Ritz-Carlton brand, he has held positions in four Ritz-Carlton properties - Wolfsburg, Guangzhou, Grand Cayman, and most recently in Nanjing, as part of its pre-opening team in 2017.</p> <p>Sven’s passion for food was inculcated from a young age after spending most afternoons after school helping out in his grandparents’ butchery. In 2003, he started at the Maritim Airport Hotel Hannover as an apprentice and grew into the role of Commis de Cuisine. He then joined the Ritz-Carlton, Wolfsburg, and worked his way up to Chef de Partie at the Three Michelin star Aqua. Following stints at Hotel de Rome and Vienna International, he returned to The Ritz-Carlton family in 2011 as Sous Chef at The Ritz-Carlton, Guangzhou.</p> <p>Sven has achieved much success in leading culinary teams and in maximising food and beverage profit revenue. During his two-year stint as Executive Chef at JW Marriott Hong Kong in 2013, he led the transformation of JW Grill into FLINT Grill & Bar, which achieved a stellar HKD 40 million in revenue within a year of opening.</p> <p>During his two years at The Ritz-Carlton, Grand Cayman from 2015 to 2017, Sven spearheaded the annual Cayman Cookout, which featured 48 events helmed by world-renowned chefs over the course of the four-day food festival.</p> <p>As part of the opening team of The Ritz-Carlton, Nanjing, Sven launched four restaurants and two lounges while developing operating procedures and building a team of 120 Ladies and Gentlemen. He has also participated in various pre-opening taskforces for several properties under Marriott International’s luxury portfolio, and was a culinary advisory board member from 2018 to 2022 for Marriott’s luxury brands in greater China.</p> <p>Having made Singapore his home, Sven enjoys discovering new restaurants and exploring local enclaves with his wife and daughter.</p>



4.00pm

Bus departure to Carlton Hotel

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE OUR WINE PARTNER

Singapore Tour Wine Partner VINACCESSGLOBAL



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Wine Partner for Singapore is VinAccessGlobal <https://www.vinaccessglobal.com/>. Alison Harvey has lived and worked in Singapore since 2002 and is the founder of VinAccessGlobal. She originally came to establish a network of importers for what is now Henkell-Freixenet, and since 2021 has been managing her own business connecting small to medium sized wine producers from all over the world with the right partners in Asia Pacific. Alison has previously been a supporter of Shared Tables in Australia and is sponsoring all our wines for this Singapore experience and we would like to acknowledge her support and generosity.