



1 Beach Road  
Singapore 189673

Tel: (65) 6337 1886  
Fax: (65) 6339 7650  
www.raffleshotel.com

Friday, 7 November 2003

## NEWS RELEASE

For information, please contact:

Ms Annie Choy  
Marketing Communications Manager  
Tel: (65) 6412-1307  
Email: annie.choy@raffles.com

### *A Prelude to the New Raffles Hotel Wine, Food & Arts Experience*

From 16 November to 21 November 2003, catch a glimpse of the new *Raffles Hotel Wine, Food & Arts Experience*, Raffles Hotel's premier culinary, wine and lifestyle experience that will take the region by storm when it takes place in February 2004!

During this prelude, award-winning **Chef David Mollicone** of Raffles Grill will *Unleash the Flavours* with special menus that will tease your palate while **Pastry Chef Norihiko Terai** of Restaurant Hôtel de Mikuni, Tokyo, one of the World Pastry Cup winners, will present dessert specialties made from Valrhona chocolate. Engage in new culinary adventures as they push the boundaries of great dining traditions with their innovative specialties.

Also joining in this event are Champagne maker, Olivier Krug and top winemakers **Michel Tardieu** and **Dominique Laurent** from France. Known as "Garagistes" or garage wine makers, their vineyards are reputed to produce only 500 cases of wines per year. Their wines are highly sought after by wine enthusiasts and were described as "lush" and "showy", with consistent ratings of above 90 out of 100 by Robert Parker's The Wine Advocate as well as The Wine Spectator.

For eight days, gourmets can expect to be treated to exceptional cuisine matched by exceptional wines from Tardieu and Laurent, Tutored Wine Tasting Masterclasses by Tardieu and Laurent, and even a horizontal wine tasting of one of the most prestigious and exceptional vintages from the last century – the **Legendary 1982 Vintage**.

These festivities are a herald for the showcase of the finest things in life for connoisseurs of epicurean delights, lifestyle pleasures as well as art and culture that embodies the new annual **Raffles Hotel Wine, Food and Arts Experience**, the crème de la crème de la crème refreshed.

A highly anticipated annual event since the 1991, the *Raffles Hotel Wine & Food Experience* is an extravaganza of the best cuisine and wine with visiting world-renown vintners and three Michelin star guest chefs. This time, the event has been given a new twist with a grander, more spectacular, exciting and wider line-up. Now known as the *Raffles Hotel Wine, Food & Arts Experience*, the event is set to give a fresh perspective to the world of epicurean delights in 2004 from 4 to 8 February as a showcase of cuisine, wine and living par excellence. More will be revealed during the prelude in November 2003.

For reservations or to make an enquiry, please call (65) **6431 6156** or (65) **6331 1612** or log on to **www.rhwfae.com**.

# *A Foretaste of Great Tastes in Food, Wine and Arts*

16 – 23 November 2003

## Programme

**Vintage Krug 1988 Champagne Brunch** • 16 November, Sunday, 11.30am • \$188+++ • Limited seats left  
Delight in 1988 vintage Krug Champagne complemented by Chef Mollicone's award-winning cuisine and selection of desserts from Chef Terai in this six-course sit-down plated brunch graced by Mr Olivier Krug, a sixth-generation Krug.

**Krug Champagne Dinner** • 17 November, Monday, 7pm • Fully committed  
Be mesmerised by the romance and magic of the champagne with Mr Olivier Krug, a sixth-generation Krug, in this six-course Champagne dinner featuring the cuisines of Chef Mollicone and Chef Terai in the refined elegance of Raffles Grill.

**1982 Bordeaux Wine Dinner** • 18 November, Tuesday, 7pm • Fully committed  
Relish the wines of the legendary 1982 vintage from the region of Bordeaux including Chateaux like Cheval Blanc, Latour, Mouton Rothschild, Petrus and Leoville Lascases. Preceded by a cocktail reception with 1982 Krug Champagne, this horizontal wine-tasting dinner will allow Chef Mollicone and Chef Terai to showcase their culinary specialties to heighten the enjoyment of these highly-prized wines.

Definitely some of the most expensive wines produced in Bordeaux since the 1961, the 1982 vintage is known for being the most concentrated, potentially complex and profound wines. It has also been described by France's most respected wine publication as one of exceptional richness, ripeness and concentration.

**Michel Tardieu Tutored Wine Tasting Masterclass** • 19 November, Wednesday, 6pm • \$88+++  
Share the passion of Michel Tardieu in this Tutored Wine Masterclass as he shares six of his favourite wines including the 1999 Cotes du Rhone Cuvee Guy Louis, 2001 Vacqueyras, 2000 Chateauneuf du Pape, 2001 Cornas Vieilles Vignes, 1999 Hermitage and 1999 Gigondas.

**Unleash the Exotic Flavours Dinner** • 19 November, Wednesday, 7pm • \$198+++  
Embark on an epicurean adventure and let Chef Mollicone bring you on an exploration of rare produce paired with the wines of Michel Tardieu in the company of Mr Tardieu. End the evening with the heavenly desserts of Chef Terai in this six-course wine dinner.

Join Michel Tardieu in his *Tutored Wine Masterclass* and the *Unleash the Exotic Flavours Wine Dinner* for a special price of \$268+++.

**Dominique Laurent Tutored Wine Tasting Masterclass** • 20 November, Thursday, 6pm • \$88+++  
Learn the secrets of Laurent wines as Dominique Laurent share six of his celebrated wines including 2001 Beaunes 1er Cru, 1999 Nuits St Georges, Richemones, Vieilles Vignes, 2001 Gevrey Chambertin, Clos Saint Jacques, 2001 Nuits St Georges, les Vaucraains, 2002 Bonnes Mares and 1999 Clos de la Roche Vieilles Vignes

**Unleash the Flavours of Canard Dinner** • 20 November, Thursday, 7pm • \$198+++  
The canard or duck is a flavoursome and versatile game that has been enjoyed for centuries. Experience new ways of savouring this fowl as Chef Mollicone pays tribute to the canard in this six-course wine dinner featuring the wines of Dominique Laurent with enchanting desserts from Chef Terai,

Join Dominique Laurent in his *Tutored Wine Masterclass* and the *Unleash the Flavours of Canard Wine Dinner* for a special price of \$268+++

**Gala Dinner** • 21 November, Friday, 7pm • \$228+++  
Let Chef Mollicone and Chef Terai pamper your palate as they prepare a seven-course dinner paired with the fine vintages of Mr Tardieu and Mr Laurent for an amazing dining experience in the grandeur of the dining room of Raffles Grill.

**Brunch at Raffles Grill** • 23 November, Sunday, 11.30am • \$98+++ • Exclusive to UOB  
Exclusively for UOB Credit Cardholders, this six-course sit-down plated brunch will take place in Raffles Grill, the Hotel's formal dining room which captures the true essence of fine dining. The exquisite menu is light and innovative, characterised by a blend of classical and contemporary French cuisine.