



1 Beach Road
Singapore 189673

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

Friday, 9 January 2004

NEWS RELEASE

For information, please contact:

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

Raffles Hotel brings epicurean indulgences to another plateau with the Raffles Hotel Wine, Food and Arts Experience!

Raffles Hotel is all set to sweep the region by storm with the **Raffles Hotel Wine, Food and Arts Experience** from 4 to 8 February 2004. It is the crème de la crème de la crème refreshed with epicurean experiences extending beyond fine wine and cuisine with the inclusion of the unequivocal pleasures of arts and lifestyle experiences.

Formerly known as the Wine and Food Experience, it was Singapore's first and most highly regarded gastronomic event that brings the finest chefs and vintners from around the world for an extravaganza of fine cuisine and wine. In 2004, the refreshed and renamed Raffles Hotel Wine, Food and Arts Experience brings this well-received event to another level – with more world renowned chefs and vintners presenting specialty lunches, dinners and wine tastings; art exhibitions; cooking classes; and cuisine symposiums.

The introduction of *Crème de la Crème Suite Experience*, a two-nights weekend stay in a legendary and luxurious suite at Raffles Hotel encompassing the highlights of *Wine, Food & Arts Experience* coupled with exclusive events such as yoga masterclasses, art and antique appreciation talks, is another innovation from Raffles Hotel which is the first such lifestyle concept to be launched in the region!

Some of the luminaries to watch out for include three Michelin star chef, Sébastien Bras of the Michel Bras restaurant (Lagiole, France), renowned for enlivening his plates with surprising and cheerful different combinations; Christophe Michalak, Head Pastry Chef at Alain Ducasse's three Michelin star Plaza Athénée (Paris); Régis Marcon of L'Auberge et Clos des Cimes (Auvergne, France) and Jean Pierre Vigato of Apicius (Paris, France) who hold two Michelin stars each; as well as culinary luminary Roy Yamaguchi (USA) who will bring his distinctive style and cuisine to your table while Tetsuya Wakuda (Australia) will enlighten with "tell-all" sessions in a food conference "Science on a Plate" and a Cuisine Symposium.

The passion of the brightest winemakers may be savoured in some notable wine programmes with moderators, Ms Serena Sutcliffe, Head of Sotheby's International Wine Department and award-winning wine writer, Mr David Peppercorn.

Mr Paul Symington, Joint Managing Director of Symington Family Port Companies, will be featuring one of the last few bottles of the legendary 1945 Vintage Graham's Port in *70 Years of the Greatest Graham's Port Ever Made* – an unique tasting that is hardly ever done, even in the cellars of Graham's Port! Château Lafite Rothschild and Domaines Barons de Rothschild's Chief Executive Officer, Mr Christophe Salins, garagist Jean Luc Thenuvin of the highly-sought after Château de Valandraud, Château Palmer with Mr Bernard de Laage de Meux and Bouchard Pere et Fils' Mr Bruno Pepin will be showcasing their highly-prized wines. The magic of Krug Champagne is also celebrated as winemaker Nicolas Audebert shares Vintage Krug from 1981 to 1990 with us!

International painter and sculptor, Sun I-Yu, brings nature expressed through the human silhouette in an exhibition at the East India Rooms which will be transformed into Black Art Gallery while Yoga Master Sri Jane Robinson of Begawan Giri Estate, Bali, divulges secrets to living a balanced life in Yoga Masterclasses for the *Crème de la Crème Suite Experience*.

Mr Javier Rosenberg, General Manager of Raffles Hotel emphasises, “ This is an experience that is classic yet new, traditional yet refreshing and we anticipate every moment to be an inspiration.”

For reservations and enquiries on the new annual *Raffles Hotel Wine Food and Arts Experience*, please call (65) 6412 1240 or email dining@raffles.com. For reservations and enquiries on the *Crème de la Crème Suite Experience*, please call (65) 6412 1244 or email roomreservation@raffles.com.

More information can also be found on the Raffles Hotel Wine Food and Arts Experience official website – www.rhwfae.com.

Please find the programme for event as attached. More information and pictures of participating chefs, vintners and guest luminaries are also available on request.

Backgrounder

Raffles Hotel features 103 elegantly appointed suites, 18 distinctive restaurants and bars, the world-class Amrita Spa, Raffles Hotel Arcade housing the best in regional specialities and international brand names, including THOS SB Raffles – an incubator shop offering lifestyle concepts and products as well as a purveyor of fine food and wines, the Raffles Hotel Museum, the Jubilee Hall theatre playhouse, the Raffles Culinary Academy and extensive lush gardens and courtyards.