

# the experience worth waiting for

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RAFFLES HOTEL PRESENTS THEIR ANNUAL EVENT WITH A FRESH NEW FEEL. TO BE RE-LAUNCHED AS THE WINE, FOOD AND ARTS EXPERIENCE, THE GRANDE DAME PROVES SHE CAN STILL BE FULL OF SURPRISES.

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**T**he wait is over. Although the Experience didn't take place as planned last year, the slatted dates of 4 – 8 February 2004 could just be the best way to start off another year of new and exciting experiences in food and wine. And arts, that most spiritual of pursuits, is now included in the most epicurean of indulgences.

Over five exhilarating days of back-to-back activities where guests will be shoulder-to-shoulder with others of like-minded passions, the Raffles Hotel's star-studded roll call of guest chefs and vintners, as well as 'artists', will present a programme of exquisite food, excellent wine and contemplative art.

Having surpassed their previous Experiences, this year's Wine, Food & Arts Experience will be having a few firsts. The set-up at the Palm Court will be an elevated clear-canopied tent, where guests will be able to enjoy the opening reception and wine tastings in comfort and style. The Jubilee Hall will be transformed into a performing space for pastry craft as well as cuisine symposiums, capable of accommodating up to 200 people. The East India Rooms will be turned into an art gallery where pieces of artwork will certainly pique everyone's curiosity. The Raffles Hotel pool, for the first time, will be turned into a pre-gala dinner reception area (with the judicious placement of some plexiglass), accommodating up to 160 persons. With all that indulgence, the Raffles Hotel has a yoga master on hand to ensure that the body and mind are in perfect sync.

The guest chefs gracing the Wine, Food & Arts Experience are 3-star Michelin Chef Sébastien Bras from Michel Bras Restaurant in Aubrac, France; 3-star Michelin Chef Christophe Michalak who is head of pastry at the Plaza Athénée's Alain Ducasse; 2-star Michelin Chef Jean-Pierre Vigato of Apicius in Paris; 2-star Michelin Chef Régis Marcon MOF; and Hawaiian famed chef Roy Yamaguchi of Roy's restaurants. One of Australia's best chefs, Tetsuya Wakuda of Tetsuya's will be making an appearance to share his thoughts on cuisine.

Experience-goers can expect cooking classes, luncheons, dinners and brunch to present ample opportunities to sample all the chefs' skills (bar Tetsuya Wakuda who will only be at the cuisine symposiums).

There is also an impressive line-up of top names in wine. Master of Wine Serena Sutcliffe, director of Sotheby's wine department, and husband David Peppercorn MW will be moderating all the wine tasting sessions. Names like Krug, Veuve Clicquot, Bouchard Père et Fils, Château Lafite Rothschild and Domaines Barons de Rothschild, Château de Valandraud, Château Palmer and Graham's Port will be no stranger to serious wine lovers out there. Unique themed tastings such as the Bordeaux Charity Decade Tasting; Excellence, Passion and Harmony - Château Lafite Rothschild; 70 Years of the Greatest Graham's Vintage Port Ever Made; the Sensuality of Château Palmer; Vintage Krug 1981-1990 and Château de Valandraud - A Garage on the Right Bank are sure to impress.

Certainly, you can be sure that the Raffles Hotel Wine, Food & Arts Experience will be "crème de la crème de la crème refreshed. Indulge."

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PHOTOGRAPHY EDMOND HO

THE THREE COLOURS OF RHWFAE