



'I am very well-paid, overpaid and even over-rewarded for what I do'  
**U2 rocker Bono (right) on why he devotes his time to charitable projects**



'I couldn't get an agent. They would come and say, 'Oh, she's wonderful — so tall though'. Sometimes I'd walk into meetings and the producers would just look at me with alarm'  
**Actress Sigourney Weaver (right) on the perils of being tall**



'We had not really invented the word gay — at school I used to be called Oscar, after Oscar Wilde'  
**Actor Ian McKellen (right) on how being gay was a topic never mentioned in his youth**



# 3-star Japanese chef coming

Chef Shuzo Kishida will close his French eatery in Tokyo to focus on cooking at the Raffles

huang lijie

**G**astronomes here have a reason to start counting their epicurean blessings for the new year. The three-Michelin-star chef Shuzo Kishida of Restaurant Quintessence in Tokyo is closing his modern French restaurant specially to cook at the Raffles Hotel's annual gastronomic event next month.

This is a coup for foodies here as it is difficult to snag a table at the 30-seat restaurant in Japan, which is usually fully booked weeks in advance.

The hotel's 15th Wine, Food and Arts Experience, a celebration of haute cuisine from Jan 27 to 31, will also feature three-Michelin-star chef Marc Haerberlin of Auberge de l'ill in Alsace, France, which specialises in contemporary Alsatian food, and two-Michelin-star chef Alvin Leung of Bo Innovation in Hong Kong, which is known for modern Chinese gastronomy.

Chef Kishida will be cooking two dinners, a lunch and a brunch at the event. The hotel has begun accepting reservations and seats are still available.

In an e-mail interview with Life, the 35-year-old says: "This is the first time I am accepting an overseas guest chef engagement although I have received numerous invitations in the past, so I will be closing my restaurant during the time I am in Singapore to focus on the event."

He adds that closing the restaurant will also allow him the luxury of bringing four staff with him to cook at the hotel.

He says he agreed to participate in the culinary showcase because he is excited by the challenge of cooking in a new environment and the opportunity to work with the renowned hotel.

His culinary philosophy, distilled from the three years he spent cooking at the



Michelin-starred restaurant L'Astrance in Paris, emphasises the quality and potential of the produce, the cooking process and the balance of flavours in a dish.

As to what diners here can expect, he says: "I have included fish and other seafood in my menu because it is a common perception among diners that Japanese chefs cook these produce well."

Chef Kishida, whose restaurant menu changes daily based on the freshest produce available in the market, says that guests here will also be treated to the best seasonal ingredients because he will be flying them in from Japan.

He was the only Japanese chef of French cuisine in Tokyo to be awarded three Michelin stars, the highest possible rating, when the Michelin Guide debuted in the Japanese city in 2007, and he has kept his stars for three consecutive years.



Not one to rest on his laurels though, he says of his achievements: "It is a great honour but it is also important for me to grow every day as a chef."

His interest in cooking started when as a child he would help his mother prepare meals for the family.

His parents also enjoyed dining out and exposed him to a variety of cuisines from young.

After high school, he trained at various French restaurants in Japan and France before joining L'Astrance in 2003, where he refined his culinary skill and learnt new techniques in modern French cooking.

He left L'Astrance where he was a sous chef to open Restaurant Quintessence in 2006.

Of his visit next month, which will also be his first time to Singapore, he says: "I am looking forward to discovering the various cuisines and cultures in Singapore."

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Gourmets can look forward to meals cooked with seasonal ingredients flown in from Japan by Kishida (left) who is known for signature dishes such as sable champignons (above left) and tarte lague rouge (right). PHOTOS: RAFFLES HOTEL

## Who's cooking at the Raffles

### Raffles Hotel Wine, Food and Arts Experience

**Where:** Raffles Grill, 1 Beach Road, Raffles Hotel, level one

**When:** Jan 27 to 31

**To book:** E-mail

wfae.rh@raffles.com or go to www.rhwfae.com for a reservation form that can be faxed to 6412-1105. For more information, call 6412-1007.

### The Cuisine of Alvin Leung

**When:** Jan 27, noon, and Jan 29, 8pm  
**Price:** \$308 and \$398 respectively

### The Cuisine of Marc Haerberlin

**When:** Jan 27, 8pm, and Jan 28, noon

**Price:** \$398 and \$238 respectively

### The Cuisine of Shuzo Kishida

**When:** Jan 28, 8pm, and Jan 29, noon

**Price:** \$398 and \$238 respectively

### Gala dinner featuring the cuisine of Marc Haerberlin, Shuzo Kishida and Alvin Leung

**When:** Jan 30, 8pm

**Price:** \$688

### Champagne brunch featuring the cuisine of Marc Haerberlin, Shuzo Kishida and Alvin Leung

**When:** Jan 31, 11am

**Price:** \$268