FACT SHEET
Updated 13 February 2013

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1. **About ‘Gourmet Japan’**

**Organiser:** Sphere Exhibits Pte Ltd

**About Sphere Exhibits Pte Ltd**

A wholly owned subsidiary of Singapore Press Holdings (SPH), Sphere Exhibits, which stands for “SPH Events, Roadshows and Exhibitions”, aims to be the leading events company catering to a diverse mix of trade and consumer clientele.

Backed by a committed and experienced team of professionals and SPH’s comprehensive range of media platforms, Sphere Exhibits’ shows, events and exhibitions centre on unique concepts that attract local audiences and regional participants. Among the Sphere Exhibits’ events are The IT Show, COMEX, Licence2Play, Asian Masters, Gourmet Japan and Kidz Academy.

Leveraging on its expertise in event conceptualisation, planning and execution, Sphere Exhibits delivers memorable and quality events that meet the objectives of its clientele and partners.

**Organiser:** Poulose Associates

**About Poulose Associates**

Poulose Associates is a Singapore-based consultancy firm with regional expertise in specialised food and beverage development, kitchen design and international event marketing solutions. Leveraging on extensive industry networks and technical knowledge, the firm serves a premium clientele of global hotel chains, government bodies and private institutions. It is led by 20-year industry veteran Francis K Poulose.

**Date:** 26 April to 31 May 2013

**Website:** [www.gourmet-japan.com](http://www.gourmet-japan.com)

**Targeted no. of participants:** 30,000
Presenting Partner:
- JCB International Co., Ltd

Partners:
- Official Automobile: Honda
- Official Travel Partner: Follow Me Japan
- Official Food Service Equipment Provider: Sia Huat Pte Ltd
- Official Kitchen Appliance: Cuisinart
- Official Venue: ToTT Store
- Official Writing Instrument: Namiki
- Official Mall: Liang Court
- Official Champagne: Nicolas Feuillatte and Palmes d’Or
- Official Whiskies: Hibiki, Hakushu, Yamazaki
- Official Beer: Suntory The Premium Malt's
- Official Liqueurs: Japanese Liqueurs (Paraiso Lychee, Midori and Zen Green Tea)
- Official Spirits Partner: Beam Global Asia
- Official Airline Partner: All Nippon Airways
- Partner: Best Denki, Musee
- Wineries: Elderton, Emilio Lustau, Sassicaia, Villa Maria
- Wine Partner: Monopole

F&B Partners:
- Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
- Forlino
- Greenhouse, The Ritz-Carlton, Millenia Singapore
- Gyu Kaku
- Han
- Ki-sho
- Shinji by Kanesaka
- The Horse’s Mouth
- Tomo Izakaya
- Yoshiyuki

Taste Japan Participating Restaurants
- Akira Dining Bar
- Bay Sushi Restaurant
- b@Rochester
- E Pachi Japanese Dining
- OCF
- mezza9, Grand Hyatt Singapore
- Restaurant Hoshigaoka
- Santaro Japanese Restaurant
- Sun Dining, Chijmes
- Sun Sui Sumiyaki & Bar
- Tampopo
- Tomo Izakaya, Clark Quay

Mixology Japan Participating Bars
- Bar Stories
- Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
- MAD
- Maison Ikkoku
- Martini Bar, Grand Hyatt Singapore
- Nektar
- The Green Door
- The Horse’s Mouth
**The Vision & Objectives**

With the Japanese culinary approach of unyielding pursuit of perfection and meticulous attention to detail and quality coupled with a long cultural heritage, Japanese cuisine have earned its place as one of the most popular cuisines in the world.

Recognising the status of Japanese culinary influence in Singapore and Asia, Gourmet Japan aims to celebrate and showcase the cuisine, culinary talents and produce of Japan through its month-long program of activities and promotions.

Targeted at the sophisticated diner who is on the lookout for new gourmet experiences, the month-long festival provides a unique, carefully crafted platform to showcase a myriad of gourmet activities which includes luncheons, dinners, soirees and tastings.

**Key information about Gourmet Japan**

The second edition of Gourmet Japan happening 26 April to 31 May 2013 will bring together renowned restaurants and F&B establishments across the island.

One of the highlights of the festival will be the appearance of 2-Michelin starred Chef Shinji Kanesaka. Hosted at Shinji by Kanesaka at Raffles Hotel, the master chef will be showcasing an evening of Omakase dinner paired with Palmes d'Or by Champagne Nicolas Feuillatte. Other exquisite dining experiences include: a Kaiseki dinner at Yoshiyuki; an Izakaya dinner paired with Spanish Sherry; wine pairing dinners featuring both the traditional and modern styles of Japanese cuisine.

For connoisseurs of whiskies and beers, the festival will also feature a tasting of premium Japanese whiskies, Yamazaki, Hibiki and Hakushu as well as evening soirees featuring the No.1 prestige Japanese beer, The Suntory Premium Malt’s, and Hibiki whiskies.

Complementing the various events of Gourmet Japan, a selection of 20 Japanese restaurants and 8 bars will also be offering special set lunches and dinners as well as cocktails exclusively for the month under the Taste Japan dining and Mixology Japan cocktail offer.

As the presenting partner of Gourmet Japan, JCB will be offering its card members a 20% off all event ticket prices as well as the Taste Japan dining offer.

Reservations and ticketing for the Gourmet Japan events will start from 1 April 2013. Reservations and ticket purchases can be made through the official website: www.gourmet-japan.com or through the hotline at (65) 6319 2153.
The Art of Japanese Cuisine Workshops
Date : 27 & 28 April (Saturday & Sunday)
Time : 11am, 1pm, 3pm
Price : $20.00++ (JCB Cardmembers)
       $25.00++ (Other payment modes)
Venue : ToTT Cooking Studio (896 Dunearn Road, Singapore 589472)
Dress Code : Casual

Participants will enjoy intimate sessions with various leading culinary maestros as they share their signature Japanese-inspired dishes. Learn from the masters in the comfort of the well-equipped ToTT Cooking Studio. This rare opportunity spans one weekend only, with limited sessions and seats available.

Suntory The Premium Malt’s Yakitori Sunset Session
Date : 7 May (Tuesday)
Time : 6.30pm
Price : $46.40++ (JCB Cardmembers)
       $58.00++ (Other payment modes)
Venue : Tomo Izakaya (3A River Valley Road, #01-04 Clarke Quay, Singapore 179020)
Dress Code : Smart Casual

Unwind with a casual evening of good company, freshly prepared Yakitori favourites and free flow of the new Suntory Premium Malt’s Beer. This new Pilsner beer demonstrates the unwavering spirit of Takumi, a title given to Japan’s most honourable craftsmen. The best ingredients, perfect brewing process and finest foam come together in the Premium Malt’s to create a premium beer experience that captivates glass after glass. In the vibrant setting of Tomo Izakaya, let the day’s stresses melt away with conversation, laughter and some delectable morsels.

About Suntory The Premium Malt’s
Brewed for true connoisseurs, The Premium Malt’s is quite simply, perfection in a glass. Crafting its award-winning formula is like the workings of an artist, an expert craftsman who perfects every movement to complete his life’s greatest masterpiece. Such is the Takumi spirit behind the making of The Premium Malt’s. Takumi is a title accorded to Japan’s most honourable craftsmen who possess extraordinary skill, uncompromising passion and a deep respect for tradition. Such highly regarded individuals include Suntory’s well-respected brew masters.

Since its launch in 2003, Suntory the Premium Malt’s has earned praise and recognition in Japan and all over the world. Suntory the Premium Malt’s is also the first and only Japanese beer to be awarded the Grand Gold medal in the renowned Monde Selection for three consecutive years (2005, 2006 and 2007).

The new Premium Malt’s Beer, with an elegant aroma, deeper body and umami taste profile derived from the diamond malt’s, will also be showcased in Gourmet Japan. Experience the Takumi Promise behind Suntory the Premium Malt’s with us.

About Chef Patrick Png
Patrick Png, the Head Chef at Tomo Izakaya, has close to 30 years experience in the F&B business and 20 years experience as a Japanese cuisine chef. In the early years, Patrick received his training in Tokyo at a sushi restaurant in Ginza and has worked with Japanese chefs at several 5-star hotels in Singapore.

His love for Japanese food stems from his personal interest in the art and culture of Japanese cuisine and the ingredients used. He loves the artistic presentation of Japanese food and the fact that the food is freshly prepared individually. Patrick enjoys working with fresh ingredients and seasonal produce for the Daily Chef’s Recommendation menu, and comes up with 5-6 ways of using a single ingredient when it is in season.

He cites mizuna, a type of Japanese green, as a favourite ingredient to work with as it is readily available throughout the year is healthy and its taste is complementary with most ingredients.

Chef Patrick loves cooking for all diners who visit Tomo Izakaya and especially those who appreciate his food. Among his regulars, he has customers who only order omakase from him.
Chef Patrick speaks fluent Japanese and visits Japan regularly to sample Japanese food and visit their supermarkets where he can spend the whole day scouring through the shelves for interesting ingredients.

About Tomo Izakaya
Tomo Izakaya which offers one of the best night scenes in Singapore was awarded the Best Interior Design Award by CNBC. Swing by on Fridays and Saturdays to enjoy an evening of jazz, sake and cocktails.

With its splendid array of ‘Japanese tapas’ and wide selection of beers, sakes and shochus, Tomo Izakaya is popularising the izakaya concept in the local dining scene as the place for colleagues, friends and families to socialise and bond over food and drinks. Worth a mention, Tomo Izakaya also boasts a weekly seasonal menu using the freshest seasonal ingredients from Japan.

Its second outlet at Esplanade Mall offers a great spot for theatre goers and tourists to enjoy delicious izakaya food and is also a great venue for people watching.

Kansai Experience with the wines of Villa Maria Estate
Date : 8 May (Wednesday)
Time : 7pm
Price : $182.40++ (JCB Cardmembers)
        $228.00++ (Other payment modes)
Venue : Han (331 North Bridge Road, #01-04, Odeon Towers, Singapore 188720)
Dress Code : Smart Casual

Widely regarded as the city’s premium establishment for kushikatsu and Osaka-style cuisine, Chef Seiichiro Arakawa from Han will showcase his signature dishes paired with the award winning winery of Villa Maria Estate from New Zealand. Enjoy 8 labels from Villa Maria, some of which are not available and only being shown for this dinner.

Wine List
- Lightly Sparkling (Frizzante) Sauvignon Blanc 2012
- Private bin Sauvignon Blanc 2012
- Private bin East Coast Chardonnay 2011
- Cellar selection Sauvignon Blanc 2011
- Cellar selection Riesling 2011
- Cellar selection Pinot Noir 2010
- Reserve Pinot Noir 2009
- Taylor’s Pass Single Vineyard Pinot Noir 2007

About Villa Maria
Villa Maria Estate is New Zealand’s most awarded winery and 2012 marked 50 years since the first vintage of Villa Maria wine was bottled by founder and owner Sir George Fistonich.

In 1961, at just 21 years of age, George leased five acres of land from his father in Mangere, Auckland and started off with just an acre of vines. He harvested his first grapes in 1962 and made his first wine under the name Villa Maria.

Throughout the 1960s Villa Maria was a one-man band, with George’s wife, Gail, supporting him in his venture. He made dry red and white wines, sourcing grapes from the greater Auckland regions. In the early 1970s he started to employ staff and the company began to expand rapidly.

Sir George Fistonich has spent five decades at the forefront of New Zealand’s wine industry that he helped develop. As an icon of the industry, Villa Maria is known for its bold and industry-changing moves such as moving to 100% screwcap through to the emphasis on sustainable practices in every area of the company.

About Chef Seiichiro Arakawa
Chef Seiichiro Arakawa has come a long way from the humble beginnings in the kitchen of his uncle’s humble Japanese eating house. Mentored by Chef Hasegawa Tsutomu at A-Bon – a one-Michelin starred restaurant in Ashiya, in Kobe – Chef Arakawa now helms the kitchen of HAN, where he intends to expose local taste buds to the traditional Naniwa cuisine served similarly at A-Bon, which is primarily Kushikatsu prepared and served in the Kaiseki dinner style.

Not one to compromise on taste and tradition and having a passionate attention to detail, Chef Arakawa strives to present Japanese cuisine in its most authentic form. Reflecting Japanese culture and values, his dishes are often a delicate study in harmony – a balance between food and nature, texture and colour. It is through these aspects that Chef Arakawa hopes to educate diners slowly on the unique taste and culture of true Naniwa cuisine.
Having practised his craft in Singapore for the past eight years, Chef Arakawa has gained significant knowledge of various Asian cuisines such as Chinese and Korean, giving him an intimate understanding of the Asian palate.

With Chef Arakawa at the helm of HAN, raising the bar in terms of Kaiseki, and professional execution, diners can expect their taste buds to be pampered every time.

About Han
HAN specializes in Kushikatsu (ku-shee-kat-su). Kushikatsu, one of the oldest and most authentic styles of Japanese cuisine, consists of skewered treats made with a variety of ingredients — meats, seafood and vegetables — that are dipped in batter, flour and panko (bread crumbs) and deep fried in oil. Originating from Osaka, it has been said that the best of the land and sea has always found its way to the great city, spawning Osaka’s ‘kuidaore’ (eat until you drop) culture. No matter how and where it is served, kushikatsu is now regarded as one of Osaka’s traditional dishes.

HAN serves up its dishes using an exemplary range of premium ingredients and cuts of meat, authentic accompanying side dishes, and Japanese spirits. Its name ‘HAN’ encompasses the use of the character in three languages: Japanese (阪), Korean (韓) and Mandarin (漢). This provides reference to the triumvirate of influences through the restaurant’s distinct cuisine which includes Korean and Chinese elements as well.

HAN’s signature dishes also include beautifully handcrafted sushi which is not only delicious but also provides a visual treat for diners. Chef Arakawa complements the freshest Neta (raw fish) with Shari (rice) seasoned in his secret marinade to create the perfect harmony of flavours in each piece.

Contemporary Izakaya-styled Dinner with Emilio Lustau Sherries

Date : 14 May (Tuesday)
Time : 7pm
Price : $102.40++ (JCB Cardmembers) $128.00++ (Other payment modes)
Venue : The Horse’s Mouth (583 Orchard Road, Forum The Shopping Mall, Singapore 23884)
Dress Code : Smart Casual

Inspired by the izakayas of Japan, The Horse’s Mouth is perfect to play host to a casual evening of snacks and drinks with a twist. Guests will enjoy an izakaya-style menu paired with five Sherries, complemented by a light and relaxing atmosphere.

Sherries List
- Fino Janara
- Manzanilla Papirusa
- Amontillado Los Acros
- Olorosso Don Nuno
- East India Solera
- PX San Emilio

About The Horse’s Mouth
The Horse’s Mouth draws inspiration from the izakayas of Japan, where a light atmosphere paired with tasty snacks and drinks provide the perfect location for friends and colleagues to get together. Our menu is backed by a strong selection of unique sakes, Burgundian wines and cocktails prepared on the spot by our mixologists using only fresh ingredients. In addition to our beverages, a selection of Japanese inspired snacks and sharing plates complete the Horse’s Mouth experience and promise to tickle your tastebuds with every bite.

Yakiniku Indulgence with Elderton Wines

Date : 15 May (Wednesday)
Time : 7pm
Price : $78.40++ (JCB Cardmembers) $98.00++ (Other payment modes)
Venue : Gyu-Kaku (81A Clemenceau Avenue, #01-18/19 UE Square, Singapore 239918)
Dress Code : Smart Casual

Savour the best of Japanese meats and produce at this Yakiniku event. With the choice of pairing good food with either a Elderton Classic Range 2009 Chardonnay or Elderton Classic Range 2009 Shiraz Cabernet, you will be able to relax and enjoy the light-hearted evening with family and friends.
**Wine List**
- Elderton Classic Range 2009 Chardonnay
- Elderton Classic Range 2009 Shiraz Cabernet

**About Elderton Wines**
Elderton Wines is a small, family owned and operated winery, situated in the heart of the Barossa Valley. The Elderton vineyard, which was planted in 1894 by the Scholz family, was purchased by the Ashmead family in the late 1970’s and started producing labelled bottled estate wine from the 1982 harvest.

It was well after a decade of hard work and toil that the winery shot to prominence in the early 1990’s, after winning the prestigious Jimmy Watson Trophy at the 1993 Melbourne Wine Show. There has been an amazing amount of further wine show success including the World’s Best Shiraz Trophy at the 2000 London International Wine & Spirits Competition. Elderton has also enjoyed being the darling of the worlds wine press, with great endorsements given by James Halliday, Robert Parker, The Wine Spectator Magazine as well as countless others. Furthermore, in 2005, Elderton was named in the Top 100 Wineries in the World by Wine & Spirit Magazine.

The real strength behind the Elderton success is the ancient 72 acre Barossa Floor Vineyard, which produces fruit of the highest quality year in year out. Each block on the property is cherished but the two standouts are the Command Shiraz block (planted 1894) and the Ashmead Cabernet Sauvignon block (planted 1944).

The wines of Elderton are enjoyed worldwide for their amazing qualities which come through from varietal character, regional definition and the unique and robust personalities of the Elderton team. In 2011, Elderton celebrated its 30th vintage as a winery and the Ashmeads still believe that the best is yet to come.

**About Gyu-Kaku**
Gyu-Kaku, meaning “horn of the bull” in Japanese, is Japan’s best loved Yakiniku restaurant in Japan, Singapore, Malaysia, Indonesia, Philippines, Taiwan, Hong Kong and USA. There is a saying in Japan, “People who eat together from the same pot of rice develop stronger, meaningful and long lasting relationships. At Gyu-Kaku, you can share the warmth not only our delicious food, but also the warmth of those you love!!

**A Bespoke Dinner with Palmes d’Or Champagne featuring Chef Shinji Kanesaka**
**Date**: 16 May (Thursday)
**Time**: 7pm
**Price**: $534.40++ (JCB Cardmembers)
$668.00++ (Other payment modes)
**Venue**: Shinji by Kanesaka (Raffles Hotel, #02-20, 1 Beach Road, Singapore 189673)
**Dress Code**: Smart Casual

An extension of 2-starred Michelin Chef Shinji Kanesaka’s sushi restaurant, Shinji by Kanesaka pays tribute to the essence of Japanese culture and art. For one night only, you will be treated to a rare opportunity to savour the craft and skills of 2-Michelin starred Chef Shinji Kanesaka exquisitely paired with 5 vintages of Palmes d’Or by Champagne Nicolas Feuillatte of which 2 of these vintages are specially flown in for the event.

**Champagne List**
- Nicolas Feuillatte Brut Reserve NV
- Nicolas Feuillatte Brut Rose
- Palmes d’Or Brut Vintage 1998*
- Palmes d’Or Brut Vintage 1999
- Palmes d’Or Brut Vintage 2002
- Palmes d’Or Rose Vintage 2004*
- Palmes d’Or Rose Vintage 2005

**About Palmes d’Or by Champagne Nicolas Feuillatte**
Nicolas Feuillatte: extraordinary but essential. In just 35 years, Champagne Nicolas Feuillatte has earned its place as the number one brand in France and number three in the world. Champagne Nicolas Feuillatte’s meteoric success can be attributed to its daring character, dynamism, ability to innovate and the complicit relationship the brand has successfully established with a diverse audience. And yet these qualities would amount to little, were it not for a constant quest for quality, manifested in the meticulous strategic decisions made at every stage of the crafting process.
The Nicolas Feuillatte style is one that is “plural singular”. “Plural” as Nicolas Feuillatte boasts one of the most extensive and accomplished Champagne collections on the market and “singular”, as Champagne Nicolas Feuillatte is second to none. Reflecting the specific character of the Champagne terroir with elegance and subtlety, Champagne Nicolas Feuillatte is known to impart balance, simplicity, freshness and lightness, appealing to everyone, connoisseurs and enthusiasts alike.

About Chef Shinji Kanesaka
Born in 1972, Chef Shinji Kanesaka is an unassuming man who has a deep respect for his art, having spent more than half his lifetime honing his craft. With 2 Michelin stars tucked firmly under his belt, this sushi shokunin (sushi artisan) is a master of his trade.

In 2000, Chef Kanesaka set up Sushi Kanesaka in Tokyo’s prime Ginza district and has since garnered a steady stream of regulars, including those among elite circles.

What sets him apart from his counterparts and marks him as a culinary prodigy is his shari or rice. 80% of sushi consists of rice and, for Chef Kanesaka, the battle is already more than half won. The pure, distilled quality of his food as well as a certain inexplicable charm in both man and restaurant is the key to his success.

“I want to make sushi that I personally want to eat.”

At Shinji by Kanesaka, Chef Kanesaka believes that dining on the best sushi is a holistic experience, one that is best delivered with art and soul.

About Shinji by Kanesaka
Shinji by Kanesaka pays homage to the core of Japanese culture and art as defined by ‘kata’ and ‘do’. True to the spirit of its heritage, the restaurant is built on a carefully woven foundation of key elements which promises an authentic dining experience.

An omakase menu (a menu selection entrusted entirely to the chef) is featured and skilfully executed by a native Japanese team of artisan chefs with Master Chef Koichiro Oshino at the helm. Further embodying the Japanese fine dining experience is the restaurant’s okami-san who makes sure that restaurant guests are cared for.

Established in July 2010, Shinji by Kanesaka is Chef Kanesaka’s first venture outside Japan and it honours the same prodigious quality that made him an esteemed character in the culinary world.

A Sassicaia Wine Dinner featuring Chef Kentaro Torii
Date : 21 May (Tuesday)
Time : 7pm
Price : $286.40++ (JCB Cardmembers)
       $358.00++ (Other payment modes)
Venue : Forlino (#02-06, One Fullerton, One Fullerton road, Singapore 049213)
Dress Code : Smart Casual

With his roots in Japan, Chef Kentaro Torii is classically trained in the art of Italian cuisine from his stints in United States and Italy. With the eye for details one can expect from a top Japanese Chef, the event promises an evening of delectable Italian cuisine paired with the finest Italian wines all served in Magnum. Guests will enjoy 4 vintages from Sassicaia which includes 1999, 2001, 2004 and 2009 as well as 2 vintages each from Le Difese and Guidalberto.

Wine List
- Sassicaia 1999 (Magnum)
- Sassicaia 2001 (Magnum)
- Sassicaia 2004 (Magnum)
- Sassicaia 2009 (Magnum)
- Le Difese2009 (Magnum)
- Le Difese 2010 (Magnum)
- Guidalberto 2009 (Magnum)
- Guidalberto 2010 (Magnum)

About Chef Kentaro Torii
With his roots in Japan, Chef Kentaro Torii is classically trained in the art of Italian cuisine from his stints in United States and Italy, and with the eye for details one can expect from a top Japanese Chef. His talent and passion eventually led him to take the helm of the kitchen at Forlino, serving up contemporary Italian fine dining cuisine with his unique Japanese infusion. His delectable menu, coupled with the spectacular view of the Bay at Forlino, completes the presentation of a culinary experience not to be missed.
About Forlino
Famed restaurant Forlino was over-taken in January 2012 by Olivier Bendel's Group, Deliciæ Hospitality Management. Recently redesigned by Emma Maxwell and Kelly Dickinson from The Stripe Collective, Forlino has also a new contemporary face with the arrival of Top Japanese Chef Kentaro Toni and Italian restaurant Manager Lorenzo Steiger. They invite you to fall in love with an old favourite of the Singaporean dining scene, all over again...

Located on the second floor of One Fullerton, Forlino enjoys unparalleled views of the Marina Bay. During the day, the view on the bay is uniquely outstanding. At nightfall, the enlightened bay offers this little extra touch that makes your experience at Forlino not only truly romantic but exceptional. With its main dining room as well as two private dining rooms: Gaia (up to 12 guests) and Serena (up to 20 guests), Forlino is the most beautifully romantic wedding choice in Singapore – with a truly intimate setting and attention to detail, the most amazing choice as well for all kind of Celebrations and Corporate Events.

An Evening Soirée with Hibiki
Date : 22 May (Wednesday)
Time : 6.30pm
Price : $46.40++ (JCB Cardmembers)
        $58.00++ (Other payment modes)
Venue : Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
        (7 Raffles Avenue, Singapore 039799)
Dress Code : Smart Casual

When it is time to chill out and loosen up after a day's work, nothing is more relaxing than an evening soiree with fine Hibiki whisky and luscious Izakaya style canapés. Smooth and well-balanced with hints of Japanese oak, enjoy Suntory's award-winning Whiskeys with its mellow and sweet taste from the Hibiki 12 Year Old and sweet and fruity sour citrus aftertaste from the Hibiki 17 Year Old.

Whisky List
- Hibiki 12 Year Old
- Hibiki 17 Year Old

About Hibiki
Today, the brand produces an impressive range of award-winning whiskies - Yamazaki, Hakushu, Hibiki, Kakubin and other quality blends - perfected by the master blenders at its rare complex distillery. Made with the purest waters and most exquisite artisanal skills, Suntory whisky is to Japan what Scotch whisky is to Scotland. The oriental nuances and elegant character of Suntory's whisky repertoire mark the very beginnings of Japanese whisky, created originally to suit Japanese climate and palates but now a liquor of worldwide repute.

Located at the vale of Yamazaki just outside Kyoto, the full-fledged distillery has all the elements of a whisky producing utopia. At Yamazaki, the Katsura, Kizu and Uji rivers merge and the different water temperatures result in an almost yearlong fog. The moist air, coupled with the vale's unique terrain, produces an optimal climate for whisky making. The second factor lies in the purity of Yamazaki's underground waters. Because of these optimum conditions, Suntory is able to create whiskies that are well balanced, mild and elegantly sweet with hints of Japanese oak.

Hibiki : This premium whisky is a careful blend of 36 malt whiskies and grain whiskies. Named after the Japanese word for 'harmony', it embodies the perfect symmetry of taste and flavour.

About The Ritz-Carlton, Millenia Singapore
Well-positioned along Singapore's Marina Bay, this refurbished 608-room luxury hotel continues to be the city's foremost hotel with award-winning hospitality synonymous with the Ritz-Carlton brand and breathtaking views. The hotel is located minutes away from attractions such as the ArtScience Museum, Integrated Resorts, Esplanade-Theatres on the Bay and the Singapore Flyer whilst two shopping malls are accessible via covered skybridge with over 2,000 shopping and dining options.

With restaurants and food and beverage options voted by readers of Travel and Leisure as “The Best in Singapore”, The Ritz-Carlton, Millenia Singapore is set amidst seven acres of tropical landscape. All guest rooms and bathrooms offer views of either Marina Bay or the city skyline. Services and facilities include restaurants and a lounge serving Chinese, Western and international favourites; a Fitness Centre with swimming pool, indoor gym and treatment rooms; and a business centre.

A Modern Japanese Dinner with Chef Tadashi Takahashi
Date : 28 May (Tuesday)
Time : 7pm
Price : $190.40++ (JCB Cardmembers)
       $238.00++ (Other payment modes)
For a touch of modernity, the latest restaurant to join Singapore's burgeoning Japanese dining scene, Hashi, will be hosting an exclusive dinner on May 28. The former head chef of the renowned Nobu Melbourne, Chef Tadashi Takahashi, will be showcasing his signature modern Japanese dishes using the freshest ingredients specially flown in from Japan. A range of specially selected fine boutique sakes will be paired with each of the 6 exquisite dishes for a true gastronomic experience.

A Kaiseki Experience with Suntory Whiskies

Date: 29 May (Wednesday)

Time: 7pm

Price: $286.40++ (JCB Cardmembers)

$358.00++ (Other payment modes)

Venue: Ki-sho (29 Scotts Road, Singapore 228224)

Dress Code: Smart Casual

Nestled amongst the black and white bungalows along Scott's Road is Ki-sho, a restaurant with mastery conception of both the interior design and culinary art will feature the cuisine of Chef Kazuhiro Hamamoto who was formerly from Waku Ghin, Chef Hamamoto's cuisine features his unique interpretation of Japanese Kaiseki with a strong reflection of his personality, yet staying true to the essence of Kyoto cuisine. Treat yourself to a fine evening of a multi-course Kaiseki menu, paired with 2 expressions each of Hibiki, Hakushu and Yamazaki whiskies.

Whisky List
- Hibiki 12 Year Old
- Hibiki 17 Year Old
- Hakushu 12 Year Old
- Hakushu 18 Year Old
- Yamazaki 12 Year Old
- Yamazaki 18 Year Old

About Hibiki
Today, the brand produces an impressive range of award-winning whiskies - Yamazaki, Hakushu, Hibiki, Kakubin and other quality blends - perfected by the master blenders at its rare complex distillery. Made with the purest waters and most exquisite artisanal skills, Suntory whisky is to Japan what Scotch whisky is to Scotland. The oriental nuances and elegant character of Suntory's whisky repertoire mark the very beginnings of Japanese whisky, created originally to suit Japanese climate and palates but now a liquor of worldwide repute.

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Hibiki: This premium whisky is a careful blend of 36 malt whiskies and grain whiskies. Named after the Japanese word for 'harmony', it embodies the perfect symphony of taste and flavour.

Hakushu: This single malt whisky is produced at Hakushu Distillery, Suntory's second distillery in Yamanashi Prefecture. Its taste is fruity and creamy, with a cool smokiness from its upper fermented yeast and wooden fermentation tank.

Yamazaki: This flagship whisky is Suntory's most famous and lauded export. It is distinguished by a unique oriental incense - a spiciness similar to cinnamon with aromatic notes of dried fruit, prune, malt and honey and a fruity woodiness.

About Chef Kazuhiro Hamamoto
Formally educated in Kyoto’s culinary arts college, Chef Kazuhiro discovered his talents in Kyoto traditional cooking and later developed his own unique style of approach. Chef Kazuhiro continued to improve on his skills for both Kaiseki and Sushi in some of the high end cuisines in Kyoto such as Ryotei Kichisen, Ryotei Furukawa for a couple of years before venturing out of Japan to explore the international culinary scene.

Formerly from Waku Ghin, Chef Hamamoto features his unique interpretation of Japanese Omakase with a strong reflection of his personality, yet staying true to the essence of Kyoto cuisine.
About Ki-sho

An idyllic Zen-garden sanctuary, Ki-sho means aristocratic craftsmanship, bringing forth a marriage of both interior design and culinary art. This characteristic is reflected throughout the restaurant’s architecture and Chef Hamamoto’s culinary creations.

The Art of Kaiseki Dining with Champagne Nicolas Feuillatte

Date: 30 May (Thursday)
Time: 7pm
Price: $318.40++ (JCB Cardmembers)
        $398.00++ (Other payment modes)
Venue: Yoshiyuki (583 Orchard Road, Forum The Shopping Mall, B1-39, Singapore 23884)
Dress Code: Smart Casual

Honored as an Excellent Chef of Diplomatic Missions by the Japanese Foreign Service, coupled with years of experience as the personal chef to the ambassadors based in San Francisco and Singapore, look forward to a night of finest creations by Chef Yoshiyuki Kashiwabara. Using only the freshest natural and seasonal ingredients, Chef Yoshiyuki aims to recreate this experience by balancing taste, texture and presentation; hallmarks of kaiseki cuisine. The fine Kyoto Kaiseki cuisine will be complemented with the premium champagnes from Nicolas Feuillatte for an even more indulgent evening.

Champagne List
- Nicolas Feuillatte Brut NV
- Nicolas Feuillatte Brut Reserve NV
- Nicolas Feuillatte Brut Rose NV
- Nicolas Feuillatte Cuvée 225 Brut Millésimée*
- Palmes d’Or Brut Vintage 1999
- Palmes d’Or Brut Rose Vintage 2005

About Champagne Nicolas Feuillatte

Nicolas Feuillatte: extraordinary but essential. In just 35 years, Champagne Nicolas Feuillatte has earned its place as the number one brand in France and number three in the world. Champagne Nicolas Feuillatte’s meteoric success can be attributed to its daring character, dynamism, ability to innovate and the complicit relationship the brand has successfully established with a diverse audience. And yet these qualities would amount to little, were it not for a constant quest for quality, manifested in the meticulous strategic decisions made at every stage of the crafting process.

The Nicolas Feuillatte style is one that is “plural singular”. “Plural” as Nicolas Feuillatte boasts one of the most extensive and accomplished Champagne collections on the market and “singular”, as Champagne Nicolas Feuillatte is second to none. Reflecting the specific character of the Champagne terroir with elegance and subtlety, Champagne Nicolas Feuillatte is known to impart balance, simplicity, freshness and lightness, appealing to everyone, connoisseurs and enthusiasts alike.

About Chef Yoshiyuki

Honored as an Excellent Chef of Diplomatic Missions by the Japanese Foreign Service, Chef Yoshiyuki spent seven years as the personal chef to the ambassadors based in San Francisco and Singapore. His formative years of development as a kaiseki chef were spent at the respected Kyoryori Hosoi in Saitama prefecture, where he joined as a trainee and eventually rose to lead the kitchen team. Joining Iki Concepts as a Director in 2011, Chef Yoshiyuki set upon creating Kaiseki Yoshiyuki to showcase the finest ingredients of each season. His dedication to highlighting the natural flavors of ingredients creates the true experience of Kyoto kaiseki cuisine.

About Yoshiyuki

One of the highest culinary art forms, Kaiseki is a traditional Japanese multi-course meal derived from 16th century ancient Japanese tea ceremony rituals. Using only the freshest natural and seasonal ingredients, Award Winning Chef Yoshiyuki Kashiwabara aims to recreate this experience by balancing taste, texture and presentation; hallmarks of kaiseki cuisine.
Japanese Afternoon Tea with Chef Mitsutoshi Saito

Date : 20 - 31 May
Standard Price : $38.40++ (JCB Cardmembers)
                $48.00++ (Other payment modes)
Premium Price  : $46.40++ (JCB Cardmembers)
                $58.00++ (Other payment modes)
Venue : Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
        (7 Raffles Avenue, Singapore 039799)
Dress Code : Smart Casual
For reservations, please call 6434 5288

Under an iridescent glass-domed roof, plush fabric sofas and tables of rich woods create a warm invitation to enjoy a Japanese and Western 8-course afternoon tea presented by Chef Mitsutoshi Saito who helms the kitchen of Michelin rated restaurants from The Ritz-Carlton, Osaka.

The only fine dining afternoon tea experience in Singapore, the eight-course experience begins with a refreshing tea mocktail with arare crackers. This is followed by a three-tier presentation of a selection of Japanese Sweets, open & closed sandwiches and mini loaf, plain and raisin scones. Highlights include berries with Bora-Bora Vanilla Cream followed by an icy sorbet as a prelude to desserts. Petit fours - tea cakes, cookies, kueh lapis and assorted pralines conclude the experience.

For an even more wholesome experience, enjoy the premium high tea selection with the addition of Japanese live station - maccha green tea, tokoroten and shiratama mocha.

International Buffet with Japanese Showcase by Chef Mitsutoshi Saito

Date : 20 - 31 May
Lunch Price : $46.40++ (JCB Cardmembers)
             $58.00++ (Other payment modes)
Dinner Price : $54.40++ (JCB Cardmembers)
              $68.00++ (Other payment modes)
              $65.60++ (JCB Cardmembers)
              $82.00++ (Other payment modes)
Venue : Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
        (7 Raffles Avenue, Singapore 039799)
Dress Code : Smart Casual
For reservations, please call 6434 5288

Greenhouse is a vibrant hub specialising in Asian and Western signature dishes and providing a diverse choice with lunch and dinner buffets. Distinguished by a hand-blown glass installation “Sunset” by Dale Chihuly on its far western wall, the restaurant is flanked by floor-to-ceiling glass windows and a breathtaking textured glass domed roof with mother-of-pearl effect which allow sunlight to stream in. It is ideal for business or social entertaining.

Guests will enjoy this extravaganza of International and Japanese selections. The perfect finish to the week, temptations include freshly-shucked oysters, sushi and sashimi as well as roast duck, crispy pork belly and more.