



**Suntec**  
S I N G A P O R E  
International Convention &  
Exhibition Centre

## **MEDIA RELEASE**

### **Suntec Singapore Renowned Culinary Team to Participate at the FHA 2008 Imperial Challenge**

**Singapore, 21 April 2008** - Suntec Singapore, Asia's leading convention and exhibition centre, is pleased to announce that its renowned culinary team will participate in the Food & Hotel Asia (FHA) 2008 Imperial Challenge. The competition will take place on 22 April 2008 at the Singapore Expo.

The FHA Imperial Challenge, an event targeting the Chinese culinary world, is set to excite the industry, once again, with more international teams from across the globe. It will run alongside FHA2008, the biennial mega trade event for the food and hospitality industry. Symbolising the epitome of excellence with the intention to showcase Chinese cuisine at its best, this 'live' competition will have talented teams from China, Hong Kong, Malaysia, Singapore and Taiwan compete and whip up a storm in the 'survival of the fittest' cook-off battle. Awards will be given to the 'FHA2008 Imperial Challenge Champion Team' as well as 'Best Imperial Chef'.

The Suntec Singapore culinary team, led by Chef Mok Kit Keung, Master Chef of its Cantonese restaurant, Pearl River Palace and Chef Leo Kee Meng, Sous Chef from Western Hot Kitchen, Chef Fung Kam Tim, Tim Sum Chef from Pearl River Palace and Chef Alfred Lee, Sous Chef from Western Cold Kitchen.

In the preliminary rounds, the teams will whip up a six-course menu in just three and a half hours. The team at Suntec Singapore will prepare a tempting delectable spread consisting a cold platter, soup, seafood, meat, vegetable and dessert.

***A Taste of Symphony***

- ❖ *Poached Cordyceps Frog Leg with Lily Bulbs and Lotus Mash*
- ❖ *Drunken Crabmeat with Sour Plum Pomelo Salad*
- ❖ *Deep Fried Cheesy Hokkaido Scallop with Pineapple and Hawthorn Berry Sauce*

***Chicken Consommé Essence with Jasmine Geoduck Emince and Ginkgo Nut Chawanmushi***

***Sea Perch Skewered with Dainty Green Vege Spear, Asian Spiced Crab Roe Lobster Sauce and Taro Rosti***

***Medley of Venison Loin accompanied with Korean Ginseng Fragrant Rice***

***Fluffy Pastry stuffed with Braised Beetroot served with Aloe Vera Treasure Pouch***

***Temptation of Sweet Memories***

- ❖ *Vanilla Panna Cotta "Tofu" with White Truffle Ice-cream*
- ❖ *Black Sesame Chocolate 'Muah Chee'*
- ❖ *Coral Seaweed Jelly with Chrysanthemum*

With an aim to promote the best of Chinese cuisine, the team will be judged based on flavour and taste, content, presentation and appearance, theme and menu composition and level of difficulty, proper utilisation of ingredients (with minimum wastage), creativity and innovation, as well as hygiene.

The competition, with the top three teams, will culminate in the grand finale cook-off on 25 April 2008.

###

### **About Suntec Singapore**

Suntec Singapore is a world-class venue located at the heart of Asia's most integrated meetings, conventions and exhibitions hub. With 100,000sqm of versatile floor space over six levels, this award-winning facility can cater to events from 10 to 20,000 persons. In addition, Suntec Singapore - Asia's Convention City offers direct access to 5,200 hotel rooms, 1,000 retail outlets, 300 restaurants and the region's newest centre for the performing arts, Esplanade - Theatres on the Bay. While only 20 minutes from Changi International Airport, Suntec Singapore is conveniently located adjacent to the Central Business District and just minutes from the city's entertainment and cultural attractions.

### **For press enquiries, please contact:**

Anjna Nihalani  
Director – Marketing & Communications  
Direct telephone: + 65 6825 2226  
Mobile: + 65 9878 8828  
Fax: + 65 6825 2222  
Email : [anjna.nihalani@suntecsingapore.com](mailto:anjna.nihalani@suntecsingapore.com)

Karen Chia  
Manager – Marketing & Communications  
Direct telephone: +65 6825 2227  
Mobile: +65 9783 3378  
Fax: +65 6825 2222  
Email: [karen.chia@suntecsingapore.com](mailto:karen.chia@suntecsingapore.com)