



## **MEDIA RELEASE**

### **Suntec Singapore Renowned Culinary Team Emerged First Runner-Up at the FHA 2008 Imperial Challenge**

**Singapore, 25 April 2008** – It was a survival of the fittest cook-off battle!

Suntec Singapore's renowned culinary team blanched, braised and sautéed to a gastronomic glory! The team from Asia's leading convention centre emerged first runner-up at the Food & Hotel Asia (FHA) 2008 Imperial Challenge this evening.

The Suntec Singapore culinary team was 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, Dim Sum Chef from Pearl River Palace and Chef Alfred Lee, Sous Chef from Western Cold Kitchen.

On the day of the Finals (today), the team was given a black box filled with mystery ingredients. With only an hour and a half to plan and prepare the menu, the team had to devise a six-course menu using all the ingredients. Points were awarded 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.

"Through deft teamwork and sheer confidence, the Suntec Singapore team creatively prepared and impressed the judges with a tantalizing and delectable spread in just three and a half hours," said Edmund Toh, Executive Chef of Suntec Singapore.

"This is an honourable win for us. We are truly flattered! The team's hard work has indeed paid off."

Being the first runner-up of the FHA 2008 Imperial Challenge has reinforced the epicurean and gastronomic talents and capabilities of Suntec Singapore's team of culinary experts. With one of the largest commercial kitchen in Singapore, Suntec Singapore's culinary geniuses are capable of serving up to 20,000 meals at any one time.

The FHA Imperial Challenge, organised as part of FHA 2008 is the biennial mega trade event for the food and hospitality industry. This year's challenge attracted a total of nine teams, with participation from many well-known and talented contestants from China, Hong Kong, Malaysia, Singapore and Taiwan. The preliminary rounds, which took place at the beginning of the week, had the teams whipped up a storm in the 'survival of the fittest' cook-off battle.

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### **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.

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