

GOURMAND
World Media Awards
2005



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Singapore Wins at The Gourmand Awards

On May 20, 2006 in Kuala Lumpur, Malaysia, 3 books from Singapore receive “Best in the World Gourmand Awards”.

The award for “Best Asian Cuisine Book in the World” goes to “*Asian Tapas, Small Bites, Big Flavours*” by Christophe Megel and Anton Kilayko. With a foreword by Alain Ducasse, introduction by Judy Sarris and Leanne Kitchen, the photography by Edmond Ho, the styling by Christina Ong and Magdalena Ong, the book is published by Periplus.

Christophe Phe Megel worked for the legendary Alain Ducasse at the Louis XV in Monaco. He now stars in Singapore. The recipes in this book show how Megel combines french techniques with asian flavours. Anton Kilayko is the director of public relations at Ritz Carlton in Singapore.

Previous winners in this category include:

1998	Ken Hom
1999	Martin Yan
2000	Corinne Trang
2001	Emi Kazuko, Yasuko Fuguoka
2002	Sri Owen
2003	Terri Tan
2004	Didier Corlou

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The award for “Best Culinary Travel Guide in the World” goes to “*Not Just a Good Food Guide*” for the Marshall Cavendish Series of Guides, with a special honour to the “*Bangkok Guide*” by Roseline NgCheong-Lum.

Travel and food television are the motor of cookbook growth. Culinary travel guides are a new category which is developing very quickly. These books are usually very well researched, and most useful to understand a country and its culture.

Wine is becoming part of the culture of Singapore. The award for “Best in the World Matching Food and Wine” goes to “*Vine Dining-White*” by Emmanuel Stroobant, photos by Joyce Chen, published by Marshall Cavendish.

Chef Emmanuel Stroobant built a solid foundation in understanding French cuisine. This steered him to be named “Best Apprentice Chef” in Belgium in 1987 and in Malaysia in 1999 he became the Best Expatriate Executive Chef. At the Gourmet Summit in Singapore in 2002 he was named “Chef of the Year 2002”.

Previous winners in this category include:

2000	Liselotte Forslin (Sweden)
2002	Lenotre and Olivier Poussier (France) Deutsche Wein Institut (Germany)
2003	D. Duby (Canada)
2004	Jacques Orhon (Canada)

All information and other awards results are available in the Gourmand Yearbook 2006.