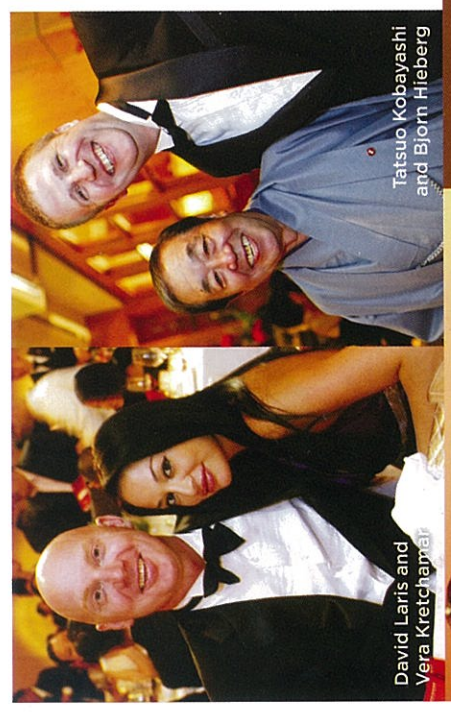


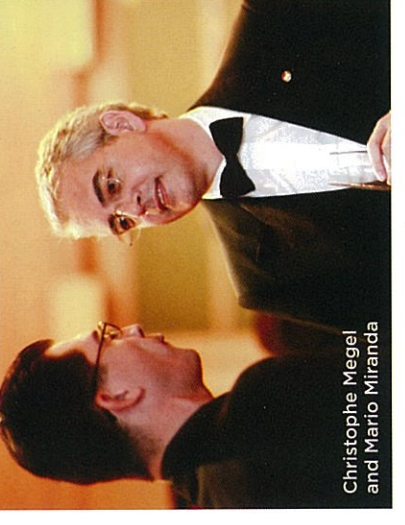
Otto Weibel and Leon Lui

# Top Spots

Some of Asia's most celebrated chefs and restaurateurs enjoyed a convivial evening at The Fullerton Hotel Singapore when the top 20 restaurants were unveiled during the launch of *The Miele Guide 2009/2010*, described as Asia's first truly independent and authoritative guide to the region's finest restaurants. "The voters have spoken and the restaurants that have made it to this year's Top 20 list, and the additional 430 that are included truly deserve to be considered Asia's finest restaurants," says Pauline Ooi, associate publisher of Ate Media. Voters came from 98 countries across the world, amounting to 19,000 registered voters casting 98,000 votes. More than 2,200 restaurants from across Asia received votes, but only 450 restaurants made it into this year's *Miele Guide*. The two best restaurants in Asia are still L'Atelier de Joel Robuchon (Hong Kong) and Iggy's (Singapore). The 2009/2010 edition is available at [www.mieleguide.com](http://www.mieleguide.com) and is on sale at major bookstores across Asia.



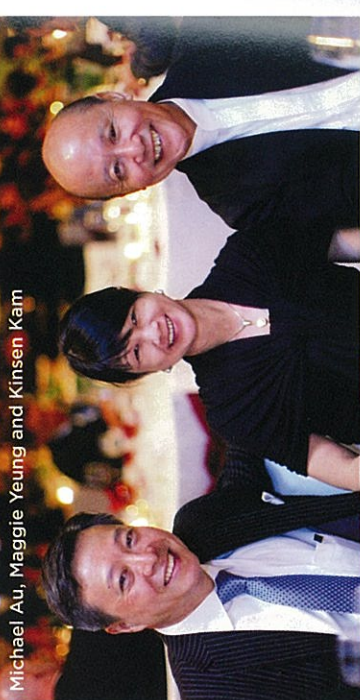
David Laris and Vera Kretschmer  
Tatsuo Kobayashi and Bjorn Heberg



Christophe Megeel and Mario Miranda



Gunther Hubrecht and Chris Salans

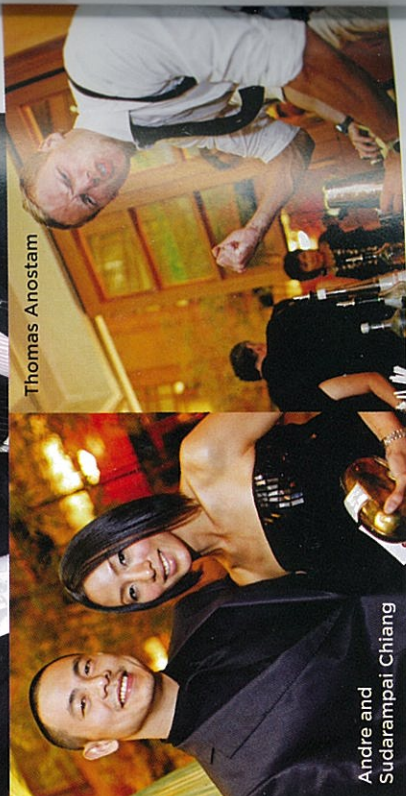


Michael Au, Maggie Yeung and Kinsen Kam



Ignatius Chan

Syddal Wee



Thomas Anostam

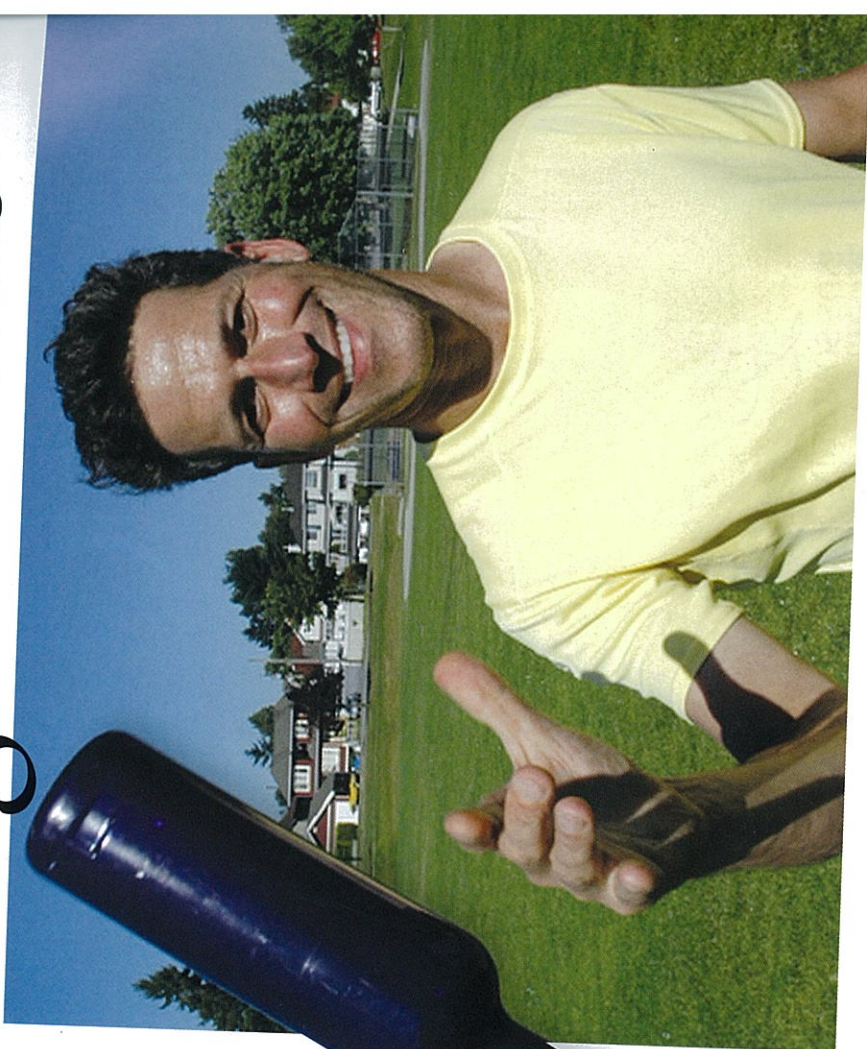
Andre and Sudarmpai Chiang

## ASIA'S TOP 20 RESTAURANTS 2009/2010

- 1 L'Atelier de Joel Robuchon, Hong Kong, China
- 2 Iggy's, Singapore
- 3 Robuchon a Galera, Macau, China
- 4 Jean par Andre, Singapore
- 5 Les Amis, Singapore
- 6 Mosaic, Bali, Indonesia
- 7 Gunther's Modern French Cuisine, Singapore
- 8 Laris, Shanghai, China
- 9 Ku De Ta, Bali, Indonesia
- 10 Yung Kee, Hong Kong, China
- 11 Bukhara, New Delhi, India
- 12 Beijing Da Dong Roast Duck Restaurant, Beijing, China
- 13 Zanotti Ristorante Italiano, Bangkok, Thailand
- 14 M on the Bund, Shanghai, China
- 15 Nobu, Hong Kong, China
- 16 Caprice, Hong Kong, China
- 17 Antonio's, Cavite, Philippines
- 18 Abergine, Manila, Philippines
- 19 Fook Lam Moon, Hong Kong, China
- 20 L'Atelier de Joel Robuchon, Tokyo, Japan

# A Blu-ning Benefit

**BOB BLUMER**, TV'S SURREAL GOURMET WHO'S ONE GLUTTON FOR PUNISHMENT WHEN IT COMES TO HAIR-RAISING FOOD CHALLENGES, PLANS TO WHIP UP A STORM AT THE ANNUAL UNIFEM SNOW BENEFIT THIS DECEMBER 2. LAUREN TAN CATCHES UP WITH THE SPIRITED CELEBRITY CHEF



**When was the exact moment that you thought to yourself, "Hey, I can cook!"**

I ran a "disposable restaurant" in Paris for a week. For five lunches and dinners, I served the French glitterati my favourite surreal dishes in a make-shift restaurant in a huge photographer's studio. Then the restaurant was deconstructed and disappeared overnight. It was celebrated by the media as a huge success. At that point, I realised that I had embodied the axiom, "Fake it 'til you make it."

**Would you say you're competitive by nature?**

When I was a kid in elementary school, my teacher asked the class to bring in some of our Halloween bounty to donate to less fortunate kids. In order to encourage us, he turned it into a competition. At the time, I had an

incredible sweet tooth and was torn between my love of candy and my desire to win. It killed me, but in the end my competitive spirit overruled my sugar cravings and I won. That was just an indication of things to come.

**Which was the most hair-raising challenge on an episode of *Glutton for Punishment*?**

Every episode of *Glutton* is tough on some level. But if I had to select just one, it would have to be fishing for giant catfish with my bare hands in Oklahoma. To catch these fish,

I had to wade into shallow waters and stick my hand under the rocks where the fish live. If a fish is there, it strikes your hand. And instead of pulling your hand back — as would be one's natural reaction — you have to jam your hand into the fish's mouth, grab it by the jaw and wrestle it to the surface. I never overcame my fear of having to do this. I just blocked them out for five days.

**What culinary adventure do you expect to get up to when in Singapore?**

I am heading straight from the airport for *popiah* at Kway Guan Huat.

**What's a snack that will take less than five minutes to make — yet will blow anyone away?**

A cocktail party appetiser — Bee Stings. Chisel a six-ounce block of Parmigiano-Reggiano cheese into irregular half-inch nuggets. Then, in a small bowl, combine ¼ cup honey, ½ tablespoon white truffle oil and ¼ teaspoon freshly ground black pepper. Drizzle truffled honey over nuggets and serve immediately.



UNIFEM'S SNOW (SAY NO TO OPPRESSION OF WOMEN) GALA DINNER — DECEMBER 2, 2009

Unifem Singapore is staging its annual Say No to Oppression of Women (Snow) Benefit, a platform that raises funds for Unifem's various programmes in the region through an evening of sumptuous delicacies, fine wines and exquisite art pieces. Proceeds this year go towards the Safe Community Initiative within the Unifem Women, Peace and Security in Aceh Programme, which aims to provide hope, vital support and protection to the women in Aceh — and to assist them in rebuilding successful and fulfilling lives, particularly after the devastation of the 2004 Tsunami. For more information, contact 6238-6761, [snow@unifem.org.sg](mailto:snow@unifem.org.sg), or log on to [www.unifem.org.sg](http://www.unifem.org.sg).