

World Gourmet Awards 2021 Celebrating Culinary Leaders Despite the Pandemic

- In light of the current pandemic, the World Gourmet Awards (WGA) 2021 has postponed their physical awards ceremony and will be adopting a fully online format.
- 36 F&B establishments, chefs, sommeliers and restaurant managers were recognised for their outstanding culinary standards
- The award will also honour the following:
 - Aziza Ali, founder of Aziza's, first Malay fine dining restaurant in Singapore
 - Chef Benton Toh, Senior Executive Sous Chef of The Ritz Carlton for his contribution as a mentor to more than a hundred young chefs
 - Spa Esprit Group and Open Farm Community for committing to sustainability in the F&B industry

Singapore, XX 2021– The World Gourmet Awards 2021 is here and it's time for the next generation of culinary talent to step up. Their 21st edition took place with the theme 'Remastered', that celebrates both the past winners as well as future generations who are ready to make their mark on this industry.

Held in conjunction with the World Gourmet Summit 2021 (WGS), the World Gourmet Awards (WGA) is highly regarded as one of Singapore's most esteemed accolades in the culinary world. Despite the current pandemic, WGA has returned to discover and celebrate new outstanding talents from our industry.

"Today, the F&B Industry is still doing its best to survive despite much of Singapore being locked down due to Covid-19. As a result people are scared about what will happen in their future but there's nothing stopping these 36 award recipients this year from proving that hard work does indeed pay off. " said Peter Knipp, Founder, World Gourmet Summit.

Some of these awards received include the Lifetime Achievements, the USA Rice Federation Chef Mentor / Apprentice of the Year as well as addition of new members to their coveted Hall of Fame. For full information on this year's award recipients, please refer to [Annex A](#).

Some of these notable achievements include:

1) Chef Aziza Ali (Indoguna Singapore Lifetime Achievement Award)

Chef Aziza Ali is known for her elegant Singaporean dishes and the rich tastes of Malay cuisine. She has pioneered bringing Malay Cuisine into the fine dining industry.

2) Chef Benton Toh (USA Rice Federation Chef Mentor of the Year)

Passionate about his craft, Chef Benton is a mentor to many local chefs within Singapore's finest culinary schools.

3) Spa Esprit Group (MEIKO GREEN Waste Solutions Green Initiative Award)

One of the biggest steps towards making F&B industries aware is their founding of the F&B sustainability council last year. Being the first of its kind in Singapore, the council was recently formed to tackle environmental issues in the industry. This also makes them an important voice in sustainability practices.

4) Oliver Truesdale Jutras - Open Farm Community (Q Industries Green Initiative Award (Individual))

Open Farm Community's food mileage is among the lowest in the city. They buy goods from local sources to keep money within Singapore's economy, and their overall impact is much less than any other operation in any other brand they know of in Singapore.

Due to COVID-19 restrictions, this year's signature event has been changed from a hybrid offline and online format to a fully online format. It took place between 17th - 19th May 2021, 3PM on Facebook Live.

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About World Gourmet Summit (www.worldgourmetsummit.com)

World Gourmet Summit (WGS), Asia's premier haute cuisine festival to celebrate fine cuisines, excellent wines, and wonderful dining experiences presents a unique opportunity to relish gourmet dishes sporting a multitude of culinary influences.

Inaugurated in 1997, the World Gourmet Summit is widely regarded as Asia's foremost gastronomic event. The WGS epitomises the cuisine, wine, and dining elements of gastronomy. Internationally recognised, the WGS has been conferred 55 awards in the annual International Festivals and Exhibitions Association (IFEA) ceremony in the United States of America since 2000. The World Gourmet Summit is organised by Peter Knipp Holdings Pte Ltd (PKH) and is supported by the Singapore Tourism Board (STB).

About World Gourmet Awards (www.wgsawards.com)

Inaugurated in 2001, the World Gourmet Summit's World Gourmet Awards (formerly the Awards of Excellence) is an accolade to acknowledge the efforts of key players in the hospitality industry who deliver the best dining experiences and products to their guests. Supported by the Singapore Tourism Board (STB), the awards aim to motivate talents in the culinary industry to excel in their profession and promote the appreciation of fine dining in Singapore, as well as in the region.

ORGANISER

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the hospitality industry. It includes an events management arm which provides events planning, conceptualisation and execution services including the World Gourmet Awards (www.wgsawards.com), and the World Gourmet Summit (www.worldgourmetsummit.com). It also encompasses a publishing arm that produces the bi-monthly Cuisine & Wine Asia magazine, a weekly e-newsletter since 1996 (www.asiacuisine.com) and provides marketing communications consultancy services. Its final arm is the Foodservice Consultants Singapore Pte Ltd, an F&B consultancy and kitchen design (www.fscs.com.sg)

Annex A

	Award	Description	Award Recipient
1	USA Rice Federation Chef Mentor of the Year	This award seeks to recognise an individual whose significant contributions over a minimum span of 10 years have led to the promotion and growth of excellence within the Chef profession. This individual is a visionary who has constantly strived for higher standards and contributed efforts to influence the development of the Chef profession.	<p>Chef Benton Toh is the Executive Sous Chef in Ritz Carlton Singapore.</p> <p>Passionate about his craft, Chef Benton has mentored at least 100 local chefs from The Singapore Hotel and Tourism Education Centre (SHATEC) and the At-Sunrice GlobalChef Academy where his trainees highly regard him as a great mentor.</p>
2	USA Rice Federation Chef Apprentice of the Year	This award seeks to recognise a student who is new in the industry, excels in their culinary studies and is eager to put their studies to practice. To determine this, a competition was created to crown the winner.	<p>Tan Si Ying, Joyce, The Culinary Institute of America</p> <p>Joyce is a curious student, when challenged with the right target she breaks all boundaries to accomplish her tasks. She has a natural pleasant attitude, is a team player and can lead when the appropriate situation arises.</p>

3	MEIKO GREEN Waste Solutions Green Initiative Award	To recognise an establishment which embraces the sustainable route, demonstrating a high level of sustainable operating practices	<p>Spa Esprit Group</p> <p>They planned and hosted a dinner with Dearborn to illuminate issues of food waste in Singapore, and donated funds to the Food Bank. They have held two climate conversations to date where we invite members of the public to the restaurant to speak with certified facilitators about what exactly climate change is and what we can all do in order to live with the information. They also became a founding member of the F&B sustainability council last year, which is a huge step towards making the industry aware of the disastrous practices writ large that are maintained in the name of a good meal.</p>
4	Q Industries Green Initiative Award (Individual)	In recognition of an individual which embraces the sustainable route, demonstrating sustainable operating practices, the Hospitality Star (Sustainability) Award pays homage to those who successfully integrate the best practices, technologies and methodologies in the area of sustainability.	<p>Oliver Truesdale Jutras, Open Farm Community</p> <p>Open Farm is guided by principles from Day 1. These reflect their engagement with and duty to the environment as well as community. They want Singaporeans and visitors to have the option of eating tasty, healthy, responsibly sourced food. In that vein, they focus on organic vegetables, carbon-neutral meat and locally supplied fish and eggs.</p>

5/6	Lifetime Achievement Award	To recognise two individuals whose significant contributions over a minimum span of 15 years have led to the promotion and growth of excellence within the Food & Beverage industry.	<p>Aziza Ali, Aziza's</p> <p>A Singaporean former chef, food consultant, businessperson, artist, jeweller, and author, Aziza Ali is recognised for bringing fine Malay dining to the Singaporean public.</p>
			<p>Helene Raudaschl, Chairman / Founder Indoguna Productions Director of FSAPME</p> <p>For many, a passion remains just that – a passion. Not so for Ms Helene Raudaschl, who has successfully turned her passion for food into a thriving business in both the food service and retail sector.</p> <p>Ms Raudaschl's love and passion for the food business can also be seen through the awards that she has won, including the reputable EY Entrepreneur of the Year – Food and Beverage Distribution (2016).</p>
7	Electrolux Professional Asian Cuisine Chef of the Year	This award seeks to recognise a Head Chef who is directly involved in a restaurant kitchen operation and demonstrates a high level of talent and creativity in preparing authentic true to Asian cuisine. The nominee must consistently set standards of excellence in the culinary arts as well as provide excellent dining experiences.	<p>Chef Cheung Siu Kong, Summer Pavilion</p> <p>The Chef De Cuisine of Summer Pavilion who oversees all culinary operations and menus of the One Michelin Star Cantonese restaurant, located on level three of The Ritz-Carlton, Millenia Singapore.</p>

8	Chope Asian Cuisine Restaurant of the Year	This award seeks to recognise a restaurant that demonstrates consistent excellence in specified cuisine, atmosphere, service, and operations.	<p>Mott 32 Singapore</p> <p>Named after the first Chinese convenience store on 32 Mott Street, New York which became the nucleus of Chinatown today, Mott 32 is renowned for its signature approach to regional Chinese cuisine. Characterised by time-honoured recipes shaped over generations and combined with progressive cooking techniques, the Hong Kong-based multi-award-winning restaurant unveiled its fifth international outpost in Singapore in January 2020, following locations in Hong Kong, Las Vegas, Seoul, and Vancouver. The acclaimed menu showcases iconic dishes from the original Mott 32 menu, such as the barbecue pluma Iberico pork glazed with Yellow Mountain honey and the apple wood roasted Peking duck with Mott 32's "signature cut".</p>
9	AllSpice Institute Baker of the Year	This award seeks to recognise a baker who prepares breads and a variety of savoury baked dishes in a physical outlet(s) and who serves as an exceptional standard-bearer of excellence and quality.	<p>Chef Go Wei Yen, Capella</p> <p>Behind Capella Singapore's dainty pastries lies a promising, young face. Chef Go Wei Yen has been working in the pastry kitchens of some of hospitality's renowned brands, such as The Westin Hotel in Kuala Lumpur, Swissotel and Fairmont Singapore.</p>

10	Faema Café of the Year	This award seeks to recognise a casual dining place that serves quality light food and drinks while also being high in responsiveness and providing excellent service.	<p>Forty Hands East Coast</p> <p>With the opening of Forty Hands in 2010 in Tiong Bahru, the beginnings of a Singaporean coffee revolution started to brew. Taking its name from the 40 hands it takes to produce a coffee from bean to cup, the cafe breathed new life into the once sleepy neighbourhood of Tiong Bahru with its delicious specialty coffee, tasty Australian style brunch, friendly & personal service and its Tau Sar Pau that some say is Singapore's best! In May 2018 the team moved East and opened the second Forty Hands outlet in the bustling 'hood of Joo Chiat.</p>
11	Winterhalter Caterer of the Year	This award seeks to recognise a catering team with the most creative and impressive banquet set-up in Singapore. The nominee must also exhibit excellent service standards, which meet the requirements of their guests.	<p>The Ritz-Carlton, Millenia Singapore</p> <p>With an established reputation for excellent and personalised service, The Ritz-Carlton, Millenia Singapore now extends its legendary service beyond the hotel. Whether you desire an intimate al fresco party in the lush gardens of your residence or a more refined ambience at an offsite location, allow our catering specialists to deliver an event that will exceed every expectation.</p>

12/ 13	MKN Chef of the Year (Female) / MKN Chef of the Year (Male)	This award seeks to recognise a male and female head chef respectively, who is directly involved in the daily kitchen operations and sets high standards of excellence in the culinary arts.	<p>Johanne Siy, Lolla</p> <p>Johanne Siy is currently the head chef of Lolla in Ann Siang Hill. Her cuisine is mindful, produce-driven and reflects her culinary upbringing in modern European fine-dining. Previously a corporate brand-builder, she did a full 180 to follow her passion. She went for formal education to the Culinary Institute of America in New York and spent several years learning from culinary giants Chef Eric Ripert and Chef Daniel Boulud at Le Bernardin and Café Boulud in New York City.</p>
			<p>Stephane Istel, Bar-Roque Grill</p> <p>The culinary mind – and soul – of Bar-Roque Grill is Chef Stephane Istel. Born in Alsace, Chef Stephane has cooked his way across France to the Caribbean, USA, Canada and now Singapore. Chef Stephane has worked with Michel Royer, Marc Veyrat and Daniel Boulud, where for more than 9 years he held key positions including, Sous Chef for 5 years in New York, then Executive Chef at DB Bistro Moderne in Vancouver and then Db Bistro Oyster Bar in Singapore.</p>

14	Indoguna Singapore Corporate Chef of the Year	This award aims to recognise a chef who is directly responsible for implementing and overseeing the culinary operations as well as external catering services. This chef is responsible for overseeing 3 restaurants or more and is also in charge of conceptualising new menu ideas and business strategies.	<p>Lucas Glanville, Grand Hyatt Singapore</p> <p>An Australian national with over 35 years of culinary experience, Chef Lucas Glanville has been instrumental in leading Grand Hyatt Singapore's sustainable journey since 2002, pioneering key initiatives in Water, Food Sourcing, and Food Waste Management.</p>
15	Halton Executive Chef of the Year	This award seeks to recognise an Executive Chef who is directly involved and responsible for at least two food & beverage outlets and banquet/ catering service facilities in a hotel or in a restaurant chain.	<p>Massimo Pasquarelli, The Ritz-Carlton Millenia Singapore</p> <p>As Executive Chef of The Ritz-Carlton, Millenia Singapore, Chef Massimo Pasquarelli is responsible for overseeing the 608-room hotel's restaurants, in-room dining, banqueting and offsite catering operations.</p>

16	Q Industries Food & Beverage Manager of the Year	This award seeks to recognise an individual who sets the gold standard for exemplary customer service and leadership as well as enhancing the overall dining experience in the respective restaurants, bars and banquet facilities. The nominee must be directly involved and responsible for at least two food & beverage outlets and banquet facilities in a hotel / restaurant chain in Singapore.	<p>Stella Chung, Sofitel Singapore Sentosa Resort & Spa</p> <p>As the manager of The Garden at Sofitel Sentosa, Stella always has a smile on her face. With over 25 years of experience in the dining industry, she started from the ranks of a waitress bussing tables. Meeting new people is one of the many reasons why Stella continues the hard work. She strives to create a relaxed atmosphere and memorable experiences by taking time to know the diners' preferences. Falling in love with Sentosa due to its tranquil surroundings, Stella always feels as if she is on 'holiday' whilst at work. A strong believer of teamwork, Stella has always treated her team like her family, from birthday dinners to drinks after work.</p>
17	Cuisine & Wine Asia Gourmet Distributor of the Year	This award is presented to a Gourmet Distributor in Singapore that features an impressive range of gourmet products targeted at industry clients.	<p>Angliss Singapore</p> <p>With 73 years of strong and continuous support received from our trade partners and customers, coupled with sturdy backing from International Bidcorp Group, Angliss has grown from strength to strength. We have offices steadily growing across the Asia region: Singapore, Hong Kong, Macau, Malaysia and 27 major cities in China.</p>

18	California Ripe Olives Gourmet Retailer of the Year	This award seeks to recognise a Gourmet Retailer in Singapore that features an extensive range and variety of premium gourmet products such as meat, poultry, olive oils etc	<p>Huber's Butchery</p> <p>Huber's Butchery has grown to be a reputable name in gourmet meat in Singapore. Huber's Butchery is a family owned business driven by the desire to deliver the highest quality meats at competitive prices. A pioneer in the local gourmet industry, it is committed to always innovating and improving to stay at the forefront of the butchering industry.</p>
19	Marrone Hospitality Institution of the Year	This award seeks to recognise a hospitality institution that provides full-time and part-time courses for nurturing food & beverage talents in Singapore. Such courses should be conducted in a formal learning environment.	<p>The Culinary Institute of America</p> <p>Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers master's, bachelor's, and associate degrees with majors in culinary arts, baking & pastry arts, food business management, hospitality management, culinary science, and applied food studies. The college also offers executive education, certificate programs, and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of more than 50,000 alumni includes innovators in every area of the food world.</p>

20	USA Cheese Guild Innovative Chef of the Year	This award seeks to recognise an individual who dares to defy culinary traditions by creating an innovative dish that stimulates every sense and creates new sensations, using a given selection of cheese products. The finalists will be entered into a challenge to present their innovative creations to a panel of judges.	<p>Lee Boon Seng, The Spot</p> <p>As a boy of 17 in the kitchen of Equinox watching culinary virtuosity in action, Lee found his calling. He stayed for eight years at this - his first job, rising from trainee to Chef de Partie before notching an impressive resume at places like Curate and the one-starred Osia at Resorts World Sentosa.</p>
21/ 22	Q Industries Junior Chef of the Year Male / Female	This award aims to recognise a sous chef or equivalent aged 30 and younger who displays exceptional culinary talent, character, and leadership ability, is driven to raise the standards of culinary excellence and has the potential to take his/her restaurant to greater heights.	<p>Leong Wei Ming, The Spot</p> <p>Leong Wei Ming developed his interest in culinary from his father at a very young age. With the passion and love in culinary, he pursued his study in culinary art at the age of 18. During his study, he was given the opportunity to represent Malaysia in the Han Bueschkens Global Young Chef 2013 competition in Hong Kong. The challenges and excitement paid off when he received the award as the 'Best Outstanding Apprentice' from the Food & Hotel Malaysia Competition and a Bronze medal from the Penang Battle of The Chef.</p>
			<p>Denise Tsi, Bar Cicheti</p> <p>Denise is a pasta enthusiast, be it making or eating it. Her experiences, which span over a decade, include honing her skills in several Italian restaurants and being inspired by the influence of Californian cuisine. In her free time, Denise still craves for fast-paced activity like squash and</p>

			<p>channels her creative side in the arts.</p>
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23	The Borders Distillery Mixologist of the Year	This award aims to recognise an individual who possesses in-depth knowledge of cocktails and spirits. The nominee must be capable of delivering excellent bar service (salesmanship and cocktail recommendation) to enhance the customer's overall drinking experience.	Remz Ocampo, The Spot Remz Dominic A. Ocampo discovered his love for bartending during his college days in the Philippines. Brando Tanauan, a founder at the Organization of Bar Professionals, Philippines, played an influential role in Ocampo's career towards the bar scene. Though he started off as a flair bartender, Ocampo soon realised the importance of mixology, weaving his technical know-how with product mastery.
24	California Ripe Olives New Restaurant of the Year	This award aims to recognise any new establishment opened from 01 November 2019 to 01 November 2020 who already demonstrates excellence in cuisine and hospitality, and that is likely to make a significant impact in years to come.	Tuga TUGA is a project of passion. It all started in Taipei, when a dream of proudly bringing the best from Portugal was made true. TUGA is a celebration of Portugal – through its food, wine, music and art. It's a journey of discovery: when someone walks into TUGA, they embark on a full immersion of Portugal. TUGA is an engaging space where guests can fall in love with Portugal and a place where they can come back to immerse themselves into Portuguese culture even if they don't travel to Portugal.

25/ 26	California Wine New World Wine List of the Year	The criteria for this award aims to distinguish and award 3 restaurants, ranked in order; Silver, Gold and Platinum, whose new world wine lists feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style.	La Terre La Terre is a hidden space of calm where both the discerning and curious can enjoy an intimate and exceptional wine and whisky experience paired with top-notch service. The brainchild of chief sommelier and co-founder Daisuke Kawai, the 1,000 sq. ft space features a counter with 14 seats fashioned out of a single slab of Japanese cedar, a private six-seater booth and an inviting entryway for guests to mingle. The wine and whisky list is extensive, boasting more than 1,000 gateway and high-end old-world wines from all over the world especially France and USA, as well as interesting varieties of whisky from Japan and Scotland. Such a selection can only be put together by an experienced master like Kawai, whose 25 years in the industry has earned him many awards.
	Cuisine & Wine Asia Old World Wine List of the Year		
		The criteria for this award aims to distinguish and award 3 restaurants, ranked in order; Silver, Gold and Platinum, whose old world wine lists feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style.	
27	California Raisins Pastry Chef of the Year	This award aims to seek a pastry chef who demonstrates exceptional skill, integrity, consistency and quality in the preparation of desserts & pastries served in a restaurant.	Nicolas Vergnole, Riviera Executive Pastry Chef Nicolas Vergnole has an impressive career of over 15 years working in some of the finest Michelin-starred restaurants in the world. He was inspired to hone his craft and begin specialising in Pastry during his time at Restaurant La Barbacane where he was mentored by Pastry Chef Regis Chanel.

28	Foodservice Consultants Singapore Restaurant Design of the Year	This award seeks to recognise a dining establishment/restaurant with an interior and exterior space that showcases a high degree of aesthetic quality, innovation and functionality, to support the ambience of the establishment and provide an overall unique experience for patrons.	KOMA Singapore Designed by American design firm Rockwell Group, KOMA features breathtaking design features that draw heavily on iconic Japanese architecture and places. Some of the key design elements include a 20 metre-long arched passageway that is inspired by the Fushimi Inari Shrine in Kyoto, and a majestic 2.5 metre-high Japanese bell that overlooks a traditional foot bridge and reflecting pool.
29	Luzerne Restaurant Manager of the Year	This award seeks to recognise an exceptional leader who oversees the day to day operation of the restaurant with enthusiasm and expertise. They will demonstrate strong business acumen, working knowledge of the industry and an intimate knowledge of the menu and wines being offered.	Catalin Firanescu, Spago, Marina Bay Sands Beyond the humour and fanfare, Catalin embodies the true meaning of raising the standards of service in the F&B industry. The numerous Tripadvisor, Facebook, emails and Instagram posts speak volumes as a testament to his aptitude, and above all, his positivity and attitude. Those who have had the privilege to be served by him would appreciate his humour as much as his sense of style.

30	Huber's Butchery Restaurant of the Year	This award seeks to recognise a restaurant that demonstrates consistent excellence in food, atmosphere, service, and operations.	<p>Monti</p> <p>Designed with versatility in mind, Monti is the definition of trendy, yet laid-back, elegance. Rich jewel-toned, velvet furnishings and geometric hand-painted murals meld with polished copper bar tops and monochromatic marble structures, create a classic-meets-industrial contemporary Italian feel. With a mix of high bar seats, dinner tables and lounge settees, the space morphs to accommodate the night's experience. It also makes the remarkable concept an ideal place to host private events and intimate weddings. Combining personalised service, modern interpretations of Italian food, inspired craft cocktails and an unparalleled experience, Monti is the one-stop go-to fine-dining destination for cosmopolites on Marina Bay.</p>
31	Angliss Singapore Restaurateur of the Year	This award aims to recognise a restaurateur who demonstrates creativity in entrepreneurship and integrity in restaurant operations.	<p>Anthony Wong, Creative Eateries Group</p> <p>Today, Anthony has created 17 different restaurant concepts and 2 catering arms in Singapore, Malaysia and Philippines. Creative Eateries now manages 4 restaurant divisions that include Western, Thai, Japanese and Chinese concepts that are spread over 44 outlets and an extensive catering arm. Known for its ability to create innovative new concepts, Creative Eateries is able to stay relevant to the ever changing consumer demand.</p>

32	Welbilt Rising Chef of the Year (Female)	This award seeks to recognise a female head chef aged 32 and younger, who displays exceptional culinary talent, character, and leadership ability, is driven to raise the standards of culinary excellence and has the potential to take her restaurant to greater heights.	<p>Yvette Lin, Burnt Ends</p> <p>Yvette joined the F&B industry at 19 in a bistro called CM-PB and had the opportunity to grow and be part of the opening team of The Coast Settlement and Symmetry Café, learning both local cuisine and basic French techniques. Yvette started as a Chef De Partie in Burnt Ends (2015) and has risen to be a Senior Sous Chef today.</p>
33	Fabristeel Rising Chef of the Year (Male)	This award seeks to recognise a male head chef age 32 and younger, who displays exceptional culinary talent, character, and leadership.	<p>Ivan Wong, Burnt Ends</p> <p>Ivan's culinary career began 8 years ago in the kitchens of Halia and acclaimed restaurant Les Amis. His passion for F&B began at a young age where he started cooking Peranakan food with his mother and found that he loved cooking. Ivan's skills were formalised when he received his diploma in culinary skills from Shatec. He has been with Burnt Ends for 3 years now and has mastered the grill, infusing the restaurant's signature smoky flavour into inventive creations that are smoked, roasted and grilled to perfection under the mentorship of Chef Dave Pynt.</p>

34	California Wine Sommelier of the Year	<p>This award aims to recognise a highly knowledgeable wine professional who holds a title of Head/Chief Sommelier or equivalent in a restaurant/ hotel who shows a mastery of a broad spectrum of wines including wine & food pairing. The nominee must be capable of delivering excellent wine service (salesmanship and wine recommendation) to enhance the customer's overall dining experience.</p>	<p>Alvin Neo, Mott 32, Marina Bay Sands</p> <p>Alvin is a Certified Sommelier (CS), Court of Master Sommeliers (CMS). He is currently working as Sommelier with Mott 32, Marina Bay Sands Singapore. He was previously Sommelier in various outlets of The Lo & Behold Group and an Air Sommelier for 7 years with Singapore Airlines. He is a skilled wine professional with a good knowledge of the industry trends. He also specialises in wine education and facilitating training and was deeply involved in the wine program of current employment, The Lo & Behold Group. Alvin is currently the Vice-President of the Sommeliers' Association Singapore.</p>
35	Wolf + Wald Specialist Bar of the Year	<p>This award seeks to recognise an intimate and stylish bar, serving the finest classic and original cocktails, boutique spirits and specialist craft ales, made with just the right ingredients meticulously muddled and mixed together, making it an unforgettable experience.</p>	<p>Spago Bar & Lounge</p> <p>Adjacent to Spago Dining Room is the casual Spago Bar and Lounge, which beckons with its laid back vibe for 200 guests. Little cabanas, plush cushions and low tables are set aside for small groups of diners to gather and socialise amid a centrepiece bar offering views of the famous infinity pool. Light bites are headlined by "Laksa" spring rolls, Japanese fried chicken "karaage", as well as a Spago sushi selection.</p>