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At yesterday's award ceremony were (standing, from left) Classic Fine Foods Pastry Chef Of The Year, Ms Janice Wong of 2am: dessert bar; KitchenAid Chef Of The Year, Mr Patrick Heuberger of Le Bistrot du Sommelier; Mr Ryan Clift of Tippling Club, which won Indoguna Restaurant Of The Year and Coffex Bar Of The Year; Meat & Livestock Australia Rising Chef Of The Year, Mr Lee Boon Seng of Osia; and (seated, from left) Mr Ernst Huber, chairman of Huber's Butchery and Mr Willment Leong, founder of the Thailand Culinary Academy, who both won the Deliciae Lifetime Achievement Award.

Feast of winners at gourmet awards

Dempsey restaurant Tippling Club wins top restaurant, bar honours at World Gourmet Series awards

Eunice Quek

Five-year-old restaurant Tippling Club's avant-garde cuisine and cocktails gained top honours at yesterday's World Gourmet Series Awards Of Excellence.

The Dempsey Road restaurant – which won Indoguna Restaurant Of The Year and Coffex Bar Of The Year – is helmed by British chef Ryan Clift, 35.

In 2010, he was a finalist in the Rising Chef category, and his restaurant was also a finalist for Best New Restaurant.

Happy with the recognition, he said: "We are cooking at our best and the team is at its strongest point. We are pushing to take things further and it will be a big year ahead for us."

In May, he will open South-east Asian tapas eatery Ding Dong on Ann Siang Hill. And by the end of the

year, Tippling Club will have a new home on Tanjong Pagar Road, in three shophouses side by side.

The "multimillion-dollar" project is a collaboration with Ms Cynthia Chua of the Spa Esprit group and German home appliance manufacturer Gaggenau. The second floor of the shophouses will be used as a test kitchen for research and development.

Other key winners in the 28 award categories include Esquina for S. Pellegrino New Restaurant Of The Year; Le Bistrot du Sommelier chef Patrick Heuberger for KitchenAid Chef Of The Year; Osia chef Lee Boon Seng for Meat & Livestock Australia Rising Chef Of The Year; and Mr Daisuke Kawai of Les Amis Restaurant for Top Wines Sommelier of the Year.

Mr Heuberger, 38, who won the same award in 2008, said: "It is fantastic to win this award again. Consistency is what I'm fighting for every day and it is important to keep training young talent to keep up service standards, which are suffering in the industry."

The Deliciae Lifetime Achievement Award went to two recipients – Mr Ernst Huber, chairman of Huber's Butchery, and Bangkok-based Singaporean chef Willment Leong, founder of the Thailand Culinary Academy.

Mr Huber, 66, said: "It's extremely satisfying to be recognised after being in the business since 1995. And with my two sons, the company will continue to expand slowly."

Next month, they will open a Huber's Daily shop at farmer's market PasarBella at The Grandstand, selling grilled sausages, sandwiches and cold cuts.

Huber's Butchery – which also won Lexmark Gourmet Retailer Of The Year – is also looking to open a new factory, as well as continue the expansion of the business next year.

Besides the awards, five scholarships were also given out to budding talents in the food and beverage industry.

Now into its 13th year, the awards are organised by A La Carte Productions, a subsidiary of food consultancy Peter Knipp Holdings, which also plans the annual World Gourmet Summit that has been running for 17 years.

The gourmet festival will run from April 16 to April 26 this year.

✉ euniceq@sph.com.sg