

## KL EPICURE INTERNATIONAL 2005

November 12 & 13, 2005

Malaysia's leading food and wine fair, the KL Epicure International (KLEI), is a two-day event held in conjunction with the KL International Gourmet Festival. Now in its third year, it will take place at the Kuala Lumpur Convention Centre on 12 & 13 November (Saturday & Sunday) from 10:30am to 7pm each day.

At the KL Epicure International visitors can sample and buy everything to do with international fine dining – including exotic food, fine wines, cigars, exclusive tableware and other fine dining accoutrements. Top suppliers and organisations specialising in fine cuisine and the culinary arts will be exhibiting. This year's fair is expected to draw up to 10,000 visitors per day.

There will also be a series of specially developed Lifestyle Workshops on wine, cigar and coffee appreciation conducted by experts in those fields; cooking classes where you can learn the tricks, tips and techniques of world-class chefs; as well as workshops on dining etiquette, dressing with style and the art of mixing cocktails.

Admission to the KL Epicure International fair is free. Day passes to an unlimited number of workshops are available at RM350 each. Visa card members can purchase these day passes at a special price of RM299 each. A 10% discount is offered to parties of 10 or more. Seating is limited for the workshops, so interested parties are encouraged to place their reservations now.

### Lifestyle Workshops at KL Epicure International 2005

Workshop	Speakers
Entertaining & Dining with Elegance	Tunku Dara Tunku Tan Sri Naquiah Datin T D Ampikaipakan
Cigar Appreciation	Jeff Quah – Dunhill Signed Range Cigars
Coffee Appreciation	Dome Café's Baristas
Cocktail/Mocktail	Lomas Gratton
Master Chefs' Cooking Classes	Chef Kelly Brennan – Hilton KL Chef Benoit Chargy – Hilton KL Chef Roy Wong – Kim Ma, PGH Chef Bong Jun Choi – Lai Po Heen, Mandarin Oriental Chef Wilfred Lim – Cavallini's, PGH Chef Chan Kong Tung – Prince Hotel Chef Sun – Imperial Rama, Highlands Hotel Chef Antoine Rodriguez – Le Meridien KL Chef Ando Takao – Wa-Raku Chef Sujinda Anekthanasan – Pacific Regency Chef Simon Hew – Lai Ching Yuen, Regent KL Chef Nabil Zayani – Lavand
Wine Appreciation	Roderick Wong – Wine Sommelier, Hilton KL Thomas Ling – Denise Wines
Melium Dress for Success	Alex Eu – Fashion Stylist & Makeup artist

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### **Sponsors & Partners**

The Title Sponsor for the KL Epicure International this year is Visa International. Denise The Wine Shop and the Hilton Kuala Lumpur are supporting the wine appreciation workshop; The Melium Group is supporting the lifestyle workshop; and Dome Café is supporting the coffee appreciation workshop. The KLEI's media partners are Vision KL magazine and Vision Four.

### **To reserve or purchase tickets to the KL Epicure International 2005, contact:**

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