

EVENT/ PROGRAMME CALENDAR:

27th April - 2nd May 2023:

The Kongsee & "Modern-Singaporean" (Mod-Sin) cuisine in Paris

The first event in the series features The Kongsee¹ (a Mod-Sin Izakaya). The Kongsee's menu is conceived by Chef-Partner Willin Low (recognized by most as the father of Mod-Sin), and pays homage to the melting pot of cultures in Singapore while reinventing classic Singapore dishes with fun and unpretentious small plates. The Kongsee will share a version of the Mini Roxy Crab Laksa, which originates from Singapore's renowned Roxy Laksa founded in 1952, and Krapow Prata Pizza inspired by Thai, Indian and Italian cuisine. The pop up will be fronted by The chef Kongsee's head Frankie Le. IG: @thekongsee.sg @willcookwilleat



<u>25th May - 29th May 2023:</u> Vanakam , South Indian flavours



Cheffe <u>Vasunthara</u> is a Masterchef Singapore Season 2 Top 10 contestant and a passionate home cook obsessed with thosai and Southeast Asian and South Indian food history. She runs home private dining sessions featuring South Indian food and conducts thosai making classes from her apartment in Singapore. Vasun will be introducing South Indian flavours and her famous Briyani.

She draws inspiration from her Indian heritage and her experiences living in a multicultural society, combining spices, textures, and ingredients in unexpected ways to create unique and flavorful dishes that are South Indian inspired. IG: <u>@vasunthara.r</u>

¹ With a dual meaning inspired by both the Hokkien word for "company" ("公司") and the Malay word for "sharing" ("kongsi"),



21st - 25th September 2023: Uncle Jeff introduces heritage and Peranakan² food.

Chef Jeffrey Chia (also affectionately known as "Uncle Jeff") is the 73-year old founder and head chef of Nonvabong (a private dining concept in Singapore that started in 2017 and mostly fully booked out months ahead). He is 100% born and raised in a Peranakan family, which has heavily influenced his passion for Peranakan cuisine. Uncle Jeff actively promotes the unique flavours and traditions of Peranakan cuisine through his cooking, story-telling of his mother's recipes, and hospitality. Uncle Jeff will bring much-loved Peranakan flavours in his "Kueh Pie Tie", "Otah Otah", "Ayam Buah Keluah" amongst others to Paris. Of note, he inspired the gula melaka Photo credit: Makansutra sago currently available at The Hood.



IG: @nonyabong

² Peranakan food, also known as Nyonya cuisine, is a unique blend of Chinese and Malay flavors and cooking techniques.



16th Nov - 20th Nov 2023:

Gluttons Bay & Urban Hawker in Pais championing Singapore hawker culture





KF Seetoh is the founder of Makasutra, Gluttons Bay Esplanade in Singapore, and Urban Hawker in New York City. Hailed as a "Food Guide Maven" (New York Times), "Singapore's de facto Street Food Guru" and "Guru of Grub"(CNN) KF Seetoh is a prominent food consultant and advocate, commentator, entrepreneur, photographer, writer and TV culinary host. He is recognized across parts of Asia and New York as the champion of Asia comfort street food culture, buzz and business.

Seetoh will be cooking up hawker food with fellow Urban Hawker, Chan Yau Chong, a serial food/hawker-entrepreneur in Singapore/ New York utilising seafood of France in November !



PRACTICAL INFORMATION & CONTACT

For more information, contact details are below and follow our event updates on Instagram, Facebook for further updates.

Media Kit download here.

Where? Address: 80 rue Jean Pierre Timbaud Paris 75011

When? Refer to event calendar above.

Who?

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Key Event Sponsors: Singapore Global Network Airbnb @airbnb

We also want to thank Singapore Tourism Board, Singapore Airlines and the French embassy in Singapore for supporting the event.