

Singapore 24<sup>th</sup> January 2017

For immediate release:

Chef Brandon Foo awarded 3<sup>rd</sup> Best Caterer in the World at the 5<sup>th</sup> International Catering Cup 2017.

For the first time, Singapore was represented in SIRHA-Eurexpo biennial International Catering Cup. After two grueling days with over 20 hours of intensive tests, our very own Chef Brandon Foo and Chef Patrick Heuberger (former Chef of Le Bistrot du Sommelier ) emerged 3<sup>rd</sup> Best Caterer in the World at this acclaimed competition!

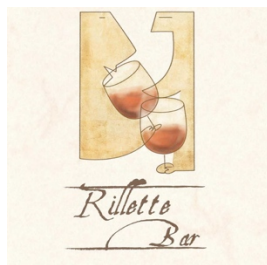
"I feel proud and honoured to have had the opportunity to represent Singapore in this global competition! The experience was truly exciting and I've been able to learn more from it which I'm happy to bring back into Le Bistrot du Sommelier" - Brandon.

The prestigious International Catering Cup is regarded as the charcutier/traiteur Olympics. The competition had only 12 teams and was held in front of a live audience, and streamed live on the Internet from Espace des Chefs at SIRHA – Eurexpo in Lyon, France.



**At the podium (L to R) ; Chef Brandon Foo, Chef Michel Aninat and Chef Patrick Heuberger**

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### About Chef Brandon Foo

Brandon Foo took the role of Chef de Cuisine at Le Bistrot du Sommelier in 2012.

A self-driven, autodidactic and passionate person, Brandon earned his experience through working with Michelin starred Chefs in France, Switzerland and Australia before returning to Singapore in 2010 whereby he earned the “Rising Chef of the Year” award in 2014 at the World Gourmet Summit.

While maintaining the restaurant’s classic repertoire of food, he leaves his mark by giving each dish a more refined touch by adopting modern techniques for precision. He continuously plans the promotions and seasonal menus, always searching for the best quality that each season’s produce markets can offer. Authenticity is key with some dishes requiring 3 days to prepare and it is this passion that will ensure Le Bistrot du Sommelier continues to provide an individual journey down a French “Cuisine Bourgeoise” path.

It is with this same philosophy, planning and tenacity that paid off when he stood proudly at the podium receiving his trophy.

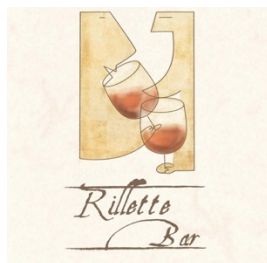


***Intently focused on their creations; Chef Patrick Heuberger & Chef Brandon Foo***

### About the competition

SIRHA – Eurexpo International Catering Cup is a competition that selects and rewards the best caterers from around the world. Held every two years, it tests the creativity of the trade at international levels. Utilizing industry trends, techniques and culture, the candidates are required to challenge and surpass themselves and bring the live audience on a culinary journey.

This year, the competition took place on 20<sup>th</sup> & 21<sup>st</sup> January 2017 at the Espace des Chefs at Sirha – Eurexpo in Lyon, France. Reflecting real-world



challenges of the catering industry, these professional candidates were not only engaged in their laboratories but had to attend to and coordinate their own staging requirements including organizing, preparing, and transporting their specific food produce.

Chef Brandon and Chef Patrick prepared for months for the arduous competition, refining the dishes and tweaking the presentations. They also had to also ensure hygiene and food safety standards were kept to the highest standards between Singapore and France, and continually challenging themselves through the execution of food preparation and presentation of their dishes for the judges and the many supporters present.

#### How it was achieved

Over the course of 2016, Chef Brandon and Chef Patrick worked closely with their mentor and coach, Michel Aninat from the Charcuterie Aninat Frères in Hérépian, France. This in itself presented its own set of challenges, as communication was limited to internet software Skype voice and video services!

For the competition, all aspects of a professionally prepared dining experience were strictly adhered to with Chef Brandon and Chef Patrick having to prepare a 4-course menu, which was followed by the presentation of a crafted cold buffet.

With homage to nature and how the natural elements can be transformative to the culinary experience, both the 4 course menu and the cold buffet presentation followed this ideology, allowing for visually stunning and artfully crafted creations to be showcased.

The stunning buffet display was designed by the acclaimed florist [Boenga Flowers & Designs](#).



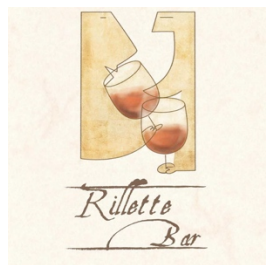




**Trout and Cod in Pastry Croute  
& Quenelle of Scallops White  
Wine Sauce**



**Trilogy of Pork**



### **Pomme, Poire and Chocolate**



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