
Press Release

3 February 2015

TETSUYA WAKUDA WINS DINERS CLUB® LIFETIME ACHIEVEMENT AWARD

Head Chef of Waku Ghin and Tetsuya's honoured for a career distinguished by innovation and excellence

Tetsuya Wakuda, Head Chef of Waku Ghin in Singapore's Marina Bay Sands, has been named the 2015 recipient of The Diners Club® Lifetime Achievement Award. The honour is part of the Asia's 50 Best Restaurants awards programme, sponsored by S.Pellegrino & Acqua Panna.

Chef Wakuda will be presented with his award at the Asia's 50 Best Restaurants awards ceremony on 9th March 2015 at Capella Hotel, Singapore.

Acknowledging the award, Wakuda said: "I feel fortunate to be a part of this industry. I have learned from, and been inspired by, all the chefs and friends I have had the pleasure of knowing over the years. To receive this acknowledgement from an esteemed panel of industry experts is so humbling, and I'd like to thank everyone who helped me along the way."

The Diners Club® Lifetime Achievement Award is voted for by members of The Diners Club® Asia's 50 Best Restaurants Academy, comprising over 300 leaders in the restaurant and culinary industries throughout Asia.

As the Head Chef of Waku Ghin and Tetsuya's in Sydney, Wakuda has earned acclaim for creating stellar Japanese dishes that also incorporate French techniques and ingredients – two cuisines celebrated for their strong traditions, subtle flavours, and vastly different approaches. Integrating elements from the complementary cuisines, Wakuda strikes a delicate balance that respects the heritage of both, while emphasising pure, natural flavours.

Opened in 2010, Waku Ghin in Singapore ranked No.7 on Asia's 50 Best Restaurants 2014 list, rising four places from the previous year, and No.50 on The World's 50 Best Restaurants rankings.

Originally a practitioner of traditional Japanese cuisine, Wakuda's culinary style evolved after he left his native Japan for Australia in 1982, eventually joining Sydney's iconic Kinsela's restaurant. At Kinsela's, he honed his classical techniques under the mentorship of award-winning chef Tony Bilson.



In 1989, Wakuda opened Tetsuya's in Sydney and earned universal acclaim from critics, prompting the Sydney Morning Herald to enthuse that "Wakuda has maintained an almost implausibly high standard for other Sydney restaurants to match....[At] each step there's subtlety, precision of flavours and mystery. This really is magical dining." Between 2002 and 2010 Tetsuya's appeared every year on The World's 50 Best Restaurants list, earning a highest-place ranking at No.4 in 2005.

William Drew, Group Editor of Asia's 50 Best Restaurants said: "Chef Wakuda's genius lies in the deep sophistication but apparent simplicity of his cuisine. His understanding of what makes each ingredient shine is inspirational, making him a worthy winner of the prestigious Diners Club® Lifetime Achievement Award."

Eduardo Tobon, President of Diners Club® International, said: "We are honoured to recognise Chef Wakuda and his impact on global gastronomy by bridging the traditions, methods and flavours of Japanese and French cuisines. He works without borders, and he has the special ability to transport diners with a single, amazing bite."

How Asia's 50 Best Restaurants list is compiled

Asia's 50 Best Restaurants is created by The Diners Club® Asia's 50 Best Restaurants Academy, an influential group of over 300 leaders in the restaurant industry across Asia, each selected for their expert opinion of Asia's restaurant scene.

The Academy is divided into six voting regions: India & Subcontinent; South-East Asia – South; South-East Asia – North; Hong Kong, Taiwan & Macau; mainland China & Korea; Japan. The divisions are designed to represent the Asian restaurant scene as fairly as possible at the current time and are agreed with the Academy Chairs.

Each region has its own panel of 53 members including a chairperson to head it up. The panel is made up of food writers and critics, chefs, restaurateurs and highly regarded 'foodies'. Each panellist has seven votes. Of the seven votes, at least three must be used to recognise restaurants outside of the voter's home country.

The results of the list will be published online as soon as they are announced to the assembled chefs and Academy members on 9th March in Singapore at the third Asia's 50 Best Restaurants awards.

Asia's 50 Best Restaurants Individual Awards Categories are:

- The S.Pellegrino Best Restaurant in Asia
- The Veuve Clicquot Asia's Best Female Chef



- The Diners Club® Lifetime Achievement Award
- Chefs' Choice Award , sponsored by Nespresso
- One To Watch Award, sponsored by Peroni Nastro Azzurro
- Asia's Best Pastry Chef Award, sponsored by Cacao Barry
- Highest Climber Award
- Highest New Entry Award, sponsored by LesConcierges
- Individual Country Awards

Asia's 50 Best Restaurants Summit and Masterclasses 2015:

An international food Summit, titled '*The New Modern: 2015 and Beyond*', will explore contemporary culinary trends and feature celebrated chefs from Asia and around the world. Held at Singapore's 72-13 on Sunday, 8th March from 1pm - 6.30pm, the Summit will include provocative presentations and stimulating discussions. The 2015 programme also includes a series of Masterclasses conducted on 8th and 9th March at the At-Sunrice GlobalChef Academy. During these interactive and informative sessions, chefs from The World's 50 Best Restaurants list and beyond will demonstrate their skills and reveal what inspires their culinary innovation as they prepare unique dishes for a select audience. The full programme and ticket sale (courtesy of our digital ticketing partner, Fine Dining Experiences) is available from www.theworlds50best.com/asia.

Asia's 50 Best Restaurants Results:

Following the ceremony, the full list and awards are published at www.theworlds50best.com/asia

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Notes to Editors:

This release is also available in the following languages:

English, Traditional Chinese, Simplified Chinese, Japanese, and Thai. The official language of the press office is English.

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Asia's 50 Best Restaurants Manifesto:

Organised by William Reed Business Media, Asia's 50 Best Restaurants list is an annual snapshot of the opinions and experiences of over 300 restaurant industry experts in Asia. What constitutes 'best' is left to the judgment of these trusted and well-travelled gourmets.



The results are a simple computation of votes. Given that this well-constructed list is based on personal experiences it can never be definitive, but we believe it is an honourable survey of current tastes and a credible indicator of the best places to eat around the globe.

About our Supporter: Singapore Tourism Board

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. STB aims to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "Your Singapore" brand. For more information, please visit www.stb.gov.sg or www.yoursingapore.com

About our Main Sponsor:

S.Pellegrino and Acqua Panna are the main sponsors of Asia's 50 Best Restaurants. S.Pellegrino and Acqua Panna are the leading natural mineral waters in the fine dining world. Together they interpret Italian style worldwide as a synthesis of excellence, pleasure and well-being.

About Diners Club International:

Diners Club International is owned by Discover Financial Services (NYSE:DFS), a direct banking and payment services company with one of the most recognized brands in U.S. financial services. Established in 1950, Diners Club International became the first multi-purpose charge card in the world, launching a financial revolution in how consumers and companies pay for products and services. Today, Diners Club is a globally recognized brand serving the payment needs of select and affluent consumers, offering access to more than 500 airport lounges worldwide, and providing corporations and small business owners with a complete array of expense management solutions. With acceptance in more than 185 countries and territories, millions of merchant locations and access to more than 1 million cash access locations and ATMs, Diners Club is uniquely qualified to serve its cardmembers all over the world. For more information, visit www.dinersclub.com.

Our Sponsors:

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- *Veuve Clicquot* – Official Champagne Supplier and sponsor of Asia's Best Female Chef Award



- *Peroni Nastro Azzurro* – Official Beer Supplier and sponsor of the One To Watch Award
- *Cacao Barry* – Official Chocolate Supplier and sponsor of the Asia’s Best Pastry Chef Award
- *Nespresso* – Official Coffee Sponsor and sponsor of the Chefs’ Choice Award
- *Fine Dining Experiences* – Official Digital Ticketing Partner
- *Robert Mondavi Winery* – Official Wine Supplier
- *At-Sunrice GlobalChef Academy* – Official Venue Sponsor - Masterclasses
- *Capella Hotel Singapore* – Official Venue Sponsor – Awards

Note to media: To receive further information and updates from Asia’s 50 Best Restaurants, you MUST register with our media center online at <http://www.theworlds50best.com/asia/en/media-centre-registration.html>

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