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# THE TASTEMAKERS

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CREATING MUCH-  
LOVED DIM SUM

NARRATIVES WITH THE  
DIM SUM TASTEMAKER

EXPERIENCE  
VIBRANT FLAVOURS

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Meet the Dim Sum  
Tastemaker of  
Luk Yu Tea House.



Chef Jun.



“Every dish I create is a true labour of love for the cuisine.”

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## CREATING MUCH-LOVED DIM SUM

Born and bred in Kuala Lumpur, Chef Jun has been leading his team of chefs at Luk Yu Tea House for the past six years, creating the much-loved dim sum and Cantonese-style dishes that guests have come to enjoy at this notable stalwart for Chinese cuisine.

From a very young age, Chef Jun started working part-time during the school holidays, in the kitchen of the Chinese restaurants in his neighbourhood.

NARRATIVES WITH THE DIM SUM TASTEMAKER





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## EXPERIENCE VIBRANT FLAVOURS

It is during this time that he discovered his love for creating dim sum whereby the intricacy and detail that are required to make each delicate morsel perfect intrigued him. Since then, equipped with the confidence and skills he had nurtured over the years, he has distinguished himself in the art of making refined dim sum. Time-honoured recipes are given a modern touch at Luk Yu Tea House to keep guests' palates yearning for more.

Chef Jun will be collaborating with Chiu Chow cuisine master chef Alex Au of the famous Pak Loh Chiu Chow restaurant. His partnership in the kitchen with Chef Alex will ensure that the Chinese cuisine will continue to be well preserved, and further elevate Luk Yu Tea House as the choice destination to experience a vibrant chorus of Cantonese and Chiu Chow flavours in the heart of the city.

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THE  
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