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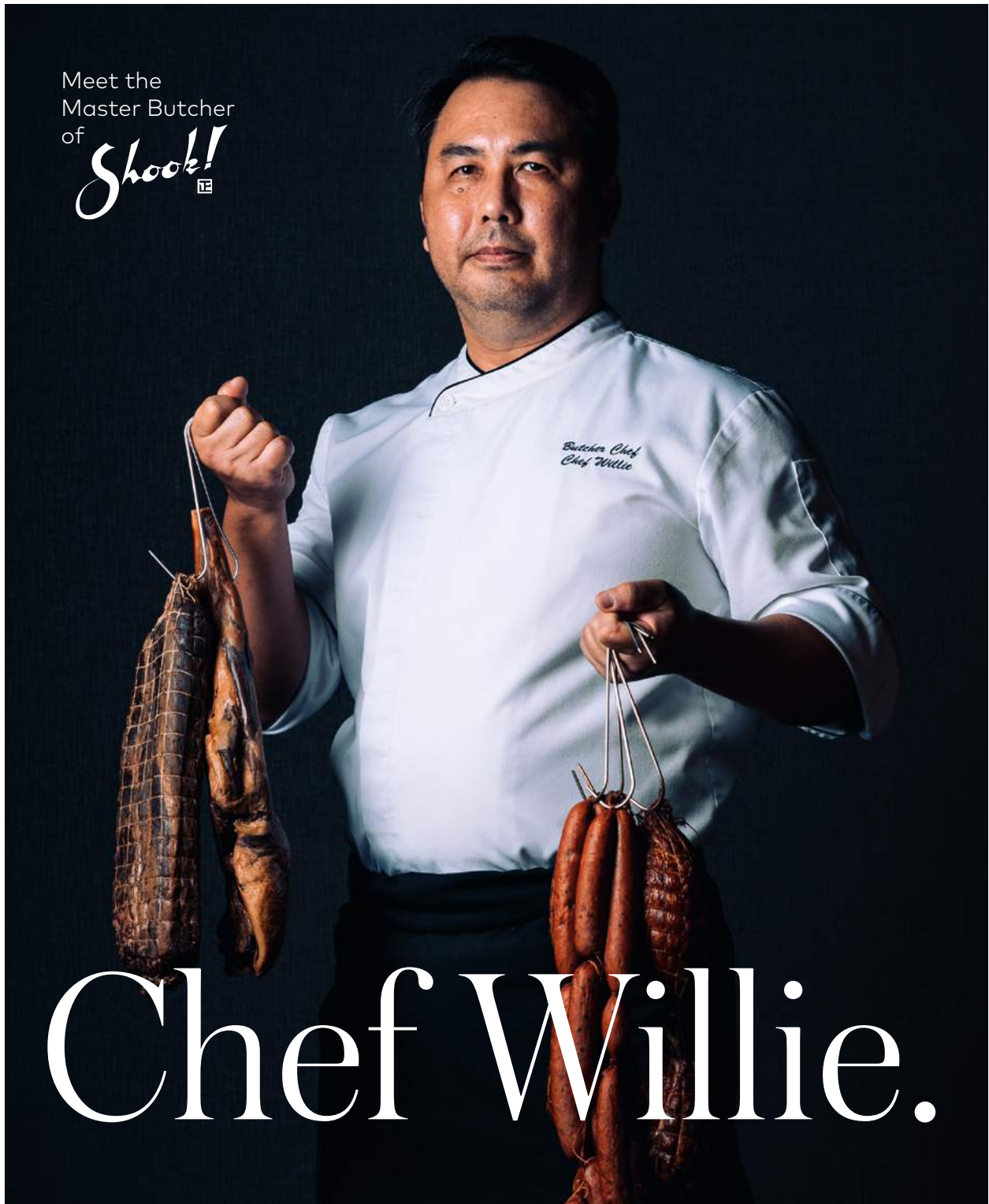
PUTS THE
'EPIC' IN EPICURE

NARRATIVES WITH
THE MASTER BUTCHER

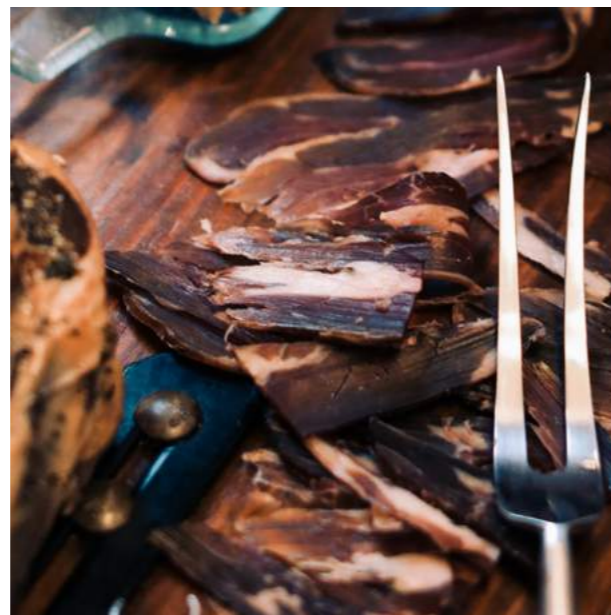
ONE-OF-ITS-KIND
CHARCUTERIE ITEMS

Meet the
Master Butcher
of

Shook!
TV



Chef Willie.



“Years of trial-and-error have led to the creation of one-of-its-kind charcuterie items ranging from aromatic smoked sausages, expertly cured meats to house-made terrines and dry-cured prosciutto.”

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PUTS THE 'EPIC' IN EPICURE

Having worked as a butcher for over three decades, Chef Willie, our Master Butcher, is filled with enthusiasm for all things meat, found only in those who genuinely love their job. At The Starhill Dining, Chef Willie puts the 'epic' in epicure with his experience, knowledge and passion, creating epic flavours with his cured meats for a charcuterie journey like no other.

Few years down the road, he lucked out and was able to work under the tutelage of a German Master Butcher who was lauded as the pioneer of Malaysia's charcuterie scene. Famous for his Wurst, under the guidance of his tutor, Chef Willie's fervour for the intricacies of smoking and curing meat increased.

34 years ago, a young Chef Willie met with his first sifu - a Chinese butcher chef who he credits as the reason why he fell in love with the butchery world. It was here that he learnt the secret, multi-generational art of Chinese barbecue, alongside the discipline and patience required when it comes to handling meat.

NARRATIVES WITH
THE MASTER BUTCHER





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ONE-OF-ITS-KIND CHARCUTERIE ITEMS

Chef Willie has changed the way diners perceive cold cuts with his willingness to experiment with just about everything, from meats from countries all over the world, different smoking ingredients, various curing methods, stimulating seasonings and even adding a local twist to his charcuterie. All these years of trial and error has led to unbeatable, one-of-its-kind charcuterie items - from aromatic smoked sausages, divine cured meats to mouth-watering

house made terrines and irresistible dry-cured prosciutto.

These days, from his butchery, Chef Willie leads his team and brings his wealth of experience to the table - head to The Alchemy and sample the tastiest charcuterie in the city with the one-of-its-kind New Yorker Afternoon Tea, where the savouries take centre stage, enhanced by Chef Willie's selection of cuts.





THE
STARHILL
D I N I N G