

# THE TASTEMAKERS

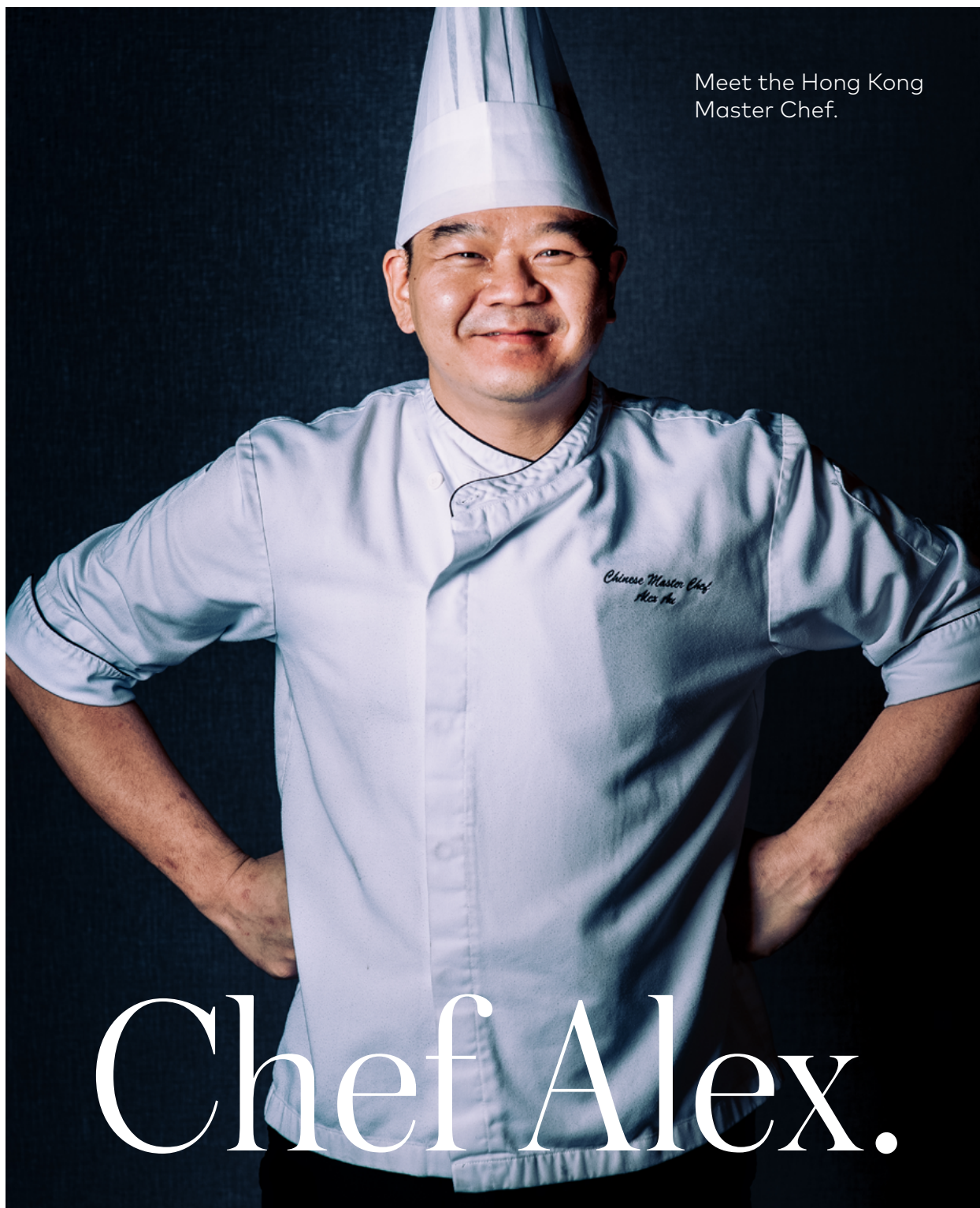
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A TASTE OF  
CHIU CHOW

NARRATIVES WITH THE  
HONG KONG MASTER CHEF

POETRY OF  
CHINESE SOUL FOOD



Meet the Hong Kong  
Master Chef.

Chef Alex.





“I strive to breathe new life into age-old recipes while upholding the traditions of Chinese cuisine.”

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## A TASTE OF CHIU CHOW

Born and bred in Hong Kong, cooking was made part of Chef Alex's everyday life while caring for his siblings at a young age. It wasn't long before it became a necessity for him to start working to help support his family, and all those years of practice cooking cast no doubt on his passion and interest for the culinary world. After stints in various Chinese restaurants in Hong Kong, Chef Alex landed a role in the city's famous Pak Loh Chiu Chow restaurant, where he honed his skills and further learned the ropes of the kitchen from the famous Master Chef Chan Tung himself. It is here that from observing the master chef, and with much practice, Chef Alex distinguished himself in the art of preparing traditional Chiu Chow cuisine.

When the opportunity to lead the opening team of the Pak Loh Chiu Chow in Feast Village, Kuala Lumpur presented itself, Chef Alex jumped at it with no hesitation. The trust that was placed in him to helm the kitchen with his culinary team paid off when they were recognised with numerous accolades, amongst them the prestigious HAPA Platinum Award for "Most Authentic Asian Cuisine Restaurant".

If there was one dish key to Chef Alex's repertoire, it would be the humble but flavourful rice porridge, a testament to Chef Alex's earnest and hard-working beginnings that set him on the road to becoming a master chef.

NARRATIVES WITH THE  
HONG KONG MASTER CHEF







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## A POETRY OF CHINESE SOUL FOOD

Chef Alex describes, "It may be a simple dish but one that is quintessential to Chiu Chow cuisine. The ingredients are simple - largely consisting of fresh fish, dried scallops, salted fish and of course, rice. However, without passion and yearning for the different flavours to come together, the dish won't come alive".

Though bubbly and easy-going, Chef Alex is known for being meticulous and relentless in churning out only the best from his kitchen. His curiosity has led him back to his homeland multiple times to be further inspired by the dynamic and ever-evolving culinary scene. Collaborating with the best from The Starhill Dining, the Hong Kong Master Chef will be joining forces with the Tastemakers of Luk Yu Tea House – Chef Jun and Chef Leong, as an adviser to bring to you a redefined menu that transcends provinces with their collective treasury of Chinese soul food.

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THE  
STARHILL  
D I N I N G