
THE TASTEMAKERS

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FASHION | GASTRONOMY | INNOVATION

DELIGHT
WITH DOUGH

NARRATIVES WITH
THE MASTER BAKER

A 500-YEAR-OLD
SECRET RECIPE

Meet The
Master Baker.



Chef Nathan.



“The secret to baking the perfect bread? A great oven, fresh, all-natural ingredients, and most importantly: patience and passion.”

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DELIGHT WITH DOUGH

Chef Nathan knows just how to delight with dough. This Seremban native remembers very fondly what piqued his interest in baking – the ‘Lucky Butter Bun’ – a locally-produced bread that has been around for decades and is a staple in all Seremban schoolkids’ lunch box; or in every local coffee shop for seniors to have it with their coffee.

Admittedly, the road to Chief Baker wasn’t without its hurdles. Chef Nathan reminisced the sleepless nights when he first started his career path as back then, junior bakers had to work through the night to produce oven-fresh bread for breakfast. Determined to achieve his aspirations as Chief Baker, he’d spend his salary on recipe books and ingredients to produce loaves and loaves of failed bread in pursuit of the best bread recipe – and the joy he felt every time his experiments came out perfect from the oven, the aroma of freshly-baked bread wafting through his kitchen.

NARRATIVES WITH
THE MASTER BAKER



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A 500-YEAR-OLD SECRET RECIPE

His pursuit of excellence even saw him journey across continents to arrive in London where he visited the famous Newens Tea House in Kew Road where the shop first opened in 1850. It was there that he was allowed to learn and master the 500-year-old unique, closely-guarded recipe behind the world-famous Maids of Honour pastry that stretches back to the days of Henry VIII.

Nowadays, Chef Nathan's days are spent overseeing his team of bakers, making sure everything baked on-site is fresh and

delectable. Even so, he prides himself in being willing to get his hands dirty with dough daily; and it is this personal devotion to the art of breadmaking that is arguably the key reason why his loaves are so mouth-watering. Here at The Starhill Dining, Chef Nathan brings the tradition and artisanship of classic breadmaking to the table with his always fresh, perfectly crusted loaves, from ciabatta to fluffy dinner rolls. Just as revelatory is his sourdough – made with all-natural, homemade raisin starter, it is no wonder it has a fan base of its own amongst diners.





THE
STARHILL
D I N I N G