Culinary Masterclasses

WORLD GOURMET SUMMIT
SINGAPORE

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Masterchef

Bryan Nagao

MAO, Denver, USA

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My Humble House

After a short stint at a culinary school in Hawaii, Bryan Nagao worked at the Hyatt Regency in Honolulu before moving on to the Hyatt Regency in San Francisco, where the list of great chefs and equally good restaurants boosted his love for food. Nagao returned to Hawaii to embark on a new environment at Roy, the renowned restaurant by Roy Yamaguchi, before shifting his attention to Hong Kong. He became executive chef of the Philippe Starck-inspired Felix, a destination of food-lovers atop the Peninsula Hotel. Nagao then hopped on to head Kokage, one of Hong Kong's hottest Japanese restaurants. Nagao has since returned to the United States to start his own restaurant, Mao, in Denver Colorado. Nagao's style has been shaped by his love for fine food from all over the globe – from America to Paris to Asia. He is widely acclaimed for his extraordinary ability to blend American, European and Pan Pacific influences to culinary perfection.

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