

World Gourmet Summit 2004



Culinary Masterclasses



Masterchef

Yan Yeung

Silks, Crown, Melbourne, Australia

Hosted by
Sheraton Towers Singapore,
Li Bai

Chef de Cuisine Yan Yeung began his career in Hong Kong at the age of 19 as an apprentice chef at Kee Kwong Restaurant. After spending a decade in Hong Kong, sharpening his skills, Yeung moved to Australia in 1983 as one of the three chefs selected to work at the Emperor Restaurant in Bendigo, Victoria. Since then, Yan Yeung has been working in the kitchens of Melbourne's finest Chinese restaurants such as, The Regent, Flower Drum in Crown's Galleria and Mings. His authentic Cantonese cuisine utilises only the best ingredients to ensure that the finest flavours of the Orient are present in every dish that he whips up. Yan Yeung's masterful culinary skills can be experienced at the Crown's flagship Cantonese restaurant, Silks, where he is recently appointed *chef de cuisine*. He cites his long relationship with the kitchen as his love for transforming fresh produce into palate-pampering dishes for his diners.



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