



WORLD GOURMET SUMMIT

UNIQUELY Singapore

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World Gourmet Summit 2005

Culinary Workshop

Chan Kwok

Hua Ting,
Orchard Hotel Singapore



Hosting chef

Hailing from a family of chefs, hosting chef Chan Kwok, who joined the Orchard Hotel Singapore in 1997 and presides over Hua Ting Chinese restaurant, brings a wealth of talent with him. He ensures that Hua Ting's patrons receive traditional yet innovative Cantonese cuisine from the highly sought-after dim sum to the food aficionados' choice of exquisite seafood delights. Shark's bone cartilage soup, braised turtle, and braised Australian green lips abalone are just some of the dishes that have become synonymous with Chan's artistic creativity. Because of his passion for travel and desire to experience new cultures, Hong Kong-born Chan came to Singapore in 1981, to work as the assistant chef in our famous Happy Valley Restaurant, the best Cantonese restaurant then, after which he became part of the pioneering team of Crystal Jade Restaurant before returning back into the international hotel arena. Adding to Chef Chan's many achievements, he was recently awarded the Heinz Asian Ethnic Chef of Year at the World Gourmet Summit Awards of Excellence 2005. Hua Ting was also awarded the Asian Ethnic Restaurant of the Year title.