

Guest Chef

Hiroshi Ishii

KEYAKI | PAN PACIFIC SINGAPORE



In the earthy comfort of an authentic 17th-century farmhouse, which lends ambience to the Keyaki Japanese Restaurant, Executive Chef Hiroshi Ishii reigns over the kitchen run by a team of 18 cooks and staff. He demands perfection and dedication from them.

Since his transfer from Sari Pacific Hotel in Jakarta, Indonesia, in 1988, Chef Ishii has offered his diners the widest choice of cooking styles under one roof. In his 28 years of working experience, he has acquired the culinary skills of the full spectrum of Japanese cooking. It is, therefore, not surprising that he is accomplished at preparing kaiseki - the haute cuisine of Japanese cooking.

He may rule the kitchen but his heart belongs across the counter with his guests. 'Their interest is my interest,' says Chef Ishii. He is always striving to provide great food that is natural, authentic and pleasing to the palate and the eye. Its fine reputation, and Chef Ishii's culinary skills, are acknowledged by the numerous Japanese corporate and businessmen who frequently patronise this icon of the Singapore restaurant scene. Reservations are recommended.

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