

Masterchef



PATRICK HSU



MY HUMBLE HOUSE | TAIWAN | HOSTED BY CONRAD CENTENNIAL SINGAPORE

As the Vice President and Executive Chef of My Humble House Taipei, Patrick Hsu is instrumental to the success of this elegant restaurant which set up is definitely far from humble. Since it opened its doors in 2000, My Humble House enjoys a distinguished patronage of prominent politicians, entrepreneurs, and celebrities. The restaurant flaunts an interior décor of modern elegance combine with classic Chinese arts pieces and luxurious private dining rooms. In addition to an unrivalled dining environment, the restaurant is also well known for its shark's fin and abalone dishes, and Cantonese dim sum and desserts by Chef Patrick Hsu.

In his 25-year culinary career, Hsu specialises in Cantonese cuisine, and shark's fin and abalone dishes, and has headed kitchens of fine Chinese restaurants in Taiwan and Hong Kong, including the Royal Bali Bay Club and the Emperor Shark's Fin Restaurant in Taipei.

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