

Guest Chef



ROBERT BLACKBOROUGH



SHANGRI-LA HOTEL SINGAPORE

Executive Sous Chef Robert Blackborough's passion for all things culinary has been the motivating force behind his successes, and is evident in the way he manages the kitchen, his staff and his creations.

Blackborough embarked on his culinary career, starting at Bacchus Wine Bar. It was during his five-year tenure at this fine-dining South Australian establishment at Henley Beach that Robert honed his skills – including the area of pastry - and developed his personal style. He rose through the ranks to become Head Chef and his efforts were recognised with no less than a Best Restaurant award at the American Express Awards in 1996.

He next joined the award-winning Oxford Hotel in North Adelaide as Sous Chef, where he broadened his range of styles and at the same time picked up invaluable managerial skills at this establishment which consistently wins awards.

In 2000, Blackborough joined The Lion Hotel in Adelaide, and was instrumental in raising the quality and increasing the diversity of its cuisines. Under his leadership as Executive Chef, The Lion Hotel won the South Australia Best Restaurant award by the Australian Hotels Association (AHA) in 2001 and 2002, and was named the winner of the prestigious Best Restaurant Australia award in the AHA's National Awards for Excellence in 2002. Blackborough's efforts fully paid off when he was honoured with a one star rating by the well-respected Australian publication *Gourmet Traveller Magazine*.

Proudly presented by



citibank

Culinary Masterclass

World Gourmet Summit 2003