

Chinese  
Master  
Chefs  
殿堂名廚

# MASTERS Finale 2022

HONG KONG X VANCOUVER

  
GRYPHON

DINING 鄉  
by the AWARDS 食宴



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**#ArtLivesHere**  
**#ChineseRestaurantAwards**



**An extravagant stage  
for Master Chefs  
and culinary talents  
to unleash  
their imaginations  
and present their artistry  
in the one-of-a-kind  
Chinese culinary  
collaboration.**

LEARN MORE

Chinese Master Chefs  
and DINING by the Awards



Emcees Fred Lee and Manica Ng

Culinary tasting at reception Rising Star Chef Li Bo, The Fish Man.

Fen Chiew's Art of Mixology cocktails designed by

President Craig Stowe,

Robert Stelmachuk, MOTT 32 Vancouver,

and Howard Chen, CASK Whisky Vault at Club Versante.

art of mixology at MASTERS Finale 2022 reception



official venue

**PARADOX**  
HOTEL VANCOUVER



CLUB VERSANTE



official cooking oil

exclusive BC wine partner



PHANTOM CREEK  
ESTATES



GOODFISH  
SEAFOOD



A aroma  
tea house





All wines from  
Exclusive BC wine partner  
Phantom Creek Estates.  
Wine pairing by  
Robert Stelmachuk,  
Sommelier of the Year 2020.

- LMS MOTT 32 Chef Lee Man Sing  
TCK Peninsula Hotels Chef Tang Chi Keung  
AC Boulevard and Wild Blue Chef Alex Chen  
MS Paradox Hotel Vancouver Chef Manpreet Sethi  
TC L'Abattoir Chef Toby Chen  
JS Maximal Concepts Chef Jimmy Soo

# MENU

Please ask your server for the featured Chinese tea:  
Four seasons spring oolong

- TCK A5 Hitachigyu, mild spiced. Drunken abalone  
香辣常陸牛A5和牛 酒醉鮑魚  
*2019 Kobau Cabernet Franc*
- AC Terrine of Two Rivers quail, foie gras, shaved truffles, spiced pumpkins  
法式肉醬 | 鵝鶉 松露 鴨肝 五香南瓜  
*2019 Estate Merlot*
- AC Consommé of Jamón Ibérico, BC geoduck, local uni, pine mushrooms  
金湯 | 伊比利亞火腿 象拔蚌 本地海膽 松茸  
*2020 Pinot Gris*
- MS Black pepper dungeness crab beignet, scallop & king shrimp terrine,  
Kam Heong & ikura nage  
星洲胡椒蟹 鮮貝帝皇蝦派 金香魚籽  
*2020 Riesling*
- TCK Braised imperial bird's nest in bamboo pith, Wingtat loong kong chicken jus  
竹筴釀官燕 永達三黃雞露  
*2020 Riesling*
- TC Crispy Berkshire pork belly, boudin noir, 'Lu Shui' jus, green apple purée  
脆皮黑毛豬腩、豬血糕、家傳滷水汁、青蘋果醬  
*2019 Becker Vineyard Cuvée*
- LMS Baked Gindara Sablefish, pine mushrooms  
松茸焗黑鱈  
*2019 Chardonnay*
- LMS Cilantro pipa Wingtat chicken  
芫荽琵琶永達雞  
*2019 Estate Cabernet Franc*
- JS Almond cream soup, egg white marshmallow  
棉花蛋白杏仁茶  
Sesame chocolate tart, lime & sea salt, pine nut  
松子青檸海鹽芝麻巧克力

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# Lee Man Sing

Mott 32

Group Chinese Executive Chef

Chef Lee Man Sing is a highly-respected Cantonese cuisine chef who built his reputation at the prestigious Man Wah restaurant in Hong Kong's flagship Mandarin Oriental hotel. During his time there, his fine Cantonese cuisine and gastronomic menu earned the restaurant two Michelin stars as well as numerous accolades from the Hong Kong Tourism Board, including the "Best of the Best Culinary Award" in 2006 and 2009. He was also appointed as a member of the Hong Kong Chinese Chefs Association and served on the judging panel for HOFEX, Asia's leading food and hospitality tradeshow.

portrait art BY  
award-winning Vancouver based  
Hong Kong painter HARVEY CHAN

THE 14TH ANNUAL CHINESE RESTAURANT AWARDS  
CHINESE MASTER CHEFS | GRYPHON DEVELOPMENT PRESENTS DINING BY THE AWARDS 2022

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# Tang Chi Keung

Peninsula Hotels  
Chinese Culinary Advisor



Chef Tang Chi Keung first joined The Peninsula Hotels in 1986 for Spring Moon's opening at The Peninsula Hong Kong. He later served as the Executive Chef for Hei Fung Terrace at The Peninsula Tokyo, which earned a Michelin star in 2008 and 2009 as one of only six Chinese restaurants in Tokyo to receive this distinction. He subsequently went on to other Peninsula properties, including LiLi at The Peninsula Paris, and Yi Long Court at The Peninsula Shanghai, which was awarded two Michelin stars in 2017 and 2018 under his leadership – a significant recognition in the culinary world.

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## Alex Chen

Boulevard Kitchen & Oyster Bar  
Wild Blue Restaurant  
Executive Chef – signature restaurants



As one of Canada's most respected chefs and mentors, Chef Alex Chen is a classically French-trained chef with a passion for exploring Chinese cuisine. He was singled out for the prestigious Chef of the Year title at the Vancouver Magazine Restaurants Awards. Additionally, he became the very first challenger to best an Iron Chef on Food Network Canada's Iron Chef Canada. Among his accomplishments, he led Boulevard, as the Executive Chef, to the World's 50 Best Discovery list in 2019 and became the chef and judge on Food Network Canada's cooking competition series, Wall of Chefs, which premiered in 2020. Now, he helms the kitchen at Whistler's most exciting new restaurant Wild Blue.



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# Manpreet Sethi



Paradox Hotel Vancouver  
Executive Chef

Starting in Singapore with the Four Season & Hyatt, Chef Manpreet Sethi trained on traditional methods of South East Asian cuisine, after which he moved to Canada to experience the North American cuisine and tap into the abundant resources available in the culinary world. Internationally and classically trained Executive Chef Manpreet Sethi, honed his culinary skills and luxury dining experience in Singapore and across Canada including Toronto, Saskatoon, Victoria & now Vancouver, leading the teams of some of the country's top hotels & restaurants to success and accolades such as winners of Great Canadian Kitchen Party, Chef meets BC Grape, and La Chaîne des Rôtisseurs.

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## Jimmy Soo NEW WAVE

Maximal Concepts  
Group Pastry Sous Chef

Chef Jimmy started as an apprentice at a local bakery shop in Hong Kong. From the training, he found his true passion for bakery and patisserie. He worked at some of the acclaimed fine dining restaurants such as The Drawing Room at the St. Regis Hong Kong and Chin-Agiku in Shanghai. He also joined the Michelin three-starred Lasarte in Barcelona Spain for a month of training in 2016 to further refine his skills. All the adventures led him to now work at the global F&B group Maximal Concepts, which also owns MOTT 32, and take on challenges to help inventing new flavours and products that appeal to a broader but refined clientele.

## Toby Chen NEW WAVE

L'Abattoir  
Chef de Cuisine

Before graduating from Vancouver Community College's culinary arts program in 2020, the young and bright Toby Chen has been apprentice at several upscale Chinese restaurant 1886, and Minami Restaurant in Yaletown. He also actively learnt from many renowned chefs through his volunteer works at Chinese Restaurant Awards' events. While Toby is now the Chef de Partie at the acclaimed French restaurant L'Abattoir in Gastown, he is still humbly learning to work his way up and to refine his Chinese culinary experiences through various opportunities.





Vancouver  
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Season  
2022 - 2023



*A professional launching pad  
for post-graduate musicians*

## UPCOMING CONCERT

**VMO Spring Concert**  
*Featuring Ken Hsieh, Ikuyo Nakamichi*

April 15, 2023, Saturday  
Concert at 7:30 PM  
📍 Queen Elizabeth Theatre

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*Gather  
Like no other*

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