

MASTERS Finale 2022

HONG KONG X VANCOUVER







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It challenges our expectations and reflects the way we see the world, and the way we craft our communities and homes.

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Paradox Hotel Vancouver

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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









official cooking oil

exclusive BC wine partner

































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



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 | 鵪鶉 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 竹笙釀官燕 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 松茸焗黑鳕 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 松子青檸海鹽芝蔴巧克力



Lee Man Sing

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

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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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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



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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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 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.







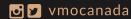
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UPCOMING CONCERT

VMO Spring Concert
Featuring Ken Hsieh, Ikuyo Nakamichi

April 15, 2023, Saturday Concert at 7:30 PM

◆ Queen Elizabeth Theatre

Like no other HOTEL VANCOUVER 1161 West Georgia Street | Vancouver, V6E 0C6, BC | Canada