



'Min Jiang Reimagined: An Exquisite Showcase by Four Culinary Masters' Chef Bios

Chef Sam Leong, 59

梁兆基

Growing up in a family of chefs, Chef Sam Leong has over 40 years of culinary experience in modern Chinese cuisine, leading the kitchens of many renowned establishments and representing Singapore at numerous culinary events worldwide. Having left Tung Lok Group in 2010, Chef Leong helmed the kitchen at the now-defunct one-Michelin star, Forest 森 in Resorts World Sentosa in 2016, where he elevated Chinese fine dining to greater heights.

Widely recognised as a celebrity chef and trend-setter in Chinese Cuisine, Chef Leong lives up to his reputation with his list of stellar achievements, having won prestigious awards like the Best Asian Ethnic Chef of the Year, Chef of the Year and Five Star Diamond Award at the World Gourmet Summit Awards of Excellence, which recognised him as one of the finest chefs globally. He has also served notable public figures including Singapore's founding Prime Minister, Lee Kuan Yew, former US presidents George Bush and Bill Clinton, and Queen Elizabeth II of England. Additionally, he has starred in culinary variety shows like King of Kitchens and Star Chef. Today, Chef Leong and his wife, Forest Leong are living the quieter life, passing on their culinary expertise to their son, who has followed in their footsteps to become a talented young chef.

Chef Forest Leong, 56

Raised amid the vibrant flavours of Thailand, Chef Forest Leong, under the watchful eye of her chef father, became a master of traditional Thai cuisine. Throughout the years, Chef Leong's expertise in Thai cuisine has blossomed with a touch of Thai-Chinese flair, a delightful influence from her celebrity chef husband, Sam Leong as well as her heritage.

Forest's impressive career showcases her versatility within the culinary world. She is a renowned instructor, private chef, cookbook author, and captivating TV personality. Leveraging on her experience, she has also provided invaluable chef consultations for prestigious clients like Resorts World Sentosa. With a passion for teaching, Chef Leong opened Sam Leong @ Forest cooking school with her husband. Although the chapter with her cooking school has closed, her dream of being an educator continues to simmer within her. Today, Chef Leong continues to thrive as a freelance culinary instructor, inspiring future generations of food enthusiasts, while also championing the appliances of V-zug in Singapore as their brand ambassador.

Chef Goh Chee Kong, 52

吴志光

Chef Goh's culinary journey began at 16, and over the past 36 years, he has risen to great heights in the industry. In 1991, he left his hometown of Ipoh for Singapore, and from then, he diligently climbed the ranks, from a junior cook position to assistant chef at Min Jiang at Goodwood Park Hotel, by 2002. His exceptional talent and dedication earned him the title of Master Chef in 2005. Since 2006, Chef Goh has been at the helm of Min Jiang, first at One North, and later at Dempsey Hill, showcasing his expertise in Cantonese and Sichuan cuisines through innovative dishes that masterfully blend tradition with modern flair. Under his guidance, Min Jiang has become a renowned contemporary Chinese restaurant, celebrated for its signature Peking Duck and commitment to culinary excellence.

Chef Chan Hwan Kee, 51

曾繁基

Chef Chan joined Goodwood Park Hotel in 2011 and has been helming Min Jiang as the restaurant's Master Chef since 2012. Born in Malaysia and now a Singapore Permanent Resident, he has acquired over three decades of experience working in renowned establishments in Malaysia, as well as Hai Tien Lo, Chef Chan's Restaurant and Majestic Restaurant in Singapore.

For more information or assistance, please contact:

Sixth Sense PR

Anusha Chong

Senior PR Associate

E: anusha@sixthsense.com.sg