

Soon Lok OOI

Chef Soon Lok OOI once of the most accomplished culinary professional from Asia having worked for the last 30 years to elevate the Chinese Asian cuisine to new heights in creativity while still staying true to the long heritage and history of each dish to ensure their authenticity

Growing up

Soon Lok OOI was born in 1972 in Penang, Malaysia. He is married with his wife with his two kids he has now settled in Miami, USA. He started his first culinary steps when growing up next to his mom and by the time he took on his first job he was already able to swing the wok. He knew there and then that his career will be that of a chef with the hope one day to be the head of the culinary team of a luxury hotel and being featured with his recipes in the newspapers and magazines.

Career

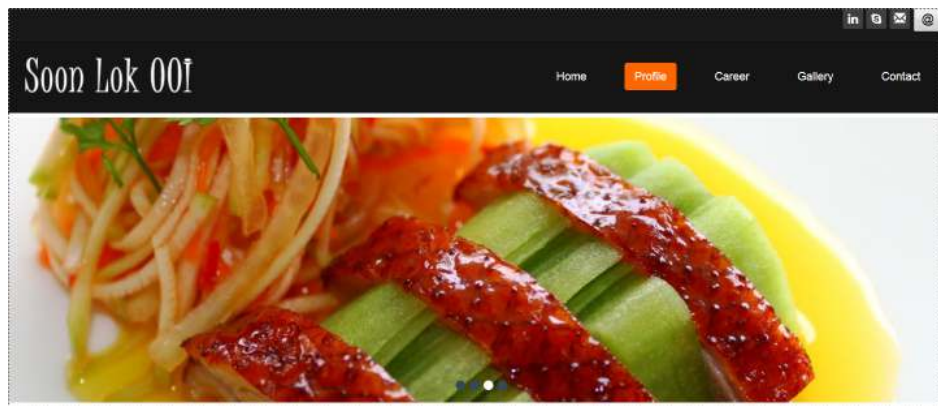
Like most chefs in Asia, he started his first job with sixteen as pots washer in 3 months' time then to Cutter (the starting position in Chinese cuisine, cleaning and cutting the vegetables) at the Penang Tower Club. Soon after he moved to Brunei Sin Gee Yu Restaurant and in 1991 he moved to Singapore to join the Pan Pacific Singapore, the first luxury hotel with its famous Hai Tien Lo Chinese restaurant, a move that opened his eyes to the finest Cantonese cuisine. From the Pan Pacific, he moved on to the Shangri-La's Rasa Sentosa and Raffles Hotel Singapore a landmark hotel since 1886. In 1997 he moved back to Malaysia, Kuala Lumpur to opening The Palace of Golden Horses. In 2000 he was offered to join the team of The Ritz-Carlton Millennium Singapore. Two years later he was offered the Assistant Chef Position on the Star Cruises. In 2002 Hotel Adlon Kempinski, Berlin Germany called and gave him the position of Chinese Chef and with it the opportunity to start shaping his culinary style. After few years working internationally, he moved back to Malaysia to work with Jade Blossom Restaurant and open the G hotel and Residences.

His next move was the most influential that shaped his career. Lok was appointed the Chinese Executive Chef for the reopening of the prestigious ManWah Chinese restaurant at the Mandarin Oriental Hong Kong. The restaurant and hotel are a legend in the city and it was for the first time that a chef from Malaysia will shape the Cantonese cuisine in Hong Kong. With its growing reputation, the owner of Ritz Carlton Guangzhou called on him to open their flagship hotel in Southern China. From there he move back to Singapore on request of the owner to open the Capella Singapore. In 2010 he was invited by Fontainebleau Miami Beach Resort and Hakkasan to join the pre-opening team for the hotel and bring the innovative Chinese cuisine to Miami. Next, The Ritz-Carlton called him back to Shanghai Pudong to manage the Chinese restaurant as well as oversee the Chinese culinary direction of all its hotel properties in China. In 2013 he moved to New York to open the "Tao Downtown" New York bringing his latest Asian creation to the big apple.

With Lok's creative reputation still well known in Singapore, Marina Bay Sands Hotel and Casino called for him to take care for The Paiza & Ruby VIP Club which is exclusively for their exclusive member clients

After four and the half years at this iconic hotel, GateGourmet USA was in search for very experienced and creative Chinese Chef to assist them with the upgrade their Chinese, Asian Cuisine across the US operations. Chef Soon Lok OOI was handpicked by the Vice President Group Culinary Excellence in Zurich and the President of GateGourmet USA to meet the growing market of the Asian and Chinese airlines and travelers to the Americas.

Chef Lok has permanently settled with his family in Miami with his wife and two kids. Once or twice a year he visits Asia to stay up-to-date with the latest trends of the regional cuisines. You can further explore his creative creation on his website www.ooisoonlok.com



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