Chef Siang Teo
Modern European

Chef Siang Teo brings with him 13 years of experience in the food industry. His culinary journey includes working in some of the top hotel establishments in Singapore, amongst them the Conrad Centennial Singapore and Sentosa Resort & Spa. He was also part of the team who started Singapore first molecular gastronomy restaurant Aurum.

Chef Siang has always been passionate about food and it is this passion which has driving him to represent Singapore in many culinary competitions around the world.

Some of his honours includes:

• Gold medal in FHA 2012 (Singapore)
• Gold medal in Hofex 2011 (Hong Kong)
• Gold medal in Oceanafest 2013 (Perth)
• The Gold & Silver medal in Culinary
  World Masters 2013 (Basel)
• Overall Champion in the Prestigious
  World Cup Culinary Expogast 2014