



Chef Stephan Zoisl

Modern Europea, Modernist

Hailing from Austria, Chef Stephan Zoisl professional chef career started with a 3-year apprenticeship at the five-star Grand Hotel Europe in Innsbruck -at the age of 15. Since then, Chef Stephan has worked at some of the world's best restaurants, such as the 2 Michelin star Steirereck in Vienna and the 2 Michelin star Villa Joya in Portugal. He has also catered for huge international events like the Formula 1 races and Grand Slam Tennis Tournaments.

Chef Stephan loves travelling, meeting new people and exploring new things. In his constant pursuit of fresh ideas, he went on an 8-month food and travel sabbatical through Southeast Asia. He then returned to Europe and began a short stint at world renowned, 3 Michelin star establishment The Fat Duck in Bray, UK. Working with UK's master of molecular gastronomy, Chef Heston Blumenthal, has inspired Chef Stephan tremendously. His time at The Fat Duck opened his world to more culinary perfection, global products and snazzy cooking methods.

After 4 years with Novus Restaurant in Singapore, he had the pleasure of working in one of the world's best restaurant Alinea, a 3 Michelin-starred restaurant, in Chicago.

Currently, Chef Stephan is the chef owner of Chef's Table by Chef Stephan Zoisl and also acting as a consultant chef for leading culinary brands. In addition, he collaborates with MPC Events to whip up new culinary concepts including private chef services and his pop-up restaurant concept Nutopia in Singapore.