



## Chef Malcolm Lee

### Modern Peranakan

Chef Malcolm Lee found his calling in his Nyonya mother's kitchen at a young age. His steadfast dedication and faith. Since then, have constantly guided him through decisions that pave his path of abundant opportunities to answer this calling.

Chef Malcolm does not deny his initial passions for cuisines of the West. Working in food establishments in the United States, and operating a student- run Western café-cum-bar at the Singapore Management University, Chef Malcolm had his eyes and hands set on recreating all that he had experienced overseas. However, his rediscovery of familiar Asian flavours came through the achievement of being the very first Singaporean recipient of the Miele Guide Scholarship. A comprehensive programme awarded to Chef Malcolm at the At- Sunrice Global Chef Academy enabled him to re-experience his Asian culinary roots, and thus played a large role in his decision to preserve Peranakan cooking. Bringing these experiences together, Chef Malcolm seeks to serve his heritage through a menu of refined taste and techniques, hence creating Candlenut's authentic yet innovative flavours.