



Chef Bio Jane Lee

Brunei Darussalam

Up till her late teenage years, Jane had never cooked anything on the stove besides instant noodles. She fried her first egg when she was 16 and cooked to survive through most of her varsity life in New Zealand. While her love for eating always spoke for itself, savvy in the kitchen was a slow build-up until she stumbled upon a recipe for a Moroccan stew when she was 22. The lamb tagine, made with a concoction of 9 spices and more, marked the birth of an obsession with the creation and perfection of flavours. Since then, the kitchen has become Jane's favourite place - where the hours whiz by as she traipses down culinary trails.

A video journalist by trade who worked for Reuters in Beijing, Jane has just recently stepped

into the city's food scene, holding private chef's table dinners and catering for small events. Middle Eastern and Malaysian are close to her heart, but there is no specific specialty or cuisine. Traditional or contemporary anything - she loves them all. She learned Kari Ayam from her Malaysian mother; Christmas ham roast from a friend's family in New Zealand, Fatteh from a Lebanese friend in Britain, Biryani from a Pakistani refugee, Taze Fasulye from a housemaid in Istanbul, and Farfalle con Funghi from an Italian flatmate.

An insatiable appetite for fresh kitchen adventures constantly drives Jane to chase after new creations. She loves that food brings people together and is excited about opportunities to inspire others and live out her passion