



The Culinary Power Duo: Guest Chef James Knappett and Sandia Chang

TRB is proud to have the opportunity to welcome **Chef James Knappett** and his wife **Sandia Chang** as our guest chef, and is certain that the flavors and creations that this culinary power-couple will surprise and delight the discerning diners of Beijing.

James and Sandia both worked – as chef and sommelier respectively – at top restaurants before setting up their informal champagne-and-hotdogs bar, *Bubbledogs*, in August 2012 in London and *Kitchen Table*, a 19-seats fine-dining space at the back of the bar; the restaurant is awarded with a Michelin star in 2014.

Chef James Knappett has worked at some of the world's most highly-regarded and celebrated restaurants. Having spent time in the kitchens at *The Ledbury* under Brett Graham (two Michelin stars) and at Marcus Wareing's *The Berkeley* (also two stars), James has also worked under Gordon Ramsay at *Royal Hospital Road* (three stars) and Rick Stein's *The Seafood Restaurant* in Padstow. James worked for two-years in the kitchen at Rene Redzepi's 'World's Best Restaurant' *Noma* (two stars) and Thomas Keller's NYC restaurant, *Per Se* (three stars), which is where he met his now wife and business partner, Sandia Chang.

Many of James' signature dishes bear hallmarks of his time at world-renowned restaurants, with a strong focus on British traditions, ingredients and flavours.

