



Master from Down Under: Guest Chef Kate Fay

She's been called "an artist, an adventurer, a genius in the kitchen", and she didn't even start out her career wanting to be a professional chef.

Born and bred in Auckland, New Zealand, **Chef Kate Fay** had a late start in her trade. Like many New Zealanders of her generation, she grew up in a family that grew vegetables and kept chickens at home and her mother always baked. Her own career started as an office worker, however. She then headed overseas, first to London, then to Israel, where at age 23 she cooked in a kibbutz kitchen for six months. That was when she decided what she wanted to do as her profession. She later returned to New Zealand and in 1999 she was appointed head chef of the restaurant *Cibo*. In 2003 she became a part-owner of the restaurant, and has been continuously cooking for the city with precision and passion. *Cibo* is a long-time holder of the Beef and Lamb Excellence Award and was named Metro Best Smart Casual restaurant for 2010 and 2012.

Her cuisine draws on the flavors of Southeast Asia where she has traveled extensively, but this is her first time in China, and we here at TRB are eagerly and proudly hosting Chef Kate and *Cibo's* junior sous-chef, Sam Cottrell-Davie and their modern and authentic cuisine from the Southern Hampshire at the restaurant for our guests.

