



# Dining & Culinary Experience in the New Normal



## Date

Tuesday, October 13, 2020

## Time:

11:00 AM - 12:00 Noon Pacific Time

## Admission:

Free but must be registered.

## RSVP:

<http://bit.ly/HKASCDiningWebinar>

## About the Webinar:

Hear the success stories of 2 award winning chefs –  
– **Chef Tian Yong**, Executive Chef of the Michelin-Starred Restaurant **Bistro Na's**, and **Chef Melissa King**, Top Chef All- Stars Winner & Fan Favorite, Best Female Chefs in San Francisco.

The two generations of California top chefs will share their expert knowledge and insights about the Asian and western cuisines in America, the dining and culinary cultures of the east and the west, the adaptation strategy and change management of the catering business in the New Normal.

## Meet the Speakers:

### Tian Yong

Executive Chef, **Bistro Na's** 那家小館



Heading up the kitchen team as Executive chef is **Mr. Tian Yong** (田勇) who has over 25 years of experience. It took over 15 years for Mr. Tian to work his way up from intern to his current Executive Chef role. As a fresh graduate, Mr. Tian's first real kitchen was at the Holiday Inn (Jindu) as an intern. His big break came when a famous 5-star restaurant in Beijing; Grand Mansion hired him. From there, Mr. Tian utilized all of the knowledge he had accumulated from the hotel and began to shape his own kitchen. Offering technical guidance, training staff, setting up policies and procedures, controlling ingredient costs, and developing novel menus are just some of the responsibilities required of him. Finally, in 2008, Mr. Tian had the honor of providing services to the Sponsor Reception Centre of the Beijing Olympic Games as the Executive Chef serving over 5,000 people each day during the Olympics.

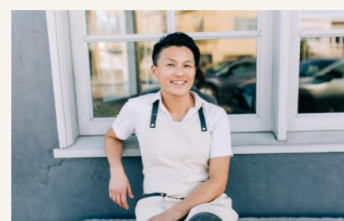
## Supporting Organizations:



UNITED STATES-MEXICO CHAMBER OF  
COMMERCE CALIFORNIA REGIONAL CHAPTER

### Melissa King

Top Chef All-Stars Winner & Fan Favorite,  
Best Female Chefs in San Francisco, 40 Under 40 Rising Stars



MELISSA KING

**CHEF MELISSA KING** was the winner of Bravo's TOP CHEF: ALL-STARS LOS ANGELES, SEASON 17 as well as winner of the Fan Favorite vote. She has won the most challenges ever in TOP CHEF history, and will inevitably be remembered as the finalist whose Hong Kong Milk Tea Tiramisu made renowned Italian butcher and guest judge Dario Cecchini weep tears of joy.

Known for her technical precision and ability to blend modern California cuisine with Asian flavors, Melissa is recognized as one of the best female chefs in San Francisco and a 40 under 40: Rising Star. Prior to her run on TOP CHEF, Melissa helmed several Michelin starred kitchens in San Francisco (Campton Place, Luce, The Ritz Carlton Dining Room) under acclaimed culinary legends including Dominique Crenn and Ron Siegel. She cooked for notable figures such as Oprah Winfrey and Al Gore, and is a certified level 1 sommelier.

Melissa is especially creative and entrepreneurial, exemplifying what it means to be a well-rounded and modern 21st century chef. She partnered up with Humphry Slocombe to create unique ice cream flavors (Hong Kong Milk Tea, Golden Milk & Gingerbread, Yuzu Cream, Coconut Shoyu Caramel, Mango Mojito, and plant-based Almond Chocolate Crunch).



Hong Kong Association of Southern California  
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HKASC Webinar

# Sponsorship Package

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- One-minute presentation at the Sponsors' Spotlight session.
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- 4 complimentary admissions.

Please contact Heidi Shen at [heidi.shen@hkasc.org](mailto:heidi.shen@hkasc.org) or (213) 622-9446