



CHEF
ANDREW YEO

Chef Andrew Yeo began his international career after graduating from the prestigious SHATEC Institute in Singapore. His early experience at The Ritz-Carlton Millenia Singapore laid the foundation for his global culinary journey. He later spent five years in London as Global Executive Chef for Tao Group Hospitality's renowned Cantonese brands, the Michelin-starred Hakkasan and Yauatcha.

Chef Yeo also served as Executive Chef at The Miami Beach EDITION, overseeing Matador Room, Market, and Tropicale by Jean-Georges. During his extensive tenure with The Ritz-Carlton Company, he held Executive Chef roles at Boston Commons and Amelia Island, and played a key role in the openings of The Shanghai EDITION and Ritz-Carlton properties in Montreal, Hong Kong, and Dove Mountain.

Now based in Singapore, Chef Yeo continues his consulting work, bringing a fresh, innovative perspective to the authentic traditions of Cantonese cuisine.

Supreme dim sum platter sea

Golden fish dumpling, king crab crystal, lobster dumpling

Pumpkin puff, pepper beef puff

Peking duck with caviar, foie gras and kumquat puff

Honey sea bass, crispy summer roll, laksa sauce

Four season vegetable, Szechuan sauce

Braised satay beef, oxtail croquette, taro mousseline

Exotic Pavlova

Earl grey bonbon