



Biography – LUKE MANGAN

Luke Mangan is one of Australia's leading chefs and is internationally regarded as one of the country's best known exports. He currently owns and operates a number of award-winning restaurants both within Australia and abroad, including glass brasserie at the Hilton Sydney, The Palace Hotel in South Melbourne, Salt Tokyo and the adjoining World Wine Bar in Japan.

Luke is also the first class chef for Virgin America and is often called upon by Sir Richard Branson for his private events and functions. He is also the International Business Class chef for V Australia. In addition, Luke has established fine dining restaurants on P&O's cruises; "Salt Grill by Luke Mangan" can be enjoyed onboard the Pacific Jewel and Pacific Dawn, with plans for a third on the new Pacific Pearl (launching in December 2010).

While Luke's restaurants range from casual gastropubs to fine dining establishments, they share the common thread of Luke's cooking philosophy – to source the finest and freshest local ingredients and showcase them with a clean and contemporary twist. Luke is renowned for his unexpected creations, which highlight his French classical training and Asian influences, married with simple, fresh, clean flavours. Luke's cooking aims to enhance and accentuate, rather than mask, the natural taste of the ingredients.

In addition to running three busy international restaurants, Luke has written four best selling cookbooks, *BLD – Breakfast/Lunch/Dinner* in 2000, *Luke Mangan Food* in 2002, *Luke Mangan Classics* in 2005 and *At Home and in the Mood with Luke Mangan* which was released in November 2009.

Luke launched his product range, Luke Mangan Providores, in 2009, featuring a range of spices, oils, vinegars, condiments, wines, tea, coffee and desserts. The distinctive product range is unique in that it involves close working partnerships between Luke and leading artisan producers whose quality produce he wishes to champion. Indeed, Luke's vision for the range is to profile the produce he believes in and which he has hand-selected and uses in his kitchens. Luke Mangan Providores is stocked at David Jones, leading boutique food outlets around Australia and is available on Luke's website lukemangan.com.

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BIOGRAPHY – LUKE MANGAN (continued)

Luke is also involved in television, hosting his own TV show, *Appetizing Adventures with Luke Mangan*, which screened in the US and Asia in 2008. The eight part series follows Luke on his journey to uncover traditional Asian food and cooking techniques which he then re-interprets to create his own Asian-influenced dishes. *Appetizing Adventures with Luke Mangan* was filmed in Bangkok, Seoul, Tokyo, Manila, Singapore, Hong Kong, Vietnam, Mumbai and Sydney.

Luke also makes regular appearances on a number of esteemed food TV shows, both in Australia and internationally, and is the roving food reporter for *The Today Show Australia*. Luke has also been invited several times to appear on *The Today Show* in New York.

In his spare time, Luke devotes his culinary skills to community and industry organisations, both nationally and internationally to raise money for charity. He is an ardent supporter of the Starlight Foundation in Australia, The Royal Children's Hospital, Melbourne and the James Beard foundation in New York, and is also involved in several other charities. Luke co-founded the Australian culinary foundation, "Appetite for Excellence" in 2005, promoting the development of Young Chefs, Waiters and Restaurateurs around the country.

In addition, Luke won the Chef's Category in the GQ Man of the Year Awards in 2003, is a Volvo Ambassador and was the celebrity chef for G'Day USA 2009, promoting all things Australian in Los Angeles and New York.

Luke started his career in Melbourne in the mid eighties as an apprentice under Herman Schneider of Two Faces fame. After completing his training, he headed to Europe and convinced Michel Roux of the three Michelin starred Waterside Inn in London to take him under his employment. Luke credits his success to these great chefs, who were both influential and instrumental in teaching him the craft.

Further testaments to Luke's excellence are the requests he has received to cook for former US President Bill Clinton and at the wedding of Danish Crown Prince Frederik and Princess Mary in Copenhagen.

From a family of seven boys who grew up in Melbourne, Luke currently lives in Sydney but travels constantly to his restaurants and events around the world. Recipes and more about Luke can be found at www.lukemangan.com.