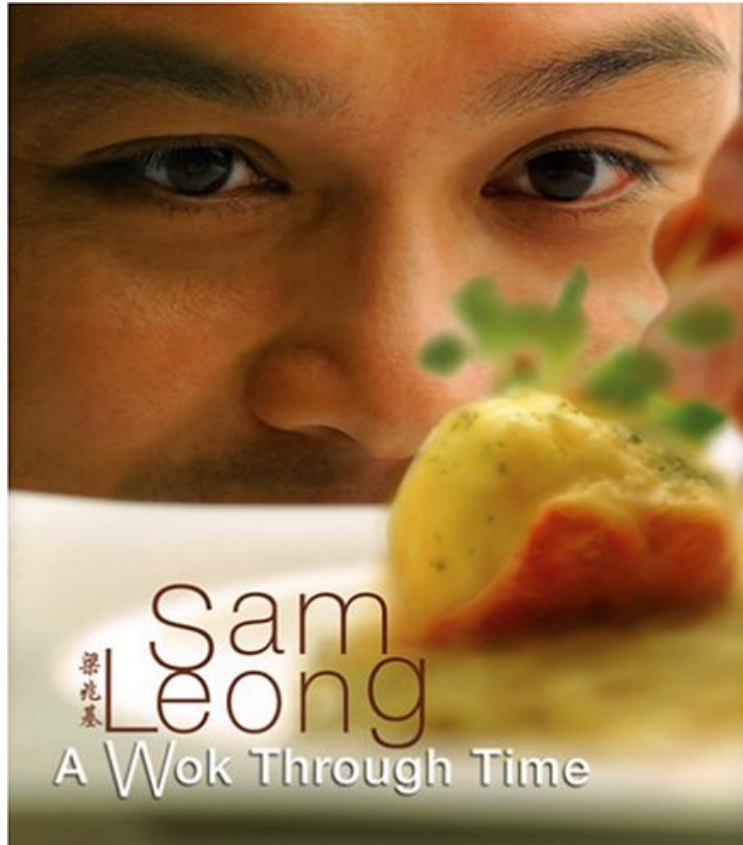


[E-BOOK] A Wok Through Time

## A Wok Through Time

*Sam Leong*

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**Sam Leong : A Wok Through Time** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Wok Through Time:

The latest offering by award winning chef - Sam Leong, A Wok Through Time - traces his journey from when he was a total novice in the kitchen to his present celebrity chef status. It is also an inspiring account of how a young Sam disinterested in his studies came under the wings of his father, renowned chef and shark's fin king, Leong Woon Soon and learnt the fundamentals that made him successful today. The book comes alive with the many photograpgs tracing his journey and the beautiful food shots of his award winning creations showcasing his excellent culinary skills. Sam's forte is in giving traditional Chinese cuisine a modern twist with the use of other Asian and Western ingredients presentation styles and this has made him outstanding in the culinary industry. In this book, Sam reveals the secrets to the recipes that won him many awards and fans and these include traditional recipes from his father and his own creations. These enticing recipes are presented with clear instructions and are a breeze to replicate in one's kitchen at home. A Wok Through Time a definite cookbook that everyone should have!

About the Author Chef Sam Leong was trained in the culinary arts by his father, a Malaysian chef well-known for his shark's fin dishes. At the tender age of 28, he became the executive chef of the Jiang Nan Chun at the Four Seasons hotel, Singapore, a significant achievement for someone his age. He then moved on to work at the Kuching Hilton and Novotel Bangkok. Ten years later today, Chef Sam Leong is the Director of Kitchens for the Tung Lok Group which encompasses 22 world-class restaurants, including Jade at The Fullerton Hotel, Singapore. In 1998, Chef Sam Leong was invited to participate in the 16th Wolfgang Puck Food Wine Experience and in 1999, he represented Singapore in the Ninth Annual James Beard Foundation Awards Reception. Chef Sam Leong's forte is in giving traditional Chinese cuisine a modern twist with the use of other Asian and Western ingredients and presentation styles, an edge that won him the Heinz Asian Ethnic Chef of the Year title from the World Gourmet Summit Awards of Excellence for three years, in 2001, 2002 and most recently in 2004.