

JAMES OAKLEY, CHEF DE CUISINE, ALIBI – WINE DINE BE SOCIAL



Renowned British Chef James Oakley has joined Cordis, Hong Kong as Chef de Cuisine at the modern European restaurant and bar, Alibi – Wine Dine Be Social.

James' passion for cooking came from his grandmother, with whom he began cooking as a child. He started his professional career as a trainee at the Michelin-starred restaurant - Restaurant Gordon Ramsay, Claridges Hotel in London, before moving to the De Vere Arms Hotel in Essex as a Commis Chef, where he received most of his professional training under the guidance of Michelin-starred Chef Jeremy Medley.

His career then took him through the ranks of professional kitchens around the globe, including London, Phuket, Malta and Hong Kong. James has learned to masterfully blend Asian styles and techniques with eclectic European cuisines, creating innovative menus with new flavours and seasonal ingredients.

James is an enthusiastic Chef who is passionate about cooking. He believes that food can bring people together and will continue to deliver stylish dishes with exceptional quality, and create memorable dining experiences to Alibi's guests.

Previous work experience:

- Waterbiscuit restaurant, Intercontinental Hotel Malta
- Pullman Phuket Arcadia, Thailand
- Aqua Restaurant Group, Hong Kong
- Azure Restaurant, Hotel LKF, Hong Kong
- Llys Meddyg Restaurant, Newport, Pembrokeshire, Wales, U.K
- Tassili Restaurant, The Grand Jersey Hotel, St Helier, Jersey, U.K
- Lords of the Manor Hotel, Cotswold's, U.K
- Bedford Lodge Hotel, Newmarket, Suffolk, U.K
- Congham Hall Hotel, Congham, Norfolk, U.K
- The De Vere Arms Hotel, Earls Colne, Essex, U.K
- Restaurant Gordon Ramsay, Claridges Hotel, London, U.K