

## **LI YUET FAAT, EXECUTIVE CHEF, CHINESE CUISINE**



Some 20 years ago, Chef Li Yuet Faat started his culinary career working in some of the most renowned Cantonese restaurants in Hong Kong. He was trained in each and every section of a Chinese kitchen and dedicated himself to mastering the basics of all parts of a Chinese kitchen. Five years into his culinary learning, he was promoted to be a Fryer (Wok Chef) and held this same position for seven years.

For the opening of Ming Court he was invited to join the opening team as a Chopper, assisting the Executive Chef in overlooking the preparation of ingredients and the food cost control of Ming Court and the hotel's Chinese Banquet operations. Chef Li progressed over the past 13 years from Head Chopper to Executive Sous Chef. He assisted both Chef Tsang Chiu King and Chef Mango Tsang in leading the Ming Court team to achieve Michelin stars' recognition for the past 11 consecutive years. In 2017 he was promoted to Executive Chef, Chinese Cuisine, overseeing the hotel's busy Chinese Banquet operations and the Michelin starred Ming Court.

Chef Li is passionate about what's on the plate, striving to source the best ingredients for his dishes, and continuously driving consistency and excellence in each and every dish, while guarding carefully the authentic Cantonese cooking style that Ming Court has become known for over the years.