

澳門國際美食論壇

International
Gastronomy
Forum, Macao



日期

Date

14/07/2025, Monday



時間

Time

09:00–13:00



地點

Venue

澳門漁人碼頭會議展覽中心會展大堂 2
Macau Fisherman's Wharf Convention and
Exhibition Centre Hall 2

Forum Theme: The Spice of Life: Macao's Culinary Connections

Time

Activity

09:00–09:20

Registration / collection of SI devices

09:20–09:25

Opening video

09:25–09:30

Kick-off ceremony

09:30–09:40

Welcome remark by MGTO Director

09:40–09:45

Welcome remark by Secretariat of National Commission of the
PRC for UNESCO

09:45–09:50

Group photo

09:50–10:05

Keynote speech 1 by Jordy Navarra

10:05–10:50

Panel discussion 1: A History and Legacy of Spices: Tracing Fusion
Cuisines' Culinary Roots

10:50–11:10

Coffee break

11:10–11:25

Keynote speech 2 by Varun Totlani

11:25–12:10

Panel discussion 2: A Symphony of Flavours: Fusion Cuisine in
Modern Macao and Beyond

12:10–12:55

Panel discussion 3: Spice as a Bridge: Celebrating Cultural
Fusion and Communities

12:55–13:00

Closing remarks and end of event



Jordy Navarra
Chef and Owner, Toyo Eatery,
Manila, The Philippines



Varun Totlani
Head Chef, Masque Restaurant,
Mumbai, India

Keynote Speakers

Jordy Navarra (Manila, The Philippines)

- Chef and Owner, Toyo Eatery
- Toyo Eatery was awarded the Gin Mare Art of Hospitality Award 2025 in Asia's 50 Best Restaurants
- Recognised by The Best Chef Awards 2024 for excellence
- Awarded the Flor de Caña Sustainable Restaurant Award at Asia's 50 Best Restaurants 2023
- Featured in the Netflix Southeast Asia culinary series *Chef's Uncut*

Varun Totlani (Mumbai, India)

- Head Chef, Masque Restaurant
- Recognised by The Best Chef Awards 2024 for excellence
- Masque ranked No. 19 on Asia's 50 Best Restaurants 2025
- Featured in the upcoming Season 2 of Netflix Southeast Asia's *Chef's Uncut*



Dr. David Wiley
Lecturer, Macao University of Tourism



Vicky Cheng 鄭永麒
Chef Owner, VEA and Wing Restaurant



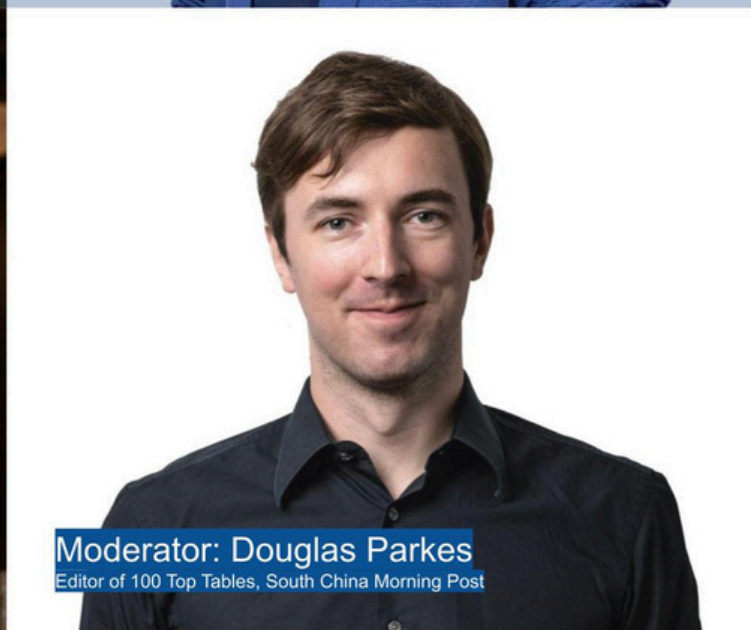
Chonlathip Rayamas (Bowling)
Food Influencer



Hironori Maeda 前田裕紀
Executive Chef, Mizumi at Wynn Palace



Murat Kara
Chef de Cuisine, Grand Lisboa Palace Resort Macau



Moderator: Douglas Parkes
Editor of 100 Top Tables, South China Morning Post

Panel discussion 1: **A History and Legacy of Spices: Tracing Fusion Cuisines' Culinary Roots**

This panel discussion explores how the spice trade shaped the culinary landscapes of different parts of Asia. Speakers will trace the journey of spices like cinnamon, pepper, turmeric, and cloves, and examine how they influenced the development of fusion cuisines across the region.

Speakers:

Dr. David Wiley

Mr. Vicky Cheng

Ms. Chonlathip Rayamas (Bowling)

Mr. Hironori Maeda

Mr. Murat Kara

Lecturer, Macao University of Tourism

Chef Owner, VEA and Wing Restaurant

Thailand Food Influencer

Executive Chef, Mizumi at Wynn Palace

Chef de Cuisine, Grand Lisboa Palace Resort Macau

Moderator:

Mr. Douglas Parkes

Editor of 100 Top Tables,
South China Morning Post



Antonieta Fernandes Manhão
Macanese Cuisine Iconic Chef & Culinary Instructor



Antimo Maria Merone
Executive Chef & Co-owner, Estro



Susan Jung
Academy Chair, Asia 50 Best and World 50 Best Restaurants of HK, Macau & Taiwan



Jack Siew
Director of Culinary Operations, City of Dreams



Tony Yoo
Consultant Chef, MGM
Owner Chef, DOOREYOO in Seoul



Moderator: Lee Williamson
Executive Director, Specialist Publications, South China Morning Post

Panel discussion 2: **A Symphony of Flavours: Fusion Cuisine in Modern Macao and Beyond**

This panel explores how chefs go beyond blending spices to create a symphony of flavours by incorporating diverse culinary traditions, innovative techniques, and global influences. Speakers will delve into the creative processes behind these culinary masterpieces, examining how chefs balance tradition and innovation to craft dishes that are both delicious and culturally significant.

Speakers:

Ms. Antonieta Fernandes Manhão

Mr. Antimo Maria Merone

Ms. Susan Jung

Mr. Jack Siew

Mr. Tony Yoo

Macanese Cuisine Iconic Chef & Culinary Instructor

Executive Chef & Co-owner, Estro

Academy Chair, Asia 50 Best and World 50 Best Restaurants of HK, Macao & Taiwan

Director of Culinary Operations, City of Dreams

Consultant Chef, MGM and Owner Chef, Dooreyoo

Moderator:

Mr. Lee Williamson

Executive Director, Specialist Publications, *South China Morning Post*



Raymond Vong
Owner, Henri's Gallery



Ricardo Chaneton
Executive Chef & Co-owner, MONO



Shelley Tai
Founder, MIUS Hong Kong



Jun Kim
Executive Sous Chef, The Londoner Macao at Sands China



Norihisa Maeda 前田典久
Executive Chef, Sushi Kissho by Miyakawa & Teppanyaki Shou at Galaxy Macau™



Moderator: Cat Nelson
Editor, PostMag, South China Morning Post

Panel discussion 3: Spice as a Bridge: Celebrating Cultural Fusion and Communities

This panel highlights how spices serve as a vital connector among the diverse communities that call Macao home. Speakers will discuss the contributions of immigrant communities to Macao's vibrant culinary scene, how food fosters cultural exchange and unity.

Speakers:

Mr. Raymond Vong
Mr. Ricardo Chaneton
Ms. Shelley Tai
Mr. Jun Kim
Mr. Norihisa Maeda

Owner, Henri's Gallery
Executive chef & Co-owner, MONO
Founder, MIUS Hong Kong
Executive Sous Chef, The Londoner Macao at Sands China
Executive Chef, Sushi Kissho by Miyakawa & Teppanyaki Shou at Galaxy Macau™

Moderator:

Ms. Cat Nelson

Editor, *PostMag*, *South China Morning Post*