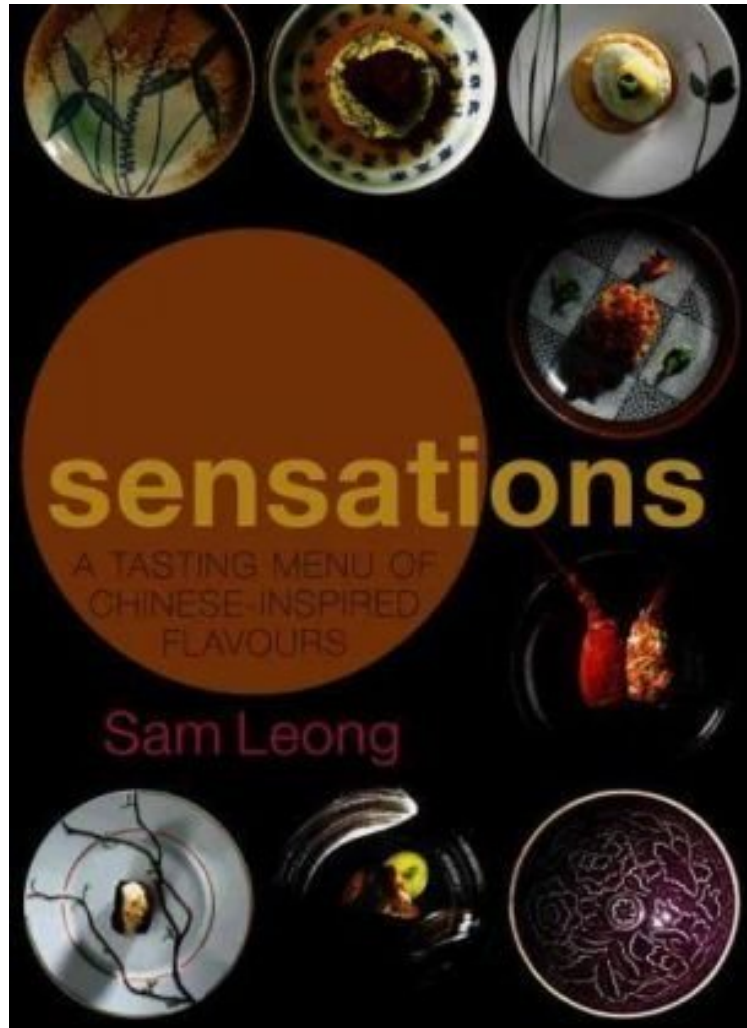


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## Sensations: A Tasting Menu of Chinese-inspired Flavours

*Sam Leong*

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**Sam Leong : Sensations: A Tasting Menu of Chinese-inspired Flavours** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sensations: A Tasting Menu of Chinese-inspired Flavours:

Sensations: A Tasting Menu of Chinese-inspired Flavours is award-winning Chef Sam Leong's second cookbook, showcasing more of his culinary genius and creativity. Drawing his inspiration from the Japanese kaiseki meat and French degustation menu, Sam has changed the face of modern Chinese cuisine and taken it to a new level of excellence. Heighten your senses with this exciting collection of 70 thoughtfully created and beautifully presented recipes. Featured recipes include "Beijing-style Cucumber Salad in Homemade Vinaigrette", "Beef Carpaccio with

Sauteed Barley in Yuzu Jelly", "Steamed Crab Claw with Yunnan Ham and Ginger", "Chilled Morel Consomme", "Crispy Pan-seared Crabmeat Dumpling", "Srambled Egg with Shark s Fin and Crabmeat", "Braised Ox Tail with Radish", "Chilled La Mian" and "Homemade Lychee Sherbet" among many others.

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. Sam worked at the Kuching Hilton and Novotel Bangkok before becoming the executive chef of Jiang Nan Chun at the Four Seasons Hotel, Singapore at the age of 28. Today, Sam is the Director of Kitchens for the Tung Lok Group, which encompasses more than 25 world-class restaurants in Singapore, Indonesia, China, Japan and New Delhi. Widely recognised as a trendsetter in modern Chinese cuisine, Sam has represented Singapore at some of the world's most prestigious culinary events, including the Annual James Beard Foundation Awards (1999); Friends of James Beard Gala Dinner (2000); World Gourmet Summit, Sydney (2001); Master of Australian Food Wine (2002) and the Flavours of Asia event at Napa Valley, California (2004). His list of accolades includes being named Best Asian Ethnic Chef of the Year at the World Gourmet Summit Awards of Excellence in 2001, 2002, and 2004, and Executive Chief of the Year and Chef of the Year in 2005. He was also named Chef of the Year at the Hospitality Asia Platinum Awards (HAPA) 2006/2007. Sam is also a familiar face at the annual American Wine Food Festival, a charity drive supported by the Puck-Lazaroff Charity Foundation, to which he has been invited as a guest chef for eight consecutive years. In 2005, Sam became the first Singaporean chef to join Singapore Airline's International Culinary Panel of world-renowned chefs. That same year, he made his first appearance on Singapore television, in a Chinese language cooking programme, King of Kitchens. A year later, he was invited to be the chef-mentor for a television cooking competition, Star Chefs. Sensations: A Tasting Menu of Chinese-inspired Flavours is Sam's second cookbook. His first, A Wok Through Time, which traces his journey as a chef, was published by Marshall Cavendish in 2004.