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Contributors 作者及攝影師簡介

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et al.: Contributors

RACHEL READ

A Hong Kong-based writer with more than a decade's experience, Rachel has contributed to Hong Kong Tatler, South China Morning Post and Harrods magazine and she runs EAT ME. Having Through The Looking Glass, giving her the perfect excuse to visit the best restaurants and shops in town. In this issue of AMBROSIA, Rachel explores how time can improve the taste of meat.

Juliana Loh

Juliana is a veteran based in Raffles, and she has contributed to South China Morning Post (South China Morning Post) and Lonely Planet. With an audience of the well-traveled at No. 5 in Macau's hospitality college, Juliana is named to chief and the couple's culinary adventures include annual Michelin-rated restaurant. In this issue, she investigates the global trends in sensory dining.

RACHEL DUFFELL

Hong Kong-based journalist Rachel writes about food, people, fashion, art and culture, and much of her writing focuses on luxurious living. In this issue, she is exploring the secrets of a London chef and restaurant. The couple's culinary adventures include annual Michelin-rated restaurant. In this issue, she investigates the global trends in sensory dining.

JADE LEE-DUFFY

Canadian Jade has lived in Beijing for more than 10 years. Writing about food, people, and culture, she was previously an editor for the South China Morning Post, Silodrome, CityLife and Lonely Planet. Jade has loved cooking and discovering new ingredients since childhood. In this issue, she embraces the many joys of spicy chili peppers.