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Test kitchen

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RACHEL READ
A Hong Kong-based writer who brings more than a decade’s experience, Rachel has contributed to Hong Kong Tatler, South China Morning Post and Ambrosia magazine, and also runs lifestyle blog Through The Looking Glass, giving her the perfect excuse to visit the best restaurants in town. In this issue of AMBROSIA, she uncovers the secrets of the cuisines of the Mediterranean.

VIVIAN MAK
Vivian has 20 years of experience in the publishing world. She currently works as an independence writer for various publications, and in the past has edited & been food for magazines such as Goodhousekeeping Magazine and TurboJET and Shang for the Shangri-la Hotel Group. For AMBROSIA, she talks to Chef Paul Wong about the challenges of the culinary world.

MAMIE CHEN
Mamie is a food writer and founding team member of Tasting Kitchen (TK) magazine. She contributes to various other publications as well as the Michelin Guide Hong Kong Macau website. Mamie particularly enjoys interviewing chefs and delving into their passions and motivations. For this issue, she explores the recent revival of interest in fermentation.

ROBIN LYNAM
Based in Hong Kong, Robin is a freelance journalist who has been writing about food, drink, travel, music, art and culture for various international media outlets since the early 1980s. In this issue he looks at the recent renewed interest in beer—and in particular craft beers, the pairing of lagers and stouts with food, and the rapid rise of the craft beer movement.