et al.: Contributors

RACHEL READ

A Hong Kong-based writer and more than a decade’s experience, Rachel has contributed to Hong Kong Tatler, South China Morning Post, and InAsia magazine, and she runs lifestyle blog Through The Looking Glass, giving her the perfect excuse to visit the best restaurants in town. As the editor of AMBROSIA, she unearths rare and wild ingredients and tells to the chefs who forged for them. Rachel has been travelling extensively, having spent a lot of time in Asia, as well as South America. She is writing a book about the bicycles with Kenji Kawamura, author of Tasting Kitchen (TK) and his blog, Fine Food Dude (www.finefooddude.com). For AMBROSIA, she interviews chefs and research the history and social context of food for various media outlets and her blog, Fine Food Dude (www.finefooddude.com). She is the founding team member of TK, an online community for foodies who love to share and explore fresh, healthy, and delicious food and wine. She loves to interview chefs and delving into their passions and motivations. For this issue, she explores the recent revival of interest in fermentation.

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Chris is a Hong Kong-based food and travel writer, a former CNN consultant, and co-founder of TK (Tasting Kitchen). When not trying the newest restaurants, he interviews chefs and research the history and social context of food for various media outlets and his blog, Fine Food Dude (www.finefooddude.com). For AMBROSIA, he interviews chefs and learns about fermentation. For AMBROSIA, he uncovers the secrets of food’s remarkable fermentation. In this issue, he looks at the recent revival of interest in fermentation.

JULIANA LOH

Juliana is a Macau-based writer who has contributed to the South China Morning Post, South China Morning Post, and Lonely Planet. She is an adjunct lecturer at IFT-Macao’s hospitality school, a freelance editor for various publications, and in the past has edited & curated for Gourmet & Handies Magazine for Turto, 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 Tatsting 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.

VIVIAN MAK

Vivian has 20 years of experience in the publishing world. She currently works as a freelance writer for various publications, and in the past has edited & curated for Gourmet & Handies Magazine for Turto, and Shang for the Shangri-la Hotel Group. For AMBROSIA, she talks to Chef Paul Wong about the challenges of the culinary world.

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 revival of interest in fermentation — and in particular craft beers, the pairing of lagers and ales with food, and the rapid rise of the cicerone, or beer sommelier.