

Chef Alan Wong

In the world of gourmet cooking, critically-acclaimed Chef Alan Wong is well-known for his unique creative flair. A renowned master of Hawaii Regional Cuisine, Chef Wong has made a highly-successful career out of marrying elements of different ethnic cooking styles using the finest Island-grown ingredients. As his Asian roots combine with his French culinary background, east and west cuisines do not merely meet -- they meld.

Completing his apprenticeship at The Greenbrier Hotel, Chef Wong worked at Lutece in New York City. It was there that his mentor, Chef Andre Soltner, emphasized the importance of being a "skilled craftsman" and "cooking with two feet on the ground". These words remain with Chef Wong in all aspects of his work as he guides and nurtures his staff.

In 1989, he opened The Canoe House Restaurant at the Mauna Lani Bay Hotel and Bungalows and subsequently participated in every "Cuisines of the Sun" event held there for twelve years. 1991 witnessed the birth of Hawaii Regional Cuisine when he and eleven other chefs organized a group determined to work with local farmers, fishermen, and ranchers. The creation of HRC helped to establish Hawaii as a sought-after destination to experience a unique blend of ethnic-inspired cuisines made with fresh, local products.

In 1994, Chef Wong was named one of 13 Rising Star Chefs in America by the Robert Mondavi Winery for his culinary excellence. He is a James Beard Award winner for Best Chef, Pacific Northwest 1996. Sante Magazine for Wine and Spirits named him Chef of the Year 2001, and the Inaugural 2001 Wedgewood Awards nominated him as one of 10 U.S. chefs for the title of World Master of Culinary Arts. In 2003, Bon Appetit Magazine recognized Chef Wong among its culinary legends as the 'Master of Hawaii Regional Cuisine'. StarChefs awarded Chef Wong with the Mentor Chef award in 2012 in their first-ever Hawaii revue.

Alan Wong's Restaurant opened in April of 1995 and in 1996 it received a James Beard Foundation nomination for the nation's 'Best New Restaurant'. It was honored in *Gourmet Magazine's* October 2001 issue, ranking #6 of 'America's Best 50 Restaurants' and in 2002 was inducted into *Nation's Restaurant News Magazine's* Hall of Fame. In its May 2006 issue, *Food and Wine Magazine* included the restaurant among its 'The Go List of 376 Hottest Restaurants in the World' and in that same year was again the only Hawaii restaurant to be ranked among 'America's Best 50 Restaurants' (#8) by *Gourmet Magazine*. It is a ten-time

winner of the Hale 'Aina Award as the state's 'Restaurant of the Year'. Voted by the Ilima Awards as Hawaii's 'Best Restaurant' for nine years, Alan Wong's Restaurant was inducted into its inaugural 'Star Circle' established for ten-time winners in 2008. Today, the restaurant continues to receive top ratings in *Zagat*, *Gault Millau* and *Wine Spectator*.

In September 1999, The Pineapple Room by Alan Wong opened at Macy's in the Ala Moana Shopping Center, serving breakfast, lunch, and dinner, and offering banquet facilities and catering services. That same year, Chef Wong authored a cookbook "Alan Wong's New Wave Luau" published by Ten Speed Press and in December 2010 released his newest cookbook "The Blue Tomato - The Inspirations Behind the Cuisine of Alan Wong" (Watermark Publishing), which was recognized in 2011 with the Ka Palapala Pookela Book Awards for the Excellence in Cookbooks category and in 2012 with the International Association of Culinary Professionals (IACP) Cookbook Award in the Chefs and Restaurants category. In May of 2012, Alan Wong's Amasia opened at the Grand Wailea in Maui featuring a menu where east meets west through small plates, family style entrée platters, a sushi bar, and a robata grill.

Chef Wong believes in giving back to the community and the profession. He serves on the boards of the Hawaii Seafood Promotion Committee, Leeward Community College and the Culinary Institute of the Pacific food service programs, and the Hawaii Agriculture Foundation. He was honored in 2001 by Kapiolani Community College and in 2002 by the University of Hawaii as its Distinguished Alumnus and for his contributions to the State of Hawaii. In 2012 Chef Wong was selected to be a part of the Diplomatic Culinary Partnership Initiative, started by Secretary of State Hilary Clinton.

Using fresh, local products whenever possible, pairing them with local flavors, Chef Wong defines his style of Hawaii Regional Cuisine as the contemporary style of cooking that borrows from all of the ethnic influences found in Hawaii today. Creating innovative dishes with a contemporary twist, his goal is to have his guests "Taste Hawaii". His restaurants express a casual yet elegant ambience and welcome their guests with Hawaiian-style hospitality and the 'Aloha Spirit'.



Honors and Awards

Professional

American Academy of Chefs, Hall of Fame

2013 Celebrated Chef

American Culinary Federation

2014 Achievement of Excellence – Alan Wong's Restaurants

Hawaii Chamber of Commerce of Northern California

2013 Kulia I Ka Nu'u Award

International Association of Culinary Professionals

2012 Cookbook Award, Chefs and Restaurants Category

Ka Palapala Po'okela Book Awards

2011 Excellence in Cookbooks (The Blue Tomato)

StarChefs.com Rising Star Awards

2012 Mentor Chef Award

2012 Rising Star Chef Award (Michelle Karr-Ueoka, Pastry Chef)

2012 Rising Star Chef Award (Wade Ueoka, Chef de Cuisine)

Honolulu Magazine Hale 'Aina Awards

2014 John Heckathorn Dining Excellence Award (Alan Wong)

Honolulu Magazine Hale 'Aina Awards (Alan Wong's Honolulu)

2013 Best Oahu Restaurant, Gold Award

2013 Restaurant of the Year, Silver Award

2013 Best Oahu Restaurant, Silver Award

2012 Restaurant of the Year, Silver Award

2012 Best Oahu Restaurant, Silver Award

2011 Best Oahu Restaurant

2010 Best Oahu Restaurant

2009 Restaurant of the Year

2008 Restaurant of the Year

2007 Restaurant of the Year

2006 Restaurant of the Year

2005 Restaurant of the Year

2004 Top Oahu Restaurant

2003 Top Oahu Restaurant

2002 Top Oahu Restaurant

2001 Restaurant of the Year

- 2000 Restaurant of the Year
- 1999 Restaurant of the Year
- 1998 Restaurant of Distinction
- 1997 Restaurant of the Year
- 1996 Restaurant of the Year
- 1996 Best New Restaurant

Honolulu Magazine Hale 'Aina Awards (other)

- 2014 Best Service, Gold Award
- 2014 Best Tasting Menu, Gold Award
- 2014 Best Dessert, Silver Award
- 2014 Best Business Lunch, Silver Award (The Pineapple Room)
- 2013 Best Lunch, Gold Award (The Pineapple Room)
- 2013 Best Dessert, Gold Award
- 2013 Best Service, Bronze Award
- 2012 Best Service, Silver Award
- 2012 Best Lunch, Silver Award (The Pineapple Room)
- 2011 Best Service, Silver Award
- 2011 Best Lunch, Silver Award (The Pineapple Room)
- 2011 Best Value, Silver Award (The Pineapple Room)
- 2009 Best Service, Gold Award
- 2009 Best Business Lunch, Silver Award (The Pineapple Room)
- 2008 Best Service, Gold Award
- 2008 Best Desserts, Silver Award
- 2008 Best Business Lunch, Bronze Award (The Pineapple Room)
- 2007 Best Service, Gold Award
- 2007 Best Wine Program, Bronze Award
- 2006 Best Dessert Menu
- 2006 Best Big Island Restaurant, Silver Award (The Hualalai Grille by Alan Wong)
- 2005 Best Big Island Restaurant, Silver Award (The Hualalai Grille by Alan Wong)
- 2002 Best Restaurant Wine List
- 2002 Industry Leadership Award

Wine Spectator Magazine

- 2013 Wine Spectator Restaurant Award Award of Excellence
- 2012 Wine Spectator Restaurant Award Award of Excellence
- 2011 Wine Spectator Restaurant Award Award of Excellence
- 2010 Wine Spectator Restaurant Award Award of Excellence
- 2009 Wine Spectator Restaurant Award Award of Excellence
- 2008 Wine Spectator Restaurant Award Award of Excellence
- 2007 Wine Spectator Restaurant Award Award of Excellence

No Ka Oi Maui Magazine

- 2013 Aipono Awards Best New Restaurant (Alan Wong's Amasia)
- 2013 Aipono Awards Most Innovative Menu (Alan Wong's Amasia)

Maui News Best of Maui Awards

2012 Reader's Choice Best New Restaurant (Alan Wong's Amasia)

Honolulu Star Advertiser Ilima Awards (Alan Wong's Honolulu)

2011 Best Restaurant, Star Circle

2010 Best Restaurant, Star Circle

Honolulu Star Advertiser Ilima Awards (other)

2012 Critic's Choice Best Neighbor Island Restaurant (Alan Wong's Amasia)

Honolulu Advertiser Ilima Awards (Alan Wong's Honolulu)

2009 Best Restaurant, Ilima Circle

2008 Best Restaurant, Star Circle

2007 Best Restaurant

2007 Best Island Contemporary

2006 Best Restaurant

2005 Best Restaurant

2004 Best Restaurant

2003 Best Hawaii Regional Cuisine Restaurant

2002 Best Restaurant

2001 Best Restaurant

2000 Best Restaurant

1999 Best Restaurant

1998 Best Restaurant

Honolulu Advertiser Ilima Awards

2008 Best Island Contemporary (The Pineapple Room)

2008 Best Neighbor Island Restaurants (The Hualalai Grille by Alan Wong)

2007 Best Island Contemporary (The Pineapple Room)

2007 Best Neighbor Island Restaurants (The Hualalai Grille by Alan Wong)

2006 Best Fine Dining Restaurants (The Pineapple Room)

2006 Best Neighbor Island Restaurants (The Hualalai Grille by Alan Wong)

2005 Best Fine Dining Restaurants (The Pineapple Room)

2005 Best Neighbor Island Restaurants (The Hualalai Grille by Alan Wong)

1997 Best "Service" Restaurant

1997 Best Special Occasion Restaurant

1996 Best Special Occasion Restaurant

Metromix Honolulu Best of Awards

2010 Best Restaurant

Santé Magazine

2009 Culinary Hospitality Award, Innovative Restaurant, West Coast Region 2001 Best Wine and Spirits Chef of the Year

AAA

2009 Four Diamond Rating (The Hualalai Grille by Alan Wong)

2008 Four Diamond Rating (The Hualalai Grille by Alan Wong)

2007 Four Diamond Rating (The Hualalai Grille by Alan Wong)

2006 Four Diamond Rating (The Hualalai Grille by Alan Wong)

Food & Wine Magazine

2008 The GO List: 293 Hottest Restaurants in the World 2007 The GO List: 335 Hottest Restaurants in the World 2006 The GO List: 376 Hottest Restaurants in the World

2000 Restaurant Poll: Best Reflects the City

DiRoNa (Distinguished Restaurants of North America) Award (Biennial Award)

2007 Award of Excellence

2005 Award of Excellence

2003 Award of Excellence

2001 Award of Excellence

1999 Award of Excellence

Gourmet Magazine

2006 America's Best 50 Restaurants (ranked number 8 in the nation)

2001 America's Best 50 Restaurants (ranked number 6 in the nation)

2000 Best Regional Cooking

2000 America's Best Restaurants

Bon Appetit Magazine

2003 "The Legends: Master of Hawaii Regional Cuisine"

2000 "Our Favorite Restaurants" List

Food Service Exec Clever Ideas "On the Cutting Edge" Award

2002 One of the Top Ten Outstanding Culinary Innovators in the United States

Nation's Restaurant News

2002 Fine Dining Hall of Fame Induction

Academie Gastronomique of Brillat-Savarin Confrerie de la Chaines des Rotisseurs

2001 Medaille d' Merit for Outstanding Service to Chaine (Education and Gastronomy)

The World Master of Culinary Arts

2001 One of the Top Ten Chefs in the United States

James Beard Foundation

1996 Best Chef of the Year, Pacific Northwest

1996 Best New Restaurant in the United States (nominated)

Robert Mondavi Winery 13 Rising Star Chefs of America

1994 Award of Culinary Excellence

Community

Hawaii Plantation Village

2010 Plantation Legacy Award

Business Leadership Hawaii

2007 Ernst & Young Business Leader of the Year (Top Five Finalist)

Public Schools of Hawaii Foundation

2007 Distinguished Honoree

Easter Seals Hawaii

2006 Chairman's Award

Hawaii Agriculture Conference

2004 Recognition for Promoting Hawaii's Agriculture

City and County of Honolulu

2002 Outstanding Professional Accomplishments and Community Service Award

University of Hawaii Alumni Association

2002 Distinguished Alumni Award

Hawaii Visitors and Convention Bureau

2001 "Keep it Hawaii" Certificate of Merit

Kapiolani Community College

2001 Outstanding Alumni Award

Leeward Community College

2001 Community Partner of the Year

Moiliili Community Center

2001 Outstanding Community Service Award