Rishi Naleendra Wengappuli Arachchige

PARTICIPATING CHEF - SHRI LANKA - SINGAPORE

Restaurant: Cheek by Jowl, Singapore

Chef Rishi Naleendra earned his first Michelin star in the 2017 edition of the Red Guide at the age of 30, making history as the first chef from Sri Lanka to achieve this accolade. At 18, he left his home country to study architecture at the University of Melbourne, Australia. His interest in cooking soon arose, and he found work as a waiter in a Melbourne café while continuing his studies. From the dining room, he moved to the kitchen of that small café, and at 22, he began working as a kitchen assistant at the modest Taxi Dining Room restaurant, later becoming a sous-chef at 27. During this time, he learned not only how to cook but also how to manage a hospitality business. His desire to learn more about international cuisine led him to complete an internship program at La Botica Restaurant in Matapozuelos. The year 2012 marked Chef Naleedra's professional career, becoming chef de partie at the prestigious Tesuya's restaurant. Later, he joined the prestigious Yellow restaurant, run by renowned Chef Brent Savage, as head pastry chef, before moving to Cheek by the Jowl, where he continued to learn and establish himself as a chef.

Rishi Naleendra

TEO JUN XIANG STUDENT: TEO JUN XIANG

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