## FERNANDO CHANAKA Chef

Fernando Chanaka is a world-renowned chef who worked for the best restaurants and was rewarded many times for his talent. At a very young age, he came to London and graduated from catering school in Hackney, UK. His talent, creativity and his influences from all over the world enabled him to climb the chef ladder quickly within the restaurant industry. He started his career as a private chef for celebrities, athletes and for the greatest leaders of the world who often follow healthy specific diets that require a subtle balance between health and taste. In this business of private chef in haute cuisine, Chanaka soon became one of the most sought-after chefs in London by mastering the art to combine fresh and healthy ingredients with creativity, according to the demands and constraints of this A-list clientele.

He was nominated Ambassador of Taste for Global Gastronomy® that gathers the best of the best of chefs from all over the world. He also became consultant for the International Taste Institute to develop his local, sustainable, tasty and creative vision of food within the catering industry.

Chanaka also managed to make himself a name in the restaurant business by honing his chef skills with the greatest chefs such as Gordon Ramsay, Marcus Wareing, Mark Hix, Allan Williams, Lee Streeton and Sujan Sarkar. With his growing reputation in London, he got appointed as Executive Chef of Buddha-Bar London where he created signature dishes with fresh and rare ingredients from all over Asia just like an artist would create East-meets-West masterpieces.

Following the embellishment works in Buddha-Bar Paris that will open its doors soon, Chanaka was chosen to create new signature dishes to take guests on a new sensory journey.

