



## News release

# PAUL IS HONOURED IN THE FAR EASTERN CITY THAT INSPIRED HIS CAREER

Liverpool's top fine dining chef, Paul Askew, has been honoured in the far eastern city-state that first inspired him to become a chef 30 years ago.

Paul was invited as a guest celebrity chef at the nine day "Best of British" festival in Singapore nearly 7,000 miles away from his Art School Restaurant in Liverpool's Hope Street area.

He cooked for the festival's opening dinner and then demonstrated a dish at the Ladies' Luncheon - one of the keynote events in the annual Asian showcase of British cooking, fashion, entertainment and sport.

In the same week Paul was presented with the 'Chef's People's Choice of the Year' award from the Singapore and New York based 'National Critic's Choice' organisation.

"This made the whole trip perfect," he said. "And it was great to be back because I have a lot to thank Singapore for. I was lucky enough to spend some quality time there as a young guy and it was my visits to the food markets, there, that first inspired me to become a chef.

"Singapore is a culinary melting pot of influences from Malaya, India. Indonesia ex-pat English and American cuisines. That's where I started to understand food and know exactly what I wanted to do for a living."

Paul, now a Fellow of the Royal Academy of Culinary Arts and chair of the Liverpool Restaurant Association, launched his 50-cover Art School Restaurant in Sugnall Street last September after building a reputation as head chef and catering manager for the Liverpool Philharmonic and chef director at Liverpool's 'hope street hotel' and 'The London Carriage Works'.

Earlier this month the Art School Restaurant received the prestigious 'Highest Quality Assured VisitEngland Taste Accreditation' award from Taste Northwest - one of the country's leading food and drink quality assessment schemes.