



London's personal chef service

The Chefs Take a look at the profiles of some of our chefs and be inspired by their passion for cooking!



Torren Lewis

Torren has been working as a chef since he left school but was cooking for his brothers and sisters from a very young age. Inspired by his grandfather who was a chef at the London Waldorf Hotel, he has worked in a wide variety of hotels and restaurants across London. He's cooked for many celebrities, including Keira Knightley, Frank Lampard, Princess Anne and Tony Blair – who wanted fish and chips! He enjoys training young chefs and, like Jamie Oliver at his Fifteen restaurant, Torren led a team of young apprentices at The Hoxton Apprentice in Shoreditch.

His favourite food is fish but he loves teaching everything – especially desserts. He loves the mathematical side of cooking and encourages people not to be scared of experimenting with food.



Adam Lugg

Adam planned to be a chef from the age of 5 and there is nothing else he could now imagine doing. He started out back home in Australia, working with a chef who inspired and encouraged him to create awesome fusion dishes, mostly with Asia Pacific

influences. He now runs his own gastro pub in Crouch Hill, but still finds the time to teach and cook amazing dinners for private clients.

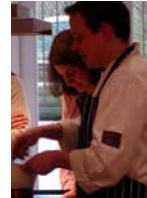
Asian-fusion cuisine is his passion, but he can turn his hand to anything from British to French to Mexican. He's particularly great at BBQs! He swears by simple, fresh ingredients and loves inventing new dishes.



Manju Malhi

Manju was taught to cook from a young age by her mother and spent several years in India exploring and experiencing the vast cuisines of her country. She has a unique Brit-Indi style of cooking which helped her to win the BBC's Food and Drink Competition and gain her own TV show on the Taste Network. She's since appeared on many TV shows, including ITV's Saturday Cooks, This Morning, Channel 5's Open House, BBC1's Saturday Kitchen and UKTV Food's Market Kitchen.

She enjoys writing, as well as cooking, and has written several cookery books, including 'Brit Spice', 'India with Passion' and 'Easy Indian'. She loves teaching and introducing new ingredients and spices into her students' repertoires. You can check out some of her recipes on www.manjumalhi.co.uk



John Murphy

John moved to London from his family home in Ireland and went straight into the kitchens of the Landmark Hotel, before moving on to The Dorchester and later the Savoy, via the Cantina del Ponte and The Great Eastern Hotel. His desire to learn new cuisines led him to Italy, Holland and Switzerland where he worked with some fantastic chefs.

He's overflowing with culinary ideas and loves teaching and sharing his vast experience – as well as funny stories from the kitchens he's worked in!



Alex Munro

Alex has been a chef for much of his life and his passion for food is clear as soon as you see him in a kitchen. He began his cheffing career in his native Scotland but has since travelled the world and worked with some fantastic chefs. He regularly cooks for royalty and is lucky enough to travel with some clients to many exotic corners of the globe.

There is no cuisine that fazes him. He's used to cooking for specific dietary requirements and has an extensive knowledge of food science. He doesn't use recipes, preferring to let his creativity loose!