



About Chef Brian McKenna

British-born Brian McKenna is widely regarded as one of the most talented chef of his generation. With an extensive culinary experience from numerous renowned restaurants across Europe, Brian moved on to head up some of the U.K.'s most prestigious dining institutions before coming to China in the spring of 2007.

Brian grew up in London, amongst the city's busy markets, fresh produce and some of the leading chefs in the world. It is no surprise that, early on, he discovered a profound passion for cooking. He began his career at the age of 14 at the prestigious "90 Park Lane", a three-Michelin star restaurant and one of the top dining choices in the British capital.

It is when he later worked under the guidance of Master Chef Alex Aitkin that Chef McKenna is born. At only 21, he became one of the youngest Head Chef at a Michelin-starred restaurant in Europe. Working alongside some of the finest in the industry, Brian travelled extensively to discover new techniques and flavours.

However, it was on his first trip to Bangkok's open markets and his first encounter with Chinese diversified food that Brian fell in love with Asian herbs and spices that he has since made his own. In early 2007, Chef Brian McKenna made his Beijing debut with the opening of Blu Lobster at Beijing's Shangri-La Hotel, a new concept of dining experience that rapidly seduced the Chinese capital's demanding diners.

By combining the freshest ingredients and the most innovative flavors with what modern and traditional techniques have best to offer, Chef McKenna's culinary experiences put all senses in alert. His approach to food has won him renown and respect from his peers. In 2009, Chef McKenna received the prestigious Five Star Diamond Award for the title of One of the World's Best Chef. Chef Brian McKenna's recipes have also won the public approval and have appeared in magazines and newspapers.

Classically trained, Brian McKenna has earned a reputation for putting together traditional cooking methods and highly creative dishes in the lineage of molecular gastronomy. Brian's biggest inspirations come from working under Kevin Mangoelles, three Michelin star Pierre Koffman, two star Michelin Chef Nigel Goodwin and Juan Mari Arzak, three Michelin star Chef.

While in 2008 Brian McKenna bid farewell to his first China experience, he also announced the launch of several exciting new projects under ROOMbmk, a company he sold three years later to form the Brian McKenna Hospitality Group that includes BMK Concepts and Management and BMK Catering and Events. BMKHG is already regarded by luxury brands as the country's best high-end hospitality group.

With the passion of a chef and the style of a cosmopolitan restaurateur, McKenna's restaurants continue to make their mark on the restaurant scene around the world as more of his projects start to unfold.

Bio in Brief

- 1977 – Brian McKenna was born on May 25th
- 1990 – Brian starts training at three Michelin star restaurant, Ninety Park Lane (U.K.)
- 2000 – Chef McKenna becomes Head Chef at Michelin star restaurant, Le Poussin at Parkhill (U.K.)
- 2004 – Chef McKenna tries over 40 of the world's three Michelin Star restaurants
- 2005 – Brian McKenna heads to Amsterdam to open his first restaurant: RAIN (The Netherlands)
- 2007 – McKenna sets sail to Beijing, China, and opens the Blu Lobster restaurant which will be established as one of the best restaurants in Asia
- 2008 – McKenna cooks for World leading Wine Critic, Robert Parker on the Great Wall of China. The dinner was dubbed the "Most Expensive Dinner Served in Asia".
- 2009 - 2011 – Chef McKenna opens ROOMbeijing, at one of Beijing's most luxurious hotel, Park Hyatt
– Brian sets up his own company, ROOMbmk in China for which he owns, manages and operates over 30 restaurants
- 2010 – Brian McKenna is personally invited to cook alongside three Michelin star chef, Guy Savoy, on the Great Wall of China with Château Margaux
- 2011 – Brian McKenna sells ROOMbmk and launches a new company: Brian McKenna Hospitality Group, which comprises BMK Catering and Events and BMK Concepts and Management

Notable Awards

In 2009 – Chef McKenna receives the Five Star Diamond Award as "One of the World's Best Chefs"

In 2007, 2008 and 2009 – McKenna is nominated Chef of the Year by "Food and Wine Magazine Asia"

In 2008, 2009 and 2010 – McKenna's operations are repeatedly awarded the title of "Restaurant of the Year" by "Food and Wine Magazine Asia"

In 2008, 2009 and 2010 – McKenna's Operations are nominated Restaurant of the Year by "Time Out"

In 2008 and 2009 – Chef McKenna is "Tattler's" Chef of the Year Asia

