



TWF IS PROUD TO PRESENT A PANEL OF CULINARY FEMALE STARS WITH BREAKFAST FROM GRASSROOTS PANTRY! MARCH 4, 8.00A.M. – 9.30A.M.

The panel will feature these distinguished speakers:

PEGGY CHAN

Executive chef and founder of Grassroots Pantry, a health-conscious restaurant that features nutritious plant-based food and encourages conscious eating

NAOMI POMEROY

Owner of Beast Restaurant and Expatriate Bar in Portland, Oregon and the 2014 James Beard Award for Best Chef Northwest (Member of Culinary Dream Team for the USA Pavilion at Expo Milano 2015)

MARGARET XUYUAN

Private kitchen chef extraordinaire and CEO of Yin Yang, a charming restaurant in Ting Kau that uses organic, locally sourced ingredients to serve authentic ancient cuisines inspired by Hakka tradition

Moderated by Susan Jung, Senior Food and Wine Editor of SCMP

THESE FOOD-EXPERTS WILL TALK ABOUT:

- Their career journey to becoming a chef and what inspires them
- The challenges of working in a male-dominated profession
- Advice for other female entrepreneurs

DATE: Wednesday, March 4

TIME: 8.00a.m. – 9.30a.m.

VENUE: Jones Lang LaSalle, 6/F Three Pacific Place, Admiralty

TICKETS: HK\$380 per person, including a nutritious, homemade breakfast selection of quail eggs, granola bites, homemade muffins and the 'Feel Good Elixir,' compliments of Grassroots Pantry

RSVP: Places are limited. Please [CLICK HERE](#) to register and pay

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