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Brandon Teo
Head Chef
Akanoya Robotayaki



Head Chef Brandon Teo (right), Chief Operations Manager Javier Goh (centre), General Manager William Liou (left)

When Brandon Teo realised cooking was his calling at 18 years old, he boldly quit university against all odds to work full-time in a restaurant.

After learning the ropes at Italian institution Porta Porta restaurant, he enrolled in At-Sunrice GlobalChef Academy to pursue a career.

Since then, the renegade chef has not looked back.

During his internship years at Swissotel, the focused chef hustled every head chef he knew to transfer him to Jaan, as he wanted to learn more about fine-dining cooking. During his three years there, he worked under star Chefs Andre Chiang, Ebbe Volmer and Julien Royer.

“It was the most difficult job I had...it was challenging and the rest of it was fun. I learnt that the human body can be pushed and it’s important to get the fundamentals of cooking right, to honour the ingredients,” he shared.

It was here that he discovered the power of relationships with the producers, as the restaurant worked through their international networks to get the best produce of the season. There was also a transparent learning culture, with none of the “hidden secrets” practised in Asian kitchens, which allowed him to accelerate in the perfection of culinary techniques.

Not content to only know about the fine dining world, he went on to plan his career in various establishments for a more well-rounded experience.

He was part of the opening team for Pollen before he joined The Study, one of the first ‘secret bars’ in Singapore, as sous chef. When the head chef left, his then executive chef, Andrew Walsh (now of CURE), issued him the challenge to take on the head chef position.

It was here that he worked with William Liou (General manager, Akanoya Robatayaki) and Javier Goh (Chief Operations Manager, Akanoya Robatayaki) and the trio forged a strong friendship and working relationship.

To gain international exposure, he also staged at The French Laundry in California, USA, where he had the chance to work with Thomas Keller, and Pollen Street Social with Chef Jason Atherton in the United Kingdom.

When he returned to Singapore he gave himself a challenge – to combine his culinary experience with his Asian roots.

PLUCK, a restaurant he owned and ran, served up modern Asian dishes for four years. Along the way, he also started Wanton Seng Noodle Bar.

When the opportunity to take on the role of Head Chef at Akanoya Robatayaki came, he jumped on board. “The three of us [William, Javier and me] have always had conversations about starting something Japanese together so this was a dream come true. Good teamwork like this is hard to find.”

A fan of Japanese ingredients and dining culture, he was already making annual trips to explore the various islands in Japan, immersing himself in the culture, two to three weeks each time. With Akanoya Robatayaki, he also gains direct access to Akashi Group’s purchasing office in Japan, which opens up a whole new world of ingredients to him.

At Akanoya Robatayaki, he hopes to share with diners the culture of traditional robatayaki but to present it in a modern experience. He has also introduced an omakase menu, which will offer diners a different robatayaki experience, as he combines ingredients grilled robatayaki-style into new “dish compositions” onto the dining plate.

Brandon is also a music lover, with genres from hip hop, funk, jazz and oldish rock to blues. He has also personally put together the music playlist for Akanoya Robatayaki, which includes lofi, hip hop, downbeat triphop by Japanese DJs and producers.

