

红
乃
家

William Liou
General Manager
Akanoya Robotayaki



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

William Liou, 36 years old, is uniquely equipped with the best of both the food and beverage worlds, with front of house *and* back of house experience.

Trained as a chef in SHATEC Institutes, he worked his way up the culinary ladder until he was sous chef at Copthorne King's Hotel, Singapore.

While he loved cooking, he was fascinated by the front of house action and how service can make such an impact on a diner's experience.

When the opportunity presented itself, he joined The Study, a "secret bar" concept by the Unlisted Collection. It was here that he met Brandon Teo (current head chef at AKANOYA Robotayaki) and Javier Goh (Chief Operations Manager, Akanoya Robotayaki) and forged a strong friendship and working relationship.

He went to take on the role of Group General Manager at SPRMKT, taking charge of opening new concepts such as KITE, SPRMKT Kitchen & Bar and SPRMKT Daily.

At Akanoya Robotayaki he has also curated a menu of Japanese-style cocktails at the bar to complement the robotayaki experience.

He shares, “Robotayaki is a rare, Japanese culinary art form not often seen in Singapore and I’m excited about the opportunity to create a memorable experience for the guests.”