

### **Morgan McGlone – Culinary Director**

New Zealand born, third-generation Chef Morgan McGlone is first and foremost, a food nerd. He boasts an impressive culinary career of more than 25 years, honing his skills in the US, before working his way up the culinary ladder.

Kick-starting his career at culinary institutions in Sydney, including Summit and Luke Mangan's CBD Salt Restaurants, Morgan then moved to the States where he opened his own catering and chef agency in LA and New York. Following this, he moved back to Sydney and opened his much-lauded French Bistro, Flinders Inn in 2009. That same year, Morgan co-founded the award winning hospitality young guns group, TOYS (Taste of Young Sydney).

Moving back to the States again, Morgan spent several years working for James Beard award winning Chef Sean Brock at the renowned Husk, South Carolina, and then as Chef de Cuisine at Husk, Nashville. In 2014 he returned to Australia to open Belles Hot Chicken. He continues to consult and appear in food festivals nationally and globally and launches Commissary in partnership with Yenn Wong, Founder and CEO of JIA Group.

### **Adam Shoebridge – Executive Chef**

A seasoned US chef, Adam was hand-picked by Culinary Director Morgan McGlone to helm Commissary and moved to Hong Kong from Sonoma, California where he was Head Chef at Rossi's.

Passionate and talented, Adam's love for cooking began when he was very young. He'd spend hours in the kitchen learning from his Mom – he was fascinated by how dishes were put together. It was his Mom who suggested he take the culinary classes at high school.

Adam now has over 10 years' experience and has worked at many renowned establishments in the US such as Chilmark Tavern, Husk Nashville, Belles Hot Chicken, Nomad and Bar Clarine.

### **Juan Enrique Romera Martinez – General Manager**

Enrique Martinez, General Manager at Commissary brings over 15 years' experience to the team from his time at leading London and Hong Kong restaurants and hotels.

Attracted by the vibrancy of the city, Enrique moved to Hong Kong just over a year ago. Before joining Commissary, Enrique oversaw the operations of various food and beverage outlets including Foxglove, Hong Kong, The Halkin Hotel, London and Aqua Group restaurants.

At Commissary, Enrique aims to inspire the team to ensure guests enjoy an unforgettable Southern Californian experience and good attentive service with a friendly smile.

