

Felix Yu

48 years of culinary experience, including 42 years as a Head / Executive Head Chef in Chinese cuisine. Expert knowledge of Cantonese, Sichuanese, Beijing and Shanghai cooking. Active interest in the food of Thailand, Malaysia, Japan, France, and Italy.

AREAS OF EXPERTISE

- Restaurant launch and setup (up to 300 covers)
- Kitchen design (including negotiation with equipment suppliers)
- Menu planning and development
- Ingredient sourcing and supplier management
- Stock and budget control
- Staff recruitment, training, development, and management
- Day-to-day kitchen management including cooking
- Understanding of relevant hygiene, health and safety practice
- Cooking Chinese Regional Cuisine: Cantonese, Sichuanese, Beijing, Shanghai
- Chinese BBQ, including Beijing Duck
- Fruit and vegetable carving
- Cold platters and other Chinese banquet specialities
- Banqueting and commercial recipe development
- Chinese molecular gastronomy

LANGUAGES

English, Cantonese, Mandarin, Hakka

EXPERIENCE

- 2015-current Consultant Head Chef / Executive Head Chef (UK / Sweden)
inc. Oiso, Young Cheng (London), Noodle & Beer (London), Tsuki Japanese
Restaurant (Sheffield), Met Su Yan (London), Pearl Liang (London)
- 2021-current Catering Consultant, Fleury Michon (Airline Catering)
- 2019-2021 Asian Catering Consultant, Marfo Food Group (Spain)
- 2008-2015 Head Chef/Proprietor, Felix Yu (Northampton)

“Here we are in Northampton... and naturally it's Felix Yu that we've come to. I say naturally because many critics who have come to these parts seem to have tasted the best of his Cantonese wok.... If you closed your eyes for a taste test, you might not guess what you were eating... that's half the trick of Heston Blumenthal's more eccentric recipes, at a snip of the price.” – Amol Rajan, The Independent

“This was a simply superb dining experience from start to finish, genuinely a cut above any Chinese restaurant we've eaten at in this county.” – Northampton Chronicle & Echo

- 2005-2008 Executive Head Chef, Dragon Castle (London)

“Thinly sliced pork hock served cold with a dipping sauce was excellent... Egg-white rice with dried scallop is lovely - a very different kettle of fish from the usual egg-fried rice... obviously expert chefs who have yet to make compromises.” – Fay Maschler, Evening Standard

“Everything was ravishing... Dragon Palace is that rare thing in London: a genuine find.” – Marina O'Loughlin, Metro London

“Dragon Castle is one of the best Cantonese restaurants I have tried in London in a very long time.” – Jay Rayner, The Observer

“A big new Chinese restaurant in South London that is the talk of the area... the food, when it comes, regardless of whether it’s what you ordered, is fantastic. Absolutely fantastic. Look, this place is terrific. Absolutely terrific. Best Cantonese I’ve seen in ages.” – Giles Coren, The Times

“Dragon Castle has become one of the best Chinese restaurants in London, offering a wealth of skilfully crafted dishes that won’t break the bank – including many so authentic they’re not available elsewhere... For lovers of authentic Chinese cooking, this is one destination that definitely repays the journey.” – Time Out London

“The food is of the highest quality, featuring fresh ingredients, refined flavours & a variety of textures” – Square Meal

“It is always particularly galling when you finally pitch up at a restaurant, (one that you have been meaning to visit for a year or more), only to find that it is good. It’s worse when it is very good indeed... It’s a surprise just how good this restaurant [Dragon Castle] is. Really good food...even if it has taken me a little while to follow up on all those rave opening reviews.” – Charles Campion, Evening Standard

2007-2008	Consultant	MFD Foods / Bangkok Ranch Developed commercial recipes for Sichuanese-style duck, Beijing duck and other dishes for distribution throughout Asia and Europe.
2006-2007	Catering Consultant	Superstar Excel (London)
2003-2005	Head Chef/Proprietor	Imperial Oriental & Thai Cuisine (Woburn)
1997-2003	Head Chef/Proprietor	Imperial Oriental House (Northampton)
1997-1998	Catering Consultant	Four Seasons (London)
1996-1997	Executive Head Chef	Yan Wah House (Cambridge)
1994-1996	Executive Head Chef	Royal Chequer (Leicestershire)
1992-1994	Executive Head Chef	Joy (Northampton)
1991-1992	Executive Head Chef	Pearl of Knightsbridge (London)
1990-1991	Executive Head Chef	Shanghai (London)
1987-1990	Executive Head Chef	Zen Central (London)
1985-1987	Executive Head Chef	Honeymoon (Royal Tunbridge Wells)
1983-1985	Executive Head Chef	Shirley Temple (Birmingham)
1982-1983	Head Chef	Yeung Sing (Manchester)
1980-1982	Executive Head Chef	Dai Sunny (Manchester)
1979-1980	Head Chef	Peking Palace, Jade Garden group (Hong Kong)
1978-1979	Chinese Chef	Peking Palace (Nigeria Lagoe)
1976-1978	2nd Cutter	Princess Garden, Mandarin Hotel (Hong Kong)
1975-1976	Junior 1st Cutter	Spring Deer (Hong Kong)
1974-1975	Assistant, Preparation	Spring Deer (Hong Kong)
1973-1974	Kitchen Porter	Spring Deer (Hong Kong)

Qualifications

- HACCP and Food Safety Management (Level 3)
- Hazard Analysis of Critical Control Point (Level 2)
- Liquid Nitrogen Safety Certificate (Gas Safe)