



The Hutong



# Chef Bio Shalu Asnani

## *From Singapore with Love*

Shalu's foray into the world of professional cooking started four years ago after relocating to Beijing with her husband. Before that, she was a successful lawyer, but moving to China presented her with the opportunity to reinvent herself and focus on something she's really passionate about – cooking! Born into a family of great cooks, Shalu was exposed to the art of cooking at a young age and picked up many family culinary secrets while growing up. She constantly updates and perfects her style to keep abreast of the latest trends.

A vegetarian for more than 20 years, Shalu's speciality is healthy vegetarian cuisine ranging from Indian to Vietnamese to Vegan cooking. Her goal is to disprove the myth that vegetarian food is boring – the dishes she creates are bursting with

flavour and tantalising to even the most extreme of carnivores.

Apart from cooking, Shalu's other passion is travelling, which she combines with cooking by seeking ideas and inspiration from the exciting dishes she's savoured around the world, and by learning cooking overseas to broaden her repertoire. As a full time resident in Singapore, Shalu makes occasional return visits to Beijing, and considers The Hutong her home away from home - and we encourage you to take advantage of Shalu's China sojourns by signing up to her classes.