



PHILLIP DAVENPORT

New Zealand trained Phillip Davenport, began his career in Sydney, Australia, at the “**Sheraton on the Park Hotel**”, working his way up to running ‘**Hugo’s**’, one of the city’s most popular restaurants. His passion for culinary excellence then took him to London, to open ‘**Aura**’, an exclusive private members’ supper club in Mayfair. This was followed by a post in the Caribbean, where Phillip consulted in the setting up of a new resort, ‘**Hermitage Bay Hotel**’ in Antigua.

The last seven years Phillip has been at the helm of the famous ocean side restaurant and bar **KU DE TA**, in Bali Indonesia, winning awards and cooking for many high profile guests.

Classically trained in traditional French cuisine, Phillip’s food focus has evolved through travelling the world & experiencing different cultures and cuisine, learning new techniques and staying up to date with modern food trends.

Phillip Davenport’s global success has been backed up by the release of his television series “**The Toque 12**” released on the Australian Network, Blinkbox and Medicorp Singapore. “The Toque 12” second season is currently showing in 55 countries and Singapore Airlines.



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Phillip has been a brand ambassador for the world-class refrigeration and cooking appliances **Sub-Zero** and **Wolf** and is currently and Ambassador for **Serax Plates** from Belgium.

He opened a café in Sydney in September 2015 called “**Mentmore and Morley**” and has recently opened a small New York style Pizza bar called “**Hanks pizza and liquor**” in Bali Indonesia.

NATIONALITY - New Zealand

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SOCIAL MEDIA

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www.thetoque12.com

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