



Belinda Leong

Biography

As the pastry chef at **Manresa**, **Belinda Leong** has more than **ten years of international professional pastry experience** at some of the world's finest restaurants and patisseries.

In 1998 she accepted an internship at **Aqua Restaurant** under the direction of **Michael Mina**, which inspired her to enrol in the culinary programme at San Francisco City College. After graduating, she embarked on a culinary internship with the newly opened **Restaurant Gary Danko**.

She soon discovered her passion for desserts and gravitated to the pastry department, and after a year was named **Executive Pastry Chef**, where she developed her skills during the following eight years.

After nine years with **Gary Danko**, she embarked on a European tour of France, Spain, Denmark, and Belgium where she refined her skills at renowned patisseries and restaurants including a year at **Pierre Hermé** in Paris learning traditional French pastry, **Restaurante Martín Berasategui** in Spain (three Michelin stars), **Noma** in Copenhagen (two Michelin stars), **In De Wulf** in Belgium (one Michelin star) and **Bubo** in Barcelona. In 2007, Leong won the San Francisco Bay Area award for **Rising Star Pastry Chef** from StarChefs.com, and was a featured celebrity chef at the famed **Pebble Beach Food and Wine Festival**.

Manresa has been awarded **two Michelin stars for five consecutive years**, received international acclaim as one of the **World's 50 Best Restaurants** by Restaurant magazine, and has been named America's Top 50 Restaurants by Gourmet magazine.

Manresa has received four stars from The San Francisco Chronicle, The San Jose Mercury News, and The Forbes Travel Guide Four Star Award. David Kinch was awarded the Best Chefs in America award for the Pacific region from the James Beard Foundation, and won the cooking competition on Food Network's Iron Chef America.



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