

## **PRESS RELEASE**

## A Fresh Twist from the new Executive Pastry Chef



**Legian, April 2023** – The iconic Padma Resort Legian is excited to announce the newest appointment of Pang Yoon Hwa as the new Executive Pastry Chef. Known for his unparalleled technical skills and creativity, Chef Pang is set to bring a new dimension of flavours to the resort's culinary offerings.

Born in Malaysia and grew up in Singapore, Chef Pang brings 20 years of experience in the pastry industry to Padma Resort Legian. He spent most of his career in Singapore, where he worked for 9 years at a renowned Michelin-starred restaurant at Marina Bay Sands, honing his craft and developing his unique style in creating more captivating shapes, vibrant colours, and delectable flavours. Some of his creations include the Double Cheesecake, artfully crafted to resemble a block of cheese, a deconstructed Black Forest Cake in the shape of a mushroom, and many more.

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In addition to his extensive culinary background, Chef Pang's culinary mastery has also earned him numerous accolades, including becoming the 1st runner-up in the annual Singapore Bakery & Confectionary Championship and taking home the gold medal at the Asian Gelato Cup. He has also been recognised as the "Best Mentor" from Sunrise Academy in Singapore and the "Best Pastry Chef" in Indonesia 2015.

With his arrival on the Islands of Gods, everyone can indulge in an array of his delectable creations at Padma Resort Legian. Guests can look forward to a range of sweet treats, including a delicious choice of gelato flavours such as Avocado, Peanut Butter, Earl Grey, Mango Sorbet and more tantalising flavours. For those who prefer a fruity delight, the selection of Fruit Tarts and Raspberry Vanilla Choux will not disappoint. Additionally, other delectable treats like Kaffa Chocolate Cake, New York Cheesecake, and buttery croissants, can be found at The Deli. Furthermore, Chef Pang's exceptional and delightful creations are available for take-home, allowing guests to share and enjoy them with their loved ones.

"In the pastry industry, we strive to create a truly unforgettable experience for guests by continuously improving and innovating our craft," stated Chef Pang. Along with his statement, he is excited to contribute to the success of the resort's culinary service by elevating the resort's pastry offerings to new heights.

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## **About Padma Hotels**

Previously known as Sekar Alliance Hotel Management, Padma Hotels has two exclusive properties on the island of Bali, a hillside town of Bandung, a prestigious highland of Semarang, and an industrial area in Karawang. All of them are inspired by the rich artistry and cultural heritage of these unique locations. This is reflected through the design aesthetic as well as the gracious hospitality of each property. Padma Hotels is committed to the care and comfort of its guests through dedicated service and up-to-date facilities. Padma Resort Legian and Padma Resort Ubud are the perfect introduction to the carefree ambiance of tropical living, Padma Hotel Bandung uplifts the senses with breathtaking natural scenery, Padma Hotel Semarang brings resort ambiance and contemporary opulence to the city, while Resinda Hotel Karawang, managed by Padma Hotels, is an oasis in the center of the industrial area.

## About Padma Resort Legian

Padma Resort Legian is a five-star resort in Bali that comes under the banner of Padma Hotels management. It is encompassed within a 6.8 hectare parcel of tropical landscape overlooking Bali's legendary sunset beach and is just 15 minutes from Ngurah Rai International Airport. The resort is an uplifting environment where guests can experience the fun of an artistic lifestyle. Accommodation is a collection of 435 comfortable rooms and suites, each with its own private balcony or terrace for heightened relaxation. Some exciting changes are currently in the making at Padma Resort Legian, stay tuned for further updates.

For further information, please contact:

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