

*Master Chef of Dim Sum
The creator of Egg Custard Mooncake*

Chef Ip Yun Fat

A Beginner's Mind – Innovation for a Lifetime

An old days quote "It takes ten years of practice for one minute on the stage". This also sets cause for the culinary profession of Chef Ip Yun Fat, who is the creator of The Peninsula Spring Moon Restaurant's legendary Egg Custard Mooncake, the most sought-after festival food when it first entered the market.

Having been trained up from kitchen and working hard with creative spirit, Chef Ip was soon promoted to the supervisor of the Dim Sum division at the age of 22, and served in several top restaurants in town, what is more, he assisted in the establishment of Spring Moon in The Peninsula Hong Kong, Wan Loong Court in The Kowloon Hotel and Hei Fung Terrace in The Repulse Bay. With 40 years' experience, Chef Ip still holds the beginner's mind and treating his profession with enthusiasm and dedication, allowing him to deliver a touch of uniqueness on food innovation. Even now he's retired, he never stops the engine.

"Time is changing everything; one who does not advance is to drop back", said Chef Ip.



1) Chef Ip represented The Peninsula Hong Kong for Chinese cuisine demonstration and exchange in Switzerland.

2) Chef Ip (right) once worked in The Repulse Bay as the Chief Dim Sum Chef.



Creativity · Experience · Dedication

With this spirit, he reached the peak of his career. It happened at a time when his team was producing a new dish “deep-fried egg custard bun” during the coming Mid-Autumn Festival, the hotel management of The Peninsula Hong Kong suggested to innovate on mooncakes. “From deep-fried egg custard bun to egg custard mooncake, it only took about ten times trial before success.” Experience was all that matters. “We have been making dim sum for over decades, and know what matters the most is adjusting ingredient ratio.” The result was overwhelming and egg custard mooncake had soon become the signature of Mid-Autumn Festival, attracting different parties to follow suit.

Forty years in the field, now semi-retired Chef Ip remains very motivated, treating his friends, industry players and apprentices as good competitors. He constantly compares, strives, and seeks for a breakthrough. “Sitting in the restaurant two hours a day, I keep on thinking of new ideas, and return home to try whenever inspiration comes.” He is particularly fond of mixing Western and Chinese ingredients together in creating new dishes, such as coffee rice cake for Club Wheellock members’ Chinese New Year pastry class early this year. Members were all delighted by the new flavoured rice cake.

Better tools make a better cook. That’s why Chef Ip is attentive to the selection of kitchen appliances. He has been impressed by the Siemens oven, with 4D hot air baking technology, and multi-function of steam, grill, slow cook operated manually or automatically. “It’s so easy to use, fast cooking with even heat distribution. Definitely a professional’s choice!”



Skilled, Proactive & Progressive

Chef Ip has always devoted himself on work. His career began with being the dim sum apprentice at Ko Shing Restaurant when he was only 14. He woke up around 3am and worked till 4pm, and even worked for 16 hours on Saturdays and Sundays. The tiring days did not take away his creativity. “My Dim Sum Master taught me one dish and coming up with 10 varieties is the key.” Chef Ip was able to apply the wisdom in creating a series of new dishes based on the classic dim sum steamed beef ball, by adding ginger bud, pineapple, etc., bringing exceptional taste to customers.

With creativity and dedication, Chef Ip soon became the supervisor of the Dim Sum Division, and had served in top class restaurants including Future Bright Group, Clearwater Bay Golf & Country Club, Hong Kong Chiu Chow Chamber of Commerce, etc. He always managed to meet the requirements of demanding guests, for example, request of a double-layer steamed milk with durian, and eight treasure sweet soup. He not only accepted the challenges, but also adding his ideas and experiences. “I always learn from young people and their new ideas, and make use of my experience to further innovate a new dish.” Chef Ip shared his secret.

