

ASHLEY GARVEY **CHEF DE CUISINE** **STARFISH BLOO**

Born in Melbourne, Ashley Garvey grew up in a city with the love of food. But it wasn't until he left school at the age of 15 to work in a professional kitchen that he developed a passion for cooking. Starting out as a steward, Ashley's talents in the kitchen were quickly recognised and despite his young age, he progressed from dish washer to section Chef in less than a year. Spurred on by his cooking experience and with his passion for food now evident, Ash enrolled in an apprenticeship at Melbourne's foremost culinary institute, The William Angliss Institute of TAFE. Over the three years Ashley completed three postings: Melbourne's Crown Casino, Chef Riccardo Momesso's Café Late and Il Baccaro, where he then concluded his apprenticeship.

Ash's first posting after his apprenticeship took him to the white sandy beaches of Noosa Heads in Queensland, Australia where he cooked under the supervision of the Michelin Starred Chef, Bruno Lubert, at Berardo's, and later at Season restaurant. Having cut his teeth in Noosa Heads, Ash was to return to his hometown of Melbourne where he would be reunited with former mentor, Chef Riccardo Momesso, this time working at Sarti Restaurant for two years before taking the position of Sous Chef at the celebrated Syracuse restaurant.

Always looking for a new challenge, and keen to explore more of the world, Ash's career took him to the Michelin Starred Turners Restaurant, in the city of Birmingham, UK. Having now worked in the kitchen for more than a decade, Ashley took a brief hiatus to travel around Europe and Asia taking in the sights & sounds, and of course the flavours of the two great continents. His experiences sparked a passion and new found appreciation for the complexities and subtleties of Asian cuisine and flavours and he made his way to the paradise island of Bali, Indonesia.

Ash became Head Chef of the island's Mozaic Beachclub, where he jumped at the chance to develop his skills and knowledge of Asian flavours, merging those flavours with contemporary western cuisine.

He now holds the position of Chef De Cuisine of W Bali Seminyak's beachfront pan-Asian restaurant, Starfish Bloo. Combining his years of expertise and passion in cooking, he brings innovative ideas to the tables by incorporating modern Asian flavours using the finest local ingredients that can be found around the island..