

Chef Tom Burney Biography

Tom Burney is a British chef with over 20 years' experience working with modern European cuisine through hotels, restaurants, event catering and as a private chef. Tom is a strong advocate of taking a Sustainable approach to hospitality and continues to develop & support various initiatives through his cooking.

He originally trained over 4 years in France in the late 1990's before returning to the UK where he gained experience in a range of establishments; being fortunate enough to have stages at several leading modern British restaurants including Heston Blumenthal's 3 Michelin starred 'The Fat Duck' and 2* "The Square".

Tom's interest in sustainable cooking has been with him a long time- After growing up learning about seasonal produce from his green-fingered Mother, Tom's first Head Chef position (at a local micro brewery gastropub) naturally led to him sourcing vegetables from local allotments (within a mile of the restaurant) and he worked with Manchester's pioneering sustainable fishmonger who was supplying local catch from the region's day boats at the start of this century.

Tom spent time working with a strong team of chefs at a Northern restaurant group (led by Chef Paul Heathcote MBE) , who had planned to launch a bold new restaurant with the aim of gaining Manchester's first Michelin star, before the financial crisis fell in the UK. A team of chefs was pulled in from the country's top restaurants and Tom worked his way up to Sous Chef with this team.

Tom Started working as a private chef in Hong Kong in 2010 and has over-seen 100+ private dinners since then, mostly in private homes. He has also been private chef (for months at a time) to visiting Hollywood Actors such as Keanu Reeves & Chris Hemsworth and has also been backstage personal chef for Key Artists such as Kylie Minogue and catered for Lady Gaga and Jessie J entourages.

In 2013, due to a growing number of requests from Tom's Private clients, he launched the gourmet catering company, 'Invisible Kitchen', with the aim of becoming Hong Kong's greenest caterer.

From 2013-2019, Tom's Invisible Kitchen team averaged 20+ events each week, covering a large range of private and corporate event types- from cocktail events and buffets to yacht catering, Bento events, bespoke PR events, picnics, weddings, BBQs, meal delivery, boardroom lunches, private dinners and conferences- the largest event being a full-day conference for more than 1100 international delegates at Kai Trak cruise terminal!

The development of a robust 'Green Policy' meant Invisible Kitchen became the go-to catering partner for Global clients with the highest standards of environmental sustainability; winning and executing contracts for Global event agencies with the highest environmental standards, such as the 3-day HK leg of the Volvo 'Ocean Race' and the 2-day Global Maritime Forum Annual Summit.

Over the past few years, Tom has shared his experience at Sustainability-focused industry events such as WWF's 'Sustainable Seafood Sourcing', GREEN Hospitality conference's 'Operating a Green Kitchen' and has sat on discussion panels at Foodie's 'Food's Future' summit: 'The Future of Seafood' and 'Green is the New Black's 'Alternative Proteins and the plant-based movement' panel at Hong Kong's 'Conscious festival'

Chef Tom has made a series of how-to Recipe videos in support of World Wildlife Fund HK's sustainable seafood campaign, as well as recipe videos for South China Morning Post, showcasing Green Common's alternative protein product, Omnipork. He has appeared on several local tv channels inc. TVB's 'Dolce Vita' programme and RTHK radio 3's 'Money talk', 'Morning brew' and '1 to 3 show' as well as in a CNBC feature (in the US) about eating vegan in HK.

'Invisible Kitchen' was named 'Editor's choice' for Crave Magazine's 'Best Catering company in HK & Macau' for 2 years running and Chef Tom was named '2019 Food Hero' by readers of 'Foodie' Magazine

where he now contributes his regular column 'Green Kitchen Experiments' - investigating new methods to cook in greener ways; sharing opinion about current food topics and ingredient/ sourcing advice. Tom has just been awarded 'Best caterer in HK' by editor's choice of HK Living magazine group (to be announced November 2020) and sits on the judging panel for 'Food made good' - recognising HK's sustainable hospitality businesses.

Many of Hong Kong's leading sustainability-focused companies work with Chef Tom for input and feedback, which means he is often among the first to get his hands on new-to-market products. In 2019, he ran a 6-week pop-up at a food truck in partnership with Impossible Foods to launch their '2.0' burger and was the first Chef anywhere in the World to work with cell-based 'fish' products- Avant Meats' 'fish maw' whom Tom developed recipes with in support of their first ever product launch ('cell-based Fish maw fish ball, anyone?')

Chef Tom is currently available to work on a consultancy basis with selected partners who share his ethos to develop their own F&B offerings.

Contact Chef Tom Burney via email/ whats app/ call tom@hongkongpersonalchef.com/ 6906 6275