



PROFILE

Australian Executive Chef with 20 years in luxury hotels and world-leading restaurants, currently running the kitchens of three restaurants at STAY Wellbeing & Lifestyle Resort, Phuket. Trained in Sydney's best kitchens and at Restaurant Noma (Copenhagen) and 8½ Otto e Mezzo Bombana (Macau); Chef de Cuisine at Mandarin Oriental and The Peninsula, Bangkok. Cooks modern European food shaped by Southeast Asia — rooted in classical technique and built around open fire — and runs food cost, purchasing and kitchen P&L with the same discipline. Brings both halves of the job: how food should taste, and how a kitchen makes money.



KEY ACHIEVEMENTS

- Reopened Lord Jim's at Mandarin Oriental Bangkok after its major renovation — a key part of integrating live-fire cooking into the new open-kitchen design.
- Maintained a 28% operating food cost across executive roles at Mandarin Oriental Bangkok and HUE Dining, Hong Kong.
- Stage at Restaurant Noma, Copenhagen (3 Michelin Stars; five-time World's Best Restaurant); Sous Chef at 8½ Otto e Mezzo Bombana, Macau (1 Michelin Star).
- National Finalist, Electrolux Appetite for Excellence — Young Chef 2016.
- Trained through Sydney's hatted kitchens — The Bridge Room (3 Hats; Restaurant of the Year 2015), Bécasse and ARIA (2 Hats each).



WORK EXPERIENCE

- Chef de Cuisine — Head of Culinary**
STAY Wellbeing & Lifestyle Resort, Rawai, Phuket
Jun 2025 – Present
- Lead a brigade of 45 chefs across the resort's three restaurants, bakery, banquets and wellness-focused food programs.
 - Built the resort's recipe costing and menu engineering system from the ground up — standardised recipe cards, ingredient coding and live food cost tracking across every outlet.
 - Own food cost, purchasing, inventory and kitchen P&L; deliver monthly kitchen performance reporting (variance, spoilage, hygiene, purchasing) to the General Manager.
 - Develop international and wellness-driven menus pairing modern European technique with Southeast Asian flavours, centred on open-fire and wood-grill cooking.
 - Lead capex planning and kitchen design for the new back-of-house kitchen build; recruit, train and mentor the brigade.

- Career break — international travel**
Oct 2024 – May 2025
- Chef de Cuisine**
The Peninsula Bangkok — River Café & Terrace, The Pool and In-Room Dining (one-year contract)
Oct 2023 – Sep 2024
- Led a brigade of 35+ chefs (excluding centralised production) across breakfast, lunch and dinner — high-volume buffet and à la carte service.
 - Designed and launched a new dinner buffet menu, refreshing the outlet's core evening offering.
 - Upheld Peninsula brand standards through daily food cost checks, recipe cards and outlet requisitions; maintained HACCP compliance across all three kitchens.

NICHOLAS W. GANNAWAY

EXECUTIVE CHEF

CONTACT

- 📍 Phuket, Thailand
- 📞 +66 91 843 2469 (WhatsApp)
- ✉️ nick_gannaway@hotmail.com

SKILLS

- Multi-outlet culinary leadership
- Inventory, spoilage & waste control
- Menu engineering & recipe costing
- Food cost, purchasing & kitchen P&L
- Menu development & creative direction
- Kitchen design, pre-opening & relaunch
- Team recruitment, training & mentorship
- Food safety & HACCP compliance
- Guest experience & service standards

CUISINE

- Modern European × Southeast Asian
- Live fire, wood grill & charcoal
- Italian fine dining & seafood
- Wellness-focused menus
- High-volume buffet & banqueting

EDUCATION

- Diploma of Professional Culinary Management**
Le Cordon Bleu, Sydney — 2008
- Diploma de Cuisine, Certificate III/IV in Cookery**
Le Cordon Bleu, Sydney — 2007

Executive Chef

HUE Dining, Hong Kong

Jul 2022 – Aug 2023

- Full accountability for a single-concept fine-dining restaurant — operations, menu, team and P&L.
- Directed creative development of festive and à la carte menus.
- Held operating food cost at 28% while delivering consistent quality and guest satisfaction.

Chef de Cuisine

Mandarin Oriental, Bangkok — Lord Jim's & The Verandah

Jul 2019 – Jul 2022

- First Chef de Cuisine role, leading the hotel's signature seafood restaurant and its heritage all-day outlet.
- Reopened Lord Jim's following its major renovation — a key part of integrating live-fire cooking into the new open-kitchen design.
- Launched multiple menus across the tenure, built around seafood and open-fire technique.
- Led and developed a brigade of 19 chefs through the COVID period — many now hold leadership positions across the hotel's kitchens.
- Selected by Mandarin Oriental for a cross-exposure assignment at La Mar by Gastón Acurio, Miami.

Sous Chef

8½ Otto e Mezzo Bombana, Macau (1 Michelin Star)

Jul 2018 – Jun 2019

- Senior kitchen team under Antimo Maria Merone (now chef-owner of Michelin-starred Estro, Hong Kong), executing refined Italian cuisine to Michelin-star standard.
- Trained and oversaw incoming interns on section technique and service standards.

Stagiaire

Restaurant Noma, Copenhagen (3 Michelin Stars; five-time World's Best Restaurant)

Apr 2018 – Jul 2018

- Staged under René Redzepi in Noma's first season after its 2018 reopening — production and service in the kitchen that defined fermentation, foraging and seasonality.

Junior Sous Chef

The Bridge Room, Sydney (3 Hats; Restaurant of the Year 2015) — under Ross Lusted

Mar 2015 – Dec 2017

- Costed every dish on the menu; managed daily stock levels and coordinated food preparation; trained staff and held brigade timing through service.

Sous Chef

The Victoria Room, Sydney

Feb 2014 – Feb 2015

- Hired, trained and managed kitchen staff; costed and developed menus with the Head Chef.

Junior Sous Chef

The Bourbon, Sydney

Jan 2013 – Jan 2014

- Costed and developed menus with the Head Chef; drove reductions in food and labour costs.

EARLY CAREER

Chef de Partie

Bécasse, Sydney (2 Hats) | Mar 2011 – Jul 2012

Ran meat, fish and vegetable garnish sections for à la carte service under Chef Justin North; trained junior staff and contributed to menu development.

Demi Chef de Partie

ARIA, Sydney (2 Hats) | Sep 2008 – Feb 2011

Ran hot entrée, meat, fish and vegetable garnish sections for à la carte service and functions under Chef Matt Moran; trained and supervised junior chefs.

Apprentice & Commis

Level 41, Sydney (3 Hats for ten years) and Berowra Waters Inn (2 Hats; Best New Restaurant 2008) | Oct 2006 – Sep 2008

Completed culinary apprenticeship under Chef Dietmar Sawyere in modern French cuisine, preparing and plating canapés, entrées and desserts.

LANGUAGES

English — native

SELECTED PRESS

Bangkok Post

Feature on Lord Jim's, Mandarin Oriental Bangkok

Mandarin Oriental Bangkok

"Chef Nick Gannaway — Lord Jim's" video feature

Hospitality Magazine, 2016

Electrolux Appetite for Excellence — Young Chef national finalist

REFERENCES

Chef Arnaud Dunand-Sauthier

Chef-Owner, Maison Dunand, Bangkok; formerly Le Normandie (2 Michelin Stars), Mandarin Oriental Bangkok

Chef Daniela Leyva

Executive Chef, Woodcut, Crown Sydney

Chef James Metcalfe

Founder & Director, JRM Hospitality

Contact details on request.