

Biography of Chef Stephan Zoisl



Executive Chef Stephan Zoisl, born December 1981, grew up in the region of Innsbruck, Austria. He grew up in a family business and has had experience working in restaurants for over 18 years. Relishing in the luxury of having a professional chef as his father, Stephan's dream of picking up the toque or chef's hat came as no surprise. As a young boy he loved being in the kitchen, helping his father perform every day tasks; from serving food to washing dishes. Early on he learnt to appreciate that it takes lots of passion, time and hard work to run a restaurant and to be a chef. His parents' influence instilled a relentless interest in good food and after several more encounters with the world of fine dining – Stephan's path into gastronomy was well on its way.

His professional chef career started with a 3-year apprenticeship at the 5 Star Grand Hotel Europe in Innsbruck –at the age of 15.

After his stint at Grand Hotel Europe he moved to Austria's capital Vienna, where he embarked on a new chapter at fine dining restaurant Do&Co. This experience gave him opportunities to experience big catering events like Formula 1 (Global), fashion Shows and even Grand Slam Tennis Tournaments. Driven from the experience he got on this journey, Chef Stephan moved to St. Moritz Switzerland to work for Mathis Food Affairs – a gourmet restaurant perched on the gorgeous summit. It was here that he first encountered the best ingredients like black and white truffles, Beluga caviar and other premium products that greatly influenced his repertoire and cooking style.

Armed with a new set of experiences and with sheer dedication towards perfecting his craft, he rose quickly through the ranks and eventually took up a position in the 2 Michelin Star restaurant Steirereck, Vienna – listed in Top 10 Restaurants in the world (San Pellegrino list).

Following Steirereck, which laid the foundation of his knowledge and culinary skills in fine cuisine - Stephan gained invaluable international experience during his tenure at the 2 Michelin Star restaurant, Villa Joya in Portugal.

After a final stint in Vienna as Sous Chef in a small restaurant called “Gaumenspiel” – he left Europe and started a new chapter in Singapore in 2008 at Novus. Helming the kitchen at the age of 26, he became one of the youngest executive head chefs in Singapore.

Stephan loves travelling, meeting new people and exploring new things – so in his constant pursuit of fresh ideas he left Novus in 2009 for an 8-month food and travel sabbatical through South East Asia. He then returned to Europe and began a stint at The Fat Duck in Bray, UK – a 3 Michelin Star establishment (Worlds second best restaurant 2010, Worlds best restaurant in 2005).

He returned heavy on experience and newfound knowledge. The Fat Duck stint opened his eyes to more perfection, global products, new & modern cooking methods and whet his interest more than ever before.

Stephan continued to delight and satiate the discerning palates of Novus’ new and regular patrons, keeping to his philosophy of *“Respect for the product is the essential key to great food & always use the freshest ingredients and produce.*

Being voted one of the best restaurants in 2010 & 2011 and won the best restaurant award under Dining city – for dining city week 2011.

Chef Stephan has left Novus Restaurant in July 2012 – moving on, a new path – a 4 month food and travel experience in the US & Canada, having the fortune to work at one of the world’s best restaurant Alinea, a three Michelin-starred restaurant, in Chicago. (Voted 7th World Best Restaurant in 2012)

In 2013 Chef Stephan opens a cooking Studio in central Singapore, in collaboration with Gaggenau and My Private Chef owner Crystal Chua. Going beyond the exclusive dining experiences that My Private Chef offers, My Private Pantry (cooking studio) goes behind the scenes to help every food lover whip up some magic in their own kitchen.

From 2014 Chef Stephan has started to venture out on himself - to run his personally projects, a bespoke, culinary and themed pop up restaurant called “Nutopia” – for more details: www.nutopia.asia - as well on his consultancy works via 2015L Pte Ltd (Chef’s Personal homepage - www.2015L.com)

The last step, at the end of 2015 - Chef Stephan focused on his own restaurant - “Chef’s Table by Chef Stephan”. There he continues to cook following his philosophy. Located at 61 Tras Street, Tanjong Pagar, Singapore.