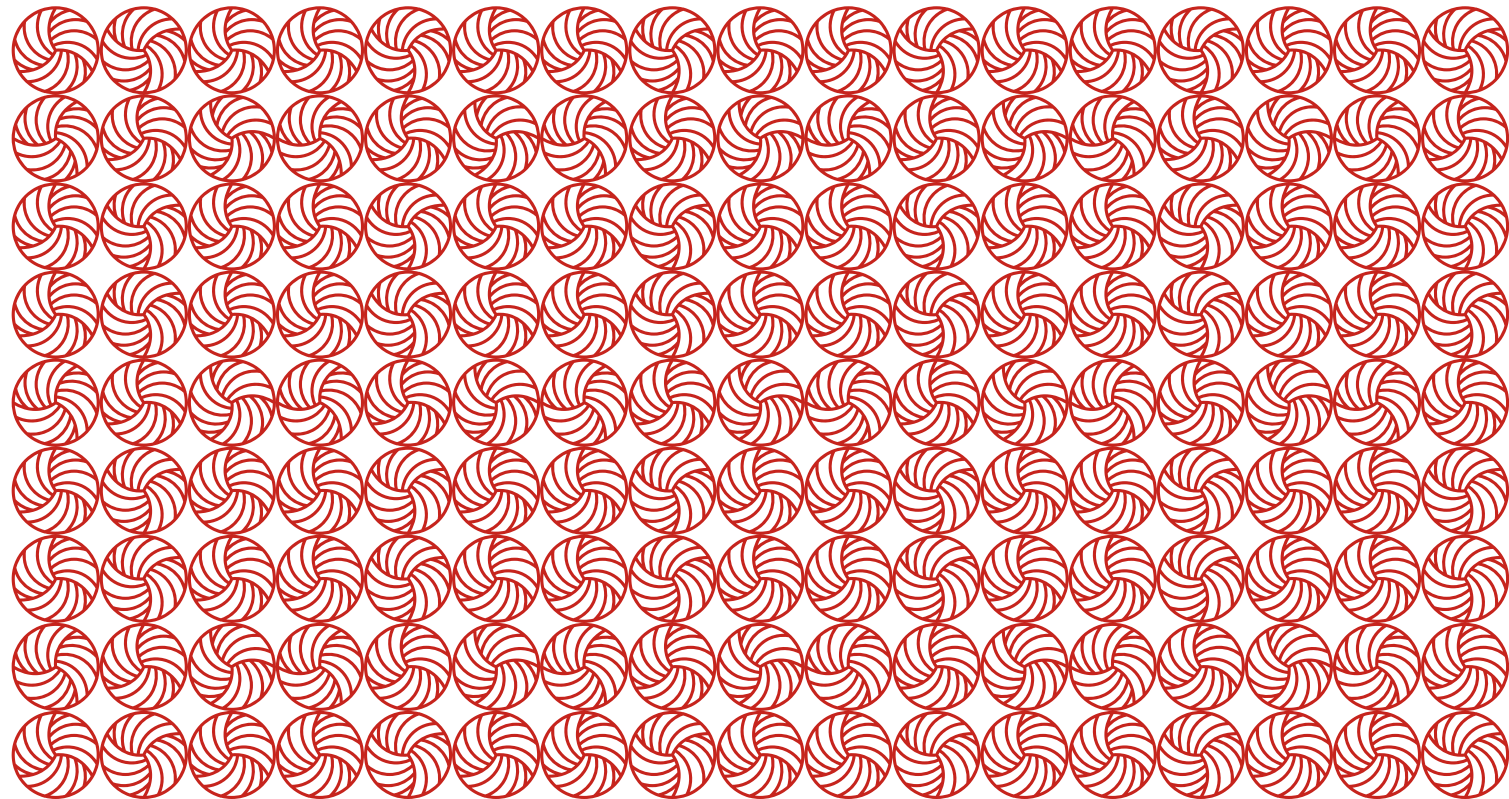




Plaza Mutiara, 3<sup>rd</sup> Floor, Suite 302  
Jl. Dr. Ide Anak Agung Gde Agung  
Kuningan, Jakarta 12950  
Indonesia

**Vincent Archer**  
vincent.manhua@gmail.com  
+62 812 4192 4534

**Nadya Barnes**  
nadya.manhua@gmail.com  
+62 812 2377 6597



## The Manhua Experience

Born out of a passion for good food and a dedication to please clients, Manhua is a Jakarta-based company that specialises in providing gastronomic services and exquisite food of the highest quality in Indonesia. We put great care into everything we do. We pride ourselves on using traditional cooking methods and sourcing fresh local ingredients wherever possible.

Under the expertise of our talented chefs, we have carefully curated an extensive range of authentic Chinese and Indonesian cuisines. Be it a set lunch menu or dinner buffet, you will find something that will surprise, delight, as well as nourish your guests and spice up your corporate or private event catering.

*“Your smile is your logo, your personality is your business card, how you leave others feeling after having an experience with you becomes your trademark.”*

– Jay Danzie

## Let Us Be Your Host

The secret of Manhua lies in the details. We cater avidly to all your needs. Whether you are planning your dream wedding, corporate event, family gathering or birthday party, we will work closely with you to create the perfect concept and a delicious menu tailor-made for your special occasion—no matter how big or small. Sit back, relax and let us get our creative juices flowing.

With Manhua, you can rest assured that every little detail of your event is being taken care of by our experienced team of food and event professionals. It is our commitment and pleasure to deliver the best food, best service at the best venue. Because you deserve nothing less than perfection.

## Our Star Team

### Chef Ken Foo

• Chinese Corporate Chef



Born and raised in Malaysia, Chef Ken Foo is the culinary brain behind Manhua's Chinese menus. His gastronomic expertise comes exclusively from 25 years of hands-on experience and an innate understanding of the diversity and complexity of regional Chinese cuisines, especially Cantonese cuisine.

Fuelled by his lifelong passion for cooking, Chef Ken's illustrious culinary journey has taken him from small seafood restaurants in Malaysia, to a leading cruise line in Asia-Pacific, and to the international outposts of Hakkasan (an award-winning restaurant group that specialises in modern Cantonese cuisine) in Istanbul, Abu Dhabi and Dubai. After a series of short stints in Monaco, Australia, South Africa and back to his home country Malaysia, Chef Ken embarked on a new chapter with Manhua in Indonesia.

Exploring the past, present and future of Chinese food, Chef Ken cooks with thoughtfulness, treating his ingredients with the utmost respect, eliminating food waste and honouring age-old traditions while injecting some modern flare and finesse into classic dishes.

### Chef Muhamad Irfan

• Indonesian Corporate Chef



Introducing Muhamad Irfan, our ambitious Indonesian corporate chef who always cooks from the heart and serves it with love. With a culinary career spanning over a decade, Jakarta-born Chef Irfan brings diverse knowledge, creative energy and the roots and traditions of Indonesian food heritage into his position at Manhua.

Chef Irfan's training and education have been mainly on the job, working his way up the kitchen ladder from commis chef to sous chef in various restaurants, catering companies, resorts and hotels in Indonesia as well as international cruise lines. He lets his ingredients guide his craft, committing himself to sourcing the freshest local ingredients of the highest quality and cooking everything from scratch to create the perfect balance of flavours.

Eating is a social activity in Indonesia and there's nothing Chef Irfan treasures more than the simple pleasures of cooking and sharing a meal with loved ones. He's looking forward to serving up hearty, authentic Indonesian cuisine and sharing his deep love for his culture with you.

### Rezza Imanuel Johassan

• F&B Executive



Meet Rezza Imanuel Johassan, our devoted and delightful food and beverage executive. A native of Manado, North Sulawesi, Rezza not only brings his extensive hospitality experience, strong leadership skills and organisational flare to Manhua, but also an infinite passion and ingenuity to deliver excellent customer experience and elevate your event to the next level.

Upon completing his Diploma in Hotel Management and Administration in Bali, Rezza worked in various aspects of the hospitality industry for over 13 years, rising through the ranks from room attendant and bartender in Manado, to barista maestro in Abu Dhabi, to assistant banquet manager and assistant food and beverage manager at Mercure Manado Tateli Resort & Convention.

“Food is life. And service is love,” says Rezza. “Great customer service makes a meal taste even better. Every day is a new opportunity to provide our guests with the best dining experience. My job is to make sure they feel cared for, appreciated and comfortable. And that makes me very happy.”