



For Immediate Release

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## **EATON HOTEL HONG KONG WELCOMES NEW EXECUTIVE CHEF GIOVANNI PUGLIANO**

(Hong Kong, April 2010) – Eaton Hotel Hong Kong is pleased to welcome Executive Chef Giovanni Pugliano to the team.

Having commenced his culinary training in Sydney he graduated with a Diploma in Commercial Cookery at TAFE College. A native Italian, with 10 years of experience in many five-star hotels and restaurant groups from around the world, Giovanni has held positions such as Chef de Partie, Head Chef, Chef de Cuisine and Executive Sous Chef.

In his previous role as Executive Sous Chef of Langham Place Hong Kong, Giovanni specialised in merging the very best of ingredients with local culture favourites.

As a true believer in “La Dolce Vita”, the art of living has always been the secret ingredient to Giovanni’s recipes, while his relentless pursuit of perfection and tireless attention to detail sets him apart in the world of gastronomy.

Awarded Bronze and Silver medals in the Apprentice Culinary Competition for The Association of Professional Cooks and Chefs, Giovanni has published his own pasta recipes and has delighted the palates of many discerning diners and celebrities including celebrities and royalties in Dubai and London.

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**Giovanni Pugliano**  
**Eaton Hotel's new Executive Chef**

For information on Eaton Hotel, please visit [hongkong.eatonhotels.com](http://hongkong.eatonhotels.com).

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