

ABERDEEN STREET SOCIAL

The Team at Aberdeen Street Social

Aberdeen Street Social is the collaboration of entrepreneur Yenn Wong, founder of the JIA Group and critically acclaimed British Chef Jason Atherton.

Jason Atherton – Culinary Director

Jason Atherton started out working alongside great chefs including Pierre Koffmann, Marco Pierre White, Nico Ladenis and Ferran Adria at el Bulli, before joining the Gordon Ramsay Group in 2001. After launching 'Maze' in London and overseeing the opening of five more 'Maze' restaurants globally, Jason left Gordon Ramsay Holdings to launch his own restaurant group, The Social Company.

His flagship restaurant 'Pollen Street Social' opened in April 2011 in Mayfair and was awarded a coveted Michelin star within just six months of opening. It was awarded 4 AA Rosettes by the AA Guide, named The Good Food Guide's 'Best New Restaurant' and hailed the third best restaurant in the UK. Jason was awarded 'Chef Of The Year' by 'Caterer and Hotelkeeper', which for a chef, Jason has likened to winning an Oscar.

Four years on, Jason and The Social Company now have multiple restaurants worldwide, including the Michelin-starred Social Eating House, Little Social opposite Pollen Street Social, the acclaimed Berners Tavern - named 'the defining restaurant of the decade' - and City Social, which earned a Michelin star within six months of opening. His latest London opening was Social Wine & Tapas, a wine shop and tapas bar in Marylebone, which the Evening Standard called "Jason Atherton's best yet".

Alongside his London restaurants, Jason has taken the Asian dining scene by storm, opening 22 Ships, Ham & Sherry and Aberdeen Street Social in Hong Kong and The Commune Social and Table No.1 in Shanghai. In 2015, he launched his first stateside restaurant The Clocktower, an all-day dining space set within the New York EDITION Hotel; and Marina Social, a stunning waterside restaurant in Dubai.

His latest openings include Kensington Street Social within The Old Clare Hotel in Sydney; Sosharu, a Japanese restaurant in Clerkenwell; and Pig & Palm in Cebu in the Philippines.

Chris Whitmore – Executive Chef

Executive Chef Chris Whitmore started his career as Sous Chef at Gordon Ramsay's Maze in London, standing by Jason when he received his first Michelin star. He was then appointed Senior Sous Chef at the 3-Michelin-starred Gordon Ramsay Restaurant. Early in his career, Chris witnessed how much can be achieved with drive and passion as well as the unflinching desire for perfection. From then on, he strived to reach new heights with this recipe of success.

Since 2012, Chris has worked as Opening Chef for the Jason Atherton Restaurant Group, creating exceptional concepts and growing together with Jason. He was part of the opening team of both 22 Ships and Ham & Sherry in Hong Kong and now helms the kitchen at Aberdeen Street Social. When asked about the culinary direction at Aberdeen Street Social, he comments, "We want to bring Hong Kong a taste of traditional British cooking methods presented in a modern way, using globally sourced premium ingredients to create exceptional British fare."

Ryan Nightingale – General Manager

With 10 years in the hospitality industry, Ryan brings with him vast industry knowledge as well as a love for being behind the bar. The skilled Manager has played an important part in the rise of some of Canada and London's hottest and most exclusive venues.

Having worked in the most glamorous of the world's cities, Ryan has developed drink creations and cocktails that have caused a stir. The talented bartender made his mark at Pollen Street Social and the Michelin starred Social Eating House, both in London, as well as Tide & Boar Gastropub in Moncton-- hailed as Canada's favourite bar.

In 2014, Ryan moved to Hong Kong where, in addition to managing Ham & Sherry and the Back Bar, and introducing his great cocktails to the city, he guides customers through their Sherry experiences, ensuring that each visit is both enjoyable and educational for all guests. Just months after joining the team, Ryan received the 2015 Foodie Forks Editor's Choice Award for Best Mixologist in Hong Kong. In 2017, he continues to dominate the scene, claiming the Foodie Forks Reader's Choice award for Best Mixologist as well as winning the HK Chivas Masters this year. Ryan is now General Manager at Aberdeen Street Social where he also manages the bar, creating classic cocktails for guests to enjoy at the "social" venue located in PMQ.

Artur Aronov – Head Sommelier

Originally from Estonia, Artur joins the Aberdeen Street Social team as Head Sommelier. With many years' experience in globally recognised restaurants, Artur brings with him a depth of knowledge and an understanding about the complexities of the wine industry.

Prior to Aberdeen Street Social, Artur was Head Sommelier at Social Wine and Tapas, and Assistant Head Sommelier at Social Eating House (1 Michelin Star), both in London where he garnered significant experience.

Artur plans on expanding the wine list at Aberdeen Street Social even further to include wines from lesser known regions around the world with the aim of expanding guest's knowledge about wines. His all-time favourite wines are from the Loire Valley, Northern Rhone, Piedmont and Sicily but he is going to be looking further afield for wines for Aberdeen Street Social.

Images:



Caption: Aberdeen Street Social Culinary Director –
Jason Atherton



Caption: Aberdeen Street Social Executive Chef –
Chris Whitmore



Caption: Aberdeen Street Social General Manager –
Ryan Nightingale



Caption: Aberdeen Street Social Head Sommelier –
Artur Aronov

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High resolution images can be downloaded from

http://www.jiagroup.co/JIA_Group_Limited/Aberdeen_Street_Social/

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