

Luke Nguyen

Restaurateur, Broadcaster, Author and MC

Luke Nguyen is the owner and chef of Sydney's restaurant Red Lantern and is the author of the bestselling books, *Secrets of the Red Lantern & Songs of Sapa*.

Luke Nguyen was born in 1978 in Thailand shortly after his parents fled Vietnam as boat people. After spending some time in a Thai refugee camp, his family eventually settled in Sydney, Australia.



Luke's love for Vietnamese food was ignited by his parents who taught him the fundamentals of Vietnamese cuisine, and how to achieve a balance of flavour. Working for his parents' Vietnamese noodle house in the Sydney's suburb of Cabramatta, he learned to love the hospitality industry, and in particular cooking.

At 23 years of age, Luke opened the Vietnamese restaurant Red Lantern in Surry Hills. Set in a heritage listed terrace house, it seated only 40 guests and provided guests with a dining and cultural experience.

Luke went on to co-found GRAIN, a cooking studio in the heart of Ho Chi Minh City that showcases the best of Vietnamese cookery to local and international guests.

In 2009, Luke Nguyen and Suzanna Boyd founded The Little Lantern Foundation in Hoi An, which provides disadvantaged youths with an opportunity to undertake a hospitality training program in Little Lantern's operating hotel, restaurant and bar.

Luke Nguyen has authored several cookbooks and is the television chef of the SBS Television food documentaries *Luke Nguyen's Vietnam* and *Luke Nguyen's France*, which are broadcast internationally, in England, USA and all around Asia. Luke has appeared multiple times on *MasterChef Australia* and been featured on the SBS show *Who Do You Think You Are?*

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