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## 12 pm - Ian Pengelley



### Ian Pengelley Profile

Ian Pengelley spent most of his childhood living in Hong Kong where he realised his passion for Asian food and culture. With a strong understanding of Cantonese Ian went on to train in Singapore, Thailand, Malaysia, Vietnam and China before returning home to share his passion for the Orient.

Enjoying a successful career working in Cicada, The Birdcage, The Hempel and as personal chef to Lady

Weinberg (Anouska Hempel), his talents are probably most noted as the launch **Head Chef of E&O**, Notting Hill in 2001 where he stayed for 2 years.

After leaving E&O, Ian was approached by **Gordon Ramsey** to open a joint venture in 2005, culminating in the Asian cuisine restaurant 'Pengelley's', in Knightsbridge. After a year at the difficult location on Sloane Street, Ian Pengelley amicably parted company with Gordon Ramsey Holdings to immediately begin work on his biggest project to date, '**Gilgamesh**'.

Gilgamesh is located in the heart of Camden Town Stables Market and offers a unique Eastern gastronomic and entertainment experience. The restaurant features a fully retractable ceiling, a bar, a lounge and brand new events studio area. Ian Pengelley's eclectic range of Pan-Asian dishes includes starters such as Pork Gyoza Dumplings, Salmon Inside Out Roll, Spicy Spider Roll, Soft Shell Crab, and main courses such as Hoba Miso Chilean Seabass, Beef Penaeng, and Duck and Watermelon Salad with Cashew Nuts and Sweet Fish Sauce.

Ian is excited to be demonstrating his skills at the Liverpool Food and Drink Festival.

Launch Day

**Sunday 12th September**  
View the Restaurants >>

Half Price Night

**Monday 13th September**  
View the Restaurants >>

Girl's Night Out!

**Tuesday 14th September**  
View the Restaurants >>

£15 a Head

**Wednesday 15th September**  
View the Restaurants >>

Speed Dining

**Thursday 16th September**  
View the Restaurants >>

From Desk to Dine

**Friday 17th September**  
View the Restaurants >>

Lets do Lunch!

**Saturday 18th September**  
View the Restaurants >>



