



Vivian Wu
Pastry Chef

Vivian was born and raised in Hong Kong, and immigrated and lived in New York when she was an early teen. Working as a part-time accountant at Tommy Bahamas' parent company in NYC, she was offered a full-time position upon graduation from St. John's University with a Finance degree. Later, she moved on to the stock market industry, working at TD Waterhouse in midtown Manhattan, then Citigroup Investment Services on Wall Street.

Being a very picky eater as a kid, she never realized she had any connection to food. She started to become more interested in food when she had her first fine dining experience. She was excited to find out how the dishes were made, and would go all the way to adventure almost any ingredient she never ate. That led her to the consideration of turning herself from a banker to a baker!

Vivian began her culinary career at Eleven Madison Park as a pastry cook. She accepted any task being assigned and would take every chance to learn. The skills and knowledge she gained from work experience was priceless.

With her efforts and passions, she next found herself working at Iron Chef Mario Batali's Del Posto Ristorante in NYC, where she was later promoted to a Pastry Sous Chef. After various experience with New York's iconic landmark The Plaza Hotel, Oliver Chang Catering, she was appointed the Pastry Chef position at La Silhouette, followed by David Burke Townhouse in midtown Manhattan.

In July 2013, Vivian joined Alan Wong's 'ohana, where she wishes to continue pursuing her dreams – deliver love and happiness through her food. She believes that this very challenging change will only lead her to a better leader and brighter future.