

The Yum List

eat • drink • stay • spa • explore



Gianluca De Biasi, Restaurant Manager of Java Tree

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Gianluca De Biasi, Restaurant Manager of Java Tree at the [E&O Penang](#) gives us insight into the profession and shares his views on the hospitality industry.

What do you do and how did you get into the industry?

I got involved and started to love food when I was 12 years old. I started in the kitchen of my uncle's pizza shop to dice mozzarella cheese for the pizzas. Since then, I never stopped travelling and working in hospitality, discovering and learning different styles of service in different places.

Share with us an interesting story from behind the scenes.

Interesting and a bit funny is to watch our diverse team work together and each other at best they can to achieve our common goal.

What's the best part of your job?

The best part is when recognitions arrives.

Despite all the unexpected things that could happen, ending the day with guest's appreciation gives great personal satisfaction.

What's your favourite food and beverage pairing?

I do love different cheeses and grilled meats and I like to pair them with red wine.

The perfect day off would be...

A day that you can experience what you create with your job.

A day in the life of Gianluca De Biasi is...

Intense, exciting, rewarding.

What do you do for fun?

I enjoy exploring new places, cultures and food.

What's something you'd like guests to know about E&O?

The E&O is not only a hotel but a family as well.

What's something you'd like people to know about being a restaurant manager as a profession?

I'd like people to know that this job is not easy and requires a special blend of skills and personality traits. It is a lifestyle and not a job for me. It is sometimes difficult but I am grateful for the challenge.

What's your view on the hospitality scene in Penang?

Penang is famous for local street food. The hospitality sector is growing and expanding every day because more and more travellers every year choose Penang.

What's in store for you in the upcoming months?

We are very excited about our Nyonya food pairing with Franciacorta sparkling wine and our dessert trolley.

Find more interviews with people in the hospitality industry, similar to this one with Gianluca De Biasi [here](#), and stay up-to-date on the [latest happenings on the scene in Malaysia here](#).



**Sabayon CMCO Menu,
Elegant Dining New
Al Fresco Area**
