



Travis Masiero – Executive Chef & General Manager, Wine Garage

Born in New Hampshire 27 years ago, Travis realised his ambitions at an early age. Transferring his competitive spirit on the sports field to those against other would-be chefs in the kitchen, he began his fledgling career at the age of 15, culminating in winning the National Culinary Competition just two years later.



Having by this stage been taught discipline and technique, Travis graduated from the esteemed Culinary Institute of America, immediately garnering the opportunity to train under acclaimed Chef Charles Carroll in upstate New York.

Honing his skills even further he went on to do his internship under Chef Ken Oringer of Restaurant Clio in Boston, whilst studying at world-famous Cornell University Hotel School.

Graduating in 2003, Travis embarked on a European culinary experience to satisfy his curiosity for international cuisine. Commencing his journey in Italy, he worked under Chef Markus Auer at the Relais&Chateau Hotel Dominik, now renamed, followed by an ambitious move to Germany at the one-star Michelin Hotel Konigshof.

Determined to share his expertise and diverse experience, Travis was enticed back to the States establishing himself at Café R&D as the Executive Chef in Newport Beach, California.

Then in 2005, a chance encounter with American entrepreneur Devin Otto Kimble of Brewerkz fame, encouraged Travis to move to Singapore determined to set up a new restaurant based on a 'Wine Garage' concept. Both parties had the same commitment to quality and viewed the restaurant as an experience rather than just a means of sustenance.

Hence, the introduction of Wine Garage. A relaxed and contemporary restaurant bar offering an exquisite range of superb quality food at affordable prices. Coupled with a 20-page wine list of superior wines that are 'parked' in a permanently temperature controlled environment, Travis has succeeded in creating an approachable and welcoming environment overlooking the striking Singapore River.

"I put a lot of focus on the product. I am constantly searching for the best ingredients whether it is an ordinary onion or something more exotic like Balinese Long Pepper or Argan Oil. If something doesn't meet that criteria we don't serve it, and we are always looking for better and better products," he says.

To guarantee the quality of the ingredients used in the restaurant, Travis is currently undertaking a project to grow his own organic vegetables and herbs. Purchasing seeds from the US they are transported to Malaysia for organic farming which will then be delivered direct to the restaurant.

"I love vegetables and produce, to me they are like a painters palate, anything is possible. I also like when there is a connection to the dish, like knowing where the ingredients come from and who grew them or raised them. I like the human connection in creating dishes, I like the stories because they make you appreciate the ingredients with a greater level of respect," says Travis.

"I don't look at food through a style. I treat each product as a flavor and then incorporate the flavors together in my own context. Much like two photographers can make the same shot look totally different through their interpretations, food is the same for me," he adds.

His philosophies as an Executive Chef and General Manager are to ensure that the restaurant is run seamlessly. Commenting that, "There can be no disconnect between the two sides, everyone and everything has to be on the same page. I try to instill in my team that the restaurant experience is a series of small details. Our wine program is a great selling point, but our food and service have to be above people's expectations for them to come back. There is no other way."
