

# ROSS MAGNAYE

Chef | Presenter



**entrée**  
MANAGEMENT

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## About Ross:

Growing up in the Philippines, Ross Magnaye's formative years were a constant feast of family celebrations. So when it came time to choose a career, he turned to his grandmother, a chef and restaurateur who ran the popular eatery Carol's in Cagayan de Oro City. Her advice: "Apply for cooking school."

With Melbourne as his Australian base, apprentice Ross first trained as a pastry chef under Darren Purchase at Burch & Purchase in South Yarra. He eventually added Spanish, Italian and modern Australian restaurants to his CV, including Society and Little Hunter.

Throughout 2014, Ross worked at some of the world's top kitchens, including the Michelin-starred DOM in São Paulo, Brazil, under chef Alex Atala, and the award-winning Aziamendi in Phuket, Thailand, with chef Eneko Atxa.

He returned to Melbourne eager to expand his restaurant business knowledge, concentrating on front of house before taking up the pans again. Now, as head chef of Melbourne's popular Rice Paper Scissors group, he has refined his cooking style, producing simple South East Asian food that's big on flavour, heavily influenced by his Filipino background. Long lunch and dinner queues are testament to his success.

## Available for:

Ross is keen to represent his culture in every field, including

- Brand ambassadorships / brand endorsements
- Food presentations / demonstrations
- Events / food festivals
- TV appearances

## Events:

Ross has headlined at pop-up dining events in Sydney, Bali, Thailand and the Philippines, part of his mission to share the unique flavours of Filipino food with the world.

## PERSUADER EDITION

HOME INTERVIEWS CONTACT

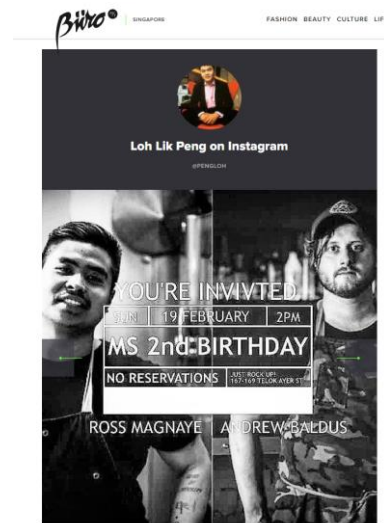
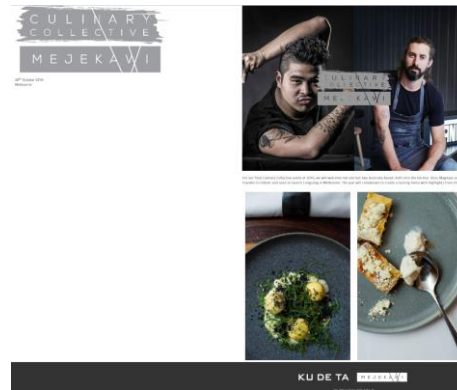
ROSS MAGNAYE

FEBRUARY 21, 2017

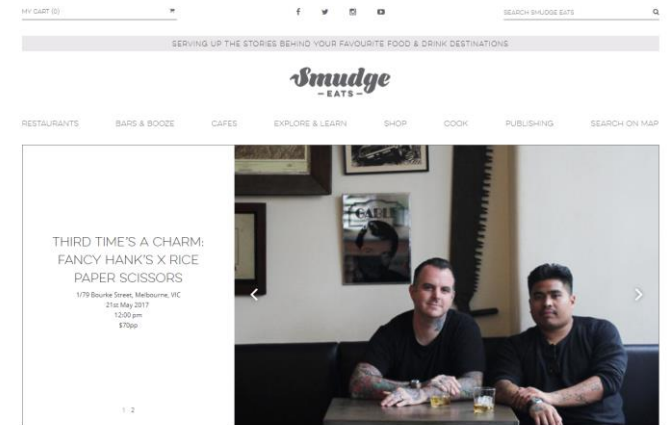
"People always say "think outside the box" but I believe that you should think inside the box but make it fucking great. Limitation can be a healthy thing."



Hard working, determined, self motivated and young. It's a common sight in kitchens across Melbourne these days but Ross Magnaye is an operator on a whole other level. We picked up a glass of wine (biodynamic of course) with Ross to discuss the restaurant industry and what it takes to be a chef.



Chef Ross Magnaye from Melbourne's [ricepaperscrs](#) and our very own chef Andrew Baldus rocking the smokers tomorrow from 2pm till late for [#meatsmithsg](#) 2nd anniversary party! This is going to be an epic afternoon folks. Definitely not for the faint of heart and definitely not to be missed! [#sgents](#) [#sgfoodporn](#) [#lowandslow](#) [#sgfoodies](#) [#unlistedcollabs](#) [#ricepaperscrs](#)



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*Just when you thought life couldn't get any better, Fancy Hank's has announced yet another amazing chef collaboration with their dear old smoker.*

On Sunday May 21, the crew in the Fancy Hank's kitchen will be teaming up with Rice, Paper, Scissors chef, Ross Magnaye and Shane Stafford for a Sunday lunch to rival one of Grandma's famous roasts. Those lucky enough to snag a ticket can expect a burst of Rice, Paper, Scissors' signature Asian fare to be added to the smoker for a unique favouritised menu.

Featuring some of their trademark Vietnamese, Thai and Filipino flavours, Ross and Shane will take Fancy Hank's sophisticated American menu East, so long these dishes suit as traditional Bahasa Babu Guling, Filipino style lempit, smoked scallop and cured kungfish.

Maintaining the Rice, Paper, Scissors' menu of heaven-style dining, dishes will be designed to share and eaten moodily with your hands. With both venues eager to amp up the favour at any opportunity and occasionally hit the spice, you will want to get your hands on as many plates as possible.

A collaboration that is destined for great things, this lunch is not to be missed. Tickets are priced at \$70 per person and are available [online](#).

# SOCIAL MEDIA

# ROSS MAGNAYE

Chef | Presenter



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1240+



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# ROSS MAGNAYE

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