

The Sweet Seeker

GWEN LIM, 39

Chef-Owner, Patisserie G

Gwen Lim never imagined that a hobby would lead to a business. She has held different jobs, including being a stewardess with Singapore Airlines. In 2009, however, she decided to pick up baking. At her husband's encouragement, she jetted off to Paris and began classes at the prestigious Le Cordon Bleu. Now armed with a pastry diploma and a very successful French-/Japanese-inspired cafe, she's already planning more projects. Who knows, she might surprise you with a cocktail bar next year.

What's a day like for you?

I go to work every day, including weekends, so I try not to fix a routine. I'm up at six in the morning, and try to fit in an hour of exercise. I spend the rest of the day alternating between overseeing production, operations, developing recipes, etc.

Is it difficult to delegate duties to male staff?

I think female chefs are common enough now so I don't have an issue with that. Earning respect through your work is an effective way to manage others, regardless of gender.

You run a business, and cater for weddings and other events. Do you ever get tired of making dessert?

I don't think I will ever get weary of it. I wish I had more time. If only there were more than 24 hours in a day!

When you get a break, how do you usually spend it?

I explore new eateries and try to catch up with friends over drinks. In fact, my three weaknesses are sea urchin, sakes, and cocktails from Jigger & Pony or Tippling Club.

Can you make time for friends and family?

Time revolves around the business now. It's not the most balanced time of my life, I must admit. But my family and friends know that this is what I enjoy doing and that the beginning is always tough, so they have been very understanding.

