



Alex Martinez Fargas began his career by attending one of Spain's most renowned hospitality schools, "Hofmann Hospitality School" in Barcelona. One of the only schools in Europe to hold a 1 Michelin Star. Alex trained here before embarking on his newfound career working throughout Spain for the next 5 years in various 1 and 2 Star Michelin rated restaurants.

His final restaurant in Spain & the pinnacle of his young career was to work in el Bulli Hotel, "La alqueria" which is rated with 2 Michelin stars and managed by the famous el Bulli team. Here Alex was put to work with the last season's menu from Ferran Adria & his team, replicating its complexity & grandeur to attain its prominent reputation as a culinary masterpiece.

At this point in his career he decided to embark on a new culinary adventure, moving himself to China to work for the 1 star Michelin accredited Chef Xavi Franco in "Mare Nostrum" in Beijing. From Beijing Alex ventures to Shenzhen to open another Spanish influenced property called "el Divino", from the Islands of Ibiza in Spain.

Alex then ventured to Australia & worked in some of Western Australia's most successful restaurants such as "Stair Anise", with Chef owner David Coomer. The restaurant was also highly acclaimed winning the Weekend Australian Magazine's A-List 50 Great Australian Restaurants, September 2009. He also worked at "Restaurant Amuse" with Chef/owner Hadleigh Troy the restaurant was awarded Best Fine Dining Restaurant and Restaurant of the Year for three consecutive years, ~ Australian Restaurant and Catering Association 2009, 2010 & 2011.

After Australia, Alex moved to Dubai where he took up post working as Sous Chef for Madinat Jumeriah in the Fine Dining Seafood Restaurant "Pisces". His career has been a mix of Fine Dining European & Spanish Contemporary Cuisine, he has always led with a heartfelt passion for food, embarking on new culinary exposure & challenges around the globe.

Presently Alex now calls Hong Kong home, his dedication for consistency & his passion for quality, has lead him to be at the helm of Fofu by el Willy, one of Hong Kong's finest Contemporary Spanish Restaurants. The restaurant was conceived early 2010, a venture established from the successful restaurant "el Willy" in Shanghai, headed by Chef/Owner Willy Trullas Moreno. After just 6 months of trading the restaurant was enlisted in the reputable Michelin Guide, where it still holds pride of place.

At this moment in his young career Alex is focusing on bringing the best of Spain to the diners in Hong Kong, always searching for new products & seasonal innovative dishes to highlight even the trickiest of palettes of the discerned Hong Kong Diners. He also serves as the Head of the Spanish Chefs Association in Asia and has been involved in various projects in Hong Kong with schools & universities to promote Spanish Cuisine to the public.