

# Sarah Todd

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## **Celebrity Chef, Entrepreneur, Influencer & Keynote Speaker**

Sarah Todd is a celebrity chef, an entrepreneur with successful restaurants in India, an experienced international television host, author and a social influencer. Sarah is also a former *Masterchef* contestant and model.

With tremendous passion and an impressive global reach, Sarah Todd shares her vision to deliver contemporary, inspiring and seasonal cuisine that's accessible and affordable.



### **More about Sarah Todd:**

At just 18, Sarah was discovered as a model, moved to Sydney and then spent most of her career travelling the world and working for a number of high-end fashion labels. It was during these travels that Sarah discovered a love for food culture she had never known. Exposure to so many different and exciting cuisines sparked her imagination.

Sarah is classically trained in French cookery from Le Cordon Bleu and has gained experience alongside Michelin star chef's Neil Borthwick and Angela Hartnett at Merchant's Tavern.

in London, Tonka and St. Crispin in Australia. Sarah has published a cookbook called *The Healthy Model Cookbook* which focusses on fresh seasonal produce cooked simply and packed with fantastic ways to inject flavour into dishes.

After appearing in *MasterChef Australia*, Sarah took on one of her dream ventures, a casual fine dining restaurant and beach club, Antares Restaurant & Beach Club on the stunning shores of Small Vagator Beach, Goa. Sarah collaborates with India's most ethical and sustainable growers to source ingredients that result in delicious organic and pesticide free produce. The menu is healthy and flavoursome, drawing inspiration from Australian cuisine with a hint of Asian influence.

After the huge success of her first venture, Sarah opened The Wine Rack in Lower Parel Mumbai. The first of its kind restaurant broke the barrier of "Indian food doesn't go with wine".

Sarah has filmed six television series including *My Restaurant in India*, a six-part series showing her journey from model to mum to *MasterChef* contestant to author to restaurant owner. It currently airs on SBS Australia, Food Network Australia, National Geographic, and Fox Life India

in 156 countries around the world. *Serve It Like Sarah*, a 10-episode adventure, travel and food series, shows Sarah travelling and cooking her way around Goa, tasting local delicacies.

Other TV work includes *Grilled* in which she is the host and judge of a new restaurant start-up series airing on Fox Life, a one-hour documentary, *Awesome Assam with Sarah Todd* airing on Fox Life India and National Geographic Channel.

Sarah is a mother to Phoenix and strongly believes in fuelling her son with nutritious yet tasty meals which he loves.

Sarah has a strong influence across her social platforms with an extremely high engagement rate which is increasing daily. She has worked with a number of companies not only in the restaurant space but with brands such as So Good Sanitarium, Grey Goose, Frico, Dyson, Aveeno, Coles Supermarkets and many more.

In 2017, PVR Cinemas approached Sarah with an interesting assignment where she was asked to reinvent their fine dining experience. They are known for redefining entertainment in India and their zeal to redefine the food offering was obvious. As PVR Cinemas' celebrity chef, Sarah Todd's specially curated menu drew inspiration from her masterful repertoire in classic French cuisine, combined with her love for wholesome Indian delicacies; the right fusion that provides an exclusive gastronomic extravaganza to gold class patrons.

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