



# Alex O'Neill

## Bahay

Bahay started out as an Irish Filipino food truck, but has grown into a diverse business within the food sector with nationwide popups, restaurant takeovers, private and corporate events, and an Irish Filipino cookbook coming in October 2023.

Alex O'Neill studied Computer Science and worked in Fintech and Software Development for 7 years, before working as an IT Manager in the non-profit sector. Over the pandemic, her partner Richie, who worked in Michelin star kitchens, lost his job overnight. They decided to create something together, and in their spare time developed Bahay, an ode to Richie's Filipino-Irish mixed heritage.

When writing their cookbook, they realised that the project could be much more. They began developing plans for artisan products created using the best of Irish produce, southeast Asian flavours and recipes from Richie's Filipino family. Their first sauce, Fermented Banana Ketchup, will launch in 2023.

Bahay have received multiple awards and support from the Irish food industry. They were named "The Top 50 ones to watch in 2022" by The Irish Independent, and "The ones to watch in 2023" by Food and Wine Magazine. They also won Best Front of House for Taste of Dublin in 2022, were named Best Foodtruck in Ireland by Char Magazine in 2022 and came 3rd in RTE's Battle of the Foodtrucks.

Future plans include setting up a production kitchen in Spade Enterprise, supported by Enterprise Ireland, and doing a summer tour along the Wild Atlantic Way.

