

ILLUSTRATED 2026/2027



HarperCollins ANZ

Welcome to the HarperCollins ANZ Adult Books Illustrated Catalogue, a select showcase of new and forthcoming projects by extraordinary creative talent from Australia and New Zealand.

At HarperCollins, our love of publishing Australian and New Zealand stories has spanned more than a hundred years and continues to this day with a dedicated and passionate team of book-makers, book-sellers and book-spruikers. We love books that you can't put down, characters that you fall in love with, stories that stay with you long after you finish the last page—and of course books that you want to look at, pick up, and use again and again.

Enjoy!

Harper by Design

Harper by Design is an imprint focusing on beautiful books that help make every day special. Whether celebrating a milestone or looking to brighten someone's day, our products are perfect and affordable for all those moments throughout the year when you want to show someone (or yourself) that you care. We like to call it 'beauty with purpose'.

Food & Drink

PLANTS ON FIRE

Simon Toohey

*Modern vegetarian barbeque
with maximum flavour.*

Cooking over fire is part of humanity's connection to our history and each other. We know it makes food taste better, but most of us don't know how this applies to cooking vegetables and making them delicious.

In *Plants on Fire*, Simon takes us right back to the elemental beginnings of plant-based cooking and eating, and explains why it is not only good for our health but the environment too. From produce tips to specific facts about each ingredient, Simon's writing is approachable but sharp, with a focus on guiding readers with clarity and humour.

It's also a wealth of information, divided into two parts: techniques on the grill/BBQ to unlock flavour; followed by over 100 recipes for small, medium, large and sweet dishes that are guaranteed to impress at the dinner table or Sunday BBQ.

Whether you're a seasoned chef or someone who's never lifted a pair of tongs, *Plants on Fire* is a joyful celebration of fire and vegetables that will inspire you to take their cooking from good to brilliant.

Key points

- Perfect for fans of Lennox Hastie and Ben O'Donoghue and readers of *Smith & Daughters* and other plant-forward cookbooks
- Ideal for people looking to eat less meat, more vegetables and want to learn how to unlock their maximum flavour potential
- Great Christmas gift for the BBQ/smoker fanatic!



Publisher:
Imprint:

Mark Campbell
Harper by Design

PLANTS ON FIRE

Simon Toohey

Simon Toohey is an Australian cook, entrepreneur, TV host and sustainability warrior. He launched his career in the dark depths of a bakery at aged 15 before travelling through South East Asia, India, Nepal, Turkey and Europe and eventually landing in London where he found himself working in one of the best cocktail bars in the world.

Discovering a love of food, Simon went on to study Gastronomy in Edinburgh, well and truly immersing himself in the world of taste and flavour. In 2019, he reached the finale of Australian *MasterChef* Season 11 and was asked back to be part of *MasterChef 'Back to Win'* Season 12 which included the twenty-four of the top chefs, business owners, TV-show hosts and writers that *MasterChef* has ever produced.

Between filming *MasterChef* seasons Simon started his own plant-based smokehouse restaurant in Melbourne, focusing on local, sustainable food and managing waste by cleverly utilising the whole ingredient. In 2022 Simon opened 2 new restaurants in India, both of which are plant-based and focus on supporting local producers and growers, and hero spices from the local regions.

In Australia Simon is the host of Channel 10's *Freshly Picked* - the only plant-based cooking show to have hit Australian screens - which has been renewed for two new seasons. He has also launched the 'Sustainable Earth Network', a company that aims to document creative and positive changes in the food industry and bring these stories to life on screen.

Simon is an ambassador for Dilmah and the MCF Foundation, Cockatoo Ridge, Hemp Foods Australia and Bank Australia, and has partnered with a range of other brands keen to drive awareness of the power of plants as a food source.



OSOZAI

Meg Tanaka

Everyday Japanese home cooking

Bringing balance, colour and flavour to the family table, Osozai are everyday dishes in Japanese home cooking. Bright salads, quick pickles, simmered vegetables and satisfying mains - simple, home-style dishes designed to fit everyday life and be enjoyed together.

Featuring more than 70 accessible recipes made for sharing, this cookbook showcases the food Meg grew up eating - pumpkin nimono, hakusai pickles - and the food she now cooks at home for friends and family - kara-age, miso butter corn, smashed cucumber and edamame salad.

Whether you're new to miso, dashi and mirin or looking to build a regular spread, you'll find dishes to cook on repeat and make your own. This is modern Japanese cooking at its best: thoughtful, nourishing and full of joy.

Key points

- For the younger, urban reader and cook, aged 20-50
- For fans of Hetty McKinnon, Nagi Maehashi, Julia Busuttill Nishimura and Emiko Davies, but also Alison Roman and Ottolenghi
- For people who like to entertain and make easy, healthy dishes to share with friends and family
- For people who are adventurous with cooking and cuisines, but also like to cook sustainably and seasonally



Publisher:
Imprint:

Mark Campbell
Harper by Design

OSOZAI

Meg Tanaka

Meg Tanaka founded the CIBI restaurant and design stores with her partner Zenta in 2008 to blend their backgrounds and experience in food, wine, design and architecture. Since opening the doors to their lifestyle concept store and cafe almost 16 years ago, owners Meg and Zenta Tanaka have established CIBI as a much-loved Melbourne institution for Japanese inspired food and wares.

With spaces now in both Melbourne and Tokyo, CIBI is a cafe and a retail store that focuses on good quality produce and design pieces. But it's also much more than these things. It's very much a family business – a family that goes beyond Meg, Zenta and their sons Uta (11) and twins Haru and Shun (6), extending to its staff, customers, makers, growers, neighbours and even major celebrities like Harry Styles who dropped in for a feed during his world tour in 2023.

Located in a former garment factory, the CIBI space might be vast in scale, but it feels warm and intimate, almost like you're entering the home of a close friend. That feeling is a testament to Meg and Zenta's dream of building a creative life and business that work in harmony together, where everyone feels welcome and the small, daily joys are celebrated. In 2018 Meg and Zenta wrote and published the CIBI cookbook.



BIRTHDAY CAKE COOKBOOK

taste.com.au

The only birthday cake cookbook you'll ever need - from first birthdays to 100th celebrations!

Transform every birthday into an unforgettable celebration with the ultimate cake cookbook from Australia's #1 food site, taste.com.au. Whether you're baking for a toddler's first birthday or planning a centenarian's milestone bash, this treasured cookbook grows with your family, delivering showstopping bakes for every age and occasion.

From elaborate parties to small family celebrations, you'll have the right recipe at your fingertips in this taste.com.au book. The stunning photography will inspire you, while expert tips, shortcuts and how-to guides ensure your bakes look as incredible as they taste.

This isn't just a cookbook; it's your family's birthday tradition maker for years to come.

Rights Held: English language, US, UK and Canada (Harper360)

Key points

- From Australia's #1 food site
- Covers every birthday scenario: from adorable number cakes for little ones to sophisticated adult showstoppers
- Perfect for all skill levels: beginner-friendly recipes alongside impressive centrepieces, plus genius store-bought cake hacks when time is tight
- Themed cakes that wow: beloved characters, trending designs and timeless classics that create magical moments
- Complete party planning: bonus party food ideas to complement your cake masterpiece
- Trusted recipes: Australia's most-loved and most-cooked birthday cake recipes from the taste.com.au team



Publisher:
Imprint:

Helen Littleton
Harper Non-Fiction

FOOD & DRINK



Taste.com.au is Australia's #1 food site and is home to more than 50,000 recipes. The Taste.com.au Top 100 cookbook series is curated by taste's food experts, each cookbook features Australia's most-loved and most-cooked recipes for every day and every occasion. The stunning photography brings the food to life with every turn of the page - you can almost taste it. The taste.com.au guarantee

Recipes are not only triple-tested, they are also rated, reviewed and trusted by millions of Aussie cooks just like you.



NO STRESS RECIPE QUEEN

Steph de Sousa

Take the chaos out of the kitchen every night of the week, from the Masterchef contestant and bestselling author of Air Fryer Queen and Easy Dinner Queen

Welcome to the No Stress Dinner Club! Put major taste on the table with these delicious, easy and STRESS FREE recipes by the bestselling queen of simple, fun and fuss-free cooking.

Steph de Sousa brings you fast and flavour-packed recipes and brilliant hacks and tips for effortless dinners every weeknight and your weekends - so you can feed your family and friends with meals that virtually cook themselves, with no stress and major taste.

From speedy dinners that are on the table in 30 minutes, to set-and-forget meals for your oven, slow cooker or airfryer, and clever double-duty dinners that will fill your belly and your freezer, to easy weekend showstoppers that don't sap all your downtime - even sweet and simple desserts that are big on taste and low on effort - Steph makes it easy to put delicious food on the table in no time.

Delicious dinner without the drama ... What's not to love?

Rights Licensed: English language, US, Canada and UK (Harper360)

Key points

- A brand new four-colour cookbook from the HUGE Instagram, TikTok and Facebook star
- Steph's fans come out in droves for her cookbooks - we are so thrilled to have her on our list!
- These are fun, delicious, affordable and fast dinners you can make with no stress whatsoever
- Another book coming from Steph in April 2027 - stay tuned!



Publisher:
Imprint:

Roberta Ivers
Harper Non-Fiction

FOOD & DRINK

NO STRESS RECIPE QUEEN

Steph de Sousa



Steph de Sousa is a social media mega-star who loves nothing more than sharing her passion for food and life with her huge following. After a successful stint in the MasterChef Australia kitchen in 2019, she knew that cooking was her true calling and she's never looked back. With her infectious energy and bubbly personality, Steph is on a mission to spread the joy of home cooking to everyone by inspiring others to get back in the kitchen and cook up a storm using simple ingredients and fresh local produce.



AUTHENTIC ITALIAN

Vincenzo & Suzanne Prosperi

Timeless Recipes and Family Favorites from Vincenzo's Plate

Benvenuti. Welcome to our family. Join us at our table, where laughter, love and a glass of vino are always welcome.

Authentic Italian is a heartfelt celebration of family, tradition, and the joy of meals made with love. Globally loved food ambassador Vincenzo Prosperi and his wife, Suzanne, invite you into their kitchen to share 84 'Nonna-approved' recipes passed down through generations, including:

- Nonna's Potato Gnocchi
- Classic Lasagna
- The Original Pasta alla Carbonara
- Neapolitan Pizza
- Authentic Tiramisu

From Vincenzo's Abruzzese roots to Suzanne's Calabrian heritage, this cookbook blends timeless classics with cherished family dishes that bring the true flavours of Italy to life.

Packed with comforting pasta dishes, easy weeknight meals, and regional favourites, *Authentic Italian* offers step-by-step guidance, heartwarming stories, and invaluable tips to help you master authentic Italian cooking. Whether you're a beginner or a seasoned home cook, these simple, foolproof recipes will inspire you to create meals bursting with flavour and love.

Perfect for food lovers, pasta enthusiasts, and anyone craving the real taste of Italy, *Authentic Italian* is your go-to guide for creating unforgettable meals. Each recipe is a reminder that you don't need to dine out to experience the joy of Italian family traditions—because in Italy, food is love, and every meal is an occasion.

E ora si mangia! (And now it's time to eat!)

Key points

- The first book from global sensation, Italian food ambassador and star of the YouTube sensation Vincenzo's Plate!
- Exactly what fans around the world have LONG been waiting for!
- It's not just a cookbook, it's a seat at the Prosperi family table
- Crucially, it's Nonna Approved



Publisher:
Imprint:

Helen Littleton
Harper Non-Fiction

AUTHENTIC ITALIAN

Vincenzo & Suzanne Prosperi



Vincenzo and Suzanne Prosperi are the husband-and-wife duo behind Vincenzo's Plate, a global online destination for authentic Italian food lovers.

Born and raised in Italy, Vincenzo brings with him the soul of the cucina—a deep love for cooking shaped by family and fueled by passion. As the face of Vincenzo's Plate, he shares classic Italian recipes via video, helping people everywhere differentiate between what is authentic and what isn't, all with his signature charm and flair.

A third-generation Italian born in Australia, Suzanne is the creative force behind the scenes. She knew Vincenzo's sincerity and passion would inspire people everywhere, and in 2014, she encouraged him to step in front of the camera. What started as a simple idea has since grown into a thriving community of millions who share a love for cooking and a passion for bringing the true flavors of Italy into their own kitchens.

Their debut cookbook, *Authentic Italian*, is a heartfelt collection of family recipes that blend Vincenzo's Abruzzese roots with Suzanne's Calabrian heritage. They invite you to master the art of authentic Italian cooking at home, so that no matter where you are, a taste of Italy is always within reach.

SUNSHINE, LEMONS AND SEA SALT: Modern Coastal Home Cooking for Family and Friends

Donna Hay

The best of summertime casual coastal food, and the joys of cooking at home for friends, family and loved ones from Australia's globally bestselling author, Donna Hay.

From international bestselling cookbook author, Donna Hay, comes *Sunshine, Lemons and Sea Salt* – a celebration of modern coastal Australian home cooking. Her most beautiful book yet, this is fresh, sun-drenched and zingy summer food made for sharing. Featuring vibrant seasonal produce, delicious flavours and easy cooking, all set against the stunning backdrop of the sparkling Sydney Harbour.

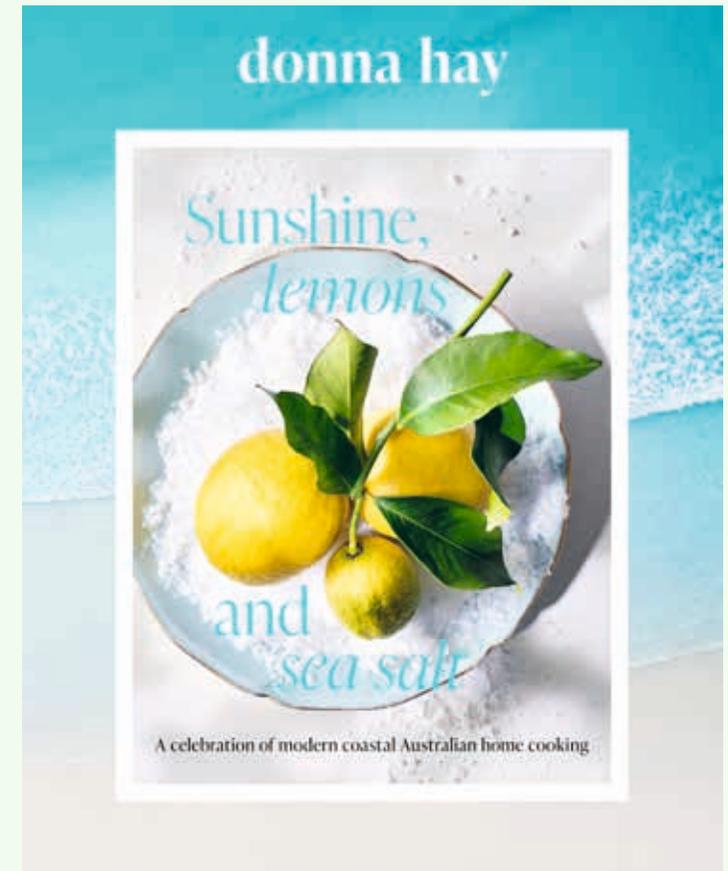
Bringing us into her own home and kitchen, join Donna as she creates no-fuss meals for her family and celebrates special times with friends. Find recipe inspiration for quick and easy weeknight dinners guaranteed to please, long, lazy summer afternoon catch ups, casual beach dinners and stunning garden tea parties.

Along with no-fail recipes, Donna shares styling secrets that will bring some breezy, beach-side magic to your table.

Rights Held: World, all languages • Rights licensed: German (AT Verlag), UK (Harper360), US and Canada (Harper One), Dutch (Uniboek), Italian (Guido Tommasi Editore)

Key points

- As always with Donna Hay, this book is sumptuously illustrated, beautifully designed and a feast for the eyes
- Donna's 28 books have sold more than 8 million copies worldwide
- Her books have translated into 10 different languages



Publisher:
Imprint:

Catherine Milne
4th Estate

FOOD & DRINK

KIDS BAKING BOOK

Donna Hay

Wisk. Bake. Share.

Featuring easy step-by-step instructions and Donna's foolproof tips for kitchen confidence, kids will learn all the essentials, like measuring, mixing, rolling and decorating. Plus how to put their own creative twists on recipes.

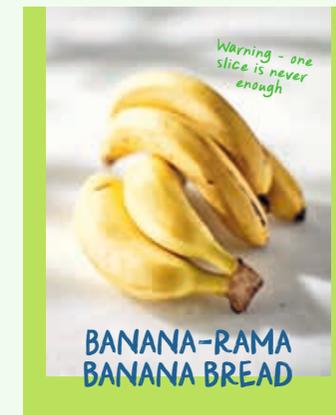
Along the way, they'll discover just how fun (and delicious!) baking can be as they expand their skills and make sweet memories to share.



BIG CAKES and CELEBRATIONS

Welcome to the totally awesome land of **BIG CAKES** that make people say WOW before they've even had a slice. These are the cakes for **BIRTHDAYS, CELEBRATIONS** and days that just feel like they need something extra. Big cakes love **LAYERS, SWIRLS** and generous **SPREADS OF ICING** with plenty of licking-the- spoon moments along the way. If a cake could shout "**I'M THE BEST!**", these ones definitely would.

85



BANANA-RAMA BANANA BREAD

INGREDIENTS

Serves 10-12

- 1½ cups (300g/10½ oz) well-ripened ripe bananas (about 4 bananas)
- ½ cup (125ml/4½ fl oz) vegetable oil or light-flavoured extra-virgin olive oil
- 2 eggs
- 1 cup (200g/7½ oz) firmly packed brown sugar
- 1 teaspoon vanilla extract
- ½ cup (125g/4½ oz) plain (all-purpose) flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- Bananas, extra, banana (optional)

METHOD

- Preheat the oven to 180°C (350°F).
- Lightly grease a 9cm x 20cm (2-litre capacity/7½ pt) or a 10-lit/2-quart capacity loaf tin and line with non-stick baking paper.
- Puree the washed bananas into a large bowl. Add the oil, sugar and vanilla and mix really well to combine.
- Stir the eggs, baking powder and cinnamon over the banana mixture and mix until combined.
- Place the mixture into the prepared tin and top with the extra bananas, cut sideways.
- Bake for 45 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 5 minutes before transferring to wire rack to cool for 10 minutes before slicing and eat warm, if you like!

COOK'S NOTE

Keep it tight there... Show us your spotty bananas that you have hanging out in your fruit bowl are perfect for cooking with. They are sweet and soft and give the best banana-very-flavour.

WE NEED TO HANG-OUT!

When lining the tin, leave some of baking paper overhanging the edges. These extra handy handles to help lift the cooked banana bread out from the tin.

66

Publisher:
Imprint:

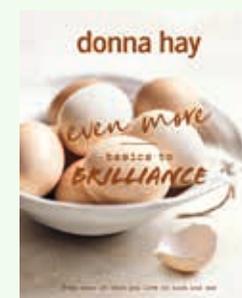
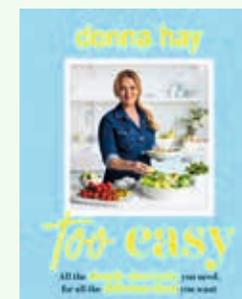
Catherine Milne
4th Estate

DONNA HAY



Donna Hay is Australia's favourite and most trusted home cook, a household name, and an international food-publishing phenomenon. Donna's 27 books have sold more than 7 million copies worldwide, been translated into 10 different languages, and her television cooking shows have brought her signature style to life for viewers in more than 14 countries. In Australia, her recent books have dominated the bestseller lists. Her food range is stocked in supermarkets nationally. She is also the working mum of two beautiful boys.

Others in the series:



Sunshine, Lemons & Sea Salt • 9781460768358 • 272pp • 265 x 215mm (hardback) • RRP (AU) \$55.00 • November 2025 (Australia); April 2026 (ROW)

Kids Baking Book • 9781460769225 • 272pp • 265mm x 215mm • RRP (AU) \$55.00 • October 2026

FOOD & DRINK

ROMANTASY COCKTAILS

Jassy Davis

60 spicy and sweet drinks to set your heart aflame, for fans of Fourth Wing, When the Moon Hatched and A Court of Thorns and Roses

The ultimate gift this Christmas for the Romantasy fan, from the bestselling author of *Gin Made Me Do It*.

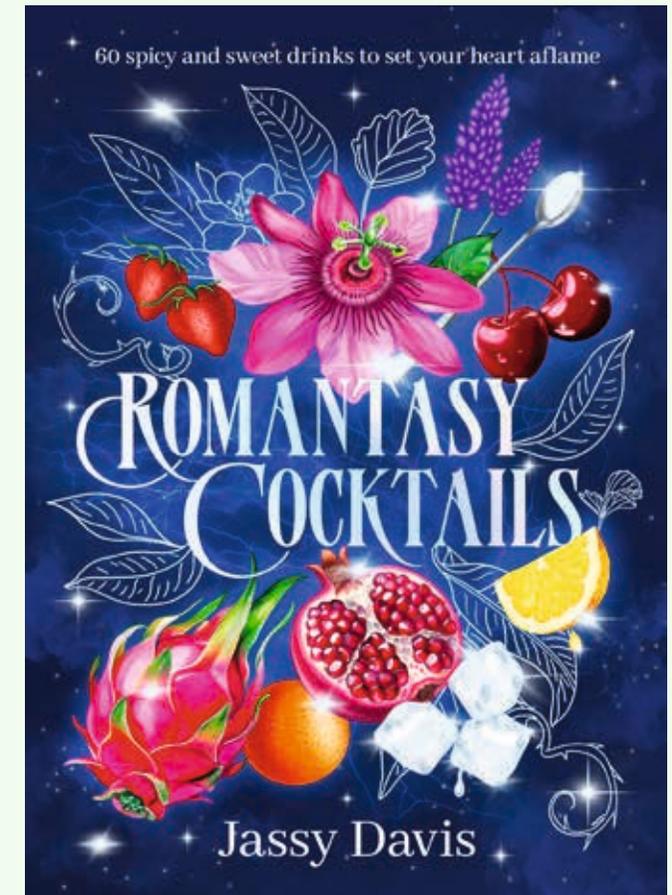
Ignite your senses with *Romantasy Cocktails*, a captivating collection of drinks inspired by the most seductive romantasy stories, realms and tropes. This book is the ultimate companion for spicing up your reading nook or found-family book club, whether you're fae, a shapeshifter or the chosen one.

Let cocktail high sorceress Jassy Davis guide you through the art of selecting mystical ingredients for potion-making, revealing the secrets to crafting the perfect contraceptive shot or a zero-alcohol Lavender Lemonade. Everything is better with a Shadow Daddy (drink and romantic lead) or, if you're sharing with the pack, a cauldron of Summer Ball Sangria is sure to get the party started.

Adorned with stunning illustrations and easy-to-follow recipes, this book is a steamy essential for every romantasy lover's TBR pile and is guaranteed to make you feel like the FMC (or MMC) of your own story.

Key points

- Perfectly placed in the light of the Romantasy and Cocktail trends
- Engage diverse audiences seeking interactive, themed experiences in food and drink media



Publisher:
Imprint:

Harper by Design
Mark Campbell

ROMANTASY COCKTAILS

Jassy Davis



Jassy Davis is a recipe developer and food writer with a particular love for classic cocktails and comfort food. Originally a food blogger, she has created dishes and drinks for brands including Abel & Cole, Ocado Magazine, *Pit Magazine*, *Sainsburys Magazine*, *London Evening Standard*, Lovefood, Huffington Post and Grokker. She lives in Brighton.



Horse rides that take days and carriage journeys that last weeks are a lot easier to cope with when you can slip into an enchanted sleep. If you've got a fae lord on hand to glamour you into snoozing away the long commute from the mortal world to the faerie realms, then blessed be your gentle dreams. If you don't, try this cocktail instead. It won't make you fall asleep (unless you drink way too many, which isn't advisable) but the calming combination of chamomile, rose and lemon makes it a very relaxing drink. The hefty hit of gin helps too.

SWEET SLEEP

Serves 1

50ml (1½fl oz) Hendrick's gin
20ml (¾fl oz) fresh lemon juice
15ml (½fl oz) rose liqueur
15ml (½fl oz) egg white or aquafaba
8ml (½fl oz) Chamomile Syrup (see page 12)
Lemon twist, to garnish

Place a coupe glass in the freezer to chill for 5–10 minutes.

Pour the gin, lemon juice, rose liqueur, egg white/aquafaba and Chamomile Syrup into a cocktail shaker. Half fill the shaker with ice, seal and shake for 15–30 seconds, or until the tin is frosty.

Strain the mix into a clean, empty glass. Dump the ice out of your shaker. Pour the cocktail mix back into the tin. Seal and shake for another 15–30 seconds, or until the tin feels light.

Take your glass out of the freezer and fine strain in the cocktail. Rest the lemon twist (see page 9 for how to garnish with a twist) on the rim of the glass and serve.

22

Gins & Vodkas



THYME TO COOK

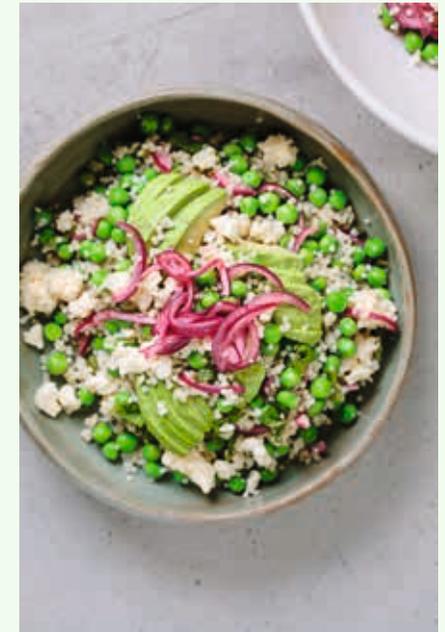
Emma Galloway

*A simple garden to table guide
from successful cookery writer
Emma Galloway.*

From the best-selling author of *My Darling Lemon Thyme*, *A Year in My Real Food Kitchen* and *Every Day* comes a new title full of fabulous simple recipes – all vegetarian, flavour-packed and gluten-free.

In a development from her earlier books, this one contains a Gardening 101 section on planting a kitchen garden – prep, seed sowing, saving seeds and harvesting. There are also simple planting guides to a range of vegetables and herbs – peas, beans, chillies, radishes, cauliflower, broccoli, capsicum and more – for any size garden, from containers to full-sized garden beds.

This is an inspirational look at practical gardening for anyone, plus delicious recipes using the produce you have grown.



Publisher:
Imprint:

Alex Hedley
Harper NZ Non-Fiction

THYME TO COOK

Emma Galloway

Emma Galloway is the bestselling author of *My Darling Lemon Thyme* and *A Year in My Real Food Kitchen*. She's also a former chef, photographer and creator of the award-winning food blog My Darling Lemon Thyme. Her work has appeared on Oprah.com and Food52 and in *The Guardian*, among others. She was the recipient of the Tui Flower Award for Best Recipe Writing at the 2019 NZ Food Media Awards. She writes and takes photographs for a regular column in *Cuisine* magazine and lives in Raglan, New Zealand, with her husband and two children.



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