The Luxe Plate
Presented by Standard Chartered

Day & Date : 27 to 30 August 2025
Time : 6.30pm, 7.00pm, 7.30pm (30 mins interval)
Venue : JAG, 41 Robertson Quay, #02-02 STPI Creative Workshop and Gallery, Singapore 238236
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Cabbage Juice
By Chef Laurence

Potato Beignet
By Chef Laurence

Snail Cromesquis
By Chef Thierry

All-Tomato Tart
By Chef Thierry

Homemade Bread and Butter
By Chef Laurence

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Swiss Chard Velouté
By Chef Laurence

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Marinated Leek Confit, Oyster
By Chef Thierry

Haricot Vert, Diver Scallops
By Chef Laurence

Cannellini Beans, Radish, Halibut
By Chef Laurence

Palate-Refresher
Apricot Sorbet
By Chef Laurence

Challans Duck, Cucumber, Celery
By Chef Thierry

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Calamansi Marmalade, Fresh Almond, Opaline Basil Oil
By Chef Thierry

Mignardise
Friand, Chocolate Bonbon, Pâté de Fruit, Buckwheat Ice Cream

Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that the restaurant is only able to accommodate to vegetarian diets/menus.