The Luxe Plate
Presented by Standard Chartered

Day & Date : 10 October to 14 November 2025
Time : 6.30pm, 7.00pm (30 mins interval)
Venue : Nouri, 72 Amoy St, Singapore 069891
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Snacks
Rye Sourdough
Vegetable Broth
Silken Cheese
Tomato as a Sauce
Escabeche Gelée
Shanklish

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Narezushi
Cultured Rice Cake, Bluefin Tuna, Prahok, Oscietra Caviar, Ginger Flower

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Pamonha
Japanese White Corn Custard, Murasaki Uni, Blue Corn Velouté

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Barbarians' Head
Turkic Dumplings, Confit Chicken Skin, Beef Consommé, Wagyu 'Nduja, Jambú

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Mani'oka
Shirasu Sambal, Tapioca and Coconut Emulsion, Mazara Red Prawn Beiju

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Black Gold
Koshihikari Rice, Kampot Peppercorn & Black Fig Sofrito, Gold Leaf

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Boeuf à la Presse
A5 Keisan-Gyu Wagyu Ribeye, White Kimchi, Pressed Beef Jus

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Nasi Kenanga
Frozen Amazake & Ylang-Ylang Parfait, Osmanthus Jelly, Whey "Champagne"

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Chocolate Fish Ball
Chocolate Sorbet, Ikan Bilis, Wild Pepper Leaf, Colatura di Alici

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Petits Fours

Menu is subject to change due to availability and seasonality of ingredients.