

The Luxe Plate

Presented by
Standard Chartered

Day & Date : 10 to 13 March 2026
Time : 6.30pm, 7.00pm, 7.30pm (30 mins interval)
Venue : 7 Mohamed Sultan Road, Singapore 238957
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Sardine Wasabi / Gingerbread
by Chef Olivier

Carabinero / Jus De Tete / Safran
by Chef Christophe

Cecina Ham Tarlet / Piperade
by Chef Olivier

Escargot / Parsley / Anchoiade
by Chef Christophe

Sourdough & Assorted Butter
Olive Oil

Britanny Razor Clams / À la Marinière / Oscière Caviar
by Chef Olivier

Morille / Alsacienne Bacon / Vin jaune / Bottarga
by Chef Christophe

King Crab / White Asparagus / Lovage
by Chef Christophe

Kinmedai / Mimolette Foam / Baby Spinach
by Chef Olivier

Wagyu / Spring Onion / Black Trumpet
by Chef Olivier

Blood Orange / Mint
by Chef Christophe

Pear Pain Perdu / Piemonte Hazelnut / Vanilla
by Chef Christophe

Petit Fours

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that this collaboration is not able to accommodate to vegan, dairy-free and gluten-free diets/menus.*