

A Plaza Premium Lounge Chef Series:

flavours in transit

From Our Roots To Your Plate



PLAZA PREMIUM
LOUNGE

From Our Roots To Your Plate

Get ready to embark on a delectable adventure! We are thrilled to announce our Plaza Premium Lounge Chef Series – the first of its kind in the airport hospitality industry. We do not follow trends; we create them. This innovative campaign celebrates the culinary diversity and unique flavours found within our lounges worldwide. It shines a spotlight on our talented global chefs and their signature local dishes.

Our goal is to bring you closer to the heart of our kitchens by sharing the stories and backgrounds of these incredible chefs. You will discover the cultural significance behind a featured local dish from each chef, understanding how food connects with culture and identity. Through compelling storytelling and stunning visuals, we aim to build a strong connection with you, our valued audience.

Prepare to experience authenticity in culinary experiences, as we celebrate global diversity and the powerful way food connects with culture and identity. Join us in discovering the passion and heritage infused into every bite!





CHEF RICKY TAM

Corporate Executive Chef
Hong Kong

Ricky Tam



"My goal is to present simple dishes that convey the most authentic and sincere flavours"

Crafting Heritage in Every Bowl

Chef Ricky's culinary journey began in his childhood kitchen, inspired by family chefs whose passion ignited his own. Rooted in traditional Chinese flavours, he has crafted a unique culinary experience at the Hong Kong lounge since joining Plaza Premium Group in 2005. His signature dish, **Fish Ball Noodle Soup**—perfected over months of refinement—symbolises the heart of Plaza Premium Lounge identity, with over 1,800 bowls served daily. Each bowl reflects not just quality, but a deep connection to heritage and community. Chef Ricky's culinary story is one of dedication and pride, offering travellers more than just a meal, but an authentic taste of Hong Kong's culinary soul.

Fish Ball Noodle Soup



RECIPE

- 1 Wash and clean the fish, and pan-fry them until golden.
- 2 Add the fish, chicken feet, and the remaining ingredients to the pot. Add 4 litres of water and boil until the soup turns white.
- 3 Season with chicken powder, sea salt and white pepper powder.
- 4 Strain the soup base before using it, then serve.

INGREDIENTS

SOUP BASE

1.8L	Water
2g	Chinese Almond
10g	Bean Curd Sheet
20g	Carrot
10g	Fresh Soft Bean Curd
50g	Chicken Feet
30g	Whole Fresh Chicken
50g	Corn on Cob
5g	Dried Date
100g	Whole Sea Fish
10g	Fresh Ginger
20g	Onion
5g	White Pepper Powder
5g	Sea Salt
5g	Chicken Powder

FISH BALL NOODLE

20g	Fish Ball
40g	Fish Cake
120ml	Fresh Fish Soup
80g	Flat Rice Noodle
15g	Bean Sprouts
0.5g	Fried Garlic
20g	Homemade XO Sauce



CHEF CHAN SEONG JUNE

Executive Sous Chef
Singapore

Chan Seong June

"I love to see people enjoy and finish their meal. In our culture, it shows that the food was great."

From Ipoh to the World with a Laksa Legacy

Chef June's culinary journey began in Ipoh, Malaysia, where kampung-style meals and family traditions shaped his distinctive style of cooking. After refining his craft across Southeast Asia, he now brings heart to Plaza Premium Lounge Singapore through his signature **Singapore Prawn Laksa Noodle**—richly enhanced with prawn shells and quail eggs, serving up to 800 bowls daily. Chef June adapts traditional recipes to suit all palates, ensuring dishes are flavourful yet approachable for both adults and children. His menus balance authenticity with inclusivity, offering satisfying, accessible meals that cater to the diverse tastes of global travellers.



Singapore Prawn Laksa Noodle



RECIPE

- 1 Boil water in a pot, add coconut milk and stir.
- 2 Add Laksa Paste (with Laksa Leaves) and stir well.
- 3 Do not cover the pot.
- 4 Bring to boil on high heat.
- 5 Add fried bean curd and simmer for another 5 minutes.
- 6 Put Laksa noodles in boiling water.
- 7 Add the bean sprouts into the same boiling water for 5 seconds.
- 8 Shake off excess water and portion into individual bowls.
- 9 Garnish each serving with fish cakes, prawns and fried bean curd.
- 10 Stir gravy before pouring in.
- 11 Pour hot Laksa gravy over.
- 12 Garnish with laksa leaves and serve immediately with Sambal chili paste, seeds, and black pepper to taste.

INGREDIENTS

92g	Prima Spices Laksa Paste
60ml	Coconut Milk
50ml	Water
45g	Cooked Shrimp
50g	Oil Noodle
15g	Fish Cake
0.5pc	Boiled Egg
20g	Bean Sprout
20g	Fried Bean Curd
0.5g	Laksa Leaves
10g	Sambal Chili Paste



CHEF HAWARD LEE

Area Executive Chef
Malaysia, Cambodia & Philippines

Haward Lee



"I am inspired to develop my own dishes to capture and share the taste of home, wherever I am."

A Taste of Malaysia in Every Stick

Chef Haward grew up in a busy household where meals were quick and simple, inspiring his dream to create food that brings people together. His signature dish, **Chicken Satay**, was born from a longing for the familiar flavours of his Malaysian home while he worked in London. *"I am inspired to develop my own dishes to capture and share the taste of home, wherever I am."* Crafted with a perfect balance of ingredients and flavours, his satay has become a favourite at Plaza Premium Lounge Kuala Lumpur, with up to 3,000 satay sticks served daily. Chef Haward menus celebrate Malaysia's rich culinary heritage, offering travellers a warm, authentic taste of home from his native country.

Chicken Satay



RECIPE

- 1 Cut the chicken meat into small cubes. Set aside.
- 2 Blend all ingredients with a little water in a food processor.
- 3 Marinate chicken and refrigerate for 6 hours or overnight.
- 4 Thread 3-4 chicken pieces onto bamboo skewers when ready to cook.

SATAY SAUCE

- 1 Grind the peanuts with a food processor, then set aside.
- 2 Soak tamarind pulp in $\frac{1}{4}$ cup warm water for 15 minutes, then extract juice, discard solids, and set aside.
- 3 Blend spice paste ingredients with a bit of water until smooth.
- 4 Heat the oil on medium heat in a saucepan and add the spice paste.
- 5 Add the remaining two strips of lemongrass to the spice paste. Cook the spice paste until it becomes aromatic and smells spicy.
- 6 Add the ground peanuts, water, tamarind juice, salt, sugar, coriander powder and sweet soy sauce. Stir to combine well.
- 7 Simmer on medium-low heat, stirring for 5-10 minutes until the peanut sauce thickens and the oil begins to separate.

INGREDIENTS

MARINADE

1kg	Chicken Thigh
250g	Sugar
10g	Garlic
13g	Galangal
20g	Lemongrass
10g	Salt
15g	Turmeric Powder
50pcs	Bamboo Skewer

GARNISH FOR CHICKEN SATAY

50g	Red Onions
50g	Cucumber

SATAY SAUCE

1kg	Roasted Peanut
200g	Palm Sugar
20g	Tamarind
20g	Dried Chili
5g	Garlic
20g	Red Onion
20g	Galangal
50g	Lemongrass
150ml	Cooking Oils
1L	Water
20g	Salt
20g	Coriander Powder



CHEF SIMON CHONG

Executive Chef
Macau

Simon Chong

"More than just a flavorful dish —
it's a reflection of my roots
and a vessel of emotion."

A Taste of Macau's Culinary Soul

Born and raised in Macau, Chef Simon brings over 25 years of culinary experience shaped by his Chinese-Portuguese heritage. Inspired by his mother's home cooking and a love for traditional Macanese and Portuguese flavours, he creates dishes that honour culture and connection. His signature **Macanese Style Portuguese Chicken** is, in his words, *"more than just a flavourful dish—it's a reflection of my roots and a vessel of emotion."* At Plaza Premium Lounge, Chef Simon adapts authentic recipes for global travellers, blending tradition with approachability. Through the Chef Series, he shares not just food, but stories—offering guests a warm, familiar taste of Macau before they journey onward.



Macanese Style Portuguese Chicken



RECIPE

- 1 Marinate the chicken thighs with sugar, salt, turmeric powder, and garlic for 2 hours. Then, pan-fry the chicken thighs with butter until fragrant. Deep-fry the potatoes until cooked, then set aside.
- 2 Sauté chopped onion, tomato and garlic with butter until fragrant. Then, add turmeric powder, flour, whipped cream, coconut milk, and water to bring to a boil for a while.
- 3 Once it boils, pour in coconut cream, fried chicken thigh, fried potatoes, and cook for 10 more minutes.
- 4 Then, add the Portuguese sausage, shredded coconut, black olives, and eggs to a container and bake at 160°C (320°F) for about 5 minutes. Then serve.

INGREDIENTS

- | | |
|-------|----------------------|
| 100g | Chicken Thigh Meat |
| 10g | Desiccated Coconut |
| 10g | Turmeric Powder |
| 10ml | Light Whipping Cream |
| 50g | Coconut Milk |
| 10g | Butter |
| 15g | Flour |
| 10g | Salt |
| 0.5pc | Egg |
| 10g | Portuguese Sausage |
| 50g | Onion |
| 50g | Garlic |
| 10g | Black Olives |
| 50g | Tomato |
| 50g | Potato |
| 100ml | Water |
| 100g | Carrot |
| 10g | Tomato Paste |
| 20ml | Olive Oil |
| 4pcs | Bay Leaves |
| 5g | Pepper Powder |



CHEF SUBHASH CHANDER

Executive Chef
Europe, Middle East, and Africa

Subhash Chander



"When I cook, I get creative—there are no rules, only flavour and cooking from the heart."

Elevating Airport Dining with Heart and Heritage

Chef Subhash's culinary journey is rooted in the simple, heartfelt memories of cooking Rajma-chawal with his mother. As Executive Chef for Plaza Premium Group's Europe, Middle East, and Africa region, he masterfully blends tradition with innovation, championing fresh, local ingredients alongside inclusive, seasonal menus.

Celebrated for his leadership and creativity, Chef Subhash won the **2025 Airport Chef of the Year** award at the Airport Food & Beverage (FAB) + Hospitality Conference and Awards in Barcelona. His signature dish, **Butter Chicken Bowl**, featured in the Dubai Airport Lounge, showcases the heart of his Indian culinary roots and reflects his commitment to cultural richness.



Butter Chicken Bowl



RECIPE

- 1 Wash and pat dry the chicken pieces. Add lemon juice, salt, and ginger-garlic paste. Mix well and set aside for 15–30 minutes. This step tenderises the meat.
- 2 In a bowl, mix yoghurt, chilli powder, fenugreek leaves, mustard oil, and a pinch of salt. Add the marinated chicken and coat evenly. Cover and refrigerate for at least 2 hours, preferably overnight.
- 3 In a saucepan, boil the cashews for 15–20 minutes until tender. Remove from heat and let them cool. Blend into a fine paste.
- 4 Add butter, cream, sugar, and lemon juice. Check the seasoning. Garnish with coriander. Serve hot with sticky rice.

Rice

- 1 Use rice-cooker to cook the rice for 20 minutes.

INGREDIENTS

FIRST MARINATION

500g	Chicken Thigh Boneless
10ml	Lemon Juice
10g	Salt
25g	Ginger Garlic Paste

SECOND MARINATION

250	Yoghurt
2g	Red Chilli Powder
5g	Salt
1g	Dry Fenugreek Leaves
50ml	Mustard Oil

FOR THE SAUCE

1kg	Tomato
50g	Ginger
50g	Garlic
300g	Cashewnut
3g	Red Chilli Powder
100ml	Oil
100g	Butter
15g	Salt
30g	Sugar
150ml	Cream
1g	Dried Fenugreek Leaves

STICKY RICE

300g	Jasmine Rice
400g	Water
10g	Butter
5g	Salt

GARNISH

10g	Coriander
2g	Pink Peppercorn



CHEF SANJU KHADGI

Regional Executive Chef
Oceania

Sanju Khadgi



"I try to cook in a way that honours where I've come from, but also where I am now."

From Nepalese Roots to Sydney's Skies

Chef Sanju, based at Plaza Premium Lounge Sydney, discovered her passion for cooking in her childhood kitchen in Nepal, inspired by her father's craft. With 15 years of experience, she now brings warmth and authenticity to airport dining. Her signature **Aussie Braised Beef Ragu Pappardelle**, slow-cooked with Australian ingredients, is a comforting favourite among travellers. Chef Sanju's menus reflect Sydney's multicultural spirit, using local produce to create inclusive dishes for a wide range of guests. "I try to cook in a way that honours where I've come from, but also where I am now," she shares—bringing story and soul to every plate.

Aussie Braised Beef Ragu Pappardelle



RECIPE

- 1 Pat beef dry and sprinkle with salt and pepper.

SEAR BEEF

- 1 Heat 1 tablespoon olive oil in a heavy pot over high heat. Sear beef pieces on all sides until deep brown colour (3–5 minutes). Remove and set aside.

- 2 Turn the stove down to medium-low and add 2 tablespoons of olive oil.

SOFFRITO

- 1 Add garlic and onion, then sauté for 2 minutes. Add the carrots and celery, sauté slowly for 5 minutes.
- 2 Pour in wine to deglaze, scraping up browned bits for flavour. Simmer 2–3 minutes until alcohol evaporates. Add remaining ragu ingredients and return beef with its juices. Bring to a simmer, then reduce to low for gentle bubbling.

SLOW COOK

- 1 Cover and cook for 2 hours until beef is tender. Remove and shred with forks, then return to pot. Simmer uncovered for 30 minutes until sauce thickens and beef softens further.

FINAL SEASON

- 1 Taste and adjust with salt, pepper, and ½ teaspoon sugar if needed. Cover and set aside until ready to serve. (Even better the next day and freezes well for months!)
- 2 Garnish with shaved parmesan and chopped parsley. Serve with pasta or rice.

INGREDIENTS

RAGU

1.2kg	Beef Brisket
5g	Salt
	Black Pepper to Taste
40g	Olive Oil
40g	Garlic, Minced
80g	Onion, Diced
130g	Carrots, Diced
130g	Celery, Diced
800g	Crushed Canned Tomatoes
45g	Tomato Paste
2pcs	Beef Bouillon Cubes, Crumbled
250ml	Red Wine, Full Bodied
375ml	Water
3/4 tsp	Dried Thyme or 3 Sprigs Fresh Thyme
3pcs	Dried Bay Leaves

TO SERVE

500g	Pappardelle
	Parmesan (optional)
	Fresh Parsley, Finely Chopped (optional)



CHEF GIANNI CUTULI

Chef de Cuisine
Italy

Gianni Cutuli

"When people taste my food.
I want them to feel at home —
even if it's not their own."

Serving Sicilian Soul in Every Plate

Chef Gianni's culinary journey began in his Sicilian family kitchen, where Sunday lunch aromas sparked a lifelong passion. After training in hotel management and working across tourist villages, restaurants, hotels, and catering halls, he found his calling in airport lounges—bringing comfort to travellers through food. At Plaza Premium Lounge Rome, his signature dish, **Gnocchi alla Norma**, inspired by his Nonna (grandmother), serves up to 700 plates daily, blending tradition with global appeal. Chef Gianni crafts menus that balance authenticity with international tastes—offering lighter, customisable options that preserve cultural soul and share his Sicilian heritage: a warm, memorable taste of home between journeys.



Gnocchi Alla Norma



INGREDIENTS

- | | |
|-------|------------------------|
| 30g | Eggplant |
| 40g | Pomodori Passata |
| 5pcs | Basil Leaves |
| 1pcs | Garlic |
| | Salt to taste |
| 100ml | Sunflower Oil |
| 22g | Salted Ricotta |
| 20ml | Extra Virgin Olive Oil |
| 50g | Gnocchi |

RECIPE

GNOCCHI

- 1 Boil the potatoes in salted water until tender.
- 2 While still hot, mash the potatoes on a mound of sifted flour on a pastry board without peeling them.
- 3 Mix in the lightly beaten egg and a pinch of salt.
- 4 Cut the mixture into small pieces, then press lightly and drag each piece along a gnocchi board or fork to shape. Dust with semolina flour to prevent sticking.
- 5 Drop a few gnocchi at a time into boiling salted water; cook until they float to the surface, then drain.

SAUCE

- 1 In a small saucepan, heat olive oil with a clove of garlic until fragrant.
- 2 Stir in the tomato puree, season with salt, cover, and cook on low heat for about 15 minutes.

EGGPLANTS

- 1 Wash, trim, and cut the eggplants into chunks, remove the soft core, if needed.
- 2 Heat a generous amount of seed oil in a deep skillet and fry the eggplant chunks in batches until golden brown.
- 3 Remove them with a slotted spoon and place a paper towel to absorb excess oil.

FINAL TOUCH

- 1 In a sauté pan, reheat part of the prepared sauce in a sauté pan.
- 2 When the gnocchi is ready, remove them with a slotted spoon and transfer them directly to the pan with the sauce.
- 3 Add the eggplant.
- 4 Mix together, serve on a plate and garnish with basil leaves and flaked salted ricotta.



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