

Plaza Premium Lounges celebrate signature dishes with homegrown Chef Series



Featured chefs of Plaza Premium Lounge's Chef Series "Flavors in Transit" (from left to right): Chef Ricky Tam (Hong Kong), Chef Gianni Cutuli (Rome), Chef Haward Lee (Kuala Lumpur), Chef Subhash Chander (Dubai), Chef Chan Seong June (Singapore), Chef Sanju Khadgi (Sydney), and Chef Simon Chong (Macau)

[Plaza Premium Group](#) has unveiled its Chef Series, "Flavors in Transit: From Our Roots to Your Plate."

This series celebrates the signature dishes of the in-house chefs across multiple global airport lounge locations. Plaza Premium Lounges are known for their acclaimed signature dishes with more than 200 passionate chefs from every corner of the world, each a culinary ambassador, said the August 19 press release.

Every local chef is encouraged to nurture their roots in selecting traditional ingredients and crafting authentic specialty dishes, each a vibrant ode to their heritage.

The first wave of the Chef Series initiative will premiere across selected Plaza Premium Lounges in seven locations across the world including Hong Kong, Macau, Singapore, Kuala Lumpur, Sydney, Dubai and Rome.

Travelers can experience a range of signature dishes from August 18 until October 6 and discover a crossover surprise dish from the other locations as well.

The signature dishes are created to showcase each chef's dedication to culinary authenticity and innovation, reflecting both their heritage and the destinations each lounge serves. Here are the dishes and brief descriptions for each Plaza Premium Lounge featured in the Chef Series campaign at the seven highlighted locations:

Hong Kong - Chef Ricky Tam: Fish Ball Noodle Soup

A comforting local favourite, this dish features springy fish balls in a light, flavourful broth with rice noodles, capturing the essence of Hong Kong's street food culture. Complemented by the handmade XO sauce.

Macau - Chef Simon Chong: Macanese Style Portuguese Chicken

A fragrant and comforting classic, this dish features tender chicken braised in a creamy coconut and tomato-based sauce, infused with aromatic spices and herbs such as turmeric and bay leaves—a taste of Macau's East-meets-West culinary heritage.

Singapore - Chef Chan Seong June: Singapore Prawn Laksa Noodle

Chan Seong June presents this quintessential Singaporean favourite: rice noodles in a rich, spicy coconut curry broth, topped with prawns and fresh herbs with Sambal Chili paste delivering bold flavours.

Kuala Lumpur - Chef Haward Lee: Chicken Satay

Marinated with an aromatic mix of galangal, garlic to lemongrass, the chicken skewers served with a traditional peanut sauce, offering a taste of Malaysian street food culture in an airport lounge setting.

Sydney - Chef Sanju Khadgi: Aussie Braised Beef Ragu Pappardelle

Chef Sanju infuses braised tender chunks of Australian beef with a savory blend of tomatoes, red wine, garlic and aromatic herbs, paired with broad pappardelle pasta and a savory sauce—blending Italian technique with Aussie ingredients.

Rome - Chef Gianni Cutuli: Gnocchi alla Norma

Chef Gianni shares an authentic Sicilian recipe from his “Nonna” (Grandmother): Gnocchi alla Norma is a classic dish that comes from Sicily, especially the city of Catania. It is a twist on the well-loved Sicilian pasta alla Norma, made with eggplant, tomato sauce, ricotta salata cheese and fresh basil. This way of cooking highlights the rich flavours and traditions of Sicilian cuisine.

Dubai - Chef Subhash Chander: Butter Chicken Bowl

Embodying Chef Subhash’s commitment to local flavours, his Butter Chicken is a creamy curry with tender pieces of chicken which undergoes two types of marination with fenugreek leaves, mustard oil, chili powder and yogurt. Simmered in fresh tomato sauce spiced with Garam Masala, Cashew nut paste, this is a modern airport take on an Indian classic.

As part of the Plaza Premium Lounge Chef Series experience, travelers at selected locations will be invited to enjoy bite-sized tastings of the signature dishes during dedicated pass-around sessions and encouraged to follow Plaza Premium Lounge on social media to stay connected and continue the culinary journey beyond the lounge.

Visitors who engage by following the applicable social media channels during these tasting sessions will receive a complimentary copy of the recipe booklet featuring all the secret recipes of the seven highlighted dishes of the “From Our Roots to Your Plate” series.