

# TURNING THE TABLES

Fine china specialist Luzerne and chef James Won explore the limitless possibilities of bespoke tableware.

By RENYI LIM

**T**he experience I want for each of my guests," begins chef James Won, "is that every plate is made for them. No plate is the same, from the dish itself to the way the food has been plated on it. The interaction between each diner and my food is defined by the tableware, so the platform is crucial."

It is Won's exacting standards and a canny knack for knowing exactly what he wants which won acclaim for his daring culinary feats. The same determined precision led him to open fine-dining outfit Enfin by James Won this month, which features an exclusive range



of bespoke tableware crafted by Singapore-owned fine china creator, Luzerne. The brand's new Summer Collection – Marble, Rustic, Urban and Tate – made an early guest appearance at a Behind the Experience pairing and plating workshop at Food & Hotel Malaysia 2015, in conjunction with Landex Concepts and Global Pacific Victory. A five-course plating extravaganza gave Won the opportunity to demonstrate his skilful approach towards highlighting Luzerne's beautifully shaped, textured and coloured tableware.

"We share the same philosophy in terms of the art of dining – it's a total experience, with a lot of emotional connections, and we



see that in chef James Won," says Elaine Lek, head of Luzerne's global brand team. "He's so passionate in his craft, and it makes a lot of sense to work with someone with the same synergy."

While diners at Enfin will have the opportunity to experience the power-packed combination of Won's cooking and Luzerne's tableware for themselves, this is only the beginning of a beautiful friendship. Their next collaboration will take them in the direction of creating a bespoke dish and plate for Krug Champagne's Krug & Egg pairing – a challenge which, doubtless, they'll take to the table with pride. [www.luzerne.com](http://www.luzerne.com)

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Chef James Won's plating workshop saw him expertly preparing three different types of beef, including Black Angus and Wagyu, with a marbling score of 7.

Facing page:  
Luzerne's Summer collection.

