Masterpieces by Steelite International was a culinary experience to remember. Ryan Clift, award winning Chef from The Tippling Club Singapore prepared and delighted dinners with a specially customised menu at The Emirates Academy of Hospitality Management in Dubai.
 Held in Restaurant Icon by Steelite, Ryan and his team prepared an 11 course menu before explaining the contents and inspiration behind each dish before service.

The prestigious event was attended by Cheong Ming Foong, Consul-General of the Republic of Singapore.

Event sponsored by RONAI
Ryan brought a bit of Singapore lifestyle and flavours to Dubai.
"It was a fantastic evening of superb food and great company. Thank you very much for being such a gracious host."

Cheong Ming Foong
Consul-General of the Republic of Singapore

“The Club Abu Dhabi is proud to be associated with the great British product Steelite International, which is one of the few, still manufacturing in the UK. I have been a strong supporter of this crockery for decades and am now having stronger ties due to the fact that they offer us chefs a wider range of product that comes with a lifetime edge chip warranty.”

Peter de Kauwe
Executive Chef at The Club, Abu Dhabi

1 • Craft Blue Plate
2 • Parentheses Jug
3 • Plateau Plate
4 • Craft Blue Plate
"Masterpieces was a magnificent opportunity to share my own interpretations of unique and traditional dishes with a great audience. Thank you Steelite International."

Ryan Clift
Chef/Owner of Tippling Club, Singapore

1 • LiV Stackable Bowl • Optik Square
2 • Koto Bowl
3 • Koto Bowl
4 • LiV Stackable Bowl
Often described as a ‘gastronomic superstar’ British born Ryan Clift has achieved a lot during his career. In early 2008, Ryan moved to Singapore to start his own venture, determined to take modern food and cocktail pairing to a new level.

It was here that Ryan and his team launched Tippling Club.
Within its first year of operation, Tippling Club quickly earned its reputation as one of Singapore’s top restaurants. In 2009, Ryan was handpicked by 10 of the world’s greatest chefs of today, as the ‘gastronomic superstar’ of tomorrow in the cookbook by Phaidon titled Coco.

Tippling Club has earned a place in the annual Miele Guide compilations of Asia’s Top 20 Restaurants in 2010, 2011 and 2012.

In 2013 Tippling Club was ranked 45th in the World’s Top 50 Bars by Drinks International.