Clique presents Michelin Star Chef Richard Toix

Posted on
Richard Toix

Richard Toix, renowned for his mastery in the art of fusion food, brings with him over 20 years of culinary experience and enthusiasm to Clique, a restaurant, bar and lounge situated in the heart of Colombo. Harbouring one of the city's most remarkable views of Town Hall, Clique Supper Club provides early to late night experiential dining.

The menu is an extension of the venue's baroque-styled interior and modern ambiance—aptly described as Eurasian fusion cuisine. It features many of the restaurant's signature and popular dishes including sous-vide steaks, Japanese appetisers and 'Clique rice', as well as some exciting new dishes that have been painstakingly crafted to offer guests a well rounded and eclectic culinary experience, such as the three-tiered seafood platters and BBQ spare ribs.

Also steered by their very own creative duo, Executive Chef Kumar and Japanese cuisine specialist, Chef Chamila, Clique Super Club is currently ranked number one,

out of 294 Restaurants in Colombo on TripAdvisor and is a hotspot for both foodies and wine lovers.

Toix renowned for his mastery in fusion food studied in a Lycee Hotelier and has worked all across France at the most illustrious venues, opening his own restaurant—Le Champ de Foire with his wife Laure in 1993.

The promotion will run on October 15th, 16th, and 17th for dinner and 18th for brunch.