

Gourmet Buffet Dinner



Appetizer

Compressed Watermelon, Marinated Seafood, Petite Cress
21st Century Mushroom Salad
Sous Vide Pickled Vegetable, Candied Walnut, Citrus Yogurt Dressing

Soup Kettle

Potato & Leek Soup, Herb Crouton

Lavish Show Kitchen

Sous Vide Egg with Smoked Salmon, Ginger Shoyu, Puffed Quinoa
Deep Fried Stuffed Lychee, Potato Flakes

Main

Slow Cooked Veal Shank, Root Vegetable, Merlot Jus
Gratin Ocean Catch, Thermidor Cream, Sautee Leek
Baked Chicken, Creamy Cabbage, Gravy
Roasted Vegetable, Tomato Coulis, Pine Nuts
Dauphinoise Potato
Seafood Rice with Squid Ink, Chunky Sausage & Herbs

Dessert

Yuzu Granny Smith Mousse
Mini Cheese Cake, Strawberry Wrap
Mosaic of Rum & Chocolate Ganache
Gula Melaka Mousse, Mango Jelly
Valrhona Variation with Cocoa Croustillant

CLIENT

Awards Night for Creative Industry

VENUE

Marina Bay Cruise Centre

THE BRIEF

A Grand affair where the creative industry recognises and pay tribute to its leaders and movers. Organiser's theme was "Ordinary yet Different".

Hence, we have come up with Seafood Rice with Squid Ink, Chunky Sausage & Herbs. The famed Spanish paella is given an Asian make-over complete with "wok hei".

The local breakfast of half boiled eggs with soya sauce was also given a new lease of life - Sous Vide eggs and with savory toppings and voila, it's become a dinner item.