

Western Set Course



Appetizer

55 Degree Confit Salmon, Puffed Quinoa, Beetroot Gel, Pickle Salad, Oyster Beignet

Soup

Smoked Potato & Charred Leek Soup

Main Course

Sous Vide Baby Chicken Ballantine with Red Wine Jus, Pumpkin Puree
Vine Tomato, Spring Vegetable, Potato Tart

Or

Pan Seared Seabass, Cauliflower Puree, Seafood Brandade with Brick Pastry
Vine Tomato, Spring Vegetable

Dessert

“Texture of Chocolate”

Beverage

Gourmet Coffee
Lavish Bespoke Tea

CLIENT

Dinner & Dance Gala Set Course Dinner

VENUE

MAJ Hangar (Outdoor)

THE BRIEF

Annual Dinner and Dance and celebrating 25th year anniversary, the Gala Dinner was a star-studded affair complete with celebrities. Event was held at an aircraft hangar and servers were dressed in aviation industry attire.

Dessert finale was a special creation by the pastry team in creating “textures of Chocolate”.