Norway Lobster Beurre Blanc

Ingredients:

Lobster Norway

Salmon Caviar

White wine

Butter

Onion

Garlic

Lemon Juice

Mint oil

Flower to decoration

Imported Norway Fresh Lobster Poached in Beurre Blanc

Red Snapper Citrus Sauce

Ingredients:

Red Snapper

Zuchini

Red Radish

Orange Juice

Lemon Juice

Pomegranate Juice

Xantana

Power Milk

Butter

Flour

Black Garlic

Grilled Red Snapper with torched vegetables and home made citrus sauce

Mahi Mahi

Ingredients:

Mahi mahi

Beet root juice

Red whine vinegar

Lemon juice

Ginger

Garlic

Baby cabagge

Baby carrot

Avocado

Cured Mahi mahi in beet root juice for 24 hours served like Ceviche style

Quail BBQ

Ingredients:

Quail leg

Soya sauce

Chicken bones

Onion

Fresh Garlic

Ginger

Corn starch

Cives

Fried garlic

Grilled Quail leg over Turkish charcoal for kebab glazed with inspired Japanese sauce technique gathering al the umami flavors on it.

Tempura Quail Wings

Quail wings

Corn starch

Flour

Beer

Brown beef stock

Oyster sauce

Fresh apple

Pickled cucumber

Fry oil

Japanese fry technique served in brown beef sauce dressed with oyster and fresh and pickles

Bogavante

Ingredients:

Bogavante

Celery sticks

Butter

Cous cous

Mint

Tomato

Onion

Plum juice

Agar agar

Spinach leaves

Poached Bogavante with butter and plum juice and cous cous wrapped in spinach leaves