

CHEF AT HOME

We will create and provide you a course menu for your party to meet your requests with seasonal touch.
Full service at your home*. Please contact and discuss with us.

\$50

SAMPLE

Appetizer

*Beet and orange salad
served with goat cheese, red wine vinaigrette
and garden salad*

Main

*Beef Bourgne
slow cooked red wine beef stew served with
sautéed mushroom, roasted potato,
root vegetables and broccoli*

Dessert

*Homemade Zabaglione cream
served on assorted fresh fruits
hint of lime zest*

\$100

SAMPLE

Appetizer

*Fresh orange
and heirloom tomato salad
with champagne vinaigrette*

Starter

Saffron seafood risotto

Main

*Roasted cornish hen
with mushroom and chestnuts,
thyme sauce*

Dessert

*Chocolate lava cake
hint of orange zest*

\$125

SAMPLE

Appetizer

*Shrimp and avocado tartar
with tyme, fresh field salad, red wine vinaigrette*

Starter

*Porcini mushroom and
homemade bacon risotto*

Main

*Roasted duck breast
with natural ju, hint of orange
served with scallop potatoes
and root vegetables*

Dessert

*Chestnut crème brûlée
served with fresh fruit on the side*

*Chef and server service will be charged separately. (clean-up included)

*Rental cutlery, plates and glasses are also available.