

There are 3 skills all Chefs need to master in the kitchen.....

- 1) Knife Skills and Classic Technique
- 2) FLAVOUR!
- 3) Time Management

“Give me a call and I can customize a menu for you and your guests”

Here is a list of flavour profiles that I have incorporated into the Personal Chef experience for 2022.

- POMEGRANATE BALSAMIC
- ROAST GARLIC CONFIT
- BACON RED ONION JAM
- BANANA KETCHUP
- HOMEMADE PLUM SAUCE
- KOREAN GOCHUJANG RED PEPPER DIP
- GINGER LYCHEE JUICE
- THAI RED CURRY PEANUT
- JAPANESE EGGPLANT RELISH
- CABERNET DEMI-GLACE
- FRESH BASIL RANCH
- MEYER LEMON CUSTARD
- PASSION FRUIT GLAZE





Appetizers

Korean Beef Skewers
Doubled-Down Grilled Cheese with Bacon Jam
Yam Croquettes with Banana Ketchup
Mushroom Strudel with Roast Garlic

Main Courses

(Need to have minimum 2 guests for each pick)

Chicken Roulade

Balderson Cheddar and Double Smoked Organic Bacon

Centre Cut Chateaubriand Beef Tenderloin

Bespoke Hollandaise Sauce

(min. 4 Person service)

Beef Curry

with Hawaiian Onion and Basmati Rice

Garlic Cream **Shrimp Linguine** with Roasted Peppers

(For the table)

Roast Garlic Scalloped Potatoes

Spaghetti Zucchini with Basil Sauce

Mushroom Gratin

Sweets

Dense & Intense Pot de Chocolate.

AND

Torte Suzette

Crisp Pavlova Meringue crown layered in a Cake made of Crepes, butter seared bananas, with Blackberries and Lemon curd.