

FENG.



CHEF PIERRE'S INSPIRATIONAL MENU

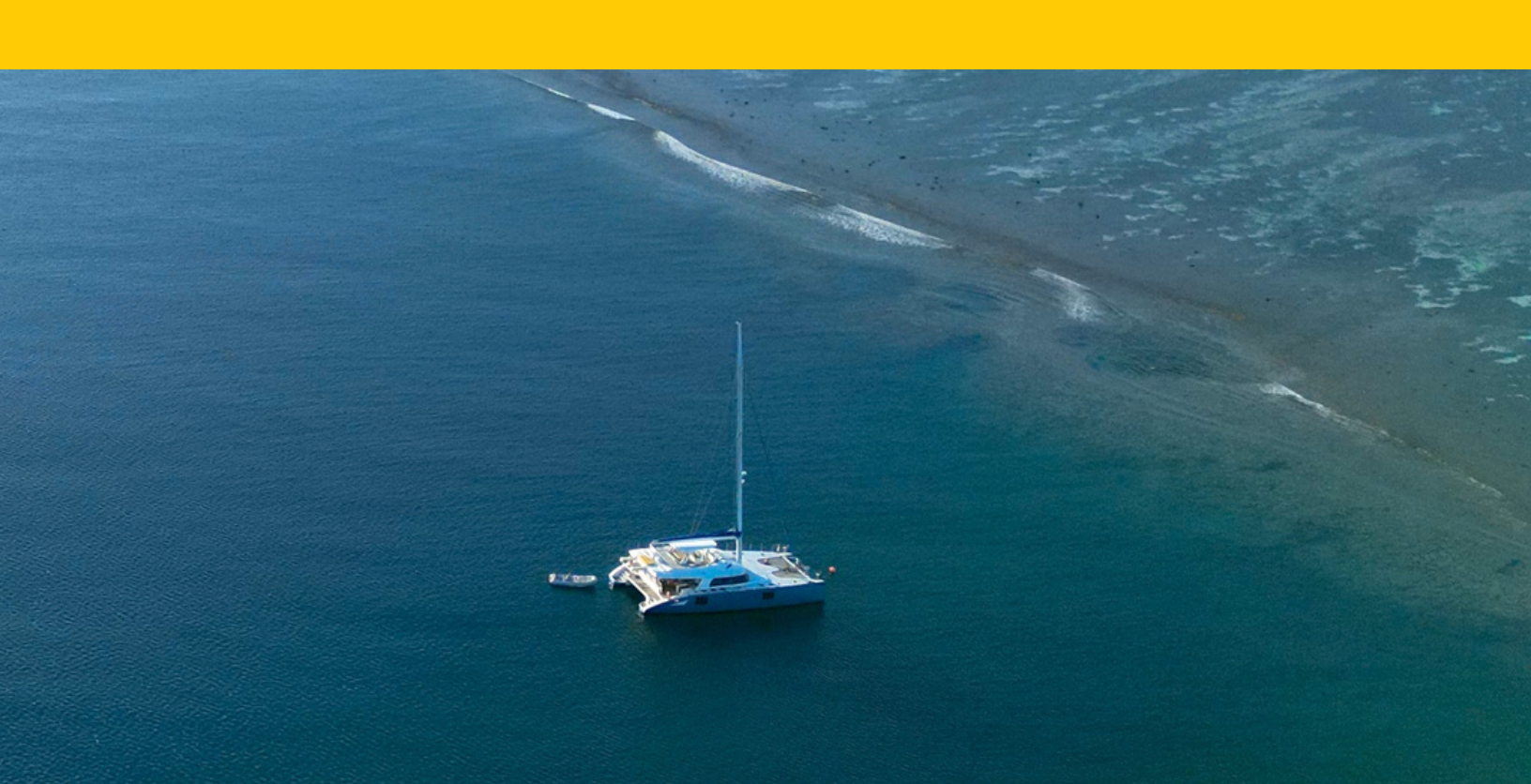


MEET CHEF PIERRE



Chef Pierre, a distinguished French chef, brings over 15 years of experience from some of the world's most renowned Michelin-starred restaurants and Relais & Chateaux establishments. Based in Sydney since 2012, he has worked in high-end restaurants and catering, and since 2018, has been delighting private clients with his exceptional culinary skills.

In 2021, Pierre founded Noranise Dining, a private chef company born from his growing clientele and connections. Passionate about traveling to discover new produce and enhance his culinary techniques, Chef Pierre continually incorporates fresh, innovative elements into his exquisite cuisine.



LUNCH

OPTION 1

Sauteed spicy octopus, chorizo
with saffron butter sauce,
rocket salad

Chicken Caesar salad with cos
lettuce, parmesan croutons,
anchovies, and crisp pancetta

Quinoa, broccoli, cucumber,
zucchini, mung bean, avocado,
and red cabbage salad

OPTION 2

Fine salmon carpaccio, seafood
vol au vent, kale, asparagus
and a Hollandaise sauce

Heritage tomato and
mozzarella salad with balsamic
caviar, olives, drizzle of basil
oil dressing

Grilled chicken, creamy
mushroom linguine served with
baby spinach and red vein
sorrel

DINNER

AMUSE

Miso salmon tartar with sesame
in crisp shell

ENTREE

Spanner crab with cauliflower &
chili

Pink grapefruit, avocado and
chives

Charred octopus
Capsicum ceviche & daikon sesame

Ox tomato salad with blood orange
and toasted almond

MAIN DISH

Beef tenderloin served with potato
puree and kale

Japanese black garlic and smoked
thyme jus

Mushroom Portobello with wakame
and dashi cream

DESSERT

Vahlrona dark chocolate light
ganache with coconut crumble
Almond crisp and citrus gel

