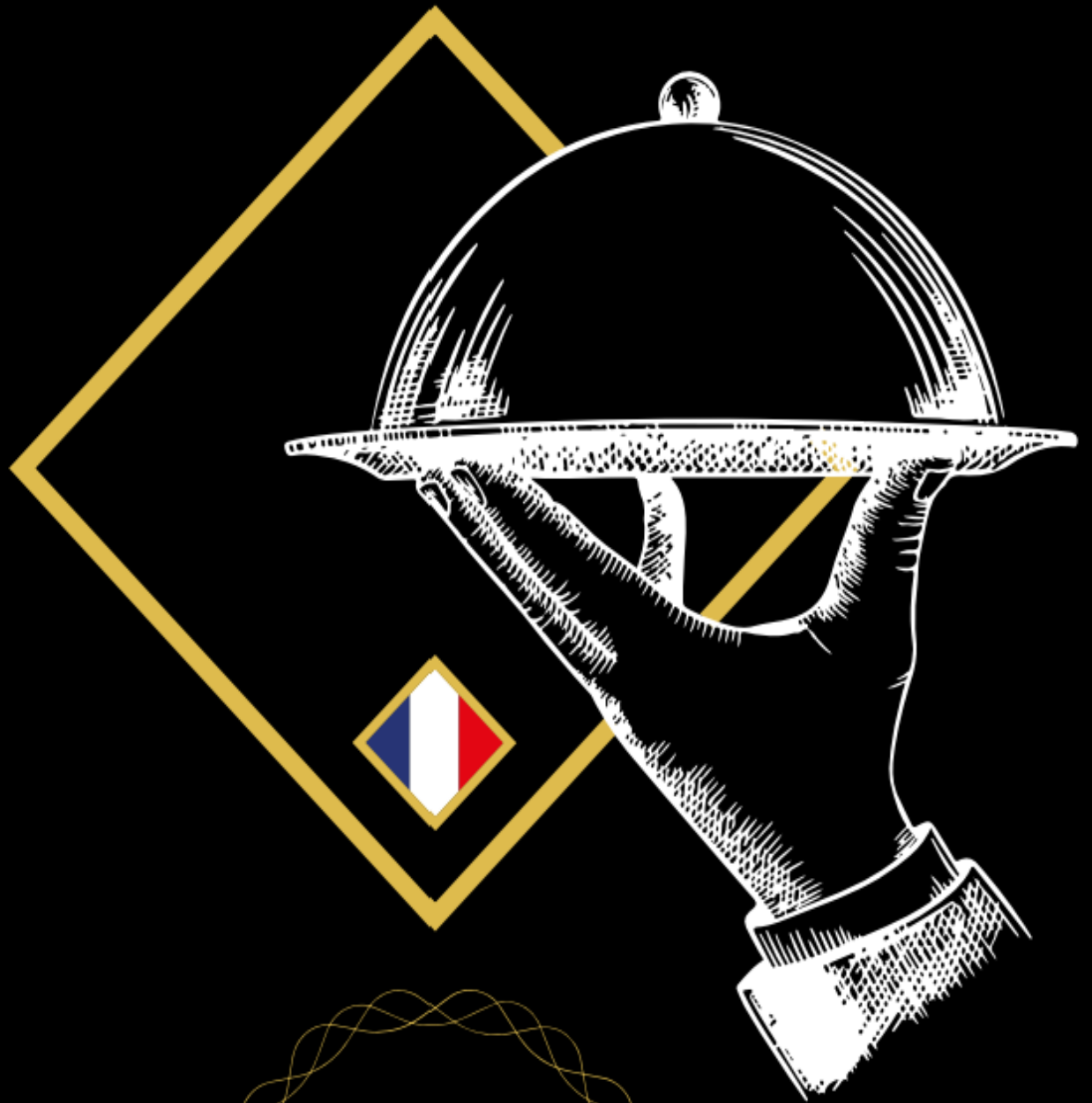


# LE PRIVATE CHEF



Le private  
chef

*by Vincent Chagnaud*

# *Our Prices*

## CHEF ON SITE PACKAGE

### **2 to 5 people**

3 courses = \$220

4 courses = \$260

5 courses = \$300

### **6 people and more...**

3 courses = \$150

4 courses = \$190

5 courses = \$230

Chef Fees \$340 (for more than 6pp)

Waitstaff Fees \$220 (for more than 6pp)

Public Holiday Surcharged \$500

## DELIVERY PACKAGE

3 courses = \$100

4 courses = \$130

5 courses = \$160

# French Menu

## Entrees

### **\*\*\*Escargot\*\*\***

Roasted snails served with garlic herbs & crunchy fennel bread

### **\*\*\*Coquille St. Jacques\*\*\***

Seared scallops with roasted cauliflower puree & crispy pancetta

### **\*\*\*Les Huitres\*\*\***

Oysters on the half-shell served with mignonette or kiwi dressing

### **\*\*\*Les Huitres Gratinee\*\*\***

Coconut & parmesan oysters gratin on the half-shell

### **\*\*\*Tartare de Boeuf\*\*\***

Beef tartare served with crunchy fennel bread

## Mains

### **\*\*\*Boeuf Bourguignon\*\*\***

Slow cooked hearty beef stew cooked with red wine, onion, carrot, celery, bacon served with fresh pasta

### **\*\*\*Canard a l'Orange\*\*\***

Duck breast & orange sauce served with potato gratin & greens

### **\*\*\*Poisson du jour\*\*\***

Pan-seared barramundi served with potato gnocchi, butter-poached asparagus & white wine sauce

### **\*\*\*Filet-mignon de porc\*\*\***

Prosciutto & pork filet-mignon with herbs & mushroom stuffed served with roasted butter potato puree & slow cooked cabbage

## Desserts

### **\*\*\*Tarte au citron meringue\*\*\***

Lemon meringue tart

### **\*\*\*Le trois Chocolats\*\*\***

Three chocolate mousse cake with biscoff & biscuit

### **\*\*\*Le Macaron Framboise\*\*\***

Macaroon served with fresh raspberries & mascarpone cream

### **\*\*\*Lavende\*\*\***

Lavender Cheesecake brulee

# Italian Menu

## Entrees

### \*\*\*Arancini\*\*\*

Arancini served with slow cooked tomato sauce

### \*\*\*Cappa Santa\*\*\*

Seared scallops with roasted cauliflower puree & crispy pancetta

### \*\*\*Ostricas\*\*\*

Oysters on the half-shell served with mignonette or kiwi dressing

### \*\*\*Ostrica Gratinata\*\*\*

Coconut & parmesan oysters gratin on the half-shell

### \*\*\*Ravioli\*\*\*

Ricotta & Spinach ravioli served with cherry tomato sauce & grated pecorino

## Mains

### \*\*\*Osso Buco\*\*\*

Osso buco served with gremolata & creamy polenta with roasted vegetables

### \*\*\*Branzino\*\*\*

Grilled Branzino served with roasted garlic cauliflower puree, lemon & crispy artichokes

### \*\*\*Cannelloni\*\*\*

Chicken Curry black cannelloni served with slow cooked red cabbage & curry sauce

### \*\*\*Pesce del giorno\*\*\*

Pan-seared Barramundi served with potato gnocchi, butter poached asparagus & white wine sauce

## Desserts

### \*\*\*Panna cotta\*\*\*

Panna cotta served with seasonal fruit compote & Hazelnut brittle

### \*\*\*Tiramisu\*\*\*

Tiramisu, espresso, cocoa powder & mascarpone cream

### \*\*\*Cannoli\*\*\*

Cannoli with ricotta cream, chocolate chips & candied orange peel

# Japanese Menu

## Entrees

### **\*\*\*Anata wa motteinai\*\*\***

Tuna tartare served with avocado, sesame & wasabi foam

### **\*\*\*Kaki\*\*\***

Oyster shooters served with ponzu & grated daikon

### **\*\*\*Chickin\*\*\***

Chicken yakitori meatballs served with teriyaki sauce & scallions

### **\*\*\*Nasu\*\*\***

Grilled eggplant served with miso glaze, sesame seeds & green onions

## Mains

### **\*\*\*Ahiru\*\*\***

Duck breast served with teriyaki sauce, roasted miso potatoes & greens

### **\*\*\*Kuro tara\*\*\***

Grilled miso marinated black cod with sauteed bok choy & shiitake mushrooms

### **\*\*\*Gyuniku\*\*\***

Wagyu beef sukiyaki served with tofu, enoki mushrooms & udon noodles

## Desserts

### **\*\*\*Kuro Goma\*\*\***

Black sesame creme brulee with fresh berries & edible flowers

### **\*\*\*Matcha\*\*\***

Matcha green tea mousse served with yuzu gelee & almond tuile