

VINCENT CHAGNAUD / SYDNEY



Private dining, made personal.

FRENCH / ITALIAN / JAPANESE

MENUS & EXPERIENCES

LE PRIVATE CHEF



01 / THE EXPERIENCE

A restaurant experience at home

For an intimate dinner or a celebration with friends, chef Vincent Chagnaud brings considered food and personal service to your table. Choose from the dishes that follow, then we tailor the experience to your occasion, preferences and guests' dietary needs.

01 Choose your menu

Explore the French, Italian and Japanese selections.

02 Make it yours

Tell us your date, guest count and dietary needs.

03 Enjoy the evening

We cook and serve in your home.

BESPOKE MENUS / SEASONAL PRODUCE / CONSIDERED SERVICE



02 / EXPLORE THE MENUS

French menu

French classics, prepared at your table.

STARTERS

Seared scallops, cauliflower & pancetta

Butter-seared scallops, cauliflower cream, lemon brown butter, crisp pancetta and baby leaves.

Hand-cut beef tartare

Beef with shallots, capers, cornichons, Dijon mustard, confit egg yolk, Parmesan tuile and baby leaves. Sourdough toast.

Mushroom ravioli, Parmesan & truffle

House-made ravioli with mushroom duxelles and ricotta, light Parmesan cream, sautéed mushrooms, truffle oil, toasted hazelnuts and baby leaves.

Duck breast, beetroot & cherry

Slices of pink duck breast, roasted beetroot and purée, pickled cherries, reduced port jus, pistachios and baby leaves.

Escargots

Roasted snails with garlic and herb butter, served with sourdough toast.

Hibiscus oysters

Fresh oysters with hibiscus vinaigrette.

Gratinated oysters

Oysters gratinated with coconut milk and Parmesan.

MAINS

Open beef bourguignon ravioli

Red wine-braised beef cheek between two fine sheets of fresh pasta, celeriac cream, Pinot Noir jus and crisp smoked bacon.

Ora King salmon, peas & fennel

Crisp-skinned roast salmon, pea mousseline, confit fennel, lemon beurre blanc, dill oil and sliced radishes.

Pork tenderloin with mushrooms

Prosciutto, mushroom and ricotta stuffing, brown-butter potato purée, roast carrots and mushroom sauce.

Roast duck breast, grilled peach & thyme

Crisp-skinned duck, grilled peaches, sweetcorn cream, roast courgettes, thyme duck jus and toasted almonds.

Saffron risotto & stuffed courgette flower

Flower filled with ricotta, lemon and basil, sautéed baby courgettes, confit cherry tomatoes and a cheese tuile.

DESSERTS

Lemon meringue tart & basil sorbet

Sweet pastry, lemon cream, torched Italian meringue, lemon gel and lemon-basil sorbet.

Raspberry macaron

Large macaron with whipped white chocolate and vanilla ganache, raspberry confit, fresh raspberries and raspberry sorbet.

Three-chocolate entremets

Dark, milk and white chocolate mousses on a praline biscuit, cocoa mirror glaze and vanilla ice cream.



03 / EXPLORE THE MENUS

Italian menu

Generous Italian flavours with an elegant finish.

STARTERS

Saffron arancini & mozzarella

Crisp saffron arancini with a molten mozzarella centre, roast tomato cream, basil pesto and toasted pine nuts.

Burrata, heirloom tomatoes & peach

Marinated tomatoes, grilled peach, basil pesto, pine nuts, focaccia tuile and aged balsamic.

Crab ravioli, lemon & courgettes

House-made crab, ricotta and lemon ravioli, light lemon cream, sautéed courgettes and basil oil.

Beef carpaccio & Parmesan

Thinly sliced beef fillet, light Parmesan cream, marinated artichokes, rocket, pine nuts, olive oil and Parmesan tuile.

Scallops, peas & prosciutto

Seared scallops, basil pea cream, tender courgettes, crisp prosciutto and lemon brown butter.

MAINS

Barolo-braised beef & polenta

Barolo-braised beef cheek, creamy Parmesan polenta, glazed carrots, sautéed mushrooms, reduced jus and lemon gremolata.

Veal saltimbocca with Marsala

Veal medallions with prosciutto and sage, potato mousseline, grilled courgettes, Marsala jus and crisp sage.

Ricotta, lemon & sage ravioli

House-made ricotta, lemon and basil ravioli, golden courgettes, sage butter, pine nuts and cheese shavings.

Sea bream, lemon risotto & fennel

Crisp-skinned roast fillet, lemon risotto, confit fennel, roast cherry tomatoes, light white-wine sauce and basil oil.

DESSERTS

Panna cotta, peach & amaretti

Vanilla panna cotta, rosemary-roasted peaches, peach sorbet, amaretti crumble and raspberry coulis.

Sicilian cannolo, ricotta & pistachio

Crisp shell with lemon ricotta, dark chocolate and pistachios, pistachio ice cream, orange gel and candied peel.

Reimagined tiramisu

Espresso-soaked sponge, light mascarpone cream, coffee cream, coffee ice cream, cocoa tuile and dark chocolate.



04 / EXPLORE THE MENUS

Japanese menu

A modern menu inspired by Japanese flavours.

STARTERS

Nasu dengaku, sesame & cucumber

Miso-glazed aubergine, white sesame cream, rice-vinegar pickled cucumber, toasted sesame and young shiso leaves.

Beef tataki, wasabi & daikon

Lightly seared fillet, mild wasabi cream, pickled daikon, citrus soy sauce, crisp garlic and spring onion.

Tuna tartare with yuzu ponzu

Hand-cut tuna, yuzu ponzu, avocado cream, crisp radishes, nori rice tuile and spring-onion oil.

Scallops, miso & yuzu

Seared scallops, white-miso cauliflower cream, yuzu butter emulsion, lotus-root crisps and nori powder.

MAINS

Miso-marinated black cod

Caramelised fish, cauliflower cream, dashi-glazed vegetables, pickled daikon and shiso oil.

Teriyaki duck breast

Roast duck, ginger sweet-potato purée, confit aubergines, pak choi, teriyaki jus, sansho and grilled spring onion.

Beef fillet, sake & Japanese mushrooms

Seared fillet, shiitake and shimeji, wasabi potato cream, grilled broccolini, sake-soy jus, crisp garlic and spring onion.

Crisp miso-glazed tofu

Golden tofu with miso and ginger, sautéed shiitake, pak choi, Japanese rice, reduced kombu broth, sesame and spring onion.

DESSERTS

Black sesame crème brûlée

Caramelised custard, milk ice cream, rice tuile and caramelised sesame shards.

Matcha & yuzu entremets

Matcha mousse, yuzu cream centre, sponge and white-sesame crunch, yuzu sorbet and sesame tuile.

Shiso & strawberry pavlova

Meringue, shiso-infused cream, lime-marinated strawberries, sudachi sorbet, strawberry gel and shiso leaves.



05 / PRICING

Choose your experience

Private chef menu prices per person, in AUD and excluding GST.

MENU	2-5 GUESTS	6+ GUESTS
3 courses	\$220	\$150
4 courses	\$260	\$190
5 courses	\$300	\$230

SERVICE & OPTIONS

Chef service (4 hours)	\$340
Waitstaff (4 hours)	\$220
Travel	By quote
Public holiday surcharge	\$650

BOOKING

A 40% deposit secures the date. Balance is due 7 days before the event.

Prices in AUD, excluding 10% GST. Travel is quoted for your location.

PLAN YOUR SYDNEY EVENT

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