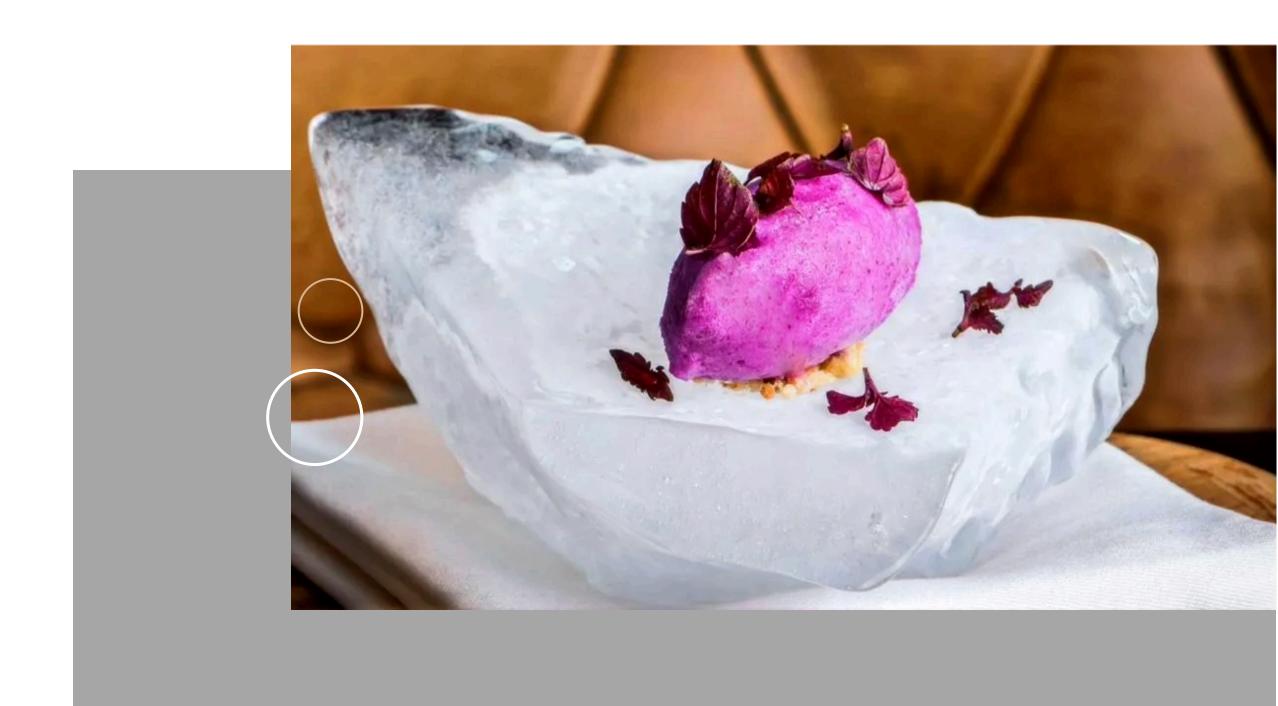
YOUR UNIQUE CULINARY EXPERIENCES

INNOVATIVE · MEMORABLE · CASUAL · PROVOCATIVE



CULINARY MOMENTS BY SB



6 COURSE



BEURRE NATURE / SMOKED PAPRIKA BUTTER / CHILI BUTTER

AUSTRALIAN WAGYU BEEF

CARPACCIO / BEETROOT / CARDAMOM / WALNUT AIOLIBASIL

THE FOIE

FOIE GRAS / GINGERBREAD / MANDARINS ANISE FLAVOURS

CREAM OF ROASTED GUINEA-FOWL

PULLED GUINEA-FOWL SANDWICH / MORELLO CHERRIES

RED CABBAGE COSMOPOLITAN

RED CABBAGE & CRANBERRY ESSENCE
GRAND MARNIER & ORANGE SORBET / LIME



THE TURKEY & DUCK FEAST

BRUSSEL SPROUTS & BACON / CRANBERRY JUS



PIKE PERCH & HAZELNUT

FILET HAZELNUT CRUSTED / WHITE CABBAGE & CHAMPAGNE DASHI

TRADITIONAL CHRISTMAS PUDDING & PUNCH

TABLE EXPERIENCE / BOURBON & VANILLA SAUCE /

CAREFULLY SELECTED PETIT FOURS





WITH OUR UNIQUE CLASS CONCEPTS WE TAKE ON MEMORABLE 3.5 HOUR CULINARY JOURNEY. DISCOVER COOKING IN COMPLETELY NEW WAYS. PACKED WITH LIVELY & ENGAGING DEMONSTRATIONS, PERSONAL ANECDOTES AND PASSION WE SHARE RECIPES AND TECHNIQUES THAT ARE TRULY CONNECTIVE, EVOCATIVE AND EMOTIONAL. IN EVER EVOLVING CASUAL SETTINGS YOU -WILL GET ALL THE INSIGHTS ABOUT INGREDIENTS -AND THE PRODUCTS WE USE. THEIR ORIGI QUALITIES AND UNIQUE FEATURES. WE INTRODUCE YOU TO LOCAL PRODUCERS AND OUR 0% WASTAGE PHILOSOPHY. LOADED WITH TONS OF FUN YOU WILL MEET LIKEMINDED PEOPLE AND ENJOY COOKING TOGETHER WHILE WE OPEN ALL OUR INSPIRATIONAL SOURCES TO YOU. OF COURSE YOU WON'T MISS A CAREFULLY SELECTED & PAIRED BEVERAGE TO GO ALONG THE FUN VIBES. ON OFFER: A TRUE OPPORTUNITY TO DIVE INTO FOOD CULTURE DIVERSITIES. ALL OUR TRUSTED WE THANK THEIR PARTNERS FOR UNIQUE PRODUCTS AND THE CONTINUOUS SUPPORT.

WITH KIND SUPPORT OF:







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