



**ANANTARA**

THE PALM • DUBAI  
RESORT

*A Culinary Journey*



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When you see this icon  simply click to see the creations come to life  
Videos of a selection of recipes can also be found on the social media pages of Anantara The Palm Dubai Resort  
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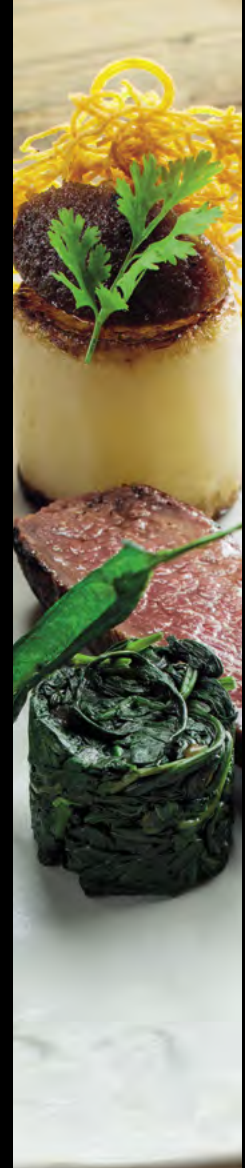
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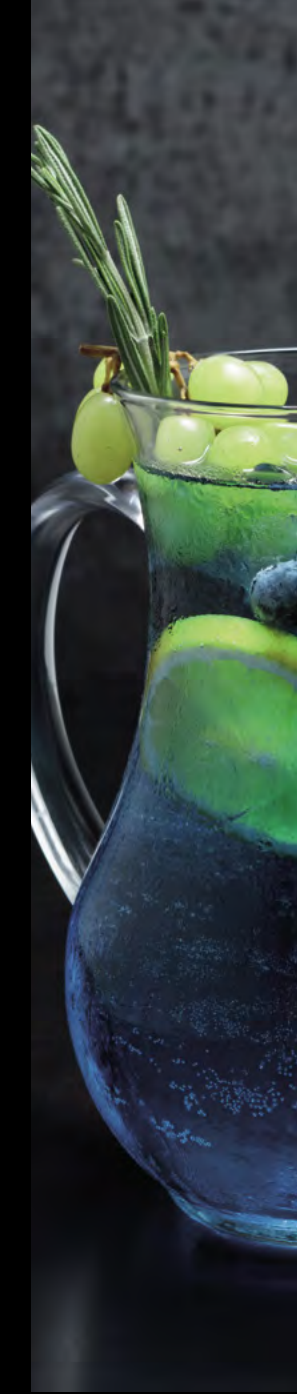
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# Jean-François Laurent

## General Manager

Growing up in a family of hoteliers and restaurateurs in France it was perhaps inevitable that I would develop a love for food. Naturally I learned a lot from watching both my grandfather and my father, who was a professional chef. I pursued a career in the industry and after graduating from culinary school I was fortunate to work in some amazing kitchens around the world.

Despite eventually making the move into management, I have always maintained a passion for the culinary arts and feel incredibly lucky to manage a hotel where we have some truly amazing restaurants. Anantara properties worldwide are known for their unique gastronomic experiences and here in Dubai we have four stunning outlets in Revo Café, The Beach House, Bushman's Restaurant & Bar and Mekong. Guests come from all over the UAE to discover the exciting food that has been created by our talented chefs, and the recipes to many of these creations can be found in this book.

But it is not just about the dishes on offer here in Anantara The Palm, this book also features some of the signature drinks you will find in the resort and showcases the many unique experiences that can be enjoyed in the property, including the spa where welcome drinks and smoothies are created for the well-being of our guests. I also see this as an extraordinary chance to create a lasting legacy and I hope that it is something that people can draw inspiration from.

Producing this book has been a thrilling experience for everyone involved and I truly hope that the recipes serve as inspiration for you to replicate the culinary concepts on offer at Anantara the Palm. Hopefully they also motivate you to create a gourmet journey of your own that I'm sure will impress your friends and family.



# Maurice Fitzgerald

## Executive Chef

Having spent my summers working in a small restaurant in my hometown of Waterville in Ireland, it was during my teenage years that I first began working with fresh seafood caught by local fishermen and produce from the nearby farmers. I immediately became fascinated by what you can achieve when you combine fresh ingredients, classic cooking techniques and delicate seasoning. Creating fresh, simple and tasty food was one of the main reasons I pursued a career in the business and has remained my focus throughout my 25-plus years as a chef.

Working in restaurants across Europe, in Japan and during my years in the UAE, my philosophy has always been to work with the highest quality produce. Fortunately, at Anantara The Palm, it is a view that is shared by all involved in creating the dishes we serve, from our general manager to our dedicated kitchen team. This shared belief has allowed me to express myself and conceive new recipes that use the best ingredients from all over the world.

I am also fortunate to work with a talented and gifted team of chefs who come from all corners of the globe. Their knowledge and expertise is invaluable as it helps us to create authentic dishes that do justice to their homelands. This helps set our outlets apart and is one of the main reasons we have so many guests willing to try flavour combinations and ingredients they may have previously shied away from.

The ability to bounce ideas off one another has led to us creating menus that we are hugely proud of and was crucial to crafting many of the dishes contained within this book. We put a great deal of thought and consideration into each recipe, and wanted to ensure that we showcased the classical methods. While some of the creations may appear complicated, there are elements in every single dish that you can try in the comfort of your home.

*Maurice Fitzgerald*





# Entrées

Canapés . Appetisers . Soups

# Chor Muang – Thai steamed dumpling

## DUMPLING FILLING

200g chicken mince	10g coriander root, chopped	10g palm sugar	5g salt
30g onion, finely chopped	5g ground white pepper	150ml chicken stock	
10g garlic, chopped	10ml fish sauce	20ml vegetable oil	

Pound coriander root, garlic and the pepper thoroughly. Next, heat oil in a pan and add the mixture, frying until fragrant. Add the chicken, onion and stir to combine. Season with fish sauce, palm sugar, salt and chicken stock. Taste and leave to cool.

## FLOUR MIXTURE

100g white non-glutinous rice flour	20g tapioca flour	200ml water
10g arrowroot flour	20g glutinous flour	5 butterfly pea flowers

First create the anchan water by soaking the butterfly pea flower in warm water. Next, knead the rice flour, tapioca flour and arrowroot flour together with the anchan water. Add oil and stir to combine. Stir constantly in a brass pan until the mixture becomes opaque. Divide the dough into equal pieces and form into small balls. Flatten the balls and add a teaspoon of filling in the centre. Squeeze into shape and then use tweezers to form into a flower.

## TO COOK

Steam dumplings in a covered bamboo or metal steamer for about 10-12 minutes and serve immediately.





# Cheese beignet, spiced pumpkin soup

## SPICED PUMPKIN SOUP

1kg pumpkin, peeled and diced  
100g onion, diced  
100g leek, diced

20g garlic, sliced  
10g ginger, sliced  
1 litre vegetable stock

cinnamon powder to taste  
whole nutmeg to taste  
100ml skimmed milk

In a large soup pot over a medium flame, heat some oil before adding the onion, leek and ginger. Sweat for 2-3 minutes and then add the pumpkin and garlic. Continue to cook for a further 2 minutes. Add the vegetable stock to the mix and bring to the boil before reducing the heat and simmering for 30 minutes until the pumpkin is cooked. Transfer the mix to a blender and once a smooth texture is achieved, pour back in the pot and reduce to the desired consistency. Season to taste and garnish with cinnamon and fresh nutmeg. To add foam to the soup simply heat the milk to 55°C and froth with a blender.

## CHEESE FONDUE

100g Emmental, shredded  
100g Comte, shredded

100g Gruyere, shredded  
20g shallot, finely minced

265ml white wine  
nutmeg to taste

salt and pepper to taste

In a pan over a medium flame, heat some oil. Once the oil is hot add the shallots and sweat for 1 minute. Add the white wine and bring to the boil before slowly whisking in the shredded cheese and stirring constantly. Once melted, season with salt, pepper and nutmeg and set the mixture aside. Transfer to a piping bag or plastic squeeze bottle and cut a small slit in the edge of each beignet. Place the tip of the plastic bottle in the slit and fill the beignets one by one.

## BEIGNETS

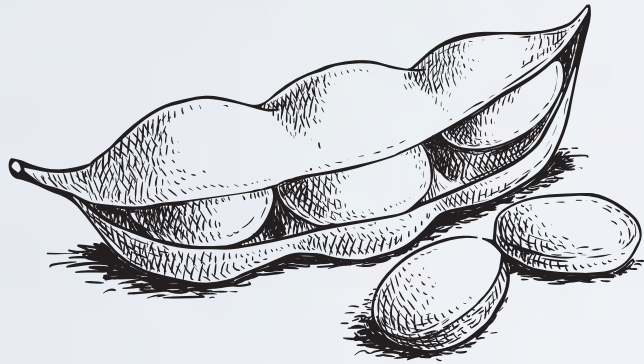
5g dry active yeast  
180ml water, 40°C  
60g sugar

3g salt  
1 egg  
110g evaporated milk

475g flour, divided in half  
25g butter, cubed and at room temperature

The first step to creating a beignet is to place the yeast, sugar and room temperature water into a mixing bowl and allow the yeast to activate for 10 minutes. Add the salt, eggs and evaporated milk and begin stirring the mixture with the whisk attachment on an electrical kitchen aid. Once combined, add half of the flour and continue to mix well. Switch to the dough hook attachment and continue to mix. Add the remaining flour and continue to mix until incorporated and then add the cubed butter. Let this mix continuously for 3 minutes and check to ensure the dough is not too sticky. If it is, then simply add a little more flour.

When the desired texture is achieved, place the dough in a large buttered bowl, cover with a towel and place in a chiller for 1 hour. Remove from the chiller and knock back the dough and form into a ball. Transfer the dough back to the bowl and leave in a chiller overnight. The next day, place half of the dough from the bowl onto a floured work surface and using a rolling pin, roll the dough until it is 3mm thick. Punch out with a square cutter or use a pizza knife to cut equal squares. In order to cook, place frying oil in a large pot and heat to 180°C. Working in batches, add the beignets to the oil and fry for 2-3 minutes or until golden brown on both sides. Flip as necessary and then remove from the oil and place them on paper towels to dry them off.



# Edamame and mint hummus

## HUMMUS

- 200g chickpeas
- 300g tahini
- 30g lemon salt
- 100ml corn oil
- 15g bicarbonate of soda
- 200g ice cubes
- ice cubes for cooling
- 20g salt
- 200g cooked edamame beans

Soak the chickpeas in water overnight with the bicarbonate of soda. The next day, rinse the chickpeas in water and boil until fully cooked. Put the chickpeas in a strainer to drain all the water and add ice cubes on top to cool down. When cold put it in a blender and begin to blitz. Add the rest of the ingredients with the ice cubes and blend until a smooth velvety texture is achieved. Add the edamame beans and the mint to the mixture and remove the hummus from the blender and store it in the chiller.

## BULGUR ROCK

- 100g bulgur wheat
- 40g butter
- 2g salt

Roast the bulgur in a 160°C oven for 8 minutes and then leave it to cool down at room temperature. Allow the butter to be at room temperature for at least 30 minutes before mixing it into the roasted bulgur and shaping it like rocks. Then transfer to the chiller in order for it to harden.

*Place the hummus in a glass and garnish with the bulgur rock and an assortment of vegetables*

*For a colourful presentation include red, yellow and purple baby carrots, all with the tips on, as well as romanesco florets, parsley leaves, mint leaves, edamame beans and different colours of baby cauliflower*





# Carrot falafel and lobster burger



## BUTTER POACHED LOBSTER

500g live lobster	4 sprigs basil
500g butter	10g salt
26g shallots, chopped	30ml water

To begin, insert a large knife through the head of the lobster and leave in a bowl so that the muscles and nerves start to relax. This will prevent the lobster from being chewy. Next, place a large wooden skewer through the tail of the lobster and bring a large pot of water to the boil. Add the lobster into the water and cook for 2 minutes before transferring into ice water to stop the cooking process. Once the lobster has cooled down, peel the shell with the help of kitchen scissors. De-shell the tail and crack the claw to remove the meat separately. Place the lobster meat to one side and begin to heat butter in a heavy bottom pan over a medium flame. Once the butter reaches liquid form and the milk solids sink to the bottom of the pan, drain off the clarified butter so that you are left with the milk solids. Add the lobster to the warm clarified butter along with the basil and shallots and cook slowly on a very low heat for 8 minutes until it reaches a temperature of 65°C. Then remove the lobster tail and claw from the mixture and allow it to rest in a warm place until it is time to serve.

## CARROT FALAFEL

160g chickpeas	40g onion	2.5g bicarbonate of soda
50g carrot	8g salt	5g falafel spice
15g coriander leaves	3g cumin powder	2.5g white pepper
10g garlic, peeled	5g fresh mint	

If you are using dry chickpeas then they need to be soaked overnight in plenty of cold water. The next day blend the chickpeas, carrot, onion, coriander, mint and garlic to create a coarse texture. Season this mixture with cumin and salt. Next, dissolve the bicarbonate of soda with water and add to the mixture. Make sure to mix thoroughly and then start to shape into walnut-sized balls. Flatten slightly by hand before heating some oil in a pan. Once the oil reaches 180°C, fry the falafel for 2-3 minutes.

## SMOKED GREEN TOMATO RELISH AND TAHINI SAUCE

100g green tomatoes	2 sprigs thyme	1g salt
20g onion, chopped	10g sugar	1g lemon salt
20ml olive oil	pinch of white pepper powder	20ml water
5g sea salt	20g tahini sauce	

Marinate the tomatoes with olive oil, thyme and salt. Chargrill for 4 minutes to give a smoky flavour. Once the tomatoes have cooled down roughly chop them. Next, heat oil in a heavy bottom pan and add the chopped onions. Add in the chopped tomatoes, sugar, salt and white pepper powder and cook on a low flame for 5 minutes. Once the desired consistency is reached, take off the heat. Once the relish has been prepared, simply combine the tahini sauce with lemon, salt and water to finish the dish.



# Mekong

Experience gourmet artistry through a medley of rich and distinguished ingredients that deliver a taste of the Far East. Mekong offers a vibrant dining experience that is a feast for the senses, with dishes delivering a culinary journey through China, Thailand and Vietnam. Enjoy authentic luxury with rickshaw-style seats and hand-carved wooden tables and sample an array of creations infused with the flavours of Asia.

A photograph showing five Wagyu medallions, each topped with a stack of golden-brown pomme allumettes and garnished with a small green herb. The medallions are arranged in a row on a metal grill. Wisps of white steam or smoke are rising from the grill, suggesting the food is being cooked or kept warm. The background is dark and out of focus.

# Wagyu medallion with pomme allumettes

## WAGYU BEEF

250g wagyu beef tenderloin  
2 sprigs thyme

20ml olive oil  
maldon sea salt to taste

Cut the beef tenderloin into long cylindrical shapes and wrap tightly with cling film. Place these inside the chiller for up to 12 hours to get the cylindrical shape. Then remove the cling film and season the beef with sea salt, thyme and pepper. To cook the wagyu, pour oil into a pan and sear the beef for 30 seconds on either side and keep in a warm place to let it rest.

## BÉARNAISE

75g butter  
1tbsp white wine vinegar  
1 shallot, chopped

2 sprigs tarragon  
1 egg yolk  
½ tsp lemon juice

black pepper and salt to taste

Clarify the butter by melting it in a small heavy based saucepan over a low heat. When the butter is foaming, remove the pan from the heat and leave it to stand for a few minutes so that the white solids sink to the bottom of the pan. Then separate the butter from the solid fats and discard. The next step is to pour vinegar into a non-reactive saucepan and add the shallots and chopped tarragon. Heat gently over a medium flame until the volume of liquid has reduced by more than half, then strain and set aside until completely cooled. While this is cooling, lightly beat egg yolks with the cooled vinegar reduction. Then stir the egg yolk mixture and add the lemon juice. Pour the mixture into a bowl suspended over a pan of simmering water and whisk constantly until the sauce has thickened enough to coat the back of a spoon and has increased in volume. Remove the bowl from the heat and slowly pour in the clarified butter in a steady stream while whisking continuously until the mixture is thick and smooth. Do this slowly in order to stop the sauce from separating. Finally, fold in the tarragon leaves and season to taste with salt and ground black pepper.

## ONION JAM

150g onion  
15ml red wine vinegar  
15ml Taylors port wine (optional)

1 cinnamon stick  
1 star anise  
2 sprigs thyme

2tbsp corn oil  
25g light brown sugar

Place oil in a pan over heat and add the cinnamon stick and star anise. Let it infuse into the oil and then add the sliced onion. Sweat this on a low heat until it starts to break down and the moisture begins to evaporate. Add the sugar to the pan at a low heat and leave it to caramelize. Slow cooking is the secret of soft and sticky onions. Add the red wine vinegar and Taylor's port and let it simmer on a low heat. Cook for 15 minutes until a sticky consistency is achieved.

## POMME ALLUMETTES

100g potatoes

1 litre oil

Cut the potatoes in julienne 1mm width and 3mm long. Season the potatoes and deep fry until crispy.

# Foie gras cherry, chocolate soil

## FOIE GRAS

500g rougie foie gras lobe	3g sugar	2g pink salt
1 litre milk	3g Chinese 5 spice	60ml cognac (optional)
8g salt	2g sumac powder	

Soak the foie gras overnight in milk and leave in a chiller. The next day, drain from the milk and leave it at room temperature for 1 hour. Then using a hot knife, slowly start to peel the liver away from the veins and carefully remove them. Once deveined, place on a dish and season with salt, sugar, Chinese 5 spice, sumac powder and pink salt. Be sure to season both sides. Wrap and marinate overnight once again, this time with the cognac (optional).

Once the foie gras has been prepared, move to a clean work surface and place three layers of cling film one on top of the next. The cling film needs to be wide enough to extend past the foie gras by at least 20cm on both sides. Arrange the foie gras in the middle and roll it into a tube shape for the cooking process. To do this, grab the bottom piece of cling film and bring it up past the foie gras. Push back on the foie gras through the cling film to squeeze out any air and proceed to roll by grabbing both ends and twisting to tighten. With a skewer, poke random holes to release more air and tighten the roll again. Wrap very well in another layer of cling film and tie the ends so no water will enter. Completely submerge the foie gras in 65°C water for 60 minutes.

Once cooked, remove from the water and place in an ice bath before transferring to the chiller. Leave there for a couple hours to allow it to harden. Once firm, remove the foie gras, unwrap and peel away any yellow fat that may have accumulated on the outside. With a Parisian spoon, begin to scoop the foie gras for the 'cherries'. It is key to work fast as it will soften in your hands. Take breaks and place the foie gras in the chiller to firm up again if it gets soft. Finally, take the 'cherries' and ball them in your hands. Place in a container and back into the chiller.

## CHERRY GLAZE

1 tin amarena cherries	6 sheets gelatine
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Open the tin of amarena cherries and pour only 250ml of the liquid into a small pot and begin to warm up. Bloom the gelatine in ice water and add to the warm liquid and dissolve. Allow to cool until it starts to thicken but is still pliable, this is when it reaches approximately 45°C. Working in batches, use long bamboo skewers to dip the cherries into the glaze. Place them skewer side down into a bowl of rice to allow the cherries to cool quickly in the chiller and allow the glaze to set. Repeat as necessary to achieve the desired goal. To warm the glaze when needed, place in a water bath until the temperature rises to 45°C.



## CHOCOLATE SOIL

90g butter, soft	125g flour	pinch salt
125g cocoa powder	85g sugar	

Combine all the ingredients into a bowl and mix until it starts to crumble. Place on a parchment lined baking tray and put in an 180°C oven for 10 minutes. Remove and cool and crumble further with your hands.

*The final touch: Once the foie gras cherries have been glazed, remove the skewers and replace them with cherry stems. Add an additional drop of glaze to fuse the stem and serve on the chocolate soil.*



# 52°C poached egg with cauliflower cream

## POACHED EGGS

4 organic eggs    1 litre water    50ml vinegar

Pour the vinegar and water into a shallow pan and bring to a boil. Reduce the heat to 52°C using a probe to check and maintain the temperature. Apply oil to a silicone ring and place in the water. Drop the egg into the ring to obtain the round shape of the poached egg. Cook for 4 minutes then place the eggs in a pot of warm water to remove the strong taste of vinegar. Place the poached egg on tissue paper to remove excess water.

## CAULIFLOWER CREAM

250g cauliflower, small florets    50ml cream  
15g garlic    10ml olive oil  
50g onion    salt to taste  
50ml milk

In a small pot over a medium flame, heat some oil and once hot add the onion and garlic. Sweat until they turn translucent and then add the cauliflower and some salt, stirring occasionally for 3 minutes. Pour in the milk and the cream and cover the pot with a lid. Cook for 12-15 minutes until the cauliflower is soft. Transfer the contents of the pot to a blender and blitz until a fine puree is achieved. Add more cream if needed before passing the puree through a fine strainer to obtain a smooth texture.

## HERB CROUTONS

2 small brioche loaves, croutons    10g basil  
10ml olive oil    5g chives  
10g parsley    salt to taste

Place the basil, parsley and chives into a blender along with some olive oil. Blitz to form a green oil and then pass the mixture through a fine strainer into a large mixing bowl. Add the croutons and some salt and mix thoroughly. Place the croutons evenly across a roasting tray and place inside a 150°C oven for 10 minutes. Remove the tray and mix the croutons once again before cooking for another 10 minutes until evenly coloured.

## VEAL CRUMB

8 slices veal bacon

Arrange the bacon slices on a tray and transfer to a 150°C oven to roast for 15 minutes. Turn the bacon and cook for a further 15 minutes. Allow the veal to cool before transferring to a dehydrator at 45°C. Once dry and cool, place inside a blender and blitz to form crumbs.

## DEHYDRATED CAULIFLOWER

100g cauliflower, multicoloured, small florets    2g salt

Blanch the cauliflower in boiling water for 30 seconds and then transfer to ice water. Place the cauliflower florets in a bowl and mix with some salt. Place the florets in the dehydrator at 45°C until crisp.

## MOREL DUST

50g morel mushrooms    5g shallots    salt and pepper to taste  
5g garlic    10ml olive oil

Place the morel mushrooms in a small pan and sauté with the shallots and garlic for 1-2 minutes. Season to taste and then place the mushrooms in a dehydrator at 45°C for 3 hours. Once ready to serve, crush the morel mushroom with the rolling pin to create a dust.

## MUSHROOMS

40g black trumpet mushrooms    10ml olive oil  
5g garlic    salt and pepper to taste  
5g shallots

Place the black trumpet mushrooms in a small pan and sauté with the shallots and garlic for 1-2 minutes. Add some salt and pepper to taste before removing from the pan and placing on tissue paper just before plating.

## THE LAST STEP

5g Beluga caviar per portion

Make sure everything is hot and plate on a flat bowl. Garnish the dish with the black Beluga caviar, 2 nasturtium blossoms, 1 nasturtium leaf and micro herbs.

# Smoked Atlantic lobster salad

## ATLANTIC LOBSTER

2 x 500g Atlantic lobster      500g butter      5 litres water

To start the process, insert a large knife through the head of the lobster and leave in a bowl so that the muscles and nerves in the lobster relax. This will prevent the lobster from being chewy. Next, insert a large wooden skewer through the tail and set to one side while you bring a large pot of water to boiling point. Add the lobster in the water for 2 minutes and then immediately place into ice water in order to stop the cooking process. Once cooled down, start to peel the shell with the help of kitchen scissors. De-shell the tail and crack the claw to remove the meat separately. While the meat rests, place the butter inside a heavy bottom pan and cook on medium heat until it reaches liquid form. When the milk solids sink to the bottom of the pan, drain off the clarified butter. In a new pan add the lobster to the warm clarified butter and cook on a very low heat for 8 minutes. Once cooked, remove the lobster tail and claw from the butter and cool in a blast chiller. The final step in the process is to smoke the lobster. This is achieved by placing the meat inside a glass dome and then trapping smoke inside using a smoking gun. This will only take 1-2 minutes as it should have a light fragrance.

## SAFFRON AIOLI

10 strands saffron      1 tsp Dijon mustard      10ml white wine vinegar  
10ml hot water      10g garlic paste      10ml lemon juice  
50g egg yolk      150ml extra virgin olive oil      5g salt

The perfect accompaniment for the lobster, the aioli is achieved by first adding saffron to hot water for 5 minutes. While this infuses, whisk the egg yolks, vinegar and mustard until slightly foamy. Begin to add the oil gradually in a thin stream, whisking constantly, until all the oil is incorporated and the mayonnaise is thick. Once the right consistency is achieved, add the saffron water into the mixture and combine well.



## SMOKED PLUM TOMATO EMULSION

100g tomato Roma      20ml olive oil  
15g garlic cloves      4g sea salt  
2 sprigs thyme

Begin by cutting the Roma tomatoes into wedges and then placing on a baking tray along with garlic cloves and thyme. Drizzle these with olive oil and sprinkle some sea salt over the tomatoes and garlic to marinate thoroughly. Bake in a pre-heated oven at 180°C for 12 minutes before allowing the mixture to cool. Put into a smoking chamber for 5-6 minutes. Then put the cooled mixture into a blender until a smooth texture is achieved.

## COMPRESSED CUCUMBERS

1 long cucumber      2g sea salt  
20ml olive oil

Cut the cucumber into 1mm cubes and marinate with olive oil and salt. Place the cubes into a vacuum bag and seal.

## HEIRLOOM TOMATOES

1 red tomato      1 purple tomato  
1 orange tomato      1 green tomato

Cut the tomatoes into wedges and slice the bottom so that it can stand on the plate. Marinate with olive oil and sea salt.



# Afternoon Tea

Experience the luxurious tradition of a sumptuous three-tier afternoon high tea from inside The Lotus Lounge or while enjoying the stunning views of Palm Jumeirah from the spacious terrace. Sit back and relax as you sample a selection of aromatic teas and coffees accompanied by delicious sandwiches, clotted cream scones and a mouthwatering selection of sweet treats.



# Steamed silky tofu with Chinese mushroom



## TOFU

600g Silky tofu

## BRAISED MUSHROOM

80g Chinese mushroom  
5g ginger  
5g spring onion, white part only

5ml oyster sauce  
5ml soya sauce

Soak the Chinese mushrooms in warm water until soft and then remove the stem. Heat some oil in a wok and add in the ginger, garlic and spring onion. Stir-fry for a few seconds before adding the mushroom and continuing to cook for 3-4 minutes. Add in some water and season to taste with oyster sauce and soya sauce. Remove from the pan and then braise the mushroom over a low flame until soft and then dice and set aside for later use.

## TOPPING

200ml chicken stock  
20g garlic, chopped  
20g onion, chopped

20g potato starch  
30ml soya sauce  
30ml oyster sauce

5ml dark soya sauce  
20g sugar  
salt to taste

Heat up oil in a wok over a medium flame and add the garlic and onion. Stir-fry for 1-2 minutes until aromatic and add a splash of water. Season to taste with soya sauce, oyster sauce, sugar and salt. Adjust the colour with the dark soya sauce. Finally, add in the braised mushroom and thicken the mixture with potato starch and a splash of water.



## BABY BOK CHOY

12 pieces baby bok choy  
10g jasmine tea

500ml water  
salt and pepper to taste

Boil the jasmine tea in a large pot. Remove from the heat and add the bok choy so that the flavour of the tea is absorbed. Season before serving.

## THE LAST STEP

20ml sesame oil  
10g spring onion, chopped

Plate the steamed tofu and pour over the warm topping. Arrange the bok choy and then sprinkle some sesame oil. Finally, garnish the dish with chopped spring onion and toasted sesame seeds.



# Bushman's tasting plate

## BEEF BRESAOLA

500g beef top side	150g sugar
50g pink peppercorn	25g thyme
50g black peppercorn	25g rosemary
200g rock salt	10g juniper berries

Mix all the spices and rub on the beef. Place in a container then leave this in a chiller for between 14-21 days. Once ready to cook, remove from the chiller and wash the curing mixture under running water. Dry the beef with kitchen towel and place in the chiller for 8 more weeks in order to dry the beef. Then slice thinly on a meat slicer to serve.

## BEEF CECINA

500g beef leg	20g coriander seeds
50g salt	20g fennel seeds
50g sugar	20g rosemary
20g peppercorn	

Combine all of the ingredients thoroughly and use this spice mix to rub onto the beef. Cure the meat for one day in the chiller before washing the curing mixture under running water. Dry the beef in the chiller for 4 weeks and then to serve, slice the meat thinly.

## BEEETROOT RELISH

300g beetroot	45ml red wine vinegar
15g mustard seeds	75g sugar
100g white onion, sliced	5g salt

Add all of the ingredients into a heavy bottom pan and cover with parchment paper. Cook slowly over a low flame until the beetroot is soft and all of the liquid evaporates.

## BEEF PASTRAMI

500g beef brisket	25g black peppercorn	20g garlic
2 litres water	10g thyme	20g coriander seeds
150g salt	10g rosemary	20g fennel seeds
25g pink peppercorn	20g juniper berries	

Mix the spices and salt in water and boil the brine. Once all is dissolved, cool the mixture down, then add the beef brisket into the liquid and brine. Store in the chiller for two days before removing the beef from the brine and rubbing on the spices and herbs. Slowly cook in the smoker oven at 90°C for 3 hours. Once cooked, remove from the oven and let cool before slicing thinly.

## KANGAROO

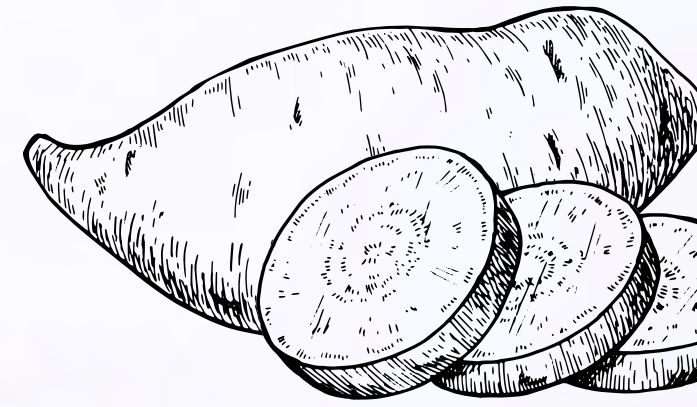
Kangaroo	5g juniper berries
1 litre water	10g coriander seeds
50g salt	5g star anise
50g sugar	4 sprigs thyme

Add all ingredients except kangaroo in the pot and bring to the boil. Once boiling remove the brine from the heat and let it cool down. Add the kangaroo in the brine and let it dry overnight. The next day, smoke the kangaroo in the jospier oven.

## SWEET POTATO

400g sweet potato	3g salt
2g pepper	10ml olive oil

Peel the potato and slice into 1cm strips. Season and sear the potato before cooking in the oven for 8 minutes.



*Once all the components have been prepared and are plated, garnish the dish with baby leaf salad, croutons, berry capers and micro herbs*



# Potato and Valencay goat cheese galette

## GALETTE

400g maris piper potatoes, large 1 litre frying oil  
120g goat cheese salt and pepper to taste  
50g egg white

Place the potatoes in a medium sized pot and fill with cold water and some salt. Boil the potatoes for 20 minutes before removing from the heat and allow to rest for 5 minutes. Once cool, peel off the skin and grate. Season the grated potato with salt and pepper to taste. Next, add egg white to the potato and mix well. Put this mixture in a small ring that is roughly 3 inches in diameter, leaving some space in the centre. Stuff the gap with goat cheese and top it up with the remaining potato mixture. Deep fry at medium heat until golden brown.

## APPLE PUREE

240g gala apple, chunks 100ml water  
1 sprig rosemary 10g sugar

In a small pot over a medium heat, boil the water and sugar to make a simple syrup stock. Add the peeled apple chunks along with the rosemary and cook at a low heat for 6 to 7 minutes until soft. Remove the apple from the syrup and place inside a blender. Blitz until the apple turns into a fine puree and pour through a fine strainer to achieve a smooth texture.

## COMPRESSED APPLE

50g gala apple, small and diced 20g sugar  
100ml water

Compress the diced apple by placing it in a vacuum pack. Next dissolve the sugar in the water in a small pot over medium heat and drop in the compressed apple. Poach the apple for about 2 minutes when it should begin to turn translucent.

## APPLE CHIPS

50g Granny Smith apple 10ml vinegar  
100ml water

Thinly slice the apple and coat with the vinegar and water solution so that the apple doesn't turn dark. Place the apple in the dehydrator at 52°C and wait for it to turn crisp.

## BEURRE BLANC

200g butter cubes, unsalted 100ml cream  
50ml white wine vinegar 10g whole grain mustard  
15g onion, chopped white pepper powder to taste  
50ml water salt to taste

In a pot over a medium heat add chopped onions, mustard, white wine vinegar and water. Reduce by one third and then strain the liquid into a bowl. Add the cream to the mixture and place back on the heat. Reduce the mixture by 60 percent before reducing the heat to moderately low and adding a few tablespoons of butter. Whisk the mixture constantly and add the remaining butter a few pieces at a time. Continuously whisk and add the new pieces of butter before the previous ones have completely liquefied. Season with salt and pepper.

## BEETROOT TUILE

130ml beetroot juice 30g tempura flour  
30ml corn oil

Place all of the ingredients in a bowl and whisk until well combined. Pour one small ladle of the mixture on a non-stick pan over medium heat and cook until nice and crisp. Place the tuile on a tray with paper tissues to remove the excess oil.

## BEETROOT GEL

400ml beetroot juice 5g salt  
100ml balsamic vinegar 0.5g Xanthan gum  
5g Kelcogel F (low-acyl gellan gum)

In a large pot, combine the beetroot juice and balsamic vinegar. Whisk together until incorporated and set aside. Next, combine and mix the dry ingredients gently by hand. If you don't mix the dry ingredients together, you'll end up with non-hydrated clumps of gellan gum and, ultimately, a lumpy gel. Whisk the dry ingredients into the liquid, making sure to work slowly to ensure the dry ingredients are well dispersed. Once combined, prepare an ice bath. Then place the mixture in a pot over medium heat until the gellan reaches a temperature of 95°C. Once the gellan has properly hydrated cool down the liquid in the ice bath. Once it has set, cut the jelly into small pieces and blend until the gel reaches a fine consistency. Finally, strain the gel to remove any lumps.

# Roasted bush spiced foie gras - lavender and chocolate doughnut



## FOIE GRAS

480g foie gras                      2g pepper  
2g salt

Score the foie gras in a criss-cross pattern with the tip of the knife and season with salt and pepper. Then, in a heavy bottom pan, sear the foie gras for 2 minutes on each side.

## CHOCOLATE DOUGHNUT

250g flour                              3 egg yolks  
65g sugar                              3 whole eggs  
15g yeast                                80ml milk  
5g salt                                    40g cocoa powder  
45g butter                                lavender extract to taste

Warm the milk and add yeast to dissolve. Next, mix the dry ingredients with flour, eggs and melted butter. Mix the milk mixture into the flour to make a soft dough and let rest for 30 minutes. Once rested dust the dough with some flour and roll into a 1cm sheet. Cut the dough into a doughnut mould and let it rest for another 30 minutes in order to prove. Then fry in oil at 180°C for 2-3 minutes on either side.

## QUINCE JAM

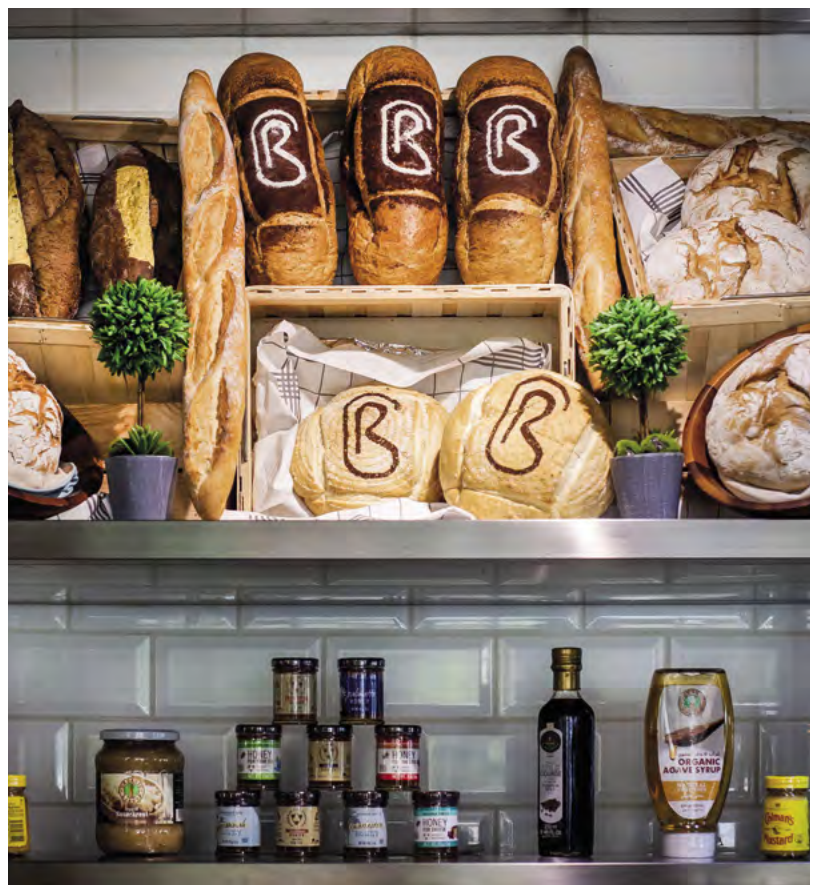
500g quince fruit                      5g salt                              50ml vinegar  
100g sugar                                3 star anise

Peel the quince fruit and grate it. Mix all the ingredients in a heavy bottom pan and cook on a low flame for 45 minutes or until all the moisture disappears and a firm jam texture appears. Once this consistency is achieved, remove from the heat and let it cool down for later use.

## PEACH JELLY

400g peaches                              100g sugar  
1 pod fresh vanilla                      100g water

Make a stock syrup by combining water with sugar and adding the contents of the vanilla pod. Cut the peaches into thin slices using a mandolin and arrange in a rectangular mould. Add the stock syrup to the peaches and bake in the oven at 160°C for 45 minutes. Once done, press the peaches down with a weight and keep in the chiller until set and ready to use.



# Revo Café

Home to fresh coffee and indulgent delights, this stylish venue serves up a range of healthy and sumptuous dishes. Enjoy a selection of freshly baked goods in the morning, a luscious snack over lunch or a hearty meal in the evening as the sun goes down over the shimmering waters. Revo Café is an equally good option for those seeking a caffeine boost or quiet place to simply sit down and relax.





# The Beach House calamari

## FRIED CALAMARI

500g baby squid, sliced into rings  
6g salt  
8g sugar

40ml soda water  
2tsp baking soda  
1 lemon, juice and zest

1 litre vegetable oil for frying  
flour, as needed

Place the calamari inside a tall pot and add salt, sugar, soda water, baking soda and lemon. With clean hands, begin to mix the calamari vigorously, massaging it against the wall of the pot for 5-10 minutes. This will help to soften and tenderise the calamari. Place the calamari in a container and let it rest in the chiller for 30 minutes. Remove and add the flour and some salt. Make sure to coat the calamari well. In a large pot over medium high heat, add the vegetable oil and bring to 180°C. Working in 2 or 3 batches, add the calamari to the frying oil and fry for 3-4 minutes or until golden brown and crispy. Be careful not to cook for too long as it could become tough. Also be careful that the frying oil does not boil up and over the edge of your pot. Remove from the oil onto paper towels to drain the excess and season to taste.

If you prefer to grill rather than deep fry the calamari, then omit the flour and the oil and instead cook for 2-3 minutes on the grill and season to taste.

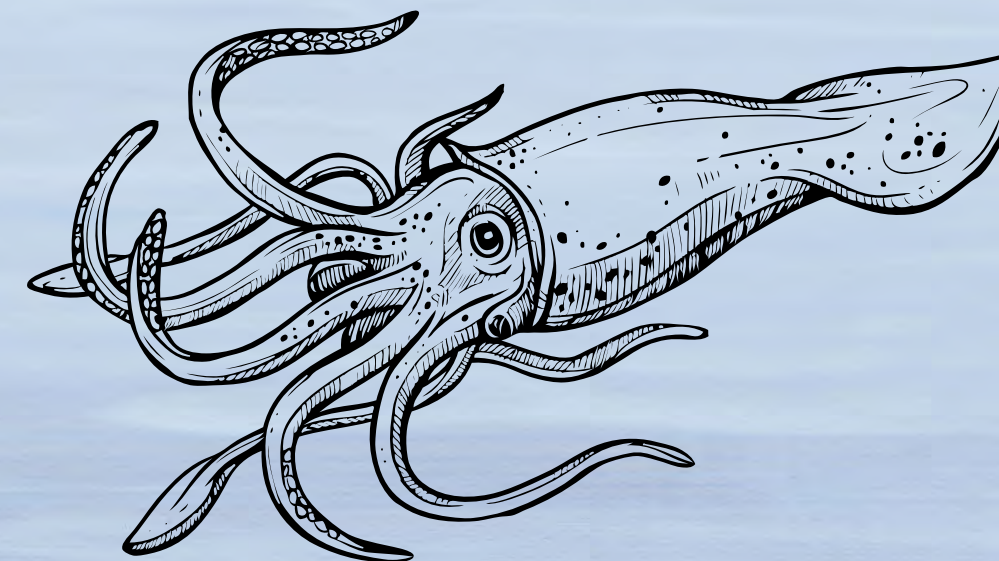
## CHILLI DIP

110g mayonnaise  
15g sambal

6g lemon juice  
1 sprig thyme

salt to taste

Place the mayonnaise, sambal, lemon juice and thyme into a blender and blitz until smooth. Season to taste.





# Meredith ash goat salad

## ASH GOAT CHEESE

200g Meredith ash goat cheese                      10g charcoal ash

Take the goat cheese out of the chiller so it can soften and then make a roll that is 26cm long. Wrap the roll in cling film and cut into four equal pieces. Before serving, apply the ash on the cheese and use a blowtorch to make it soft and shiny.

## APPLE COMPOTE

200g Granny Smith apple                      50ml white wine vinegar                      1 star anise  
100ml apple juice                                      50g sugar

Cut the apple in a small dice and then cook with the other ingredients over a low flame until it softens and all of the liquid evaporates.

## POACHED QUINCE

150g quince fruit                                      60g sugar  
75ml sherry vinegar                                      2 star anise

Peel the quince and put in lemon water to avoid oxidation. Next cut the fruit into segments and place in a heavy bottom pan with vinegar, sugar and the star anise. Cook on a low heat until the fruit softens and caramelises.

## BALSAMIC AND APPLE GLAZE

100ml balsamic vinegar                                      100ml apple juice

In a heavy bottom pan, mix together and reduce by one third over a medium flame. Once reduced, cool down and store in a plastic bottle.

## APPLE VINAIGRETTE

100ml apple juice                                      100ml extra virgin olive oil                      2g salt  
30ml apple cider vinegar                                      10g sugar

Over a medium heat reduce the apple juice by three quarters and then blend with apple cider vinegar and sugar. Once mixed well, slowly add the oil so that it emulsifies and then adjust with the seasoning.

*The final touch: Once all elements have been prepared, complete the dish by adding organic honeycomb (200g needed for four people) and cutting a macadamia and fig crostini into four slices to be placed underneath the ash goat cheese.*

# Revo Café modern Caesar salad



## CHICKEN

400g chicken thigh, boneless      salt to taste  
400ml chicken stock

Pour the chicken stock into a medium sized pot and bring to the boil. Add in the chicken legs and reduce the temperature. Poach the chicken on a low flame for around 30 minutes. Once cooked, remove the chicken from the stock and allow to cool. Set the stock aside for later use and once the chicken is cold, shred using a fork.

## CHICKEN CROQUETTES

100g refined flour      500ml vegetable oil  
2 whole eggs      50g soft butter, unsalted  
200g fresh breadcrumbs

The first step is to make a Beurre Manie. This is achieved by first preparing a white roux by melting the butter and adding 50g of flour over a low heat in a pot. Keep stirring to prevent the mixture from sticking to the bottom of the pan. It's important that the mixture doesn't start to colour. Next, heat up the stock that you cooked the chicken in and gradually add flour to the mixture. Slowly add the stock to the butter and keep whisking. Mix well until smooth and the liquid begins to thicken.

To make the chicken croquettes, add the shredded chicken to the Beurre Manie sauce and cook for 10 minutes on a low heat. Season to taste and then transfer the mixture onto a flat tray and place in the chiller. Once the mixture has cooled, shape into balls that weigh roughly 50g. Coat these in the remaining flour and then in beaten eggs. Crumb well with the fresh breadcrumbs and fry the croquettes over a medium heat until golden brown.

## FOCACCIA CRISP

100g Focaccia bread

Place the bread in the freezer until it becomes solid. Then remove and slice into long and thin strips which can be placed on a perforated flat tray. Next, using another tray, press down on the bread so that the crisp comes out flat and straight. Roast the slices at 150°C for 10 minutes before turning and roasting for a further 5 minutes.

## VEAL CRUMBS

8 slices veal bacon

Arrange the bacon slices on a tray and roast in the oven at 150°C for 15 minutes. Once the bacon has cooled down, place into a dehydrator at 45°C until crisp. Let the bacon cool down once again and then blend to form crumbs.

## CAESAR DRESSING

100ml mayonnaise      5ml vinegar      25g parmesan, grated  
5g garlic      20ml water

Blend the mayonnaise, parmesan and garlic until a smooth texture is achieved. Add the vinegar and some water if the dressing is too thick. Blend again until the right consistency is reached.

## THE LAST STEP

8 pieces babygem lettuce      10ml extra virgin olive oil

Cut the baby gem in half and drizzle with olive oil. Grill for 1-2 minutes on each side until the lettuce is lightly charred and then arrange on the plate. Add the chicken croquettes, Caesar dressing and focaccia crisp before garnishing with micro herbs and serving while warm.

# Wagyu beef carpaccio

## WAGYU BEEF

300g wagyu tenderloin, score grading 5-7  
20g thyme leaves, chopped

30g rosemary leaves, chopped  
10g garlic, chopped

To begin trim the fillet and mix together the herbs and garlic. Apply this to the beef and then roll in cling film very tightly and tie both ends. Place the beef in the freezer for up to 24 hours so that it will be easier to slice. Once the meat is frozen, use the slicing machine to produce cuts that are 2mm in thickness.

## HORSERADISH CRÈME

30g horseradish  
45g Philadelphia cream cheese  
4g salt

1 tbsp lemon juice  
1 whole lemon zest

Grate the horseradish in a fine micro plane grater and then mix in the rest of the ingredients. Reserve in the chiller for later use.

## PICKLED BABY BEETROOT

200g baby beetroot  
30ml olive oil

2 sprigs thyme  
2g salt

Vacuum pack the baby beetroot with olive oil, thyme and salt, and sous vide for 45 minutes at 85°C. Once cooked, remove the beetroot from the bag and peel the skin with kitchen towel in order not to disturb the natural shape of the beetroot. Finally add in the pickling liquid.

## PICKLING LIQUID

200ml Champagne white vinegar  
100g sugar  
4 juniper berries  
2 star anise

2 sprigs tarragon  
2 bay leaves  
1 tsp coriander seeds  
1 tsp fennel seeds

In order to pickle the beetroot you will first have to make the liquid. This is achieved by mixing all of the ingredients in a pot and then boiling them on a low heat. Once the bubbles start to form, remove from the heat and steep overnight to infuse the flavours. The next day, pass the mixture through a fine chinois and reserve it for later use.

## ENOKI MUSHROOM CRISP

50g Enoki mushroom  
100g flour  
5g salt

2g pepper  
500ml oil for frying

Dust the mushroom with flour, salt and pepper. Fry until golden in colour and crisp.

### *The final touch:*

*60g miguna leaves, 80g parmesan cheese shaving  
Place the thin slices of beef carpaccio on the plate and then dot with the horseradish crème. Add the pickled baby beetroot and Enoki mushroom crisps before finishing with the miguna leaves and the parmesan cheese shavings.*



# Grilled octopus with smoked paprika aioli

## OCTOPUS

1kg octopus, whole  
100g carrots  
100g leeks  
100g celery

50g shallot, sliced  
1 bay leaf  
2 sprigs tarragon  
4 sprigs thyme

1 sprig rosemary  
100ml orange juice  
120ml olive oil  
10g red chilli

In a pot of boiling water add the octopus and blanch for 1 minute to firm it up. Remove the octopus, discard the water and remove the tentacles from the body. Divide the tentacles, herbs and vegetables in half and place inside vacuum bags. Add 50ml of olive oil and orange juice to each bag and vacuum seal on 100 percent. Place in a 82°C water bath for four hours. Once cooked, remove from the water and then remove the contents of the bag and place in a blast chiller. On a hot grill, place the whole tentacle and grill until nice char marks are achieved and the octopus is warmed through. Remove from the grill and slice into 7cm long pieces. Slice those pieces in half on an angle. Then in a sauté pan, heat 20ml of olive oil and add the split red chilli. Once the oil is infused, remove the chilli and add the octopus pieces. Sauté briefly to infuse the octopus with the chilli oil and season to taste.

## POTATO, BEANS AND TOMATOES

240g kipfler potato

200g green beans

120g cherry tomatoes

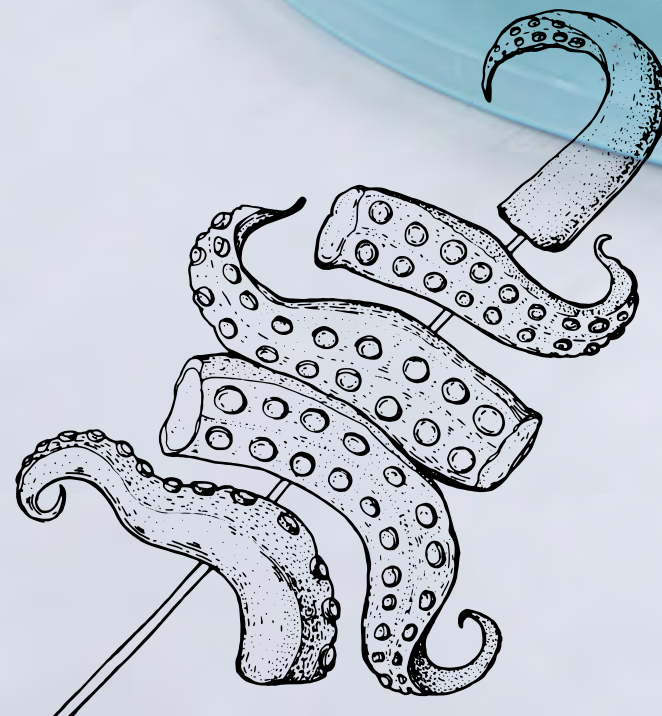
Add the potato to a pot of boiling water and cook for around 15 minutes or until tender. Remove from the water and allow to cool slightly before slicing into 2cm disks. Then in a sauté pan, heat oil over a medium flame. Once the oil is hot, place the potato coins in the pan and cook for 2-3 minutes on each side until golden brown. Add the green beans and cherry tomatoes and sauté for approximately 1 minute. Season to taste with salt and pepper.

## SMOKED PAPRIKA AIOLI

200g mayonnaise  
15g smoked paprika

lemon juice to taste  
salt to taste

Add smoked paprika, mayonnaise, salt and lemon juice to a small bowl and mix well.



*The final touch: On the plate, arrange a bed of the potato disks, followed by the green beans and the cherry tomatoes. Arrange 7-8 pieces of the octopus around your potatoes and garnish with the Asian mixed lettuce. Drizzle some of the chilli oil over the salad and serve with a dollop of the paprika aioli on the side.*

# Seared tuna, vegetable piccalilli and cauliflower tabouleh

## RARE PEPPERED TUNA

4 x 120g tuna loin      15g black pepper, crushed      2g salt

Cut the fresh tuna in a cylindrical shape and wrap in cling film very tightly. Trim off the excess to form a perfect round shape and then transfer to the chiller overnight. The next day, remove the tuna from the cling film and coat with crushed black pepper. Sear in a hot pan very quickly so that the outside is sealed but the inside of the tuna remains rare.

## VEGETABLE PICCALILLI

100ml white wine vinegar	50g cauliflower	25g yellow zucchini
2 garlic cloves	25g red bell pepper	25g cocktail onions
5g whole black peppercorns	25g green beans	5 strands saffron
10g salt	50g broccoli	
10g sugar	25g green zucchini	

Combine the white wine vinegar, garlic cloves, whole black pepper, thyme, sugar and salt with 100ml of water. Bring this mixture to the boil and add the saffron as well as reducing the heat. Next add the cauliflower, red bell peppers, green beans, broccoli, green zucchini, yellow zucchini and cocktail onions. Once these ingredients have all cooked down, drain out the pickling liquid. Store the piccalilli in the chiller for later use.

## CAULIFLOWER TABOULEH

125g cauliflower	5g parsley	5ml olive oil
10g tomatoes	2g salt	5ml lemon juice

Grate the florets of the cauliflower through a fine grater to resemble grains of rice. In a pot of hot water, blanch the cauliflower for 30 seconds before allowing it to cool down and then set it aside. Brunoise the tomatoes, chop the parsley and add to a mixing bowl along with the cauliflower, olive oil and salt. Finally, transfer to a container until plating the dish.

## YUZU AIOLI

40ml yuzu juice	1tsp Dijon mustard	10ml white wine vinegar
10ml hot water	10g garlic paste	5g salt
50g egg yolk	150ml extra virgin olive oil	

Whisk the egg yolks, garlic paste, vinegar and mustard until the mixture appears slightly foamy. Slowly, add in the oil in a thin stream, whisking constantly until all the oil is incorporated and a thick mayonnaise is achieved. Add the yuzu juice and the water into this mixture to achieve the right consistency.

# Som Tam Mekong

## GREEN PAPAYA SALAD

400g green papaya	40g garlic	100ml lime juice
40g carrot	20g bird's eye red chilli	80g palm sugar syrup
100g cherry tomato	20g roasted cashew nut	90ml fish sauce
60g long beans	40g dried shrimp	

Wash and peel the papaya and carrot, then julienne using a Japanese mandolin. Cut the cherry tomatoes in half and the long beans into 2 inch long pieces. In a mortar and pestle, pound the chilli and garlic coarsely. Next, add fish sauce, lime juice and palm sugar syrup. Then add the long bean, cherry tomatoes, dried shrimp and roasted cashew nut and gently pound a few times. Finally, add the papaya and carrot, mixing all the ingredients together and tossing well. When ready to serve, transfer the salad to the plate and sprinkle with more cashew nuts.

## SPICED PEANUT PASTE

200g peanuts	20ml peanut oil	5g paprika
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Place the peanuts on a tray and cover with a dusting of paprika. Put into a pre-heated oven for 10 minutes at 180°C. Remove from the oven and once cooled, place in a blender with a little oil to make a paste.

