

CULINARY SECRETS

by
Hadicurari



SEASONAL SEAFOOD

A 4-COURSE CULINARY SEASONAL SEAFOOD MENU
WITH OPTIONAL WINE ARRANGEMENT.

Wine partner: Pepia Est

Culinary Secrets

Culinary Secrets by Hadicurari is the name of an adventurous trip which will delight the palate.

The Seasonal Seafood Culinary Secrets is held on Friday and Saturday June 29 & 30. Chef Nando and his team will present you a scrumptious 4-course seasonal seafood dinner, serving the best this season has to offer.



JUNE 29 & 30
5:00 PM - 11:00 PM

LIMITED AVAILABILITY

\$48.50

PER PERSON+
15% SERVICE CHARGE

Wine Arrangement: \$35.00.

MENU

FIRST COURSE

Dutch herring ('Hollandse nieuwe') with crispy focaccia, onion mousse and red beet foam

SECOND COURSE

Bouillabaise with fresh seafood

THIRD COURSE

Red Snapper with beurre blanc, a potato mousseline, cream of green peas and glasswort

FOURTH COURSE

Pineapple and spices: French toast of brioche, confit of pineapple with star anise and citrus, cinnamon foam and homemade clove ice cream

Reservations required: call 586 2288