ÉLIA LUÍSA DA SILVA

CHEF PORTFOLIO



CANAPÉS



Fish Tacos



Mango Shrimp



Beetroot Pickled Deviled Eggs



Cauliflower Croquettes



Caprese-Style Bites



Roasted Duck Breast Crostini

STARTERS



Seared Scallops with Sage Tuile



Spanish-Style Octopus with Roasted Butternut



Charred Asparagus with Toasted Pine Nuts



Beetroot Carpaccio with Avocado Mousse



Heirloom Tomato Salad



Prawn Bisque

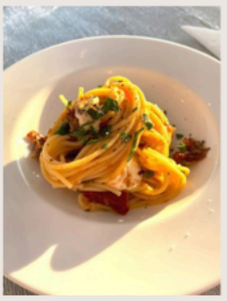


Spanish Garlic Cream Soup with Crisp Green Grapes & Extra Virgin Olive Oil

MAINS



Yellowtail with Curry Tuile



Spaghetti with Burrata, Pancetta, Parsley & Sun-Dried Tomatoes



Veal Sirloin with Veal Jus



Sea Bream with Provençal Pistou



Lamb Rack with Beetroot & Pesto Crust



Roast Duck with Passion Fruit Glaze & Vegetable Risotto



Sea Bass with Beurre Blanc

DESSERT



Lemon Meringue Tartlet



Chocolate Crémeux with Amaretto Caramel & Peanut Brittle



Dark Chocolate Ganache Tart



Chocolate Fondant with Raspberry Sauce



Dark Chocolate Mousse



Cheesecake with Raspberry Jelly & Raspberry Sorbet



Almond Panna Cotta with Mango Tartare

CELEBRATION CAKES & TARTS



Raspberry and Vanilla Cream Choux Pastry



Caramel & Hazelnut Tart



Almond Tart with Chantilly Cream



Hazelnut Cream Éclair



Raspberry Tart with Pistachio Cream



Victorian-Style Cake



Watermelon “Cake”



White Chocolate & Salted Caramel Celebration Cake

BREADS & LOAVES



Brioche



Artisan Sourdough



Sesame Burger Buns



Herb Focaccia



Banana Bread



Pesto & Three-Cheese Roll



Country Bread