



Chef Stephen Gomes is the fourth generation in his family to be a Chef. Renowned for his pioneering take on Indian recipes, Stephen is recognised as being among the first chefs to experiment with natural food science in his dishes. A true Gastro-physicist at heart, his passion for food and innovation clearly transforms itself in the sensational and unique tastes, textures and presentation of his dishes.

We are extremely excited to announce that this December Chef Stephen will be cooking an exclusive Gastro Physics Menu that will take you on a magical, festive & evoking culinary journey. You will get to witness & observe first hand Chef Stephen cooking and serving his inspiring menu. The Chefs table will take place on Saturday 16th December 2017, places are limited and priced at £130 per person including wine pairing. Please contact enquiries@sgfoodstudio.co.uk

Stephen Gomes Chefs Table Menu

Once upon a time...

(Leek bon bon, chicken consommé & brioche sponge)

Grimoire

(Bacon, sesame and saffron macaroon)

Prawnzilla

(U5 king prawn in a water bath, prawn sand and prawn cocktail ice cream)

Can't f*** it up eggs

(Mango sphere inside an egg shell)

Holy Smoke

(Deep fried lemongrass fish cake with fried chips ice cream smoked with lavender)

Disney's Ratatouille

(Ratatouille air with pillow air breads)

The Classic

(Steak tartare redefined with INO2 mustard tobacco ice cream)

Fire

(Chorizo vindaloo, bullet chilli naan, lava stones and fire)

Ink

(Squid ink risotto, parmesan crisps & cheese air)

Ice age

(Riesling sorbet in a hollow ice with mozzarella balloon)

Back to School.

(Mini desserts that remind us about our school days-hopefully!)