



## The Art of Pan Pacific Cuisine

### Cooking Demonstrations with Danny Moisan private hire only

Jersey's leading Pan Pacific restaurant presents a fusion of familiar and exotic flavours using the best local ingredients. Head chef, Danny Moisan, takes the freshest fish and seafood, fillets and vegetables and uses his skills and expertise to inspire you into making fun and innovative dishes from Asia and beyond. As Danny explains...

**"It's all about simple flavours that are simply cooked... it easy !"**

After a successful 2007, Danny is prepping up for his popular cooking demonstration evenings where you can learn all about New World Fusion Cuisine and how to put together healthy and impressive dishes yourself.

During the evening, Danny will show you how to prepare appetising starters like Grouville Bay Oysters with spicy Asian dressing or Fillet of Beef cooked sizzling on hot stones.

Main courses like Mirin and Soy Roast Duck Breast with Wasabi Dauphinoise and the dramatic whole Seabass, baked in banana leaf with Chili and Basmati.

These cooking demonstrations are booked privately, great for birthdays or even for corporate events.

**For numbers between 20 and 25 depending on availability.**

For more information and availability please contact functions on 611111 or by email [functions@revere.co.uk](mailto:functions@revere.co.uk)