The Culinary Journal

A Dream told through flavors



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My cooking is rooted in curiosity, driven by technique, and inspired by the cultures, flavors, and experiences that have shaped the way I see food. I enjoy bringing unexpected elements together, balancing familiar flavors with the unfamiliar, and transforming simple ingredients into something that invites people to pause and experience.

This collection is a glimpse into that journey: dishes built through experimentation, intention, and a desire to create something beyond the ordinary.

OPALINE

Escape the ordinary.
Dine in a dream.



Matcha Pistachio Tart

Raspberry Coulis | Coconut Whipped Cream | Pistachio Paste



Cinnamon Churro

Vanilla Ice Cream | Chocolate and Raspberry Ganache | White Chocolate glaze



Pan-Seared Duck Breast

Braised Red Cabbage | Potato Dauphinoise |

Candied Orange | Ginger Orange Glaze



Hawaiian Garlic Shrimp | Grilled Broccolini | Pineapple and Coconut Risotto | Pineapple Honey Glaze



Jamaican Beef Patties| Pickled Papaya | Thai Basil Chutney Mango Gelee | Rum Syrup | Fried Plantain



Pan Seared Pork Loin | Sugar Cane Rum Glaze | Pineapple Gastrique | Plantain Puree | Hibiscus Gelee | Coconut Espuma with Toasted Pistachios



White Chocolate Namekala | White Peach Compote | Champagne Caviar | Candied Pistachios | Hibiscus Syrup | White Chocolate Shell



Lemongrass Butter Based Prawn Shrimp

Squid Ink Risotto | Sake Beurre Blanc | Burnt Orange Peel Oil



Orange Chicken Roulade

Lemongrass Ricotta Cheese | Wasabi Mashed Potatoes | Tempura Fries Brussel Sprouts | Apple Chili glaze



Tempura Fried Plantain

Smoked Pineapples | Grilled Pineapple Puree | Rum Glaze



Grilled Filet Mignon

Apple Demi Glace | Potato Fondant | Pan roasted Brussel Sprouts



Strawberry Salad

Mixed Greens | Asian Pears | Cucumbers | Strawberry Vinaigrette | Brown Butter Balsamic Glaze



Orange Zest Castignole

Mint Creme Anglaise | Raspberry Syrup | Toasted Macadamia Nuts



Mango Salad

Mixed Greens| Pickled Mangoes | Crispy Wontons | Mango Vinaigrette



Roasted Pineapples

Black Sesame Mousse | White Chocolate Ganache | Toasted Banana and Macadamia Nuts