



## THE CHROMA DINNER

*Enter a world of colourful gastronomic experience.*

The Chroma Dinner is a unique culinary experience following the RGB (Red, Green & Blue) colours native to any imagery creation. More than just a dinner, Chroma is a VR & Olfactive experience where each meal is inspired by one colour, scent, sound and light.

Head Chef Francesco Mannelli of Mode Kitchen & Bar has created three dishes and a dessert specifically design to awaken guest's senses and take them on a culinary journey of colour, scent, sound and light. Each dish has been carefully matched to a cocktail or drink by Roderick Boerma, Grain Bar Manager who reigns from Amsterdam and is a true master of fine local produce. Inspired by RGB, these colours have been created to enhance the dining experience as guests enter a world of colour and a sensorial awakening.

Chef Mannelli quotes

*"Inspired by interesting and extraordinary Australian ingredients I created a unique menu to stimulate guests senses, whilst paying homage to my Italian heritage playing with cooking techniques to create natural vibrant colours and dishes to excite our guests".*

For this very special dinner, Four Seasons Hotel Sydney has transformed a dining space into a white canvas ready to integrate the very unique BroomX projector. There is only 30 units in the world so far of this incredible projector and the only one in Australia. It's abilities to create spectacular virtual reality projections who surprise and delight guests, transforming the newly white room into a visual experience.

The projection will enhance the food experience by transporting guests into the middle of the jungle or under the reef. To stimulate all of guest's senses, an olfactive experience has been designed to match the food, the sound and the video.

The Chroma dinner aims to re-think the way in which the world of food, art, and science come together, resulting in a multi-sensory dinner scene.

### "RGB" - Menu

#### **Green Dish - Fishing in the Jungle**

*Hiramasa Kingfish sashimi, Aboriginal Green ants, Chlorophyll herbs, Duochrome stracciatella sauce, cubed cocktail.*

#### **Blue Dish - Reef Promenade**

*To be revealed on the 9th of May.*

#### **Red Dish - Devil's Bath**

*To be revealed on the 9th of May.*

#### **Dessert - The Sweet Canvas**

*To be revealed on the 9th of May.*



**Price:** 145\$ per person; inclusive 4 courses and 3 cocktails dining experience

**When:** Across VIVID, Friday, 24 May 2019 – Saturday, 15 June 2019

**Where:** Mode Kitchen & Bar, Four Seasons Hotel Sydney, 199 George St, The Rocks NSW 2000

**Bookings:** <http://modekitchenandbar.com.au/vivid/>

**Instagram:** <https://www.instagram.com/modekitchenandbar/?hl=en>

### **Interview Opportunities**

Francesco Mannelli - Mode Kitchen & Bar Head Chef

Vincent Hernandez - BBR Agency Founder

### **Media Contacts**

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