

Plating Guide - Sea Bass

Jasmine, Lemongrass Coconut Emulsion, Lemon Oil, Mango

Heat at 275°F / 135°C for 20 minutes

- Grilled Sea Bass
- Saffron Rice
- Chef's Choice Vegetables
- Coconut Emulsion



Garnish Kit (keep cold):

- Mango Relish
- Lemon Oil
- Herb Garnish



Plating Steps

1. Plate rice by flipping foil cup slightly off center of plate to create base
2. Lay Vegetables across rice
3. Crimp foil cup to create spout and pour coconut emulsion on and around sea bass
4. Shingle sea bass onto rice and sauce
5. Drizzle lemon oil in zigzag pattern over sea bass and sauce
6. Scoop portion of mango relish onto sea bass and garnish with herb sprig



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