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Dinner in the Dark explores 'The Science of Deliciousness'

On Thursday 28th August 2008, diners and Brisbane's food media embarked on a 'Molecular Gastronomic' journey designed to heighten the senses – **Dinner in the Dark**. In near-total darkness, The Walnut Restaurant provided the setting with wait staff wearing night vision goggles, customers given glow sticks and sensory music accompanying each course.

A 10-course Degustation style menu was served, which included stimulants, digestives and refreshers to challenge the senses and was matched with outstanding wines from Cloudy Bay, New Zealand.

The most talked about dish '*The 65°C Egg with Maple Smoked Pork Belly and Winter Chanterelle*' was certainly a hit. The Egg, cooked for a minimum of six hours, is from a hybrid bred 'Araucana' chicken, native of South-America and has an amazing orange centre with a beautiful blue shell. The Maple Smoked Pork Belly which accompanied this course was home-dried using a hair dryer.

Another favourite with diners was '*The Smoking Chamber*' - an Asian Duck with warm blueberry jelly & air, with the blueberry jelly & air creating a light beautiful cloud on the plate.

The Walnut Restaurant launched the new Menu 'Food by Farrell' just over a month ago and has been exciting the taste buds of Brisbane ever since.

"Black Hat" awarded Executive Chef Gary Farrell recently moved from Melbourne and started with Royal on the Park in February. Gary has a wealth of experience in the hospitality industry and was Team Captain of the Australian Culinary Olympics for eight years running.

"Good food is about passion. Passion is about pushing the boundaries. Dinner in the Dark is another example of our passion to our customers. We enjoy, they enjoy."

Gary Farrell, Executive Chef, Royal on the Park, Brisbane

"Experiences are the essence of our life. Without them, it would be a boring existence. At The Walnut Restaurant, our new direction for our entire food product is to 'introduce' foodies to new experiences. Dinner in the Dark is one of many new initiatives to showcase our passion for exciting dining experiences"

Mark Evans, General Manager, Royal on the Park, Brisbane

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