

The Future of Food
Epochal Banquet

An immersive multi-sensory culinary odyssey

Banquet Menu

A 300-year journey into the future of food

—° The Novacene – 2320 °—

Canapés upon arrival are a selection of never-before-seen dishes including Mammoth Tartare, Aerogel Meringues and Crisps of 1000 Flavours.
An interstellar sparkling cocktail awaits you upon entry.

—° Imminent Future – 2021 °—

An entrée of shiitake and kow choi dumplings in a luminescent seaweed broth, garnished with pickled accoutrements and seasoned according to your personality.
A refreshing glowing orange blossom highball complements the rich umami broth.

—° AI Dystopia – 2120 °—

An interlude of vegan bone marrow with burnt butter, topped with crisp croutons.
This short course is washed down with a powerful herbacious shooter.

—° The Gaia – 2220 °—

A golden chestnut wafer tops a marble-cured duck yolk, rolled lamb belly, a terrine of rouge crapaudine and trumpet squash, served with a fricassée of morel mushrooms and a pea emulsion.
A unique selection of new world wines and fragrant teas have been specially selected for this course.

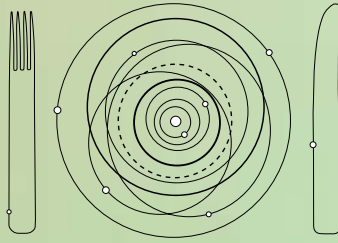
—° The Novacene – 2320 °—

The spectacular finale is a dessert of flavour-changing jelly, with an iridescent knafeh iced sphere and botanicals.
A sweet transgenic pear digestif rounds out the sumptuous banquet.

Vegetarian option available

“Evolution is a tightly coupled dance, with life and the material environment as partners.”

James Lovelock



The Future of Food
Epochal Banquet

An immersive multi-sensory culinary odyssey

VIP Menu

A 300-year journey into the future of food

— The Novacene – 2320 —

Canapés upon arrival are a selection of never-before-seen dishes including Mammoth Tartare, Aerogel Meringues, Crisps of 1000 Flavours and caviar served on transparent bread.

An interstellar sparkling cocktail awaits you upon entry.

— Imminent Future – 2021 —

An entrée of shiitake and kow choi dumplings in a luminescent seaweed broth, garnished with pickled accoutrements and seasoned according to your personality. Your private waiter will top your dumplings with freshly shaved truffles.

A refreshing glowing orange blossom highball complements the rich umami broth.

— AI Dystopia – 2120 —

An interlude of vegan bone marrow with burnt butter, topped with crisp croutons.

This short course is washed down with a herbacious aged whisky shooter.

— The Gaia – 2220 —

A golden chestnut wafer tops a marble-cured duck yolk, rolled lamb belly, a terrine of rouge crapaudine and trumpet squash, served with a fricassée of morel mushrooms and a pea emulsion.

Our AI Somellier has curated a unique pairing of old and new world wines, and our tea Somellier has hand picked fragrant teas to complement this course.

— The Novacene – 2320 —

The spectacular finale is a dessert of flavour-changing jelly, with an iridescent knafeh iced sphere and botanicals.

A sweet transgenic pear digestif rounds out the sumptuous banquet.

Vegetarian option available

As patrons of the Universal Museum of Food, VIP guests will enjoy exclusive menu additions, a custom-made takeaway gift, dedicated unique performances, elevated ingredients, private waiter service and more in our private dining room.