

A black circular logo with white text. The name "justin jennings" is written in a cursive script, and "Private Chef" is written in a sans-serif font below it.

justin jennings

P r i v a t e C h e f



About the chef



With over 20 years experience, Justin is Owner and Executive Chef of “MICHELIN GUIDE” Recommended Restaurant “Downunder by Justin Jennings” which opened its doors in February 2017 and is situated in Lisbon, Portugal.

Justin is also owner & chef of catering company "Justin Jennings Private Chef".

In his early teens Justin was drawn to commercial kitchens. Winning the title of “Young chef of the year” in Australia at age 23.

From a young age, Justin developed a strong passion for sustainable farming, fishing, hunting & foraging. This directly translates to his deep understanding of fresh, locally sourced produce, and its importance in the modern kitchen.





World Champion Chef

Justin Jennings is one of the freshest cooking sensations of world television.

Justin is the champion of the newly released Amazon Prime show 'The World Cook'.

Justin was crowned the first ever winner of this series and is on a quest around Portugal, his adopted country, where surrounded by family and friends, he follows his passion.

He is constantly searching for new ingredients, new recipes and intriguing people. This drive is reflected on the table as he and his team work to bring the best possible dining experience to his guests, day after day.

Menu Options

Press below to skip to section

Canape's

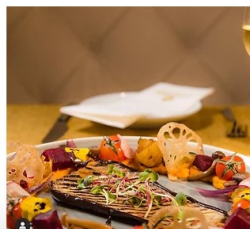
Entrées

Main courses

Desserts

Prices

How it works



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Private Chef

Duck Crepes, Hoisin Sauce,
Pickled Cucumber & Chive

Tuna Tartar, Wasabi Aioli,
Rice Crisps

Goats Cheese, Spiced Beetroot,
Papadum

Canapes





Avocado Guacamole,
Plantain Banana Chips

Tuna & Apple Salsa, Nori

Pork Belly, Japanese
Mayonnaise,
Lime Caramel

Canapes



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Private Chef

Toasted Bread, Blue Cheese,
Pear, Honey Walnuts (served
warm)

Vegetarian Gyoza,
Infused Soy Sauce

Mini Frittata, Chive Cream
Cheese, Smoked Salmon

Canapes





Home Made Duck
Sausage, Caramelized Fig,
Roesti

Truffled Mushroom Arancini

Croquettes of Pulled Pork,
Japanese Mayonnaise

Canapes



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Private Chef

Asian Inspired Seafood
Bouillabaisse, Prawns, Mussels,
Fish, Fresh Herbs

Bacalhau, Chickpea Puree,
Coriander, Ponzu

Ceviche of salmon, Indonesian
Inspired Sauce, Wasabi Peas,
Ginger Espuma, Lupins

Entrées



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Private Chef

Prawn & Mango Salad,
Indonesian Nahm Jim, Aioli,
Grilled Lime

Vanilla & Sake Cured Salmon
Carpaccio, Seaweed Caviar,
Goats Cheese, Sake Dressing

Caesar Salad, Quail Egg,
Prosciutto,
Smoked Crouton, Parmesan

Entrees





Chilled Cauliflower Soup,
Caviar,
Truffle Oil, Herbs

Beef Tartar With Quail Egg

36 Hour Slow Cooked Pork
Belly, Indonesian Mild Chili
Caramel, Aioli, Ice Plant

Entrees



Sesame Roasted
Vegetables, Hummus,
Pickled Cucumber & Carrot,
Cauliflower



Crab Meat & Zucchini, Coleslaw,
Truffled Pea Puree



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Private Chef

Mains

Marinated Chicken Breast
Tom Yum Spiced Rice, Prawns,
Spinach, Nahm Jim



Fresh Wild Caught
Corvina, Corn
Puree, Bacon & Broadbean
Salsa, Fresh lemon



Fresh Wild Caught Corvina,
Corn Cakes, Truffled Pea Puree,
Fresh lemon



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Private Chef

3 Hour Slow Duck Breast
& Pan Seared, Smoked Carrot
Purée, Pak Choy, Ginger & Fig
Jam, Sweet Potato Chips

Confit Duck, Potato Gratin,
Exotic Mushrooms, Jus

Australian Angus Sirloin
Beef, Grilled Vegetables,
Herb Crumbs, Balsamic
Onion Compote

Mains



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Private Chef

Australian Pavlova,
Passionfruit Curd,
Chantilly
Cream, Fresh Fruit

Chocolate & Salted
Caramel Tart, Grilled
Lime, Crème Fraiche,
Caramel Popcorn

Chocolate Mousse,
Chocolate Soil, Vanilla
Tuille, Citrus Foam

Dessert



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Chocolate & Coffee
Mousse, Brownie Soil,
Butterscotch, Sour Cream

Vanilla Poached Pear,
Pistachio Anglaise, Short
Bread Biscuit

Sticky Date Pudding, Ice
Cream, Salted
Butterscotch Sauce

Dessert



justin jennings

Private Chef

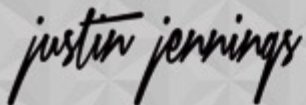
Citrus Curd Tart, Meringue,
Berries, Chantilly Cream,
Fresh Berries, Pistachio
Crumbs

Moist Chocolate Brownie,
Salted Butterscotch Sauce,
Pistachio Crumbs, Vanilla
Icecream

Apple & Cinnamon
Crumble, Berry Coulis, Ice
Cream

Dessert





Private Chef

Prices

Above are some of the options that I have available, you are welcome to choose or take ideas from these when designing your ideal menu. These dishes can often be customized to suit your preferences.

Canapés - €2.5 per canape.

For a 3 course menu the cost is €65 per person (1 entrée, 1 main, 1 dessert).

For a 5 course menu the cost is €75 per person (4 savoury dishes & 1 dessert). The portion sizes are reduced to suit the menus style.

For an 8 course menu the cost is €90 per person (6 savoury dishes & 2 dessert). The portion sizes are reduced to suit the menus style.

For any other service styles or customized service, please feel free to let me know your requirements and we can get creative.

Timing:

Canapes – upon request

3 course – 2 hours

5 course – 3 hours

8 course -4 hours

The above timing refers to the allocated time for our team to continue servicing the table and guests. The timing begins from the intended service time of the first course. If you require additional time, please arrange this with us as early as possible. Additional time is charged at €10 per staff member per 30 minutes.

Prices do not include IVA (13% tax)



How it works

How we work:

Prior to the event we work together to find an ideal menu to suit the occasion. Generally, we prefer if everyone is eating the same however, we understand that dietary restrictions can sometimes prevent this.

On the day, we will do most of the food preparation in my Lisbon Restaurant. Approximately 1 hour before the start of the dinner we will arrive at your location to finish the preparation of the food and set up the kitchen. When all the guests have arrived and are ready, I will begin the service of the food. I will look after the cooking and serving of the food as well as the clearing of the plates.

At the end of the dinner, I will be responsible for the cleaning of the kitchen, plates & cutlery etc. used during the event. My aim is to leave the kitchen as clean as I found it to minimise the work and maximise your enjoyment.

If you have any questions, or would like to see more suggestions, please feel comfortable to ask.

Kind regards,

Justin Jennings
Justinjennings@email.com

P.s. If you wish to know more about my personal cooking style, below is a link to my Lisbon Restaurant website as well as some review sites.

<http://www.downunder.pt>

<https://www.zomato.com/downunder>

https://www.tripadvisor.com/Restaurant_Review-g189158-d12049578-Reviews-Downunder_by_Justin_Jennings-Lisbon_Lisbon_District_Central_Portugal.html

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