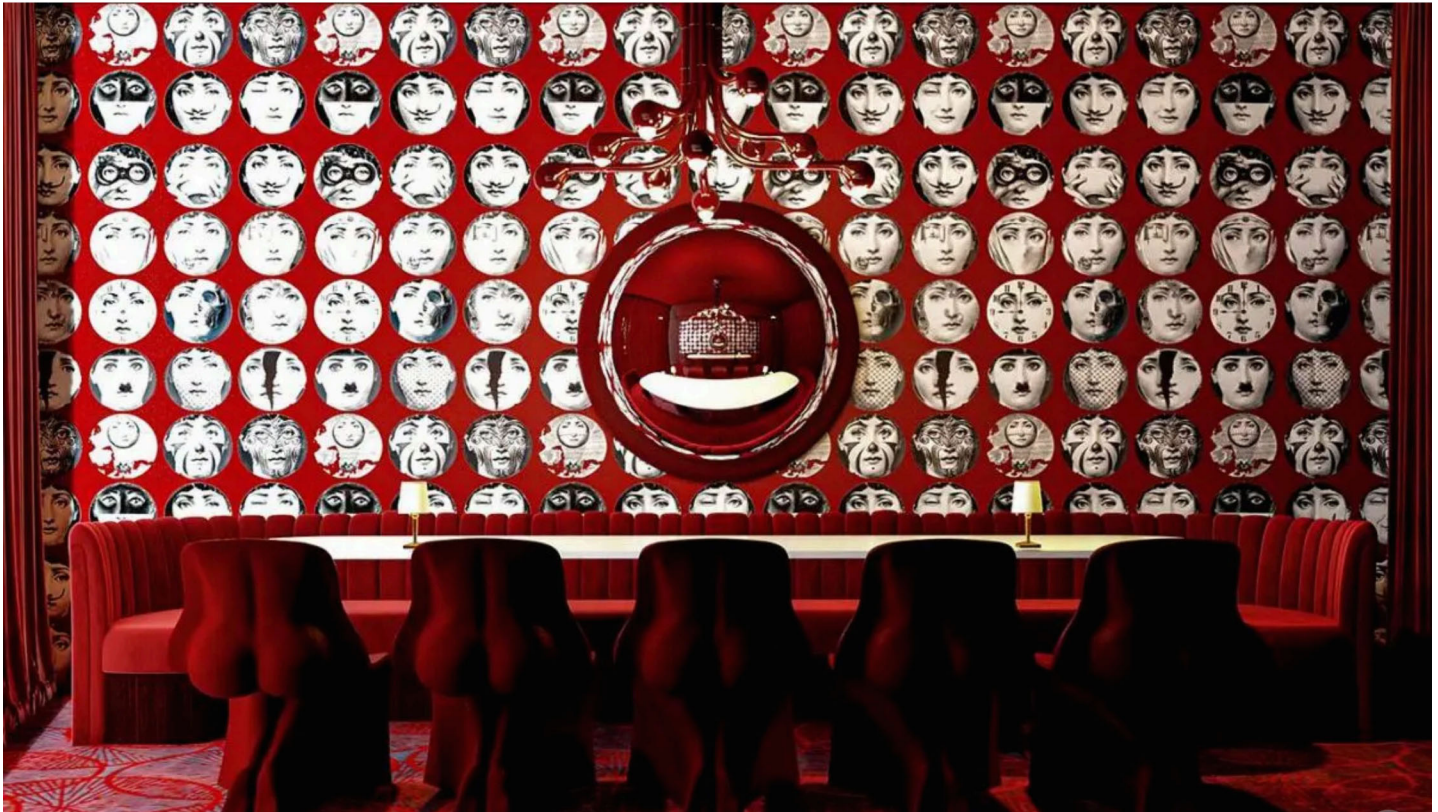


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Dubai Fine Dining Restaurant Introduces Commission-Based Private Chef Experience with No Menu



Published 10:32 PM GMT+4, December 21, 2025

Maison Dali Launches Chef's Canvas: Romantic and Bespoke Culinary Offering Without A Menu

"Chef's Canvas every commission is intentionally unique. This requires a different skill set, designing custom experiences, not just perfecting standardized ones."— Tim Jacobs

DUBAI, DUBAI, UNITED ARAB EMIRATES, December 21, 2025 / [EINPresswire.com](https://www.einpresswire.com) / -- Maison Dali, located at The Opus by OMNIYAT in Business Bay, has introduced [Chef's Canvas](#), a commission-based fine dining concept offering personalized culinary experiences designed through direct consultation with Chef Tristin Farmer, an experienced three-Michelin-star chef formerly leading the kitchen at Singapore's Zén restaurant.

Chef's Canvas addresses an emerging segment in luxury dining: clients seeking completely personalized, non-standardized culinary narratives for significant life moments, romantic occasions, and bespoke entertaining. The concept operates through a structured commission model rather than traditional menu-based reservation systems.

OPERATIONAL FRAMEWORK AND DIFFERENTIATION

Chef's Canvas functions distinctly from conventional fine dining establishments. Each experience is commissioned individually, generating a unique 8-15 course sequence tailored entirely to the client's specifications. According to the establishment's operational framework, no menu is repeated between commissions, and each evening's culinary narrative differs completely from previous services.

The commissioning process consists of five distinct phases: (1) initial commission inquiry with desired dates and guest specifications, (2) direct narrative consultation with Chef Farmer lasting approximately two hours, (3) customized menu architecture design based on consultation findings, (4) global ingredient procurement from international sourcing networks over 7-14 days, and (5) execution of the commissioned experience with no standardization across multiple services.

Unlike traditional fine dining establishments that execute identical menu sequences across multiple nightly seatings, Chef's Canvas operates with a single table per evening. Each commissioned experience receives a completely distinct menu based on individual consultation, dietary requirements, thematic preferences, and desired dining narrative.

The concept intentionally operates without several conventional restaurant elements: no published menu catalog, no walk-in reservation capacity, and no digital public documentation of services. Marketing materials indicate that experiences are not photographed for social media, reviewed publicly through standard channels, or replicated across multiple services.

Available documentation indicates that clients commission Chef's Canvas for occasions including marriage proposals, anniversaries, romantic milestone celebrations, corporate entertainment, family gatherings, and exploratory dining experiences without predetermined occasions. The personalization framework is particularly suited to romantic evenings, where the commission structure allows couples to create entirely custom culinary narratives reflecting their relationship story, shared memories, and individual palate preferences.

The commission-based model enables romantic customization unavailable in menu-driven restaurants: dietary accommodations for both guests, ingredient preferences reflecting cultural backgrounds or personal significance, thematic narratives aligned with relationship milestones, and service pacing accommodating intimate dining preferences.

Chef Farmer earned three Michelin stars at Singapore's Zén, where he developed Mediterranean-Japanese fusion cuisine combining classical European technique with Japanese ingredient philosophy. Prior experience includes formative years at London's Claridge's under Chef Gordon Ramsay, establishing technical foundation in classical French service standards.

According to available information, Chef Farmer personally conducts all commission consultations, designs all menu architectures, sources all ingredients, and narrates all courses during execution—maintaining direct continuity between commission vision and service delivery. This direct involvement distinguishes Chef's Canvas from establishments where chefs delegate service components to staff.

DUAL OPERATIONAL STRUCTURE

Maison Dali operates two distinct dining offerings within the same location:

Maison Dali Relaxed Fine Dining: Mediterranean-Japanese fusion restaurant featuring a published menu, walk-in reservation capacity, seating for 60 guests, with pricing ranging from AED 130-600 per person.

Chef's Canvas: Commission-based private chef concept with pricing starting at AED 10,000 (2720usd) per commission per guest for standard groupings, serving groups of 2-8 guests.

This dual-structure approach enables the establishment to serve both accessible fine dining and ultra-luxury market segments simultaneously within a single venue.

COMMISSIONING TIMELINE AND REQUIREMENTS

Clients initiate contact by expressing interest with desired dates, guest count, occasion type, and preliminary preferences. Following initial inquiry, a two-hour consultation is scheduled directly with Chef Farmer to discuss dietary requirements, flavor preferences, cultural or personal significance, thematic narratives, and desired dining progression.

Chef Farmer then designs a customized menu sequence based on consultation findings. The establishment's international sourcing team procures specified ingredients from global networks during a 7-14 day preparation window. The commissioned experience is executed on the agreed date with advance planning and coordination.

The establishment recommends providing 14 days advance notice for commission requests to ensure optimal ingredient sourcing and menu development.

Chef's Canvas operates within The Opus, a landmark architectural structure designed by internationally recognized architect Zaha Hadid. Maison Dali occupies a private enclave within the Business Bay location, with the commission-based experience utilizing a dedicated private space designed to accommodate intimate group dining.

Clients interested in commissioning Chef's Canvas experiences can contact Maison Dali at reservations@maisondalidubai.ae or visit maisondalidubai.ae/chefs-canvas for additional information about the commissioning process.

Media inquiries and requests for additional information should be directed to Tim Jacobs, Strategic Communications Director, at tim@ktsglobal.live

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