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A Radical Reimagining of What Private Dining Can Be, Chef Tristin Farmer Debuts Chef's Canvas:

*A Three-Michelin-Star experienced Chef, Introduces
Revolutionary "No-Menu" Private Dining Experience*

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DUBAI, United Arab Emirates — -DUBAI - Chef Tristin Farmer has unveiled Chef's Canvas, a conceptually groundbreaking private dining experience that fundamentally reimagines the relationship between chef, guest, and cuisine. Operating within Maison Dali at The Opus by Omnia, Chef's Canvas represents a global first: a completely menu-free, commission-based dining methodology that positions gastronomy as personalized art rather than culinary service.

With three Michelin stars from Singapore's Zen and professional training under Chef Gordon Ramsay at London's Claridge's, Farmer has spent his career mastering classical fine dining excellence.

The Chef's Canvas marks an intentional departure from that model, a deliberate rejection of printed menus, seasonal offerings, and signature dishes in favor of a fundamentally different culinary philosophy.

Chef's Canvas operates without a menu in any traditional sense. There are no options to select, no dishes to preview, no wine pairings to consider in advance. The experience begins instead with a conversation between Chef Farmer and commissioned guests.

This "no-menu" approach is intentional and philosophically significant. It removes the distance between guest expectation and culinary creation. It eliminates the guest's ability to predetermine their experience, instead requiring them to enter Chef's Canvas as a participant in an unfolding creative process rather than as a consumer selecting from predetermined options.

For a culinary world increasingly defined by transparency, open kitchens, published recipes, documented techniques. The "Chef's Canvas moves in the opposite direction. It embraces opacity, mystery, and the unknown as essential components of the dining experience itself.

Rather than a menu-building process, Chef's Canvas operates through what the team calls a "Narrative Commission." This is a conversation between Chef Farmer and guests during which a "Memory Blueprint" emerges, a map of emotional and sensory touchstones that will inform every element of the eventual dining experience.

The protocol asks unconventional questions. Not "What proteins do you prefer?" but rather: "What is a memory that carries profound sensory weight for you?" The questioning moves through emotional geography, a formative summer in a particular place, a specific wine shared during an

important moment, the smell of rain in a beloved city, a texture or flavor tied to meaningful personal history.

These memory anchors become the architectural foundation of an entirely original tasting menu. Once the sensory blueprint is established, Chef Farmer's sourcing network activates globally to identify ingredients that can trigger these specific emotional responses. Some ingredients are common; others are sourced from unexpected supply chains across continents.

The resulting experience is a tasting menu that functions as an ephemeral autobiography, expressed entirely through flavor, aroma, texture, and presentation. That menu exists for one evening only, for one specific group, and is never repeated.

A Single Table, One Evening Per Night

Chef's Canvas accepts precisely one booking per evening for groups of two to eight guests. This architectural constraint serves multiple purposes simultaneously.

Operationally, it ensures that Chef Farmer maintains direct control over the creative vision and personal execution. Conceptually, it establishes genuine scarcity, not as a marketing mechanism, but as operational reality. When only eight people globally can experience a specific menu on a specific evening, and that menu will never be recreated, the proposition transcends traditional hospitality metrics.

The single-table model also eliminates the comparison economy that defines most dining experiences. Guests

cannot compare their Chef's Canvas experience to another table's experience, because no other table experiences what they did. Each evening is genuinely singular.

The Dual Restaurant Strategy

Maison Dali operates on two distinct levels. The public-facing restaurant offers “Relaxed fine dining” a sophisticated, approachable interpretation of elite culinary technique designed for the broader luxury dining market.

Chef's Canvas, conversely, operates as a private enclave accessible only through commission. This dual strategy allows Farmer to maintain visibility within traditional fine dining conversations while simultaneously building an entirely separate category of experience that operates outside those metrics entirely.

The investment to commission a Chef's Canvas experience begins at AED 10,000 (\$2750Usd) per guest, with costs scaling based on sourcing complexity and the Memory Blueprint's requirements.

For this, guests receive total architectural privacy within Zaha Hadid's The Opus, dedicated service staff calibrated to presence only when needed, and direct access to Chef Farmer himself, who contextualizes each course as it is presented.

Chef's Canvas represents a significant philosophical shift in how elite cuisine approaches the relationship between chef and guest. Rather than mastering execution of predetermined dishes, Chef Farmer has engineered a model

where the guest's emotional and sensory history becomes the menu itself.

This approach challenges fundamental assumptions across the culinary world, "that fine dining should be repeatable, that excellence can be measured through consistency, that a restaurant's value derives from what it serves night after night.

Instead, Chef's Canvas proposes that the highest expression of culinary artistry might be the ability to create something entirely unprecedented, custom-engineered to a specific individual, and never replicated.

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About

Maison Dali is a contemporary Mediterranean-Japanese fusion relaxed fine dining restaurant located at The Opus by OMNIYAT (designed by Dame Zaha Hadid) in Business Bay, Dubai. Launched in April 2024, the restaurant represents the first Middle East venture of Singapore-based **Culinary Arts Group** and marks the personal culinary vision of Chef Tristin Farmer, one of Scotland's most acclaimed chefs and former Executive Chef of three-Michelin-starred Restaurant Zén.

Born in Dubai, for Dubai, Maison Dali merges artistic ambition with relaxed hospitality, creating a dining destination where culinary excellence transcends pretension. The restaurant's name celebrates Salvador Dalí's surrealist aesthetics—reflected throughout the intimate 60-seat dining room with hand-embroidered velvet cushions, gold-dipped sculptural furniture, and shifting visual compositions designed to stimulate all senses.

The Culinary Philosophy

Maison Dali operates on a singular principle: "**Relaxed Fine Dining Without Intimidation.**" Under Chef Farmer's direction, the kitchen delivers Michelin-caliber technique, honed across two decades in some of the world's most prestigious establishments, while maintaining an approachable, playful atmosphere that invites guests to discover rather than perform.

The menu weaves **Mediterranean soul through Japanese precision**, creating dishes that balance comfort with surprise. Signature preparations include:

King Crab Ceviche with fermented pineapple & trout roe

Smoked Lobster Donabe with juniper, sansho & black truffle (tableside service)

Wood-Fired Duck glazed in hoisin with plum kosho

Nishiawa A5 Wagyu with flambé trolley theatrical service

Honey Toast with tableside flambé caramelization

Each dish reflects Chef Farmer's global culinary journey—from Michelin-starred kitchens in London and Hong Kong to his transformative tenure in Singapore—translated into a contemporary brasserie context that prioritizes accessibility alongside excellence.

Maison Dali

The Opus by OMNIYAT

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