

Wake for the Rain (50~500 years)

Foods and drinks designed for a ritual - Wake for the Rain. Symbolic presentation of small dishes and drinks, possibly including a ritualised consumption process. Simplicity of dishes can be complemented by complexity of ways to eat/drink them. Concentrated, dehydrated or freeze-dried products. Saliva producing dishes, thirst quenching juices. Raw food or cooked sous vide to preserve moisture. Mezcal as the religious drink.

Tastes. subtle, bitter, citric, limpid, uncomplicated, dry, concentrated

Colours. translucent, (pale) green, white, red accents

Textures. contrast between liquid and moist vs dry and dehydrated, misty, ethereal

Temperature. cold, chilled, room temperature

Ingredients. aloe, agave, nopal cactus, olives, lime, pomegranate, goat-dairy (milk, yoghurt, cheese, meat), herbal distillates, essential oils, crystalised herbs, amaranth, freeze-dried green vegetables, cucumber, coconut water, mezcal, rhubarb, witlof (Belgian endives); NOTE: ingredients can be salty, but no salt should be added to them

Menu

Sacramental spirit. Mezcal, wild fennel, pomegranate

Botanical offering. Aloe vera, coconut water

Saliva invocation. Goat yoghurt, cucumber, sumac, coriander, rosemary, dehydrated olives

Desert rain. Freeze-dried broccoli, popped amaranth

Water wafer. Nopal, lime

EcoIkeaWorld canteen (5~50 years)

Food as medicine, medicine as food. Superfoods. Data-driven diets.

Tastes. Clean, green, simple, vegetal, bland, unspiced, savoury, one dimensional, bright, neutral, metallic, square, round, slightly sweet

Colours. Leafy green, white, brown, grey, blood-red, blue.

Textures. Smooth, blended, encapsulated, slippery, viscous.

Temperature. Cold, room temperature.

Ingredients. Matcha, green tea, spirulina, multigrain crackers, wheatgrass, avocado, berries, mackrel, snail eggs, microgreens, nori snacks, quail eggs.
(special or scarce ingredients: red wine, chocolate, marmite)

Menu

Rejuvenation. Water, water, water, water

Antioxidants. Crisp with microgreens, faux snail eggs, chia, stracchino

Eternal youth. Nori chips with green tea quail eggs

Superjuice. Wheat grass, barley grass, alfa alfa, spirulina, chlorella, moringa, etc. etc. water

Cardiac jelly. Red wine jellies

Broad spectrum antidepressant. Dark chocolate, milk chocolate, currants, red wine

Botox serum. Coconut chocolate, coconut milk

Pirate potluck (50~500 years)

“Contribution soups”, porridges or other gooey and 'unrecognisable' semi-liquids. They can either be intensely flavoured themselves or taste rather bland and be served with multiple side-dishes (pickles, chutneys, sauces, dried fish/meat) to add flavour. They can be eaten on their own or with rough, heavy breads and crackers.

Tastes. Dry, smoky, salty, umami, fishy, pungent, fermented (funky), complex and intense

Colours. Rust, dust, browns and olive-green, mold

Textures. Gooey, crunchy, rough, rustic

Temperature. Hot, warm

Ingredients. Smoked/dried meat, fish and vegetables, insects, katsuboshi, seaweed, sea vegetables (samphire, purslane...), wild asparagus, wild herbs, wild fruit and veg, dates, coffee, 'exotic' spices, (natto) miso, tofu, harissa, funazushi, pickled fish and vegetables, fish sauce, sourdough bread, rye, rice

Menu

Smoked butter. Hazelnuts, pine nuts, almonds, feral cow butter, wild rye bread

Pirate mapo. Tofu, harissa, olives, dried apricots, wild garlic and onion, dry bread

Fish-slime congee. Rice, dulse, shiso, sesame, soy

Black snack. Dehydrated black bananas, apricots

Dates. coffee, cardamom, carob

Urban Picnic (5~10 years)

Bite-sized street-food. Ingredient-driven, hyper-seasonal, a blend between “high-brow” and “low-brow”. Imagine what a street “kaiseki” or barbecued “cuisine vegetal” would be like. The portions should be tiny, handheld for those on the move. Alternatively, a liquid dish can be slurped from a wooden bowl which guests carry with them at all times. Techniques can include both the traditional and innovative - anything goes, so long as it brings out the genuine deliciousness of the ingredients. Food is served either on communal platters, or in simple pots/bowls. If dishes are packaged, the packaging should be either compostable or reusable.

Tastes. fresh, savoury, fruity, juicy, seasonal, surprising (e.g. flavour pairing), can be extravagant but without complexity

Textures. moist, 'melt in the mouth', crispy, bubbly

Colours. colourful, intense, radiant, glazed

Temperature. warm, body temperature, room temperature, chilled accents

Ingredients. seasonal (daily changes), vegetables, fruits, grains, honey, sustainable proteins, (flat) wholemeal bread/crackers/crisps, mustard and other cruciferous vegetables, citrus fruits, slightly fermented drinks (kombucha, elderflower, young wine), colourful dip.

Menu

Asparagus. Tamari, lemon.

Strawberries. Maltese honey, basil, parmesan, oats, purple corn

Bread and butter. Ftira, carrot, beetroot, pumpkin seeds

Cider vinegar. Cinnamon, sparkling water

Chocolate. Ginger, olive oil, mango