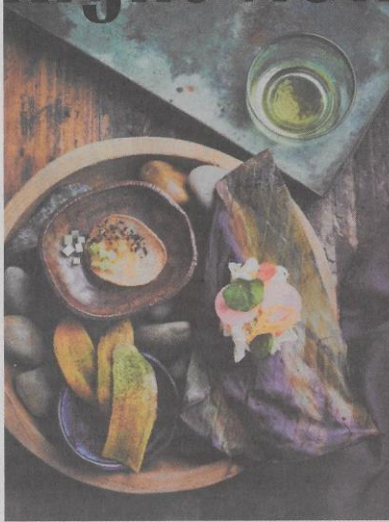


Right Now

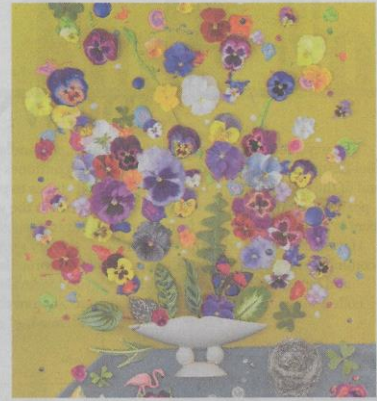


MEMORIES OF SAMOEA

Fine dining, Samoan style. Chef Henry Onesemo is showcasing traditional Samoan flavours with Tala — a new series of pop-ups at Bar Magda in June. Diners can sample Henry's three-course menu inspired by his Samoan heritage and childhood but reimagined and refined into what he calls "modern Samoan cuisine". The pop-ups are a taste of what's to come, as Henry and partner Debby are set to launch Tala as a restaurant later in the year, with more pop-up dining events planned in the coming months.

The Samoan word "tala" means "story" or "tale". For Henry (ex-Meredith's, Apero and East St Hall), Tala is an opportunity to tell his own tales of Samoa through familiar ingredients presented with a twist. "Dishes like 'raw ramen' were inspired by my childhood," says Henry, "where eating raw ramen noodles was a beloved treat. Drawing on that food memory of the crunchy, salty noodles and sweet, chewy dehydrated vegetables has been the inspiration for a fun, modern twist on a childhood favourite. My goal in showcasing Samoan food is to retain the food memory but refine the dishes and make Samoan food 'fashionable'. I want to remove the stigma that Samoan food belongs in a takeaway container."

Tala at Bar Magda is on Tuesday, June 13 and June 20, \$90pp. Book at Barmagda.co.nz



Florassemblage III, Photo / Supplied

Flower Power

Photographer Emma Bass is set to debut a vibrant new collection of floral portraiture in a solo exhibition named *Florassemblage*. The colourful works blend the mediums of photography and painting, capturing fruits, flowers and ceramics in an eye-catching collage style. The still-life pieces feel alive and explosive, as the artist's techniques allow for the precise construction of surreal compositions. The works will be showcased as part of the Auckland Festival of Photography at the Ellerton Gallery in Mt Eden, from June 1-11. 40 Ellerton Rd, Mt Eden.