

## ABSTRACT

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*Deconstruction of the main dish at Hotel de Braga aims to explore culinary innovation by breaking down traditional elements into individual components, which are then rearranged with a creative approach. This process involves separating the flavors, textures and presentation of typical main dishes, providing a unique and modern gastronomic experience. Using deconstruction techniques, each element of the original dish is processed individually to explore the essence of taste and presentation. Assessments were conducted through taste testing, guest feedback and visual evaluation to determine the effectiveness of this approach in improving satisfaction and the hotel dining experience. The results of this experiment show that deconstruction can offer interesting new interpretations, increase culinary appeal, and provide a memorable dining experience for guests. The research method was experimental and ganolepsy testing by distributing questionnaires to panelists. The deconstruction of the smoked meat main course at Hotel de Braga provides an opportunity to create new innovations, especially in the culinary field.*

*Keywords: Deconstructed Main Course, Smoked Meat, Sushi*