



MasterChef  
the TV Experience

## **Experience the cutting-edge cuisine of MasterChef in the heart of Dubai Marina.**

MasterChef, the TV Experience brings a fusion of flavor to Dubai with a cutting-edge menu headlined by MasterChef Champions and the stories that inspire their culinary creations.

Inspired by the award-winning global TV show, which has been adapted in over 60 countries, watched by over 1 billion people globally and aired in over 200 territories, making it the world's most successful cookery television format.

We're the world's first permanent restaurant and we're located at the beautiful Millennium Place Marina Hotel in Dubai Marina.



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## THE MYSTERY BOX

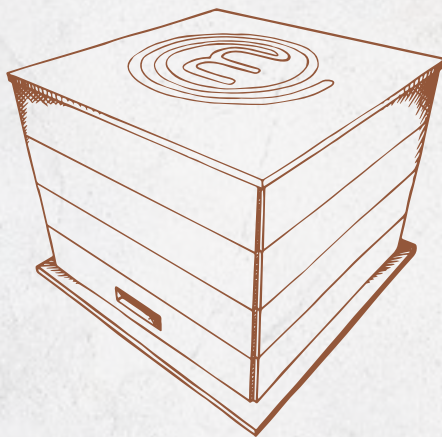
An iconic feature of the MasterChef show is the famous Mystery Box. Having been known to be the basis of great highs and almighty lows, you can now experience it for yourself.

Can You Guess the Mystery Ingredients?

The brand-new Mystery Box will offer you a chance to win discounts on the total bill by guessing two mystery ingredients from each of the three courses.

Guests will have a choice of protein for the main course and back at the MasterChef kitchen, the dishes will be transformed into an irresistible three course meal that will surprise the taste buds with bursts of flavour.

Guess up to six ingredients correctly and win a special MasterChef apron.



AED 199 per person for a  
three-course meal.

Available throughout the week  
from 7pm to 11pm for dinner.



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## APPETIZERS

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### CHAMPIONS

**Truffle Pea Soup & Veal Prosciutto (D) 40**

White truffle oil, parmesan galette, crème fraîche

*Recipe from James Nathan – MasterChef UK Champion Season 4, 2008*

**Grilled Figs, Halloumi & Roasted Hazelnut (V, D) 45**

Oregano and mesclun leaves, orange blossom and honey vinaigrette

*Recipe from Elena Duggan – MasterChef Australia Champion Season 8, 2016*

**Duck Leg Confit Tacos (D) (3 pieces) 60**

Corn tortillas, tomatillo and jalapeño sauce, sour cream, pickled onions, mango salsa

*Recipe from Shaun O'Neale – MasterChef US Champion Season 7, 2016*

**Mauritian Warm Octopus (S) 69**

Poached and charred octopus tentacle, fennel, onion, tomato, mango fluid gel

*Recipe from Shelina Permalloo – MasterChef UK Champion Season 8, 2012*

### MASTERCHEF

**Torched Avocado and Buratta (V, D) 75**

Spiced piquillo sauce, tomato, kalamata olive and basil salsa

*Recipe from MasterChef, the TV Experience, 2021*

**Seared Scallops (S, D, G, A) 85**

Celeriac, bacon, pearl onions, sauce bourguignon

*Recipe from MasterChef, the TV Experience, 2021*

**Pink Pepper Spiced Prawns (S, D) 80**

Smoked cauliflower, lemon, parsley, brown butter dressing

*Recipe from MasterChef, the TV Experience, 2021*

**Roasted King Oyster Mushrooms (V, N) 55**

Carrot, dukkah spice, coriander, pomegranate dressing

*Recipe from MasterChef, the TV Experience, 2021*



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## MAINS

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### CHAMPIONS

**Salmon Fillet & Mushy Green Peas (N, S, D) 115**

Saffron beurre blanc, paprika almonds.

*Recipe from Mimi Baines – MasterChef Australia Finalist Season 8, 2016*

**Duck & Grapes (D, N, A) 135**

Duck magret, muscat grapes, verjuice, sunchoke hummus, walnut.

*Recipe from Elena Duggan – MasterChef Australia Champion Season 8, 2016*

**Australian Wagyu Tenderloin (D, A) 175**

Beurre noisette carrot purée, crispy lotus chips, seared onions, red wine sauce.

*Recipe from Diana Chan – MasterChef Australia Champion Season 9, 2017*

**Short Rib Beef Rendang (S) 140**

Spiced coconut rice, pickled kohlrabi and apple slaw, nuoc cham dressing.

*Recipe from Diana Chan – MasterChef Australia Champion Season 9, 2017*

### MASTERCHEF

**Pan Roasted Seabass (S, A) 120**

Ratte potatoes, fine beans, tomatoes, olives, star anise, fish jus

*Recipe from MasterChef, the TV Experience, 2021*

**Whole Baby Corn Fed Chicken (D) 105**

Sunchoke, pickled red onion, kale, chicken jus

*Recipe from MasterChef, the TV Experience, 2021*

**Josper Roasted Beef Ribeye (D, A) 165**

Black truffle potato, charred broccolini, peppercorn sauce

*Recipe from MasterChef, the TV Experience, 2021*

**Roasted Lamb Chops 135**

Piperade, potato, mint chutney, thyme jus

*Recipe from MasterChef, the TV Experience, 2021*

**Wagyu Beef Burger (G, D) 75**

Tomatoes, lettuce, white cheddar, crispy shallots, juniper bbq sauce, wasabi-sriracha mayo, potato bun

*Recipe from MasterChef, the TV Experience, 2021*

*Served with your choice of french fries or sweet potato fries*

*Also available with chicken or vegan pattie*

**Quinotto (V, D) 80**

Tomato sauce, arugula, charred asparagus, cherry tomatoes, parmigiano reggiano

*Recipe from MasterChef, the TV Experience, 2021*



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## SIDES

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**Mashed Potato (V, D) 30**

Black truffle, chives

*Recipe from MasterChef, the TV Experience, 2021*

**Sweet Potato Fries & Tamarind Sauce (V, N) 30**

Red onions, chili flakes, crushed peanuts

*Recipe from Saliha Mahmood Ahmed – MasterChef Champion UK, Season 13, 2017*

**Josper Charred Broccolini (D, N) 45**

Shallots, garlic, lemon confit, grated parmesan, tahina sauce

*Recipe from MasterChef, the TV Experience, 2021*

**Green Asparagus, Beans & Pine Nuts (V, N) 35**

Garlic, shallots, black currants

*Recipe from Elena Duggan – MasterChef Australia Champion Season 8, 2016*