



MasterChef
the TV Experience

BRUNCH MENU

AED 199 - Soft beverages
AED 400 - House beverages
AED 450 - Sparkling

STARTERS

(Sharing Style)

Tomato & Mozzarella Salad (D)

Basil, tomato, mango, orange, balsamic glaze
Recipe from MasterChef, the TV Experience, 2022

Dragon Fruit Ceviche with Hibiscus Air (S)

Sea bass, avocado, tomato, coriander, onion, lime, jalapeno
Recipe from MasterChef, the TV Experience, 2022

Oxtail Bao (D, G)

Chipotle Mayo, pickled onion
Recipe from MasterChef, the TV Experience, 2022

Soft Tacos with Bean Filling (V, D, G)

Avocado, onion, coriander, refried beans,
sour cream, parmesan cheese

*Recipe from Jacob Lionett
MasterChef Denmark Champion Season 6, 2019*

Crispy Calamari (D, S, G)

Calamari, saffron mayonnaise & parmesan cheese
Recipe from MasterChef, the TV Experience, 2022

MAINS

Quinotto (V, D)

Tomato sauce, Vegetables, cherry tomato,
Parmigiana Reggiano
Recipe from MasterChef, the TV Experience, 2022

Salmon Fillet in Butter Sauce (S, D)

Tarragon, lime, leek
Recipe from Rafal Fidyt- MasterChef Poland Champions Season 9, 2020

Wagyu Beef Burger (G, D)

Tomatoes, lettuce, cheddar cheese, crispy shallots,
juniper BBQ sauce, wasabi-sriracha mayo, potato bun
Recipe from MasterChef, the TV Experience, 2022

Josper Grill Tenderloin (A, D)

Mashed potato, Seared onion, Mediterranean herbs,
Red wine sauce
Recipe from MasterChef, the TV Experience, 2022

Marinated Half Chicken

Figs, asparagus, pickled onion, kale, and chicken jus
Recipe from MasterChef, the TV Experience, 2022

DESSERTS

(Sharing Style)

Whiskey Chocolate Mousse (A, D)

Chocolate aero-mousse, orange gel, honeycomb candy,
honey ice-cream, whiskey jelly
Recipe from Mimi Baines – Masterchef Australia Finalist Season 8, 2016

San Sebastian Cheesecake (G, D)

Berries, strawberry ice cream
Recipe from Masterchef, The TV Experience, 2022