



MasterChef
the TV Experience

LADIES NIGHT

3 courses AED 129 per person | 3 courses inclusive of 3 tipples AED 159 per person

3...2...1... GO!!

Heirloom Tomato & Mozzarella Cheese (V, D)

Heirloom tomato, mozzarella cheese, basil oil, orange, mango
Recipe from MasterChef, the TV Experience, 2022

Crispy Calamari (S, G, D)

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

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

Avocado, onion, coriander, refried beans, sour cream, parmesan cheese
Recipe from Jacob Lionett - MasterChef Denmark Champion Season 6, 2019

LA PIECE DE RESISTANCE

Josper Grill Tenderloin (A, D)

Mashed potato, Seared onion, Mediterranean herbs,
red wine sauce
Recipe from MasterChef, the TV Experience, 2021

Veggie Burger (V, G, D)

Vegan cheese, crispy onion, bbq sauce, lettuce, tomato and potato bun
Recipe from MasterChef, the TV Experience, 2021

Salmon Fillet in Butter Sauce (S, D)

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

Marinated Half Chicken

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

THE CLOCK IS TICKING

Whiskey Chocolate Mousse (A, D)

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

San Sebastian Cheesecake (D, G)

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

Cocktails

Sangria / Margarita / Aperol Spritz / Espresso Martini / Lemon Drop / Cuba Libre

House Beverages

Bottle Beer / Red, White, Rosé / Spirits

(V) Vegetarian | (S) Seafood | (N) Contains Nuts | (D) Contains Dairy | (G) Contains Gluten | (A) Contains Alcohol
If you have any allergies or dietary requirements please let our service team know.