



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

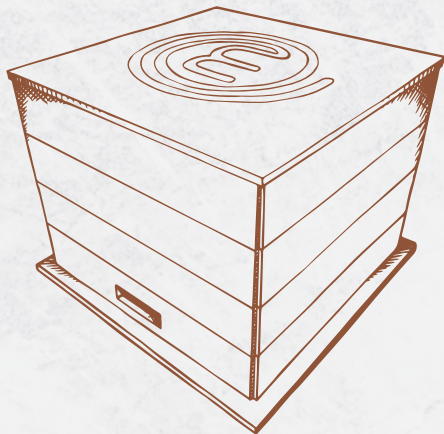
An iconic feature of the MasterChef show is the famous Mystery Box. Having been known to be the basis of great highs and almighty lows, you can now experience it for yourself.

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

Strawberry Gazpacho (V, G) 35

Chilled soup made with tomatoes, cucumbers and peppers
Recipe from Elena Duggan-MasterChef Australia Champion

Tortilla Soup (V, D) 40

Crispy tortilla, chili ancho, coriander and sour cream
Recipe from MasterChef, the TV Experience

Avocado Tostada (V, D) 49

Crispy corn tortilla, pomegranate, guacamole, ricotta cheese & romesco sauce
Recipe from MasterChef, the TV Experience

Warm Octopus Carpaccio (S) 79

Confit potato, smoked paprika, extra virgin olive oil
Recipe from MasterChef, the TV Experience

Crispy Baby Squid (S, D, G) 65

Parmesan cheese, saffron mayo, lemon
Recipe from MasterChef, the TV Experience

Duck Confit Tacos (D, G) 55

Mexican tortillas, sour cream, mango, pico de gallo salsa
Recipe from Shaun O'Neale-MasterChef US Champion

Braised Beef Oxtail Bao (G, D) 50

Fried bao bun, slow cooked oxtail, chili mayo, pickle onion, mint
Recipe from MasterChef, the TV Experience

Gambas al Ajillo (S) 85

Tiger prawns, extra virgin olive oil, black garlic, parsley
Recipe from MasterChef, the TV Experience

Seabass & Dragon Fruit Ceviche (S) 58

Lime, coriander, avocado, tomato, onion, hibiscus air
Recipe from MasterChef, the TV Experience

SALADS

Grilled Haloumi, Figs & Roasted Hazelnut (V, N, D) 50

Oregano and mesclun leaves, orange blossom and honey vinaigrette
Recipe from Elena Duggan-MasterChef Australia Champion

Burrata Salad (V, D) 67

Heirloom tomatoes, orange segments, mango, balsamic glaze, Jerez vinaigrette
Recipe from MasterChef, the TV Experience

(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.



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MAINS

Salmon Fillet & Green Peas (N, S, D) 120

Saffron beurre blanc, paprika almond, shaved fennel

Recipe from Mimi Baines-MasterChef Australia Champion

Pan Fried Seabass (S, N) 115

Stew vegetables bouquet, olive oil, lemon, romesco sauce

Recipe from MasterChef, the TV Experience

Josper Roasted Half Chicken (D) 95

Marinated chicken, cauliflower pure, asparagus, kale, pickled red onion

Recipe from MasterChef, the TV Experience

Smoked Duck & Grapes (D, N, A) 165

Duck magret, muscat grapes, verjuice, pinions

Recipe from Elena Duggan-MasterChef Australia Champion

Australian Beef Tenderloin (D, A) 290

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

Recipe from Diana Chan-MasterChef Australia Champion

Australian Angus Beef Ribeye (D) 215

Mash potato, truffle oil, charred broccolini, mushroom sauce

Recipe from MasterChef, the TV Experience

Grilled Lamb Chops (D) 199

Escalibada, potato, thyme, mint mojo sauce

Recipe from MasterChef, the TV Experience

Gnocchi Al Pesto (V, D, G) 85

Parmigiana Reggiano, extra virgin olive oil

Recipe from MasterChef, the TV Experience



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SIDES

Creamy Mashed Potato (D) 30

Truffle oil

Recipe from MasterChef, the TV Experience

Sweet Potato Fries & Tamarind Sauce (N) 35

Crushed peanuts, chili

Recipe from MasterChef, the TV Experience

Corn Esquites (D) (Good) 35

Mayo, parmesan cheese, chili, lime

Recipe from MasterChef, the TV Experience

Grilled Cauliflower (V, D) 30

Labneh, pomegranate, parmesan cheese, olive oil, pickle onion

Recipe from MasterChef, the TV Experience

DESSERTS

Whiskey Chocolate Mousse (D, A) 42

Chocolate aero-mousse, orange gel, honeycomb candy, honey ice-cream, whiskey caramel, whiskey jelly

Recipe from Mimi Baines - MasterChef Australia Champion

Tres Leches Cake (G, D) 40

Dulce de leche ice cream, meringue, rose milk, lemon zest

Recipe from MasterChef, the TV Experience

Yogurt Parfait (G, D, V) 40

Red fruits, green apple compote, vanilla sable breton

Recipe from MasterChef, the TV Experience

San Sebastian Cheesecake (D) 40

Burnt cheesecake with lemon sorbet

Recipe from MasterChef, the TV Experience

Selection of Ice Creams & Sorbets (D) (Choose 3) 40

Lemon sorbet, raspberry sorbet, vanilla, chocolate & honeycomb, dulce de leche or yoghurt ice cream

Recipe from MasterChef, the TV Experience

MasterCheeses (D, G, N) 99

Manchego cheese, cranberry goat cheese, pecorino tartufo, blue stilton

Recipe from MasterChef, the TV Experience