



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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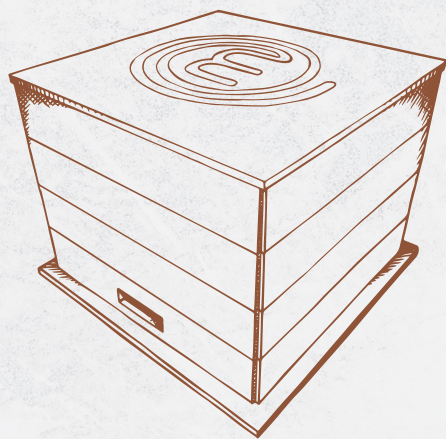
## THE MYSTERY BOX

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?

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) 38

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

### Tortilla Soup (V, D) 45

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

### 'Switch' Hummus with Sujuk (V, N, G) 52

Switch sujuk, creamy hummus, roasted pine seeds, olive oil, served with Arabic flat bread  
*Recipe from MasterChef, the TV Experience*

### Avocado Tostada (V, D) 52

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

### Crispy Baby Squid (S, D, G) 68

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

### Duck Confit Tacos (D, G) 60

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

### Braised Beef Oxtail Bao (G, D) 55

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

### Gambas al Ajillo (S) 88

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

## SALADS

### Grilled Haloumi, Figs & Roasted Hazelnut (V, N, D) 52

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.

**switch**

Local, sustainable and delicious plant-based meat alternatives.





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## MAINS

**Salmon Fillet & Green Peas (N, S, D) 125**

Saffron beurre blanc, paprika almond, shaved fennel

*Recipe from Mimi Baines-MasterChef Australia Champion*

**Pan Fried Seabass (S, N) 120**

Stew vegetables bouquet, olive oil, lemon, romesco sauce

*Recipe from MasterChef, the TV Experience*

**Josper Roasted Half Chicken (D) 105**

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

*Recipe from MasterChef, the TV Experience*

**Australian Beef Tenderloin (D, A) 295**

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

*Recipe from Diana Chan-MasterChef Australia Champion*

**Australian Angus Beef Ribeye (D) 225**

Mash potato, truffle oil, charred broccolini, mushroom sauce

*Recipe from MasterChef, the TV Experience*

**Grilled Lamb Chops (D) 210**

Escalibada, potato, thyme, mint mojo sauce

*Recipe from MasterChef, the TV Experience*

**Gnocchi Al Pesto (V, D, G) 88**

Parmigiana Reggiano, extra virgin olive oil

*Recipe from MasterChef, the TV Experience*

**'Switch - 🌱' Spaghetti Bolognese (V, G, VG) 60**

Slow-cooked switch plant-based ragout, vegetables, vegan cheese, basil, olive oil, shredded vegan cheese, olive oil, parsley

*Recipe from MasterChef, the TV Experience*

**'Switch - 🌱' Vegan Burger (V, G) 70**

Vegan burger patty, potato bun, smoked BBQ sauce, boston lettuce, tomatoes, pickled cucumber, onion rings, Dijon mayo, French fries

*Recipe from MasterChef, the TV Experience*

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## SIDES

### Creamy Mashed Potato (D) 33

Truffle oil

*Recipe from MasterChef, the TV Experience*

### Sweet Potato Fries & Tamarind Sauce (N, V) 38

Crushed peanuts, chili

*Recipe from MasterChef, the TV Experience*

### Green Salad (V, N) 35

Baby gem, cherry tomato, pickle onion, hazelnuts, oregano, vinagrette

*Recipe from MasterChef, the TV Experience*

### Grilled Cauliflower (V, D, G) 30

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

*Recipe from MasterChef, the TV Experience*

## DESSERTS

### Whiskey Chocolate Mousse (D, A) 43

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) 42

Burnt cheesecake with raspberry sorbet

*Recipe from MasterChef, the TV Experience*

### Selection of Ice Creams & Sorbets (D) (Choose 3) 42

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

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