



MasterChef
the TV Experience

BUSINESS LUNCH

2 COURSES - AED 85 | 3 COURSES - AED 105

STARTERS

Lemongrass Ginger Meatball Skewers (G)

Minced beef, lemongrass, soy ginger dressing, spicy cucumber salad.
Recipe from Ping Coombes - MasterChef UK Champion Season 10, 2014

Salmon Tartare on Crispy Rice Cakes (S)

Salmon, spicy mayo, sweet soya
Recipe from MasterChef, the TV Experience - DXB Team 2020

Chicken Tacos (D)

Pulled chicken, guajillo pepper sauce, sour cream, cabbage, mango salsa, corn tortilla.
Recipe from MasterChef, the TV Experience - DXB Team 2020

Velvet Sunchoke Soup (D)

Sunchoke chips, parsley oil.
Recipe from Mimi Baines - MasterChef Australia Finalist Season 8, 2016

Figs and Halloumi Salad (D) (N) (V)

Caramel seared figs, torried hazelnuts, lambs lettuce.
Recipe from Elena Duggan - MasterChef Australia Champion Season 8, 2016

MAINS

Breakfast Katsu Curry (G)

Fried chicken breast, soft-boil fried egg, steamed rice,
Asian pickled salad, Japanese curry.
Recipe from MasterChef, the TV Experience - DXB Team 2020

Fried Burrata and Extraordinary Fattoush Salad (D) (G) (V)

Green apple, Kalamata olives, jalapeno, spring onions, pomegranate seeds,
fresh zaatar and mint. Cherry-balsamic vinaigrette, sumac.
Recipe from MasterChef, the TV Experience - DXB Team 2020

MCTTE Extraordinary Burger (D) (G)

Wagyu beef and brisket, tomato, lettuce, white Cheddar, crispy shallots,
Chefs special BBQ sauce, wasabi, sriracha mayo, toasted potato bun.
(Also available with fried chicken or vegetarian)
Recipe from MasterChef, the TV Experience - DXB Team 2019



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MAINS

Salmon and Mushy Peas (S) (D) (N)

Pan-seared salmon fillet, mushy peas, crispy skin shard,
saffron beurre blanc & paprika almonds.

Recipe from Mimi Baines - MasterChef Australia Finalist Season 8, 2016

Fried Chicken and Waffles (G) (D)

Fried chicken thighs marinated in spicy yogurt, breakfast style waffles,
beansprouts, chili, mint, Thai basil.

Recipe from Tamara Graffen - MasterChef Australia Finalist Season 9, 2017

Mushroom Rendang (V)

Assorted wild mushrooms, spiced coconut rice, pickled kohlrabi and apple slaw.
Nuoc cham dressing.

Recipe from MasterChef, the TV Experience - DXB Team 2020

Hanger Steak and Beurre Noisette Carrot Purée (G) (D) (A)

Seared hanger steak, beurre noisette carrot purée, crispy lotus chips, scorched onions with a
choice of jus or mushroom sauce.

Recipe from Diana Chan - MasterChef Australia Champion Season 9, 2017

DESSERT

Chocolate Tart (D) (V)

Salted chocolate tart, beetroot and Morello cherry sorbet, meringue, rosemary salt.

Recipe from Mimi Baines - MasterChef Australia Finalist Season 8, 2016

Deconstructed Eton Mess (D) (V)

Lemon & Japanese Sansho pepper meringue, raspberry coulis,
strawberries, mint jelly, whipped cream.

Recipe from James Nathan - MasterChef UK Champion Season 4, 2008

Hello Dollies (D) (V) (G) (N)

Digestive cookie base, mixed nuts, chocolate chunk, condensed milk & ice-cream.

Recipe from MasterChef, the TV Experience - DXB Team 2020

Inclusive of Still Water

(V) Vegetarian | (N) Nuts | (S) Seafood | (A) Alcohol | (D) Dairy | (G) Gluten

All menu prices are in AED and are inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.