

Gourmet Abu Dhabi 2010

Masterchef Joe Barza

Epicurean Promotion at Barouk Restaurant, Crowne Plaza Abu Dhabi Yas Island:

11 to 14 February 2010

EPICUREAN PROMOTION

BAROUK RESTAURANT

DAY 1

11/ FEB

Beverage

Khouchaf **15dhs**

Muse

Samosa of Lamb confit, infused barouk olive oil **20dhs**

Entree

Green Salad on a Bed of Avocado with Marinated Cheese Mchalaleh and Sundried Tomato **50dhs**

Main

Gougeonette of cod fish stuffed with vine leaves, potato mash and feta cheese **85dhs**

Dessert

Rice and cheese Pudding Gratin "Knefeh" **50dhs**

Full Menu at 200dhs

DAY 2

12/ FEB

Beverage

Jelllab with crushed ice, pine nuts and dry raisin **15dhs**

Muse

Kishik and potato Crussini **20dhs**

Entrée

Shawarma cured tuna filet, artichoke puree, cardamom and tarragon infused olive oil **65dhs**

Main

Tabouleh flavored rolled boneless chicken, braised fennel **70dhs**

Desserts

Issmaliyeh tattin **50dhs**

Full Menu at 200dhs

DAY 3
13 FEB

Beverage

Laymouniyeh **15dhs**

Muse

Eggplant "Kebbeh", goat labneh and crispy walnut **20dhs**

Entrée

Chanklish timable, avocado puree, crispy green leaves, zaatar pesto **50dhs**

Main

Braised lamb leg, "Freekeh", dry fruit, toasted almond **85dhs**

Desserts

Date fondant, pistachio halaweh **50dhs**

Full Menu at 200dhs

DAY 4
14/ FEB

Beverage

Flower water **15dhs**

Muse

Vegetarian moughrabieh **20dhs**

Entrée

Stuffed basterma with rocket leaves and mozzarella cheese, green salad and fattouch dressing **50dhs**

Main

Fish "Arnabieh" white rice **85dhs**

Dessert

Layaly lebnan **50dhs**

Full Menu at 200dhs