

**Gourmet Abu Dhabi 2010
Masterchef Martin Fauster
Epicurean Promotion at Zeppelin,
Armed Forces Officers Club & Hotel:
11 to 14 February 2010**

VALENTINE'S MENU BY MARTIN FAUSTER

Grilled Scallops with Sunchoke and Argan Oil
Accompanying wine "Paul Anheuser Weisser Burgunder"
Nahe, Germany

Langostino with Rice Cream, Coconut and Nutmeg
Accompanying wine "Domain Trimbach Gewurztraminer"
Alsace, France

**Lukewarm Salmon Trout with its Caviar,
Pearl Barley and Horseradish**
Accompanying wine "Boschendal Blanc de Noir"
Stellenbosch, South Africa

Poached Saddle of Lamb in an Aubergine Stock with Curry Oil
Accompanying wine "Weingut Dujin SD Pinot Noir Qba"
Baden - Wuerttemberg - Germany

Dumpling and Ice Cream of Curd Cheese with Rhubarb
Accompanying wine "Moet et Chandon Rose"
Epernay, France

Coffee or Selection of Tea
Mignardise

DHS. 380.00 PER PERSON

SUBJECT TO 10% SERVICE CHARGE + 6% ABU DHABI TOURISM FEES