

Gourmet Abu Dhabi 2010

Masterchef Mehmet Gök

Epicurean Promotions at Atayeb, The Yas Hotel:

11 to 14 February 2010

Dessert

*Sultan Cake, double baked cheese pastry, layer of cloth cream, Turkish coffee dust

Slow baked quince with sour apple, cloth cream own syrups

Rice pudding and saffron zerde, cream mastic foam



Wine Sommelier Selection

White Wines

France 240 Muscadet, Château de Goulaine 385 Gewurztraminer, Michel Leon

South Africa

220 Chenin Blanc / Sauvignon Blanc, Daisy Darling, Cloof

New Zealand

490 Sauvignon Blanc, Kim Crawford, Marlborough

Red Wines

France

245 Cotes du Rhone Villages, "Le Jas des Belles", Denuziere

Italy
320 Valpolicella Superiore DOC, Villa Ebrice, Veneto

Australia
310 Shiraz, Brown brothers, Victoria Valley
Starter

* Braised shrimps with Olive oil and
tangerine Chokes, quince, celeriac, own jus

Wine leave dolma with sour cherry, Cucumber and ricotta salad Lemon reduction

Saksuka, Fried eggplant and tomato, melted goat cheese

Turkish style deep fried calamari, tarator dip

Olive oil braised baby artichoke, Onion and dill, baby aragula leaves

Soup & Pasta

Traditional Red lentil soup *Manti Turkish ravioli, porcini and groundbeef, tomato, summak

Hand cut short pasta, brown butter, walnuts, aged dried yogurt powder

Swiss chard lamb dolma, Sour pomegranates sauce

Main Course

*Braised shredded lamb shank with prune, Smoked eggplant cream, thyme lamb jus

Sage garlic chicken roll, raisin wilted spinach, green olives chicken jus

Grilled Beef Kulbasti, eggplant yogurt bengendi, tomato and chili

Royal Hammour, braised in light tomato Cream sauce, shallots, mushroom, Spring onion

Adana Kebab, spicy hand cut lamb, Almond pilaf, red onion mint salad

*Atayeb Chef's signature dishes

3 Course 270 ++ 4 Course 320 ++