

Gourmet Abu Dhabi 2010  
Masterchef Roy Yamaguchi  
Epicurean Promotions at Sayad, Emirates Palace Abu Dhabi:  
6 to 9 February 2010

## Roy Yamaguchi

Born and raised in Tokyo, Chef Roy Yamaguchi is the famous Japanese-American celebrity chef, known for his Hawaiian fusion cuisine. Having spent time working under the late great Chef Jean Bertanou at L'Escoffier and L'Ermitage in Los Angeles upon his graduation from the Culinary Institute of America, Chef Yamaguchi is today known to American audiences as the face of his own television show, Hawaii Cooks. He is also best known as the Iron Chef Asian in the American version of the famed Japanese show, Iron Chef. He had also published four cookbooks, with the latest being 2005's Roy's Fish and Seafood.

### *Lunch Menu*

**Tomato ohitashi (A)**  
with king crab and ikura

**Pan roasted rouget**

Ginger kaffir compressed watermelon, cauliflower puree, puffed rice, cilantro puree, cilantro chips

**Big island goat cheese crusted rack of lamb**

Spiced garlic hummus, olive pain perdue, roasted grape yuzu chimichurri, demi glaze

**Dark chocolate and hazelnut crunch bar (A)**

Port and orange macerated berries, Hawaiian vanilla ice cream

500 AED

*Appetizers*  
AED

**Tenderloin and shrimp tempura 'surf and turf' roll (A)** 140

**Pan seared scallop and foie gras (A)** 160  
with star anise reduction sauce

**Sashimi of kampachi (A)** 120  
with ruby red grapefruit, avocado, myoga salad and jalapeno ponzu

**Tomato ohitashi (A)** 150  
with king crab and ikura

*Soup*

**Asian inspired minestrone (A)** 60  
Beluga lentils, oxtail dumpling and puffed rice

*Main Courses*

**Roy's misoyaki butterfish (A)** 220  
Forbidden Rice, honey glazed carrots, lomi tomatoes, wasabi ginger beurre blanc

**Pan roasted rouget** 160  
Ginger kaffir compressed watermelon, cauliflower puree, puffed rice,  
cilantro puree, cilantro chips

**48-hour sous vide short rib (A)** 180  
Kabocha squash puree, pickled fennel, brussel sprouts, roasted mushrooms, soy glaze

**Big island goat cheese crusted rack of lamb** 160  
Spiced garlic hummus, olive pain perdue, roasted grape yuzu chimichurri, demi glaze

**John Dory 210**

with potato and leek puree and dashi fume

**Butter poached lobster, caramelized scallop and king prawn (A) 340**

Confit fennel, roasted tomato, gratin eggplant, basil puree, lemongrass tomato broth

*Desserts*

**Roy's molten chocolate soufflé 70**

Hawaiian vanilla ice cream, florentine

**Hawaiian vanilla ginger panna cotta (A) 60**

Pineapple brulée, pineapple consommé, pineapple sorbet, black pepper tuile

**Dark chocolate and hazelnut crunch bar (A) 60**

Port and orange macerated berries, Hawaiian vanilla ice cream