

RODEO Grill

Gourmet Abu Dhabi 2010
 Masterchef Suzanne Tracht
 Epicurean Promotions at Rodeo Grill, Beach Rotana Abu Dhabi:
 6 to 9 February 2010

MENU BY SUZANNE TRACHT

3 Course Set menu

Lobster salad with sweet grapefruit,
 avocado and fennel

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Braised lamb from the shank, coriander
 and garlic, with kabocha squash

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Jar Chocolate Pudding

Dhs215 per person

5 Course Set Menu

Chestnut chickpea soup

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Haricot vert salad

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Lobster salad with sweet grapefruit,
 tomatoes and fennel

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Choice of

Sautéed turbot with duck fried rice and
 tamarind sauce

Or

Braised lamb from the shank, coriander
 and garlic, with kabocha squash

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Jar Chocolate Pudding

Dhs290 per person

Appetizers

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|---|-----------|---|-----------|
| Black mussels, ong choy, lobster béarnaise, fennel salt | 65 | Iceberg wedge with blue cheese dressing, red onion | 36 |
| Haricot vert salad, shitake, shallot, wholegrain mustard dressing | 36 | Red Belgian endive Caesar salad with garlic croutons | 36 |
| Asian pear salad, Valancay goat cheese, Belgian endive, pumpkin seeds, apple cider vinaigrette | 36 | Lobster salad with sweet grapefruit, tomatoes and fennel | 72 |
| Oak wood smoked Scottish salmon Toast, lemon and dill mustard sauce | 66 | Chestnut chickpea soup | 40 |
| • Classic lobster bisque Rouille | 47 | | |

RODEO

Grill

| Main course | | ⊖ | |
|--|-----|--|-----|
| Jar's signature braised pot roast beef rib, carrots, caramelized onions | 160 | New York Wagyu Striploin | 220 |
| Braised lamb shank, star anise, coriander, garlic | 195 | New York Wagyu Rib eye | 220 |
| Lemongrass chicken | 110 | Roast fillet of Hammour glazed with Herbs | 98 |
| ♣ Wild mushroom stroganoff Served in puff pastry, pilaf rice | 86 | | |

Sides

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|--------------------------|----|---|----|
| Creamed spinach | 17 | Mashed potatoes | 17 |
| Duck fried rice | 17 | French fries - parsley and garlic | 17 |
| Braised Brussels sprouts | 17 | Butternut squash - brown butter and sage | 17 |

FROM THE GRILL

Certified U.S. Angus Beef

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|--------------|------|-----|
| Fillet steak | 200g | 165 |
| | 300g | 225 |

Special Prime Cuts

Certified Wagyu Beef from Australia

*The marbling grade in Wagyu Beef
Is the key to its tenderness*

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|-------------------------------|------|-----|
| Fillet steak marbling grade 5 | 250g | 275 |
| Fillet steak marbling grade 9 | 250g | 330 |

*Steaks are served with béarnaise, green peppercorn and mushroom sauce
and your choice of side orders*

To our Valued Guests,

Please advise if you are allergic to any food and beverage menu items in order for us to serve you better.

We are more than willing to adjust our menu according to your preferences. Thank you