

Gourmet Abu Dhabi 2010

Masterchef David Thompson

Epicurean Promotions at Nautilus, The Yas Hotel:

16 to 19 February 2010

nautilus

Wine Selection

White selection

Gewürztraminer, « Cuvée Michel Léon », Arthur Metz 385++ Sauvignon Blanc, Marega, Friuli, Italy 430++ Vouvray, Foucher Lebrun, France 450++

Red selection

Merlot, Sutter Home, California 245++ The Very Sexy Shiraz, Darling, South Africa 420++

By the Glass 55++

Sauvignon Blanc, Marega, Friuli, Italy

Gewürztraminer, Cuvée Michel Léon, Arthur Metz

Pink Elephant, DFJ Vinhos, Portugal

Canapés

Minced chicken and prawns simmered in palm sugar, deep fried shallots, garlic and peanuts

Tapioca dumplings with smoked fish

Grilled mussels

Quail eggs topped with smoky Chiang Mai sauce

Relishes & rice

beans simmered in
coconut cream

Minced prawns and y yellow

with deepfried eggs Or Tamarind
and chilli rel lish with grilled
sardines



Stir Fries and Steam med Dishes

Stirfried squid with sug gar snap

peas Or Steamed lobster with
thai basil

curd and Shiitake mushroom
ms

Or Stir fried pak warn with h bean



Desserts

Toasted coconut pudding
Sappadilla steeped in n
coconut cream Jackfruit
seeds, poached in syrup

400 + +

Salads

Pomegranate salad with p
pigeon, crab and mint Or Thai
fruit t and vegetable salad with
dressed d with tamarind, palm
sugar and sesame seeds



Soups

Clear r soup with roast duck,
young c coconut and thai basil Or
Hot t and sour smoked fish with c
chillies and lemongrass



Curry

MMuslim curry of chicken
with h onions and potatoes
Or Minced fish curry with h basil,
wild ginger and peppercorns
Or Aromatic curry of cauliflower
Or Grilled lamb curry

All prices are subject to 10% service charge and 6% tourism
fees