

Gourmet Abu Dhabi 2010
Masterchef Vineet Bhatia
Epicurean Promotions at Rangoli, Yas Island Rotana
16 to 19 February 2010

EPICUREAN PROMOTION 16-19 FEB 2010

THE MENU

Seafood Medley

Home smoked tandoori salmon-dill raita
Spice crusted scallop-chilli salsa
Tandoori tiger prawn-masala hummus

Chicken Tikka Trio

Green herb tikka; Beetroot tikka, Saffron tikka

Lamb Platter

Ginger infused lamb cutlet, 'Shikampuri' kebab, lamb & pea samosa-herb chutney

Almond Tikki

Crisp almond crusted pea tikki, spicy chickpea masala
Sweetened yoghurt, tamarind chutney & 'Sev' sprinkling.

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Grilled Ginger and Chilli Lobster

Spiced lobster jus, curry leaf and broccoli khichdi; spiced cocoa powder

Herb Crusted Cod

Sun dried tomato upma, South Indian 'Moilee' sauce, " Salli " potatoes

"Varqi" Murg Makhni

Silver crusted tandoori chicken breast, Kasoori methi infused tomato sauce
Stir - fried spinach, green pea khichdi

Nalli - Gucchi - Gosht

Kashmiri style slow cooked lamb shank in a rich onion - tomato masala
Enriched with morels & truffle oil; masala mash

Parda Gosht Biryani

Aromatic rice layered with lamb, dry fruits and fresh herbs, perfumed with rose
water ; served with pomegranate raita

Chocolate Craving's

Silky chocolate - chikki delice
Mango -white chocolate kulfi
Madras coffee-chocolate panacotta

Gul Phirni

Saffron & cashew nut rice pudding topped with caramelised 'gulab jamun'
Fresh rose petal- vanilla bean ice cream