



## Seared Prawn and Scallop Skewers on Marinated Steak with Asian Spices

Main Course, Serves 8

### Steak:

160 ml./2/3 cup port  
5 cinnamon sticks  
5 star anise pods  
4 bay leaves  
3 sprigs fresh thyme  
7 g./1 tbsp. cumin seeds  
50 ml./3 tbsps. honey  
50 ml./3 tbsp. soy sauce  
100 ml./7 tbsp. balsamic vinegar  
100 g./1 cup finely diced onion  
1 clove garlic, minced  
8 pieces strip or sirloin steak  
Salt and pepper to taste

### Carrot Purée:

300 g./10 oz. baby carrots  
15 g./1 tbsp. unsalted butter  
50 g./1/4 cup minced shallot  
500 ml./2 cups chicken stock  
Salt and pepper to taste

### To Serve:

16 extra-large shrimp,  
peeled and deveined  
16 sea scallops  
30 ml./2 tbsp. vegetable oil  
Salt and pepper to taste  
16 baby carrots, boiled until tender  
20 g./2/3 oz. snow pea shoots  
Chopped chives

### For the Steak:

- In a small saucepan, combine the port, cinnamon sticks, star anise, bay leaves, thyme and cumin seeds. Bring to a boil, lower the heat, and simmer 3 minutes. Remove from the heat and pour into a large nonreactive container. Whisk in the honey, soy sauce and balsamic vinegar. Add the onion, garlic and steak. Cover and refrigerate overnight.
- When ready to serve, remove the steaks from the marinade, wipe clean, and season with salt and pepper. Grill until they reach the desired doneness.

### For the Carrot Purée:

- Cook the carrots in a steamer until tender. Melt the butter in a medium saucepan over medium heat. Add the shallot and cook, stirring, until softened. Add the carrots and chicken stock. Simmer until the stock is almost completely evaporated.
- Transfer to a blender and blend until puréed. Pass the purée through a sieve; season to taste with salt and pepper. Add more stock if the purée is too thick.

### To Serve:

- Alternately skewer shrimp and scallops on 8 skewers. Brush with oil and season with salt and pepper. Grill until just cooked through, about 3 minutes on each side.
- Place a grilled steak on each of 8 plates. Top each with a shrimp skewer and put some of the carrot purée on each plate. Garnish with the baby carrots, snow pea shoots and chives.

## Feijoa Splice

Beverage, Serves 1

1/2 feijoa (pineapple guava)  
1/4 lime  
5 g./1 tsp. sugar  
30 ml./1 oz. vodka  
15 ml./1/2 oz. gin  
15 ml./1/2 oz. orange liqueur  
10 ml./1/3 oz. rum  
5 ml./1 tsp. melon liqueur  
20 ml./2/3 oz. apple cider

- Muddle the feijoa, lime and sugar in a glass. Transfer the mixture to a cocktail shaker and add the remaining ingredients. Add ice and shake vigorously; strain into a chilled martini glass.



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InterContinental Perth Burswood  
Great Eastern Highway, Burswood  
Perth WA, 6100 Australia  
p. 61.8.9362.7777  
f. 61.8.9470.2553