



Salmon Tartar and Avocado Salad

Salad, Serves 8

Salmon Tartar:

200 g./7 oz. fresh salmon fillet
200 g./7 oz. smoked salmon
3 shallots, chopped
Fresh basil, chopped
50 ml./3 tbsp. olive oil
Plain yogurt as needed
Salt and white pepper to taste

Avocado Salad:

Assorted lettuces to make
8 small bouquets
3 avocados, diced
150 g./3/4 cup peeled, seeded,
diced tomato
3 shallots, chopped
Juice of 6 limes
Salt and white pepper to taste

Dressing:

150 g./3/4 cup peeled, seeded,
diced tomato
1/2 bunch basil, chopped
100 ml./7 tbsp. olive oil
Salt and pepper to taste

To Serve:

Dill sprigs
Toasted bread slices

For the Salmon Tartar:

- Remove and discard the skin of the fresh salmon fillet. Cut the flesh into small dice and refrigerate. Cut the smoked salmon into small dice. Place the diced fresh and smoked salmon in a bowl; add the chopped shallots, a little basil and the olive oil. Stir in yogurt to taste. Season to taste with salt and white pepper and refrigerate until serving.

For the Avocado Salad:

- Prepare 8 small bouquets of lettuce; refrigerate until serving.
- In a large bowl mix together the avocados, tomato, shallots, lime juice, salt and white pepper to taste and refrigerate.

For the Dressing:

- Mix together the tomato, basil, olive oil, and salt and pepper to taste.

To Serve:

- Place a 6-centimetre/2 1/2-inch ring mould on a serving plate; fill it with the avocado salad and release. Repeat with the salmon. Put the lettuce bouquet on top of the avocado salad and garnish with the dressing. Garnish the salmon with dill and serve with toasted bread.

Samak Makki with Mint Sauce

Main Course, Serves 8

Mint Sauce:

50 g./1 cup finely chopped fresh mint
250 ml./1 cup yogurt
Salt and pepper to taste

Fish:

1 1/2 kg./3 1/3 lbs. grouper fillet
Salt and pepper to taste
Arabian spices to taste
250 ml./1 cup olive oil
4 medium onions, sliced
10 g./1/4 cup finely chopped fresh cilantro
50 ml./3 tbsp. lemon juice

To Serve:

Lemon slices to garnish
Rice or baked potatoes for serving

For the Mint Sauce:

- In a blender or food processor, blend together the mint and yogurt. Season to taste with salt and pepper. Set aside.

For the Fish:

- Season the fish with salt and pepper and sprinkle with the Arabian spices.
- Heat half of the olive oil in a large skillet until hot. Add the fish and fry until golden brown on both sides, about 8 minutes. Remove from the heat, place on a platter and keep warm.
- Pour the remaining olive oil in the pan and add the onions. Cook until the onions are tender, and then add the cilantro and lemon juice, and toss together.

To Serve:

- Pour the onion mixture over the fish and garnish with lemon slices. Serve with the mint sauce and rice or baked potatoes.




INTERCONTINENTAL.
AL AIN RESORT

Set in an oasis inhabited for thousands of years, the InterContinental Resort Al Ain combines desert adventure with luxurious relaxation. In addition to activities like sand-boarding, quad-biking, and desert safaris, the area teems with attractions for those on the go. Guests can explore the Bronze age archaeological site at Hili and the numerous historical forts. Other local attractions include the Hili Fun City amusement park and the Al Ain shopping mall's ice skating rink. The Classical Music Festival and the Flower Show highlight an annual calendar full of cultural events. Shopping tends to the exotic in the camel market and the gold suq. For those with quieter needs, there are luscious palm trees and sunsets over the Arabian desert.

The InterContinental Resort Al Ain caters to a similar range of tastes. The Horse and Jockey Pub recreates a Victorian English setting ideal for a pint or two. The Tea Lounge provides a quiet spot for a cup of tea and pastries or sandwiches. For dinner, Arabesque offers an extensive international buffet, The Wok serves Thai food and the only sushi in town, Tanjore includes a clay oven to prepare traditional Indian specialties, and Luce Ristorante Italiano presents fine Italian cuisine and live entertainment.

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