



## Sea Scallop and Kiwi Brochettes on Ratatouille with Balsamic Glaze

Main Course, Serves 8

### Sea Scallop and Kiwi Brochettes:

50 ml/3 tbsp. olive oil  
30 ml/2 tbsp. lemon juice  
Salt and freshly ground pepper to taste  
24 sea scallops  
8 kiwis, peeled and halved crosswise  
24 slices beef bacon or regular bacon

### Ratatouille:

30 ml/2 tbsp. olive oil  
30 g/1/4 cup finely chopped onion  
10 g/1 tbsp. finely chopped garlic  
60 g/1/2 cup finely chopped baby eggplant  
60 g/1/2 cup finely chopped baby zucchini  
60 g/1/2 cup finely chopped assorted peppers  
60 g/2 oz. sun-dried tomatoes, finely chopped  
30 ml/2 tbsp. tomato purée  
20 g/1/3 cup finely chopped fresh Italian basil  
10 g/1/4 cup finely chopped fresh oregano  
Salt and freshly ground pepper to taste

### To Serve:

30 g/2 tbsp. sugar  
60 ml/1/4 cup balsamic vinegar  
30 ml/2 tbsp. veal demi glace  
Fresh herbs (such as parsley, oregano or basil) to garnish

### For the Sea Scallop and Kiwi Brochettes:

- Mix together the olive oil, lemon juice and salt and pepper to taste in a mixing bowl. Add the scallops and kiwi and toss together. Marinate, refrigerated, for 1 hour.
- Preheat a gas grill or prepare a charcoal fire. Wrap the sea scallops in the bacon. Alternate on skewers with the kiwi halves. Grill until the bacon is crisp and the scallops are just cooked through.

### For the Ratatouille:

- Heat a large pan over medium heat and add the olive oil. When the oil is hot, add the onion and garlic and sauté until fragrant. Add the eggplant, zucchini and pepper; sauté until the vegetables are tender. Add the sun-dried tomatoes and tomato purée; toss together. Add the chopped basil and oregano; season to taste with salt and pepper.

### To Serve:

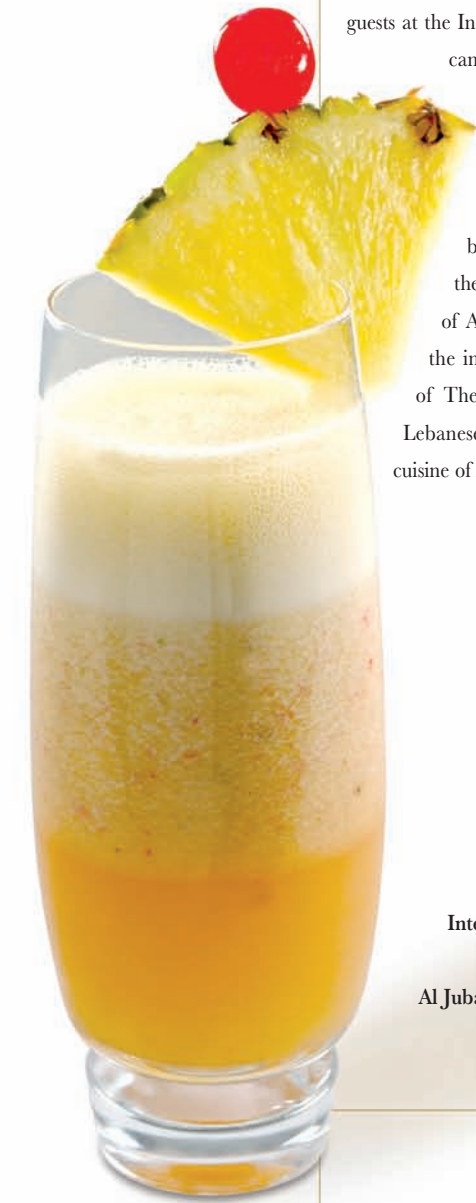
- Heat a saucepan and add the sugar. Cook until the sugar caramelizes, and then carefully add the balsamic vinegar and demi glace. Simmer until the sauce thickens.
- Place some of the ratatouille in the center of each plate and top with a scallop-and-kiwi skewer. Drizzle with the balsamic glaze and garnish with fresh herbs.

## Desert Queen

Beverage, Serves 1

5 medium fresh strawberries  
1 slice pineapple  
15 ml/1/2 oz. fresh lemon juice  
15 ml/1/2 oz. fresh orange juice  
15 ml/1/2 oz. simple syrup  
1 scoop crushed ice  
1 pineapple wedge for garnish  
Cherry for garnish

- Blend the strawberries and pineapple slice together in a blender. Add the lemon juice, orange juice and syrup, and blend until smooth. Pour into a chilled cocktail glass, top with crushed ice and garnish with a wedge of pineapple and a cherry.



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AL JUBAIL

On the shores of the Arabian Gulf, the InterContinental Al Jubail offers a private beach along with easy access to the Al Jubail Industrial District. While the area's petrochemical industry anchors the business community, other attractions complement the city's commercial focus. The local scenery is stunning, whether seen while diving off Juraid and Jana Islands, fishing in the Gulf, or horseback riding in the local parks. After touring the Science Centre or visiting the Al Jubail fish market, guests at the InterContinental Al Jubail can enjoy a wide range of dining options, ranging from the light fare of Al Rehab Café and the beachside barbeque of La Laguna to the international specialties of Al Tuwayah Restaurant, the informal Tex-Mex dishes of The Ranch, and the fine Lebanese and Middle Eastern cuisine of Al Diwan.

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