



Filet of Salmon on a Spiced Eggplant and Chickpea Ragout

Main Course, Serves 8

250 g./9 oz. dried chickpeas
 2 medium onions, halved
 8 garlic cloves, peeled
 2 lemons, halved and juiced (rinds reserved)
 Salt to taste
 100 ml./7 tbsp. olive oil, or as needed
 500 g./1 lb. eggplant, cut into chunks
 Red chile flakes to taste
 3/4 g./1/2 tsp. ground cumin
 1/2 g./1/2 tsp. dried oregano
 8 (180-g./7-oz.) salmon fillets
 10 g./1/2 cup chopped flat-leaf parsley
 Pepper to taste
 40 g./2 oz. micro greens for garnish

- Soak the chickpeas in cold water to cover overnight. Drain and rinse.
- Combine chickpeas, 2 of the onion halves, 4 of the garlic cloves and the reserved lemon rinds in a saucepan, and cover with water. Bring to a boil, lower the heat, and simmer until tender, about 1 1/2 hours, adding some salt 10 minutes before the end of the cooking time.
- Remove the chickpeas from the heat and discard the flavouring ingredients. Stir in the reserved lemon juice and 30 millilitres/2 tablespoons olive oil. Set aside without draining.
- Roughly chop the remaining onion and garlic. Heat 15 millilitres/1 tablespoon of the olive oil in a skillet over medium heat and sauté the onion and garlic until soft but not brown. Stir in the eggplant, red chile flakes, cumin and oregano and continue to sauté, adding more oil if necessary, until the eggplant is browned. Add the chickpeas and keep warm.
- In a separate frying pan, heat 30 millilitres/2 tablespoons olive oil until hot. Add the salmon fillets and cook quickly on both sides; the salmon should be rare inside.
- Add the parsley to the chickpea mixture. Season to taste with salt and pepper.

To Serve:

- Place a spoonful of the chickpea mixture in a soup bowl and place a salmon fillet on top. Garnish with micro greens.

Seared Lamb Filet with Tomatoes, Arugula and Basil Pesto

Appetiser, Serves 8

Pesto:

60 g./2 oz. basil leaves
 3 garlic cloves
 45 g./1 1/2 oz. pine nuts
 60 g./2 oz. Parmesan cheese, chopped
 80 ml./1/3 cup olive oil

Lamb, Tomatoes and Arugula:

8 (120-g./5-oz) pieces lamb loin, fully trimmed of bone and fat
 Salt and freshly ground pepper to taste
 60 ml./1/4 cup olive oil
 1 kg./2 1/4 lbs. tomatoes, halved and thinly sliced
 Small leaves from 2 bunches arugula

For the Pesto:

- Place basil, garlic, pine nuts, and cheese in a food processor and pulse until chopped. With the motor running, gradually add the olive oil.

For the Lamb, Tomatoes and Arugula:

- Season the lamb with salt and pepper. Heat a large nonstick frying pan over medium-high heat and add half the olive oil. Add the lamb and cook until browned, and the lamb has reached the desired doneness. Remove the lamb from the pan, allow it to rest 10 minutes, then thinly slice.

To Serve:

- Arrange some of the tomatoes on each plate and sprinkle with salt and pepper. Arrange some of the lamb slices on the plate. Pour the remaining olive oil over the arugula leaves and place a portion on each plate. Drizzle pesto around the dish to finish.



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Though set on a private beach on the Red Sea, the InterContinental Aqaba is just a ten minute walk from the city's downtown. In an area continuously inhabited for six thousand years, Aqaba guards the intersection of several ancient trade routes. Not far away is Wadi Rum, the otherworldly landscape made famous by director David Lean's long shots in the film 'Lawrence of Arabia', whose namesake helped lead a crucial Arab raid on Aqaba during the First World War. An easy day trip leads to Petra, with its astonishing buildings carved into a rock canyon. After touring this fascinating area or scuba diving the coral reefs of the Red Sea, guests at the InterContinental Aqaba can relax in the Martini Lounge, offering live music every night, before dinner at one of the hotel's restaurants. Corniche offers an international buffet, Cote D'or accompanies fine steakhouse specialities with an extensive selection of fine wines, and Bourj Al Hamam serves delicious Lebanese mezze and seafood dishes.

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