



Pan Fried Filet of Gulf Grouper on Sweet Mustard Cucumber with Horseradish Potato Purée

Main Course, Serves 8

Mustard Cucumber:

50 g./3 tbsp. unsalted butter
10 cucumbers
(each about 160 g./5 1/2 oz.),
peeled, seeded and sliced
20 ml./4 tsp. sugar
30 ml./2 tbsp. Pommery mustard
30 ml./2 tbsp. white vinegar
20 ml./4 tsp. honey
Salt and pepper to taste
Finely chopped fresh dill

Horseradish Potato Purée:

1 kg./2 lbs. potatoes, peeled and halved
50 g./4 tbsp. unsalted butter
50 g./1/4 cup finely chopped shallot
75 ml./5 tbsp. heavy cream
2 tbsp. prepared horseradish
Salt to taste
2 egg yolks

Grouper:

8 pieces Gulf grouper fillet
(about 170 g./6 oz. each)
Juice from 2 lemons
Salt to taste
30 ml./2 tbsp. olive oil

To Serve:

1 large baking potato
8 sprigs dill
Salt to taste
2 tomatoes, peeled, seeded and diced

For the Mustard Cucumber:

- Melt the butter in a large saucepan over medium-high heat. Add the cucumbers and cook 1 minute. Add the sugar and cook, stirring, 1 more minute. Add the mustard, vinegar and honey and cook 30 more seconds. Season with salt and pepper to taste, remove from the heat and stir in the dill. Keep warm.

For the Horseradish Potato Purée:

- Place the potatoes in a large pot and cover with salted water. Simmer until very tender, drain, and mash or process until smooth.
- In a large saucepan, melt the butter over medium heat. Add the shallot and cook, stirring, until soft. Add the potatoes, cream and horseradish and mix well. Season to taste with salt. Remove from heat and stir in the egg yolks.

For the Grouper:

- Combine the grouper, lemon juice and salt and let marinate for 15 minutes.
- Heat the olive oil in a large nonstick skillet over high heat. Add the grouper and cook, turning once, until nicely browned, 3 to 4 minutes per side.

To Serve:

- Preheat the oven to 150 degrees C/300 degrees F. Line a sheet pan with parchment paper.
- On a mandolin, slice the potato lengthwise as thinly as possible. (Do not rinse the slices.) Lay 8 slices on the parchment paper, top each with a dill sprig, and cover each with another slice of potato. Sprinkle with salt and bake until golden brown.
- Transfer the potato purée to a piping bag fitted with a star tip and pipe a rosette of potatoes on each plate; stick a potato chip into each rosette. Put some cucumbers on each plate and top with the fish. Put a spoonful of the diced tomato on the fish and drizzle some of the sauce from the cucumbers around the plates.

Banana Boat Song

Beverage, Serves 1

1/2 fresh banana
90 ml./3 oz. pineapple juice
15 ml./1 tbsp. vanilla ice cream
30 ml./1 oz. heavy cream
4 ice cubes
Banana slice and other
fresh fruit for garnish

- Combine the banana, pineapple juice and ice cream in a blender and blend until smooth. Pour into a cocktail shaker and add cream and ice cubes. Shake vigorously and strain into a cocktail glass. Garnish with a banana slice and other fresh fruit of your choice.




INTERCONTINENTAL
JEDDAH

On the shore of the Red Sea, the InterContinental Jeddah enjoys a prime location on the Corniche, just minutes from the business districts and shopping areas of Saudi Arabia's commercial capital. Facing the hotel is an engineering marvel: Jeddah Fountain, the world's tallest, shoots seawater more than eight-hundred feet high.

Popular as the gateway to the holy cities of Mecca and Medinah, Jeddah has significant attractions of its own, including charming old Jeddah, with many traditional houses built of Red Sea coral. Nearby coral reefs make for superb snorkeling and diving.

Enjoying a luxurious base for exploring the area, guests at the InterContinental Jeddah gather for tea, coffee, and snacks in the quiet Tea Garden or for cocktails and fresh baked goods in cosmopolitan Le Café. Dinner options are impressive: Al Ferdaus offers themed buffets, Spears serves an all-you-can-eat selection of meats barbecued tableside on swords, and The Fish Market prepares fresh seafood in Asian presentations that are as breathtaking as the view of Jeddah Fountain. After dinner, La Terrasse offers relaxing music and traditional Shisha by the illuminated pool.

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