

ESS Lounge will host the first Arab BBQ pitmaster, Chef Hattem Mattar. Renowned for his tender, juicy brisket, and smoked meats, Chef Hattem will light up the sandy shores of ESS Lounge as he carefully assembles a simply must-try BBQ set menu.

AED298 per person with BBQ set menu

AED468 per person inclusive of BBQ set menu and wine pairing

For bookings and more information, please call 02 509 8555 or email restaurantreservations.slad@shangri-la.com





#### PRESENTING

## CHEF HATTEM MATTAR

#### **DEGUSTATION MENU**

APPETISER

Yakitori Scallops Wrapped in Beef Specs, Cherries, Pearl Onions, Cherry Coulis (SF)

Paired with

Shangri-La Signature Julep

SALAD

Charred Elotes Corn Salad, Lime, Chili, Feta Cheese

Paired with Kenwood Pinot Gris, 2019

MAIN COURSE

Short Rib Burnt Ends Served on Bone with Turnip Mash, Grape, and Rocket Salad

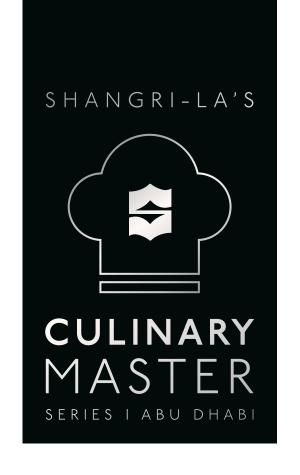
Paired with Kenwood, London Jack Zinfandel 2018

DESSERT

Rocky Road Atiyeh Burnt Marshmallow, Honey Graham Cracker Base

Paired with Morgan's Bay Chardonnay, 2019





### PRESENTING

# CHEF HATTEM MATTAR

# THE MATTAR FARM À LA CARTE MENU

### APPETISER & SALAD

Yakitori Scallops Wrapped in Beef Specs, Cherries, Pearl Onions, Cherry Coulis (SF)	65
Charred Elotes Corn Salad, Lime, Chili, Feta Cheese	85
MAIN COURSE	
Short Rib Burnt Ends Served on Bone with Turnip Mash, Grape, and Rocket Salad	105
Smoked Chicken Shawarma Saj with Parsley, Onions, Sumac, Tahini and Toom (Good for sharing)	85
Pulled Short Rib Pita Pocket with Pickles, Mustard and Onions	85
Lamb Burger Sliders with Mint Jelly, Aioli, Mixed Greens, Lemon and Lime	85
DESSERT	
Rocky Road Atiyeh Burnt Marshmallow, Honey Graham Cracker Base	65
Grilled Cinnamon Pineapple with Salted Caramel Ice Cream	65

