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*The Rich history of Abu Dhabi encapsulates the development of the city from a settlement reliant on fishing and pearling to a modern, global metropolis of today.*

*Fishmarket at InterContinental hotel Abu Dhabi has stood as a beacon of culinary showmanship since its time of inception in 1989 and has served many a distinguished patrons, celebrities, State guests, and members of the U.A.E Royal family.*

*The Emirati inspired menu by Chef Muhammad Luthfi is a celebration of ingredients sourced from the U.A.E and pushes the cause of supporting the local farming community, enhancing food security and sustainability.*

*The menu is a symposium of the rich local culture of the U.A.E, its cuisine, flavors & popular cooking styles.*

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## Menu Degustation

Dibba bay oysters | spiced tomato-ginger granite' | zaatar cookie  
(Sourced from the pristine warm & salty waters of Northern Fujairah  
& smoked at the table with maple wood chips )

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Emirati Bazaar spice rubbed crispy hammour fillet | green lime & coriander aioli  
(Quintessential Emirati spice mixture of roasted cumin, peppercorn,  
fennel, cinnamon, coriander & dried red chili)

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Organic lentil soup | 24 carat crème fraiche with dukkah seasoning | crab timbale  
(An Arabian favorite seasoning of roasted crushed pine nuts, sesame seeds, coriander & cumin)

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Plateau de "Fruits de Mer"  
(Selection of grilled seafood from the local UAE waters, with saffron & orange blossom butter)

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Luqaimat & date cake | pistachio ice cream | edible rose petals  
(Traditional Emirati sweet with molasses & Khalas date sourced from the farms in Al Ain)

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## **Emirati Twist Beverage Menu**

### **Mocktails**

#### **Arabian Sunset**

Strawberry Syrup, Fresh Orange Juice & Pineapple Juice

#### **Cucumber Mint Lemonade**

Fresh Cucumber slice, Mints leaves, Lemon Juice & Simple syrup.

#### **Passionfruit smoothi**

Passionfruit Juice, Pineapple juice, Simple Syrup, Dash of Grenadian syrup.

#### **Sparkling Rosemary**

Rosemary spring, Rosewater, Fresh Strawberry & Sprite.

#### **Triple berries**

Raspberry, Blueberries, Blackberry's, Dash of orange juice & Cranberry Juice