

THE RABBIT

RESTAURANT AT MARINE TROON

MASTERCHEF SPECIALS

THURSDAY-SUNDAY | FROM 6PM
3 COURSES FOR £55

*Dishes created by Sagar Massey, Senior Sous Chef at The Rabbit
and Masterchef: The Professionals 2022 contestant.*

MASALA HALIBUT

CITRUS AND SAFFRON FENNEL, SPICED POTATO BONBON
& CURRY SAUCE

LAMB RACK WITH BEGAN KA BHARTA

MINT CHUTNEY, SMOKED CRÈME FRAICHE,
CAMELIZED SHALLOT, TAMARIND & LAMB SAUCE

CARDAMOM AND COCONUT KHEER

RUM MANGO, PASSIONFRUIT & MINT SALSA, SESAME TUILE

ABOUT SAGAR MASSEY

Inspired by his parents, Sagar has always been interested in cooking. His father is a professional chef and his mother is an exceptional home cook. Growing up, he was surrounded by friends and family gathering around the kitchen table to share classic Indian dishes, and Sagar's cooking style is inspired by traditional Indian cuisine with a contemporary twist using local and Scottish produce from land to sea.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.