

Dining

Issue 15

Trendz

International

a lifestyle publication

Thailand

Culinary Journey

Turkey

Günaydın

Singapore

Chef Bjorn Shen

Baros Maldives

Lighthouse Restaurant



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We welcome all the readers to the new issue of Dining Trendz International. The magazine is meant to highlight the vibrant lifestyle around the globe with Fine Dining at the fore. Dining Trendz is all about having a good time eating out and relaxing with friends and family. True insight into the life after work so that you unwind and have fun which is the sole intention in launching the publication.

In this issue, we have covered some amazing food options both globally and locally. We have featured Lighthouse Restaurant and Lounge at the Baros Maldives offering elegant fine dining. We have also featured Thailand and a culinary journey through the Country. The article on Chef Bjorn Shen of Artichoke in Singapore is a must read for everyone who loves food from Middle East.

Locally, we have reviews of Matto Dubai, the great Italian food option at The Oberoi Dubai and the Brunch on offer at the Tap House in Palm Jumeirah, Dubai. Do not miss the articles about Günaydin in Dubai, The famous Kebab and Steakhouse from Turkey and Gazebo, which offers excellent gastronomical experience. We have also covered Nezesaussi Grill at Address Dubai Marina in this issue. In Abu Dhabi, we have covered Kamoon Restaurant at Khalidya Palace Rayhaan by Rotana and Cho Gao at the Crowne Plaza both worth a visit.

So have fun with good food and enjoy yourself.....

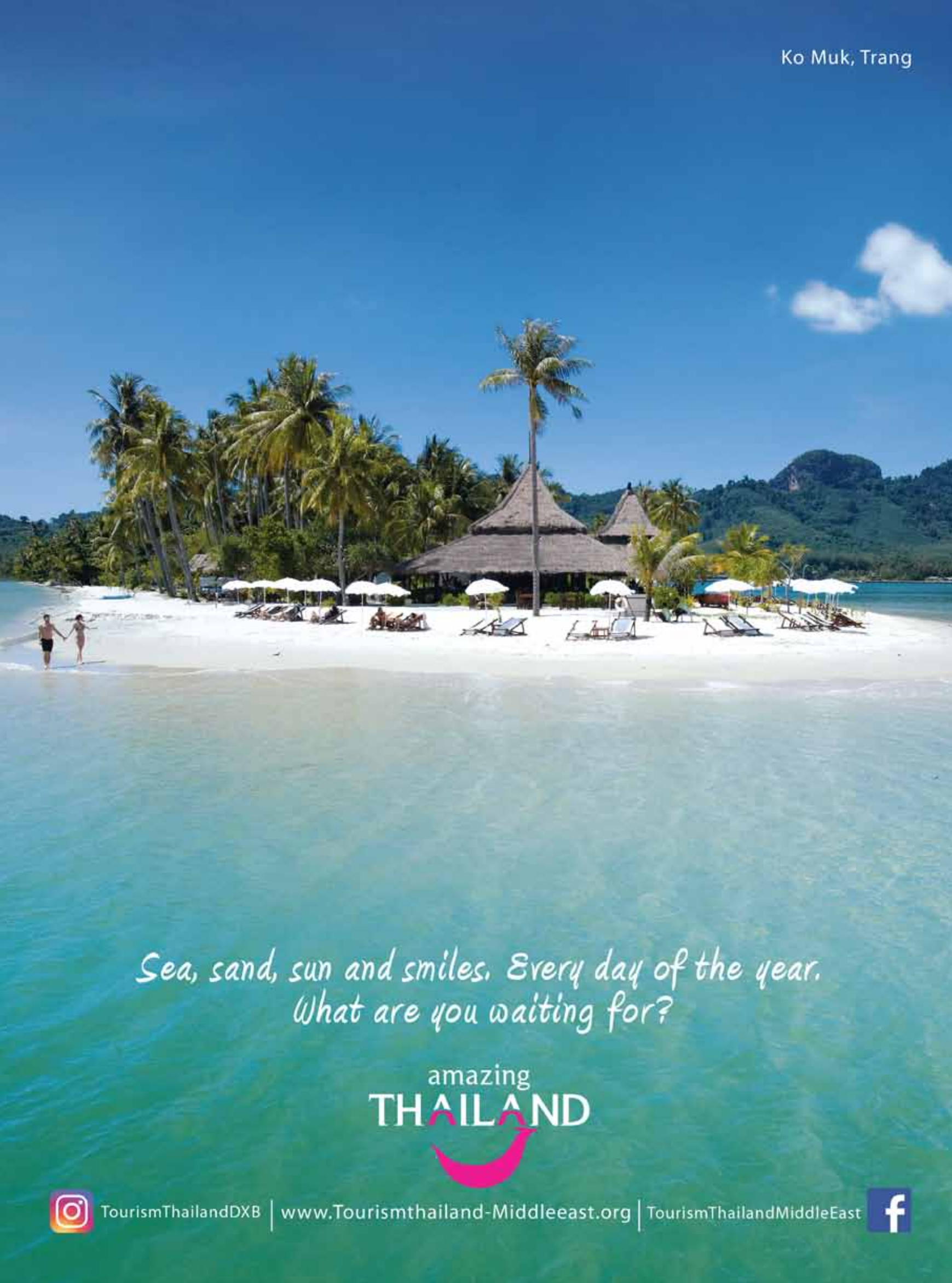
Diana Williams
Editor

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Image : Matto Dubai



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A Thai-ful Culinary Journey

Across the globe, Thai food has gained a reputation for being spicy and flavourful. When in reality, Thai food is actually based on a balance between different flavors including spicy, sour, sweet, salty, and bitter. This goes beyond combining the flavors within an individual dish and to incorporate the contrast in flavors between two or three different dishes, which is one reason Thai's share meals and eat family style. One distinctive aspect of Thai food is use of fresh herbs and spices as well as the inclusion of fermented fish sauce in nearly every dish. However, there are certainly regional variations in what is typically considered Thai food; these are due to the influences of neighbouring countries, such as China, Laos, Burma, and Malaysia.

Thai cooking is usually based on use of fresh ingredients and herbs. However, there are few components that are very common.

RICE

Rice is the staple food for the locals and is eaten with most meals, from breakfast to dessert. In fact, in Thai language, if you say you are hungry or you want to eat you literally say "I want to eat rice." It should be unsurprising to learn then that Thailand is the world's largest exporter of rice and that Thai rice includes more than one strain, each of which has its own characteristic and flavor.

MAINS

While noodle dishes are quite common in Thailand (an influence brought on by Chinese migrants) most Thai dishes are stir fried or grilled and served with rice. Fish (blah), beef (neua), and chicken (gai) are all prepared in a variety of ways, though typically cut into bite sized pieces and stir fried with various spices, such as garlic, chili, and/or basil. Fish and chicken are frequently grilled or fried, fish typically cooked and served as whole.



CURRY AND SOUP

As Thai meals are typically served family style, with all diners sharing entrees, a Thai curry or soup is usually ordered with a meal. The consistency of each Thai curry varies widely, with some curries arguably classifiable as soups. However, most Thai curries are coconut milk-based and some are spicier than others. Gaeng Massaman, is a mild, peanut and potato curry; Gaeng Kiaw Wan (Thai green curry) is a curry of medium thickness and spiciness, while Gaeng Daeng (red curry), otherwise known as Gaeng Pet (spicy curry), is a thinner and obviously spicier option.



NOODLES

Unlike typical Thai dishes, which are served for communal consumption, most Thai noodle dishes are served as individual dishes. Famous for its street food fame, Pad Thai noodles are indigenous to Thai street food scene and is the main attraction of Thai cuisine.

DESSERTS

You couldn't tell by looking at slim waste lines of many Thais, but Thai people love to eat dessert. This includes both traditional Thai desserts as well as western fare, including cakes and ice cream. Traditional Thai desserts are quite sweet, made predominately from various combinations of rice, coconut milk, and sugar, along with a few seemingly less common dessert ingredients, such as sweet corn or kidney beans. Some egg based Thai desserts trace their history back to the influence of Portuguese missionaries (who also introduced the chili!)



SALAD OR YAM

A Thai salad is often one of the spiciest Thai dishes and is frequently ordered as one of the many communal dishes in a meal. A Thai salad is generally made of raw vegetables mixed with chili, lime, and fish sauce, though some, such as Yam Neua (Thai beef salad) contain meat.

PASTE

Thai chili paste, or Nam Prik, is the base of many Thai dishes, though variations of it are also served as dips. Thai Chili pastes are made by muddling chili, garlic, shrimp paste, lime and other spices.

GOURMET SPECIALTIES

While "Thai food" has gained international recognition, Thai cuisine can actually be broken down by the region from which it originated. Each of Thailand's different regions has developed its own style and is responsible for dishes that are quite different from those of other regions. Thai food from Issarn, in the northeast of Thailand, shares many similarities with cuisine from neighbouring Laos, though the Thai versions of the dishes, such as Som Tam, are a lot heavier on the chili. Southern curries on the other hand, are less spicy, with a greater Malaysian influence, and feature more coconut and turmeric.



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Crowne Plaza Abu Dhabi

New Head Chef at Cho Gao

Areewan Larpnikornkul

Areewan brings to Crowne Plaza Abu Dhabi over 10 years of culinary experience, specializing in Thai food and delicate cooking techniques. She started her career at the majestic Mandarin Oriental Hotel in Bangkok where she built a wealth of experience. Areewan moved to Park Hyatt Dubai in 2010 as Commis Chef in The Thai Kitchen restaurant, where she worked hard to learn from her mentors. Along with her team, she achieved the What's On Dubai Award for Favourite Thai Restaurant, earning her a promotion to Senior Chef de Partie. Areewan explored her creativity and worked on her development by leading Thai cooking classes which made a strong impact to the restaurant's reputation. In 2015, she received a great opportunity to move to The Westin Doha as Sous Chef in the Sabai Thai restaurant, where she practiced great leadership and creativity skills.

Areewan told us that the one and only reason for loving food and cooking is "They bring me home" and "Food" is her happiness. She said the same is with cooking, whenever I see my guest having the food and able to smile thus mean I am successful and that is why I love food and cooking.

Areewan said that the desire to have a new experience and to challenge herself prompted her to move to Cho Gao. She said that her intention is to bring more varieties of traditional Thai dishes, and to be more customer focused

Areewan said talking about the dishes "We have Wasabi prawn and Peking duck. Soon I will add some more dishes which are my favorite and full of flavor such as Pomelo salad, Steam seabass with lime dressing, shrimp tempura with tamarind sauce, Tom yam wonton soup"

Areewan additionally said "Asian food is more popular nowadays and many Asian restaurants are opening up. The business is growing so fast. Customers are not only concerned about the quality of food they also expect quality presentation. Plus food should have the authentic taste same as one gets in the hometown.

Areewan told us that she is inspired by famous Australian chef David Thompson. She said that Chef David has dedicated himself to cooking and he motivated her by showing that the only way to succeed is passion, dedication and hard work.



Cho Gao

Crowne Plaza Abu Dhabi



Cho Gao which means “rice market” in Vietnamese, combines the creativity, energy and senses of ancient Asian culture. Guests can experience an adventurous culinary journey through Asia with a menu that takes its inspiration from Thailand, Indonesia, Vietnam, China and Japan. From its dark wood décor reminiscent of a Hong Kong market, to its authentic cuisine, infused with the freshest herbs and spices.

The restaurant is an escape for all the senses as it blends the sights, smells, sounds and contrasting tastes of East Asian streets.

The restaurant has recently welcomed new desserts to the menu. The selection offers modern desserts such as apple pie, while incorporating Asian flavours such as coconut, ginger and mango. Cho Gao’s foundation is rooted in East Asian culture featuring authentic dishes from China, Vietnam, Thailand, Indonesia and Japan, whose flavours inspired the new additions. New desserts include Lychee Pannacotta with Mango Smear, Apple Pie with Ginger Ice Cream, Bitter Chocolate Cake, Green Lime Cheesecake, and the already popular Melting



Chocolate Ball on Banana Cake, oozing with a combination of flavours from white chocolate and coconut ice cream.

Having recently launched the Taste of Japan menu featuring authentic Japanese sushi, sashimi, soups and salads, award winning Cho Gao is now ready to welcome diners to its exclusive Sushi Bar who are looking for an intimate experience, away from the hustle and bustle from the main restaurant. The restaurant features dark wood decor and a beautiful canvas depicting traditional Japanese elements, which add to the intimacy of the elegant venue. The sushi bar holds a capacity of 12 guests seated, as well as 6 guests on the sleek bar for those looking to admire the art of sushi making.

Taking charge of Cho Gao's kitchen is newly appointed Head Chef, Ms. Areewan Larpnikornkul who brings a wealth of authentic experience, creativity, charm and energy making Cho Gao a must visit place in Abu Dhabi.

Telephone: 02 616 6149
E-mail: dining.cpauh@ihg.com



Günaydın



Kebab restaurant and steakhouse from Turkey

Turkey's highly established kebab restaurant and steakhouse, Günaydın, opens its doors to meat lovers in the UAE with its first restaurant outside Turkey. Successfully running over-forty restaurants across Turkey, the renowned meatery chooses the heart of Downtown Dubai for its first international restaurant. Located on the waterfront promenade, Günaydın Dubai enchants its guests with a spectacular view of the Dubai Fountain and Burj Khalifa, adding to Souk Al Bahar's selection of premium dining options.

Günaydın Dubai showcases its craftsmanship with the most delicious high-quality meat and provides a unique kebab

experience for its guests. A feast for the senses, Günaydın Dubai's open kitchen welcomes guests with a culinary display of its tasty steaks and kebabs being grilled to perfection while the delicious aroma from the freshly baked treats served straight from the brick oven can help work up the appetite.

The restaurant's menu features more than 100 items encompassing an extensive range of dishes from the rich and authentic Turkish cuisine. The selection of cold and hot mezzes is a wealth of little dishes perfect for sharing. Widespread through Turkey and established as an important food, one should not miss to try



Günaydın Dubai's variety of pide, a flat bread baked with toppings of cheese, meat or vegetables. The menu further brightens guests' dining experience with traditional desserts options like Kunefe, Katmer and Baklava.

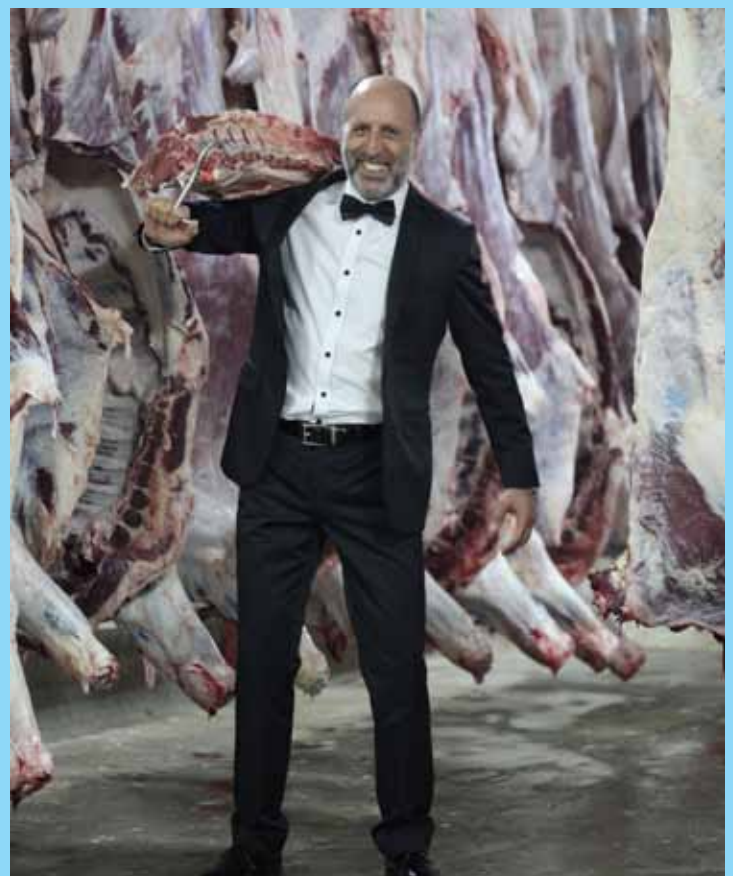
Resonating the dining experience, another factor drawing visitors to the restaurant is their retail butchery. Whether planning for a weekend steak night, an outdoor barbeque party or even just to stir a simple dish to develop kitchen prowess, Günaydın Dubai's butchery shop provides an array of the finest cuts of meat.

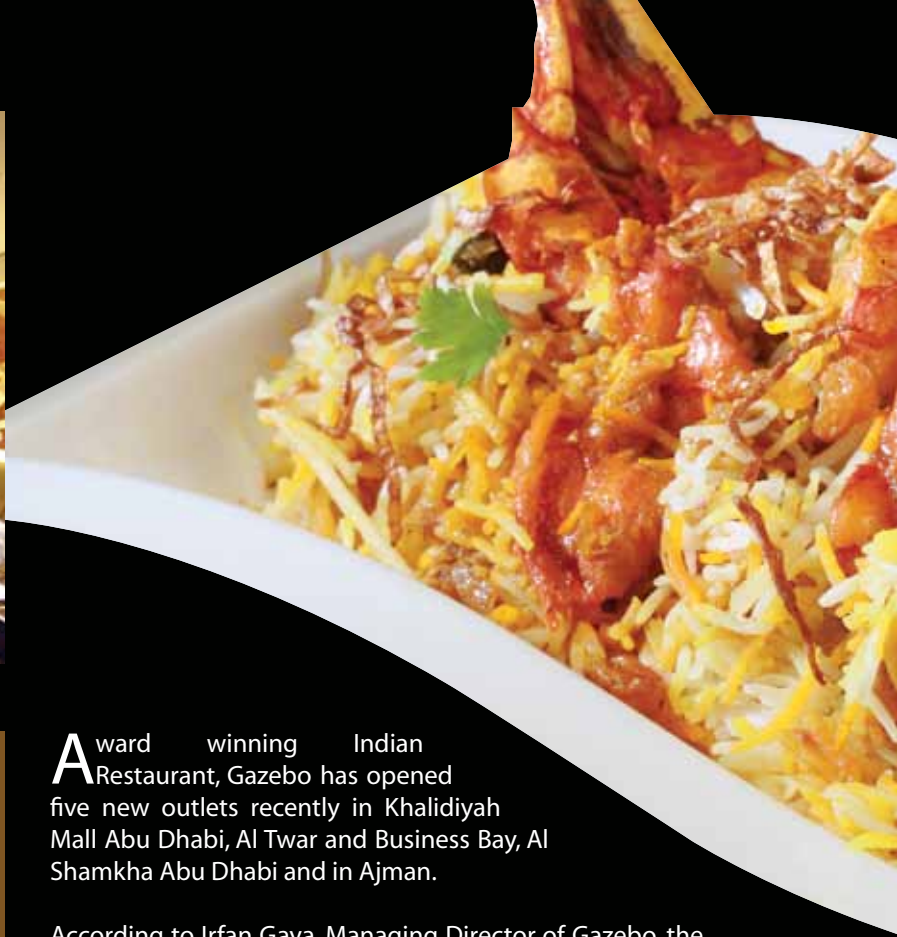
Günaydın's founding partner, Cüneyt Asan, who started working as an apprentice at the Bostancı Butchers' Market is well-versed with every meat cut. Passionate about the brand and his profession, Cüneyt wants guests to marvel at the magic that the finest quality meat can make. Cüneyt has amassed more than 50 years of experience and well-earned titles such as the "fastest butcher in the world" and "The Professor of Meat".

Spread over 800 square metres, Günaydın Dubai can seat 124 diners in its stylish and contemporary indoors and ample seating capacity for guests to enjoy the Dubai Fountain shows at the terrace.

Operating seven days a week, Günaydın serves lunch from 12PM and is open until 12 midnight.

Call +971 4 554 0700.





Gazebo

A gastronomical
culinary experience

Award winning Indian Restaurant, Gazebo has opened five new outlets recently in Khalidiyah Mall Abu Dhabi, Al Twar and Business Bay, Al Shamkha Abu Dhabi and in Ajman.

According to Irfan Gaya, Managing Director of Gazebo, the restaurant was initially set up to fill the gap in the market for an authentic Dum Pukht restaurant and today the restaurant has achieved that and won awards for bringing to the table traditional recipes from the royal kitchens of Lucknow, Awadh and the North Western Frontier, which were ruled by the Dum Pukht cuisine.

Dum cooking is done with live coals placed in layers under the cauldrons to impart just the right amount of heat to cook a particular dish. This, like many other little details are part of the trade secrets, which have been passed down from one generation to the next.

Irfan Gaya of Gazebo adds, "As passionate food connoisseurs, we never make compromises on the quality of ingredients, authenticity of the cuisine or the skill of the Chef. We ensure all our outlets reflect the standards set by our flagship restaurant that has positioned us as the best Indian in the country.





This year we received the Favourite Indian Restaurant Award from the "What's On" magazine"

The Biryani at Gazebo is legendary. It sits in the menu as the uncrowned king of the Dum Pukht family. Along with it are the famed grills of Gazebo. Patrons also recommend Raan-E-Sikandari, Jhinga Zaitooni, Murgh Zafrani Biryani, Dhingri Mutter Paneer and many more.





Nezesaussi Grill

The Address Dubai Marina

Short for New Zealand, South Africa and Australia and the ultimate hub for sports enthusiasts who gather to watch their game of choice while enjoying food from the tri-nation countries, Emaar Hospitality Group's homegrown brand, Nezesaussi Grill, opens at The Address Dubai Marina, located in the heart of the world's largest of its kind marina and waterfront developments.

With its roots at Manzil Downtown Dubai, an upscale lifestyle boutique hotel under Emaar Hospitality Group, the new restaurant complements The Address Dubai





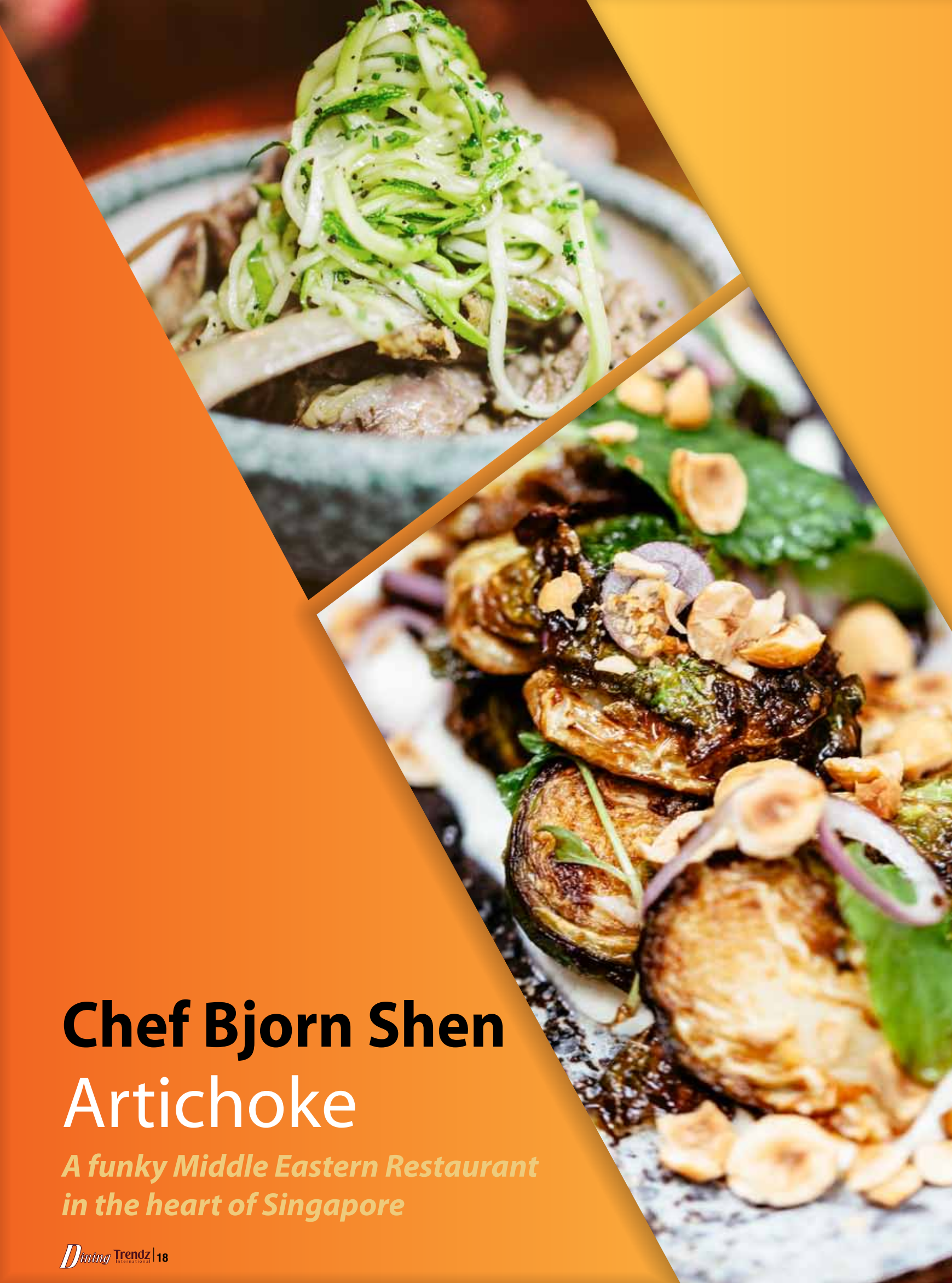
Marina's already impressive line-up of food and beverage outlets such as Shades and Mazina.

Nezesaussi Grill at The Address Dubai Marina serves exquisite food preparations in addition to specialty beverages. The innovative décor of Nezesaussi Grill is defined by its sports paraphernalia and warm interior design making it popular with couples as well as sport enthusiasts.

The outlet prides itself on its welcoming ambience that brings people together to tuck into a delicious meal whilst watching the latest sporting events on the 20 television screens or the mega screens available in the venue. The restaurant is also popular for its diverse menu, offering kick-off appetisers, half time main courses, and full time desserts.

Nezesaussi Grill has a distinctive casual vibe making it perfect for top quality food and beverages, and outstanding service. It will keep regulars up-to-date with promotions, special offers and key sporting events ensuring an enjoyable and jovial space in the heart of Dubai Marina.





Chef Bjorn Shen **Artichoke**

*A funky Middle Eastern Restaurant
in the heart of Singapore*

I have always preferred taking an out-of-the-box approach to all my pursuits. I am not comfortable creating or offering something that's formulaic or which can be found somewhere else. I don't stereotype food, either; I love many dishes that others consider as inferior or common. I let my instinct define what good food is.

Food is an integral part of Singaporean culture so I learned to cook with a lot of passion and heart here. Singaporean cuisine is a melting pot of recipes from several ethnic groups – the result of centuries of accommodating immigrants at our seaport – so there is never a shortage of variations or ideas in the kitchen. Food is a unifying element of society that has become one of our main touristic charms as well. Appetizing tales of our famous 'laksa,' 'chili crab,' 'satay' and 'Hainanese chicken rice' are told around the world.

I fell in love with Middle Eastern food when I was living in Australia. I had a lot of Middle Eastern friends there and I enjoyed the food they ate at home when I went to visit. After seven years in Australia, I decided to come back to Singapore in 2010 and open a Middle Eastern-inspired restaurant. I wanted to be part of the incredibly diverse range of dining options in Singapore that caters to food lovers from all walks of life ... there is literally a cuisine for every taste and budget here.

At the same time, I intended to remain faithful to the spirit of spontaneity, experimentation and fun that all my other brands like Bird Bird and Neh Neh Pop have become known for here in Singapore. I didn't want to just serve food; I wanted to dish out unique experiences that patrons would keep coming back for.

It was with this mindset that I conceptualized Artichoke, the translation of all my encounters and exposure from the time I was living in Australia. I wanted to bring together all my marketing, culinary and hospitality smarts to flesh out a distinctive dining experience that captures the mystique of the Middle East's gastronomic delights with a few whimsical twists here and there.

Lebanese and Turkish cuisine serve as the main inspiration for enlivening Artichoke's menu. I adored dishes such as 'rezz a djej,' a Lebanese recipe of chicken, minced lamb and almonds, and the Turkish 'adana' kebab, during my stay in Australia and I sought to capture and integrate the flavours at Artichoke. I also appreciated the commonalities between Middle Eastern and Singaporean foods, such as the fondness for spicy and bold touches, and I played around with these themes as well.

I want to keep the palate of



diners guessing, exploring and yearning, which is why the Western-style food we serve at Artichoke are uncharacteristically partnered with Middle Eastern staples such as halloumi cheese, zaatar, summak and labneh. For example, I thought of covering French toast with labneh, honey and rose water. We also offer our signature 'Feta Burrata' served with the classic 'fattoush' salad. Our customers say that the combination of creamy buffalo mozzarella with salty feta is to die for. Another crowd-pleaser is our 'Potato Chip Tabbouleh with Maple Labneh Ranch,' proving that there can be delectable order in chaos.

Artichoke is located in Singapore's arts district, so I wanted to give it an organic vibe. Here, the music is loud, the ambiance cosy, and the cooking uninhibited. I also wanted to incorporate the concept of the shared meal typical of the Middle East. We encourage our patrons to round up their families and friends and order various dishes. The idea here is to pick up and enjoy a few morsels here and there rather than take 25 bites of the same thing.

Fuzziwig's Mother's Day Special

Divine Chocolate Truffles



This Mother's Day treat mom to a box of melt-in-your-mouth hand-made chocolate truffles from Fuzziwig's Candy Factory.

These heavenly homemade sweet bites are as beautiful as they are delicious. Made with a crunchy outer shell of either dark, white, or milk chocolate, and an array of irresistible flavors including Lotus, Nutella, Oreo, Chilli-Cherry, Coffee, Orange, Banana, and Raspberry – moms will feel oh, so warm and 'fuzzi' with these scrumptious, little treats!

Fuzziwig's Candy Factory is a fun, whimsical, warm and nostalgic neighborhood candy factory founded in the USA over 20 years ago. Offering a large variety of homemade FuzziTreats including classic fudge, caramel apples, and hand-dipped chocolate creations that are prepared in-store. With old-fashioned soft-serve ice cream and a large selection of classic candies – it's a place where 'sweet' memories are made.

fuzziwigsuae.com



Vogue Café

New Culinary Delights

Vogue Café, the chic eatery which fuses exceptional gastronomy with ultimate style and sophistication, has revealed a new menu of tantalising culinary delights.

Guests are invited to explore the carefully curated array of delectable dishes that reflect seasonally-relevant ingredients and the freshest of flavours. Nestled inside the Dubai Mall's shoe haven, Level Shoes; the effortlessly ultra-stylish ambiance sets the scene for a glamorous culinary journey.

Sourcing only the finest ingredients, food aficionados can expect delightful, mouth-watering flavours which have been prepared using both new and classic gastronomic techniques. From the Burrata ciabatta, to the Monk fish with ratatouille or Chocolate mandarin tart, in true Vogue style each item on the menu is exquisitely presented and wonderfully tasteful.

An ideal place to meet, mingle and unwind, Vogue Café's warm and inviting eatery truly embodies the trendy pages of Vogue Magazine. By combining contemporary European cuisine with timeless, elegant design and impeccably polished service, the café has fast become the place to see and be seen by designers and international tastemakers.

Vogue is the ultimate authority on fashion, chartering the style evolution and inspiring readers internationally for more than a century. As a brand extension of the revered magazine title, Vogue Café at The Dubai Mall has found its home within Level Shoes, as the first venture for Condé Nast International Restaurants within the Middle East.

www.levelshoes.com/vogue-cafe



PLAY

Restaurant & Lounge



'PLAY by DAY'

Experience another exceptional dining creation from PLAY, in the light of day



PLAY Restaurant and Lounge have launched another exciting dining concept, this time making your weekends even more flavorful and fun with the brand-new PLAY by DAY Brunch. The exciting new Friday brunch will encompass all aspects of entertainment, from a delectable line up of Mediterrasian treats from the team of gastronomical maestros in PLAY's kitchen, to the live theatrical performances from none other than the renowned Dubai nightlife creative director, Danny Lee. PLAY by DAY has curated an elegant and inviting ambiance for its guests that will be a day to remember.

PLAY by DAY will transport you back to the roaring 20's with the seductive, live cabaret show featuring the talented Stephon Lamar and his team of electrifying dancers unveiling a show which will be

packed with sudden surprises sure to keep your right on the edge of your seat. PLAY's chic interiors will be showered in the Dubai sunshine as the floor to ceiling windows, will give guests a picturesque, panoramic views of the seaside and Downtown skylines.

Throughout the thrilling live cabaret show, guests will enjoy new brunch menu items which convey the creativity of PLAY culinary team along with the signature Mediterrasian dishes that the cosmopolitan scene of Dubai have come to know and love. The brunch is a sharing concept letting guests indulge in a plethora of flavors without having to choose just one dish!

04 336 4444 | info@playrestaurants.com



Matto

Dubai

The Oberoi Hotel Dubai



By: S. Hussain

MATTO, Italian restaurant tailored to bring out the pleasures of a hearty meal. MATTO is located at The Oberoi, Business Bay. MATTO takes you on a journey to discover traditional Italian dining experience with a little twist.

MATTO feels very different once you enter the place and then you understand that it is very Italian even before you look at the menu. The staff is Italian! And they know the food inside out. They eat it every day at home in Italy!

The food is very good and tasty and served in the traditional style using traditional pots which gives the food a unique form which is quite artistic. There are vast options to choose from. The starters to desserts, all are tasty and have lots of options. There is one for everyone satisfying all tastes. And do not miss

the Signature Drinks and the hot drinks. The open kitchen keeps it interesting as you see the food being prepared in front of you and appreciate the effort plus the love with which it is made for you.

There should be a special mention relating to the Staff which makes the meals a bit tastier by serving with a zeal which is pure Italian. Thank you so much!

The place has refined air about it and helps in enhancing the experience of the visitors. All in all MATTO is a welcome addition to the Food scene in Dubai with its exquisite food, ambience and the people who run it. Salute!







Tap On!

By: Fouzia Sohail





Tap House is definitely a joint where you would return with your family and friends on a weekend or a week day to enjoy not just the view but its sumptuous meals.

Its cosy yet retro ambience creates an up and vibrant air that is comfy yet fashionable. Hints of bricks, leather, aluminium, wood and steel are infused in its decor. Simple yet presentable serving utensils add to the retro style.

You could begin with the starters, then the main courses and finally desserts where you choose one each and relish the meals. More surprises await in the form of Burgers & Melts, Grills, Mains, Sides, Fresh Salads, Soups, Kids Platter and Fresh Juices.

I commenced Friday brunch with a delectable Roaster Squash, quinoa salad with baby arugula. The sweetness of the ripe squash enhanced the arugula and quinoa leaving me happier and healthier. Next was the main course; The Tap House Classic Burger with fries and salad. I have promised a second visit to eat the very same good sized juicy meal that is bound to satiate any burger lover. The thickness of the freshly made burger patty has to be tasted to comprehend its perfection.

Last and not least comes the dessert. My choice was the Chocolate Fondant but was advised to try the Sticky Toffee Pudding which is quite popular here. Both of the desserts left their impeccable flavours in my mouth.

As the saying goes "A good meal ends with a sweet note". Clearly, Tap House has my thumbs up.

Baros Maldives

Lighthouse Restaurant and Lounge

*Contemporary and
Elegant Fine Dining*





A small private tropical island set in shimmering, crystal clear waters, Baros Maldives is only a short four-hour flight from the GCC and 25-minutes by speedboat from Maldives International Airport, making it one of the most accessible in the Maldives. The Lighthouse Restaurant is a hallmark of Baros Maldives, an over-water pavilion with a white sail pinnacle roof that serves as an iconic beacon, visible long before the island comes into view. Acclaimed as one of the best restaurants in the Maldives, the Lighthouse Restaurant was built in 2005 surrounded by crystal clear waters.

Classic cuisine, often with an innovative, tropical twist, is the essence of the Lighthouse Restaurant. This over-water restaurant features elaborately composed symphonies of fresh seafood as well as modern fusion cuisine, with a touch of Asian and Mediterranean influences. The accent is on authenticity, creativity and aesthetics while the ambience is traditional with service that is attentive yet discreet.

Above the restaurant deck is the Lighthouse Lounge, from where guests can savour and enjoy unobstructed views of the sunset, while enjoying delicious signature cocktails, wine from the Lighthouse cellar, and an eclectic variety of canapés. On Friday nights, local band Akasaka serenades guests in the Lounge with their gentle jazz tunes, adding an extra dimension to this perfect setting.

A soothing and relaxing ambience for small groups or couples enjoying a romantic night for two, the Lighthouse Lounge provides the perfect spot for a panoramic view over large parts of Baros Maldives, as well as the distant horizon. Guests can even spot rays and small sharks in the sea below while creating memorable moments and enjoying a gourmet dinner.

Baros Maldives is a privately-owned Maldivian island, with 75 secluded villas, both overwater and by the beach. The resort has two other gourmet class restaurants along with option of private dining being available on Villa decks, during a dhoni cruise, on the beach or on a sandbank in the lagoon. There is also a cocktail lounge, a palm garden bar and a curated connoisseurs' wine cellar.



SASS' CAFÉ 'LE BRUNCH'



Guests can dance into the night, while enjoying the taste of Monte Carlo



Sass' Café has complimented its regular a la carte brunch menu with set options that enable guests to enjoy the best signature dishes from the South of France, with free flowing drinks of their choice. The legendary Monte Carlo export offers guests the chance to combine a love for delicious Mediterranean cuisine with dazzling high energy music and the opportunity to dance into the night.

'Le Brunch' is from 12 pm- 4 pm every Saturday. After 4 pm the tables are moved aside and the party continues, as the lights dim and the DJ kicks up the volume and the restaurant is transformed into a favorite party hotspot, with its famous red chandeliers in full glory. The party continues till 10 pm and promises guests an unforgettable brunch experience. The dining experience continues, after 4 pm as well, where guests can sample from a range of appetizers and light dishes.

Sass' Café's exquisite brunch menu includes favorites like Burrata with truffle honey and grilled peach, Risotto Milanese, Beef tenderloin, Linguine pasta with creamy black truffle sauce, Sea bass ceviche and other Sass' Café specialties.

reservations@sasscafe-dubai.ae
971 (0)4 352 7722



THE RED FORT

The Red Fort is located on Dean Street in the heart of vibrant Soho, London.

Celebrating 30th Anniversary this year, the restaurant is well known for its Mughal Court cooking originating from Lucknow and Hyderabad, combining high-quality fresh products with sophisticated flavours to create refined Indian dishes.



THE RED FORT

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TEL: (+44) 207 437 2525 FAX: (+44) 207 434 0721

www.redfort.co.uk

KAMOON RESTAURANT

SEASIDE ARABIC
FLAVOURS

Khalidya Palace
Rayhaan by Rotana



Khalidiya Palace Rayhaan by Rotana, Abu Dhabi welcomes you into a world of oriental flavours to dine and create new memories at Kamoon. The restaurant will charm you with its exotic ambience and authentic Arabic dishes prepared by a talented chef and his team. Freshly handpicked ingredients enhance the modernity and taste of the traditional plates that leave flavours to remember.

“Kamoon”, an Arabic word for cumin, is an original restaurant that surprises and makes you discover true Arabic cuisine with a modern twist. Various dishes have been awarded with gold medals, but the best reward and testimonial to the food quality are definitely guest’s compliments and praises.

The restaurant, based in a fine 5-star resort in the heart of Abu Dhabi, offers a bright, airy and attractive place to eat in a great location, with the emphasis on exciting tastes and a warm and hospitable welcome. You get a chance to savour new innovative dishes re-created into unique heightened, exotic and fresh tastes is what makes Kamoon quite unique. The plates are prepared on the spot, with the traditional Middle Eastern way of cooking that goes back to deep-rooted Arabic cuisine.

Kamoon is definitely a place to enjoy the magnificent terrace and unbeatable outdoor view. This dining venue offers special outdoor movie nights, sports broadcast, lunch packages and many more surprises throughout the year for the guests. After your meal, you can stay and enjoy the Shisha or walk around the outdoor dining space that includes a small grass area for the children to play around. Relax in this beautiful setting while enjoying a delicious meal that will amaze you with its many flavours.

Set to appeal to all ages, genders and those who enjoy spectacular food in comfortable surroundings, with a spacious, well organized area it would also make an attractive location for private parties and weddings.

No doubt Khalidiya Palace Rayhaan by Rotana’s Arabic restaurant is a great spot to enjoy a nice hearty meal with family, friends or organize a lovely dinner date spot with one of the best views in Abu Dhabi.

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rotanatimes.com



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HOTEL & SPA





Where memories
are made...



Welcome to Kamoon, where the intimate ambiance makes for a relaxed evening out. Enjoy the magnificent terrace perfect for winter dining and taking in the fantastic views over the Arabian Gulf.

The Arabic dishes are exquisitely prepared with the freshest ingredients and superbly presented by our talented chef and his team to give you an authentic Arabian dining experience with a modern twist.

Stay a while and enjoy our terrace whilst the kids play in the garden.

Open daily from 12:00 noon.

For reservations, please e-mail: kamoon.khalidiya@rotana.com,
visit rotanatimes.com or call +971 (0) 2 657 0111


*Terms and conditions apply.


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