

Dining

Issue 23

Trendz

International

a lifestyle publication

Japan

Vegan Art

Barcelona

Majestic Hotel & Spa

Turkish Village

Art Of Hospitality



Image : Milaidhoo Maldives



A UNIQUE EVENT DESERVES A UNIQUE LOCATION.



INTERCONTINENTAL®

PRAGUE

WWW.ICPRAGUE.COM

372 rooms including 32 suites • All day dining Duke's Bar & Café • Fine dining Zlata Praha Restaurant and Summer Terrace on the top floor • Modern breakfast Primator Restaurant • 24/7 room service
14 refurbished meeting rooms • Congress Hall for up to 700 guests • Zlata Praha Catering with exceptional service and flexibility • Health Club & SPA InterContinental with heated pool and gym
24/7 laundry service • Underground parking

INTERCONTINENTAL PRAGUE

Pařížská 30 | 110 00, Praha 1

Reservations: +420 296 631 111 | Email: prague@icprague.com
www.icprague.com | www.intercontinental.com/prague

HOTEL ROYAL

★★★★★

A TIMELESS PARADISE



HÔTEL ROYAL ★★★★★ • HÔTEL ERMITAGE ★★★★★ • GOLF CLUB • ACADEMY • SPA • KID'S RESORT • THERMES • CASINO

WWW.EVIANRESORT.COM

EVIAN - LAKE GENEVA - FRANCE
28 MILES FROM GENEVA

ÉVIAN Resort
GOLF & SPA

Reservations: +33 (0)4 50 26 50 50 - reservation@evianresort.com


THE LEADING HOTELS
OF THE WORLD®



Editor in Chief
S. M. Hassan

Editor
Diana Williams

Executive Editor
Naushad Hussain

Associate Editor
Christine Smith
Rubina Sohail
Fouzia

Marketing & Sales
Naushad Hussain

Client Relations
Disha Harwani

Creative
Faheem

Web Co-ordination
Umer Naushad

Production Co-ordination
Nizam Nur

For advertising inquiries:
Al jasar Advertising L.L.C.
United Arab Emirates
P.O. Box: 25414, Sharjah
Cell: +971 55 482 7197
E-mail: info@trendzinternationalmedia.com
www.trendzinternationalmedia.com

Published by
Al jasar Advertising Ltd.
United Kingdom
Unit G OYO, Business Park,
Hindmans Way, Dagenham,
Essex RM9 6LN, London
Tel : +44 208 526 7779

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 of the publication.

We have featured some great international food options in this issue such The Red Fort in Soho, London. We have featured the Majestic Hotel & Spa in Barcelona. Please read about Morozoff from Japan, a retail success story spanning over half a century. Also featured in the issue is the amazing Vegan food in Japan.

We have featured some unique stories about the unusual food Journey at the amazing Turkish Village in Dubai and The Shahjahanabad in Purani Dilli, Dubai. Staying with Dubai, we have featured the big expansion plans of La Serre, the famous French Bistro. We have also covered the Stay and Islanders brunch package from Double Tree by Hilton Resort & Spa Marjan Island.

So have fun with good food and enjoy yourself.

Diana Williams
Editor

Contents

- 06 Japan**
Vegan Art
- 08 Morozoff**
Luxury Confectionary
- 10 Doubletree By Hilton**
Islanders Brunch
- 14 La Serre**
French Bistro
- 16 Barcelona**
Majestic Hotel & Spa
- 18 Purani Dilli**
Chef Osama Jalali
- 20 Turkish Village**
Art Of Hospitality



ROYAL HOTEL

★★★★★ L

SANREMO



Corso Imperatrice, 80

I-18038 Sanremo (IM)

Tel. +39 0184 5391

Fax +39 0184 661445

reservations@royalhotelsanremo.com

royalhotelsanremo.com

royalwellness.it



Great reasons to visit JAPAN

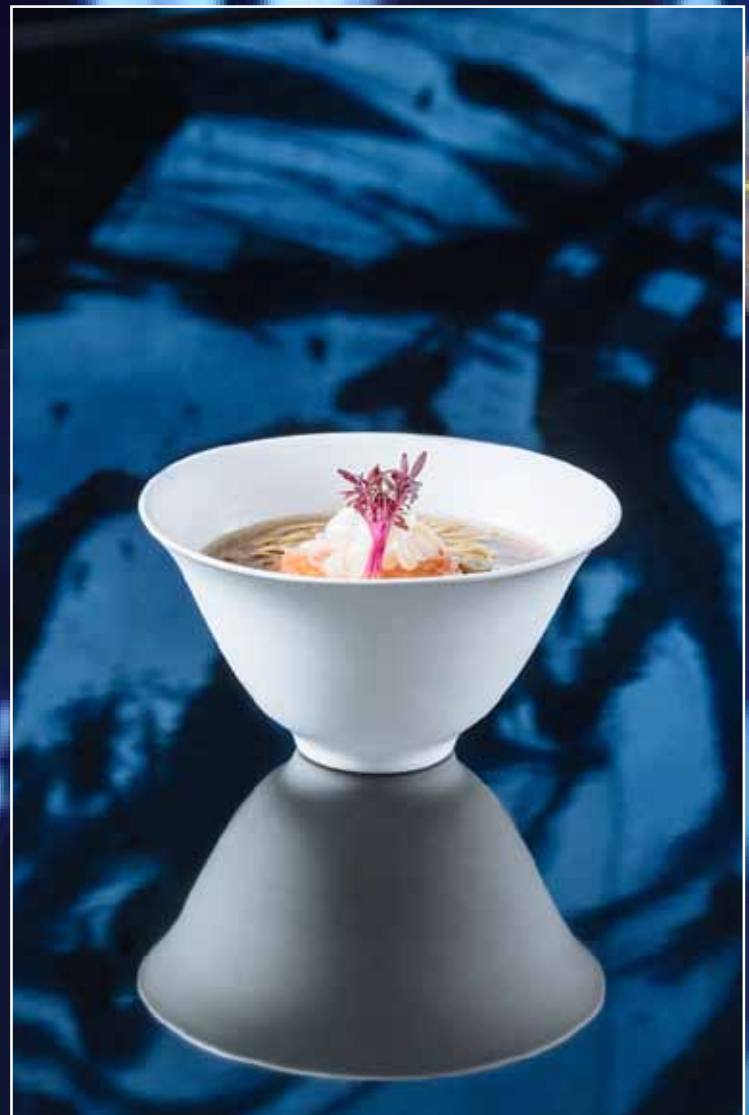
Vegan Ramen with a Side of Mesmerising Art

There are plenty of great reasons to visit Japan, but eating and drinking is usually high on the agenda of any visitor to the country. Japan is home to more than 450,000 restaurants, and the capital, Tokyo, has the highest number of Michelin-starred restaurants in the world. From fine dining to casual and from traditional to street food, it's no wonder that Japan has become known as one of the world's top gourmet destinations. And with the country taking great strides into vegetarian, vegan and halal options, it's a place where everyone can enjoy a great food experience.

Newly opened this October is Vegan Ramen UZU Tokyo, an outpost of the popular Kyoto restaurant, located within teamLab Planets. Opened in Tokyo's Toyosu district in 2018, teamLab Planets has become enormously popular with both locals and visitors for its mesmerising immersive exhibitions that invite you to become one with the art, whether it's digital, water- or flower-based, or reflected in infinity mirrors. You don't have to be visiting teamLab Planets to try the ramen, but it's an exceptional place, so why not combine both and make a day of it?

The vegan ramen isn't only popular for its flavours. It's also worthy of being considered art itself. Plant-lovers should go for the highly photogenic Flower Vegan Ramen, inspired by teamLab Planet's Floating Flower Garden installation and featuring a perfectly balanced cold soup with delightfully chewy noodles and a colourful display of edible flowers on top.

Or opt for the rich, warming flavours of Vegan Spicy Miso Ramen with thick noodles that are the perfect vehicle for the tasty broth. Follow it with a scoop of white ginger lily or pink rhubarb ice cream – vegan, of course – and you have the makings of a perfect lunch, enjoyed in the unmatched surroundings of two of teamLab Planet's popular art installations, Reversible Rotation - Non-Objective Space, and the Table of Sky and Fire. It's hard to know which to focus on most – the food or the art – but you're guaranteed a meal like no other.







MOROZOFF CONTINUES TO SUCCESSFULLY RETAIL

HALF A CENTURY ON FROM ITS INCEPTION

Morozoff, Japan's leading luxury confectionery maker is reinforcing its leadership with its iconic Cheesecake, fancy Desserts, Arcadia, and feuillage. The sweets maker, headquartered in the central Japanese city of Kobe, began selling finest confectionery's 50 years back in Japan. The secret of this iconic product lies within the immensely precise and perfected production process that Morozoff insists on up until this day. Using a traditional manufacturing method.

Talking about the cheesecake, The Hokkaido Mascarpone Cheesecake delivers intense flavors, using cream cheese made from Hokkaido, bringing together the unadulterated taste of these cakes. This special cake is baked with our skill by continuing to make cheesecake for five decades. Morozoff's continues to cater its clientele with new trends, upcoming variants in cheesecake like Strawberry Cheesecake and Gateau Chocolat Classic Cake, to satisfying the cravings of any sweet tooth. Will be soon available at Morozoff outlet in Dubai Mall.



Fancy Dessert, one that can keep fresh under room temperatures for numerous days, due to the delicatessen's innovative sterilization technology, developed over 45 years ago. A jelly based product made with revitalizing fruit juices, Morozoff's Fancy Dessert is available in an extensive range of flavors, perfect for a refreshing dessert. Outstanding flavors like Orange Fancy Dessert include orange due to its satsuma mandarin base notes, bringing an energizing mixture of sweet and sour to your palette. Other outstanding flavor like Chocolate mousse fancy dessert is smooth and rich due to its milk base and is a sure way to finish a meal on a high.

Arcadia, Aromatic flavorsome baked sweet ideal for a pleasant tea break. Light delicate dough made with egg whites mixed with a generous amount of roast nuts baked to crisp finish. The amount and size of the nuts used in each cookie have been carefully selected to achieve the satisfying nutty and aromatic flavor. Enjoy the taste of one of Morozoff's Long time favorites.

Feuillage is a delicate, leaf thin cookie packed full of sliced nuts for a crunchy, fragrant finish. A layer of chocolate is sandwiched between two cookies to enhance the flavor of nuts. Feuillage comes with various combination of white chocolate and Milk chocolate like Almond (Milk Chocolate), Almond (white chocolate), Hazelnuts (Milk chocolate), and Hazelnuts (Sweet Chocolate): Rich, fragrant Cacao Beautifully enhance the hazelnut flavor.



DOUBLETREE BY HILTON RESORT & SPA MARJAN ISLAND LAUNCHES NEW PACKAGE DEAL

Famous Islanders Brunch at Doubletree by Hilton Resort & Spa Marjan Island now includes an unparalleled staycation deal



Why book only a staycation when you can Brunch & Stay. Upgrade your staycation with DoubleTree by Hilton Resort & Spa Marjan Island popular beachside brunch and include a phenomenal staycation offer.

The award-winning Islander's Brunch is bigger and better than ever, now with a staycation offer to top it up. Celebrating six incredible years of fun, the Islander's Brunch is now happening every Saturday. From 1 - 4pm. Guests will be taken on an extraordinary culinary journey around the globe in the form of five unique dining venues, set alongside stunning shoreside views coupled with groovy live entertainment.

Diners can enjoy a spread of scrumptious food stations that will serve an exquisite variety of meat, among other continental food stations including a lobster station, a pizza station, a vegetarian station and around 15 different types of seafood at a lavish Fish

market. Guests can also enjoy a wide range of cheeses, a live pasta station, live burrata, grill, selected roasts, antipasti and a mix of desserts like chocolate fountains, fried ice cream and a kid's corner with cotton candy, popcorn machine and sweets.

With such a varied selection of delectable delights, guests can indulge themselves with creative cocktails and exotic food, while reveling in the soulful rock classics rock to sing along and the captivating sounds of the saxophone. The party will continue at the beautiful roof top Anchor bar until 8pm with the vibrant tunes spun out by the resident DJ mashed – up with the sounds of the saxophone.

Whether it's an extensive dining offering, a memorable getaway at an action-packed resort, or a relaxing staycation to unwind with close friends and family, the brunch and stay offer at DoubleTree by Hilton Resort & Spa Marjan Island is simply irresistible.



Hurawalhi Island Resort, Maldives

Perfect Blend of serenity, intimacy and adventure



Set on an enchanting private island in the pristine Lhaviyani Atoll in the Maldives, Hurawalhi Island Resort is much like your relationship: it is a perfect match of serenity and excitement, comfort and adventure; it stirs up your every atom with an intricate blend of intimacy and thrill.

It is at Hurawalhi that you can fill your days with an unsparing amount of extraordinaires, your mind with wonder, and your heart with romance. The 90-villa, adults-only luxury resort is as brilliant as the ocean that laps against its beaches and more magnificent than any island you have visited. You can swoon over photos of the Maldives, but nothing will prepare you for the beautiful blend of barefoot bliss and contemporary design found at Hurawalhi.

Villas at Hurawalhi spoil with lavish comfort, exclusivity and mesmerizing views. With the choice of beachside and over-water luxury, you can revel in your preferred perspective and setting, and find pleasure in having paradise at your fingertips - and the ocean on your doorstep.

Hurawalhi.com





MILAI DHOO MALDIVES

An authentic Maldivian escape

Ba'theli by the Reef is the first restaurant in the world that specialises in contemporary Maldivian cuisine. Named after the ancient wooden sailing vessels that brought spices and knowledge of other countries to the islands, Ba'theli serves delectable gourmet dishes inspired by the Maldivian Spice Route.

Milaidhoo Maldives' signature eatery was borne of the resort team's desire to offer an authentic Maldivian escape in keeping with the island's seamless fusion of purity and luxury.

Ba'theli's menu is heavily influenced by techniques and ingredients that come from all over the Indian Ocean, India, Sri Lanka, and Southeast Asia. It offers distinctive, modern interpretations of traditional dishes, spiced down for more delicate palates, packed with flavour, and presented with contemporary, show-stopping flair.

The restaurant's architecture reflects its heritage, built to resemble three boats that appear to be floating in the lagoon – a truly unique setting, ideal to spend a relaxed evening with loved ones. Guests can begin their evening with sundowners in the lounge, soaking up

the atmosphere and never-ending sea views, before moving to the deck to dive into a sumptuous meal.

"The idea behind Ba'theli is to have people come together and experience the flavours of the Indian Ocean and the Spice Route in a family-style setting while also enjoying a fine dining experience. We aspire to take guests on a real voyage of flavours as they have the chance to taste a variety of dishes that are truly representative of our culture," says Executive Sous Chef Nathif.

The Ba'theli dining experience is like no other - based on the traditions and history of the beautiful archipelago, perfectly fused with modern techniques and culinary savoir-faire. Not only are you left blown away by the gastronomy, but the restaurant's setting, impeccable service, and inspired barefoot informality.

To showcase the best of Ba'theli, its Chefs have introduced a new specially curated six-course tasting menu, "Journey through the Indian Ocean", consisting of stand-out dishes most reflective of the impact of the Spice Route of Maldivian cuisine over the years – traditional of course, yet expertly elevated to gourmet levels.



Lincoln Holding Group Announces **THE EXPANSION OF LA SERRE**



The French Bistro & Boulangerie will open 30 locations across the globe in 2022

It is no secret that La Serre is one of the regions most treasured eateries. From its Parisian vibes to its award-winning French cuisine, the boulevard hot spot buzzes with guests from opening to closing. Wanting to spread the La Serre experience across the globe, Lincoln Holding Group announces the brand's franchise.

The team at Lincoln Holding Group have already signed 30 locations for La Serre Bistro & Boulangerie in 2022, with plans to expand further. These will include sites in the UAE, Qatar, Saudi

Arabia, Egypt, the United Kingdom and France, including a prominent spot in Saint Tropez. The team is ready to ensure the La Serre experience is of the highest quality, eager to cater to loyal and new guests alike.

As if walking into a bistro and boulangerie in the heart of Paris, La Serre is famed for its modern ambience steeped in tradition. The moment guests arrive at a La Serre anywhere in the world, they will be welcomed in French and offered an attentive service that





makes them feel at home. Elegant furnishings and sun-soaked terraces are only some of the features guests can expect. La Serre, which means the glasshouse, also has the team scouting locations that reflect this, ensuring each site lives up to and even exceeds the original spot on Dubai's famed boulevard.

Working around the clock to provide food that transports you to France, the smell of freshly baked baguettes and pastries will greet guests at every location. Alongside this, you can expect La Serre classics and seasonal favourites that showcase the exceptional ingredients the team has worked tirelessly to source. "We believe in quality. It took us over a year to ensure we only use organic and that everything from the free-range eggs we use to the flour and the chocolate is the best," explains Homer. A winning combination, there's never been a more appropriate time to say watch this space.



THE MAJESTIC HOTEL & SPA BARCELONA

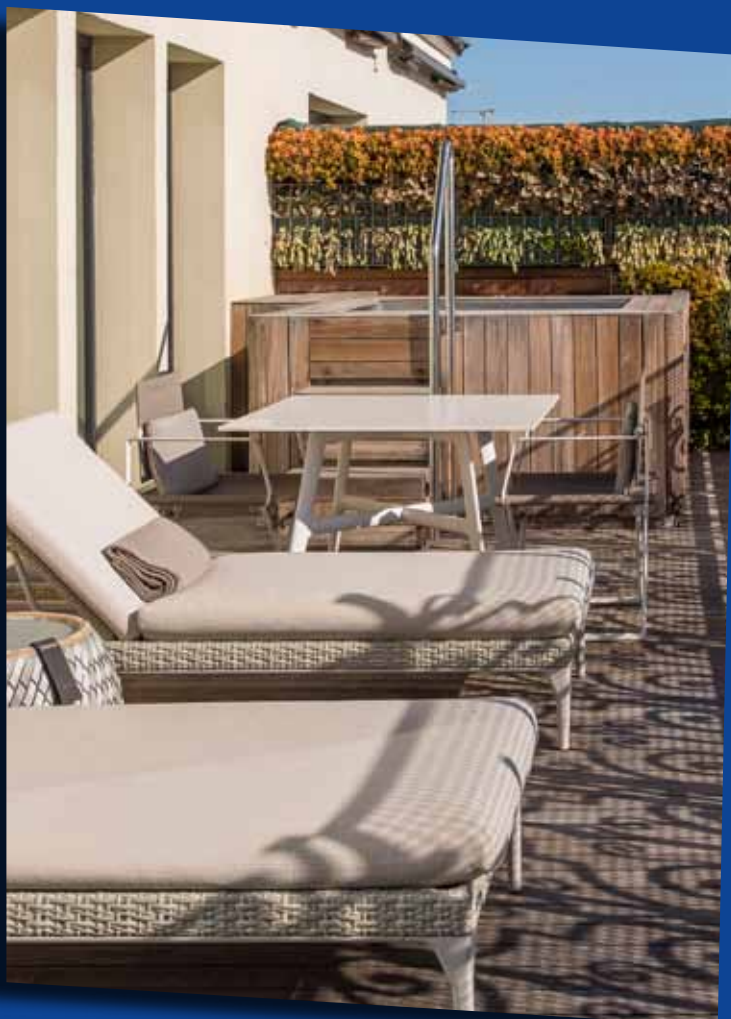
“In the world of great luxury hotels, the old is now the new”

that is what the experts have to say when speaking about hotels with tradition and history such as the Majestic Hotel & Spa Barcelona.

Majestic Hotel & Spa Barcelona offers a lavish package in celebration of Valentine's Day, combining the luxury of accommodation, the warmth of genuine service and an award-winning breakfast with a romantic twist, a well-rounded romantic expression in the most loving city of all.

During Valentine's Day weekend, guests are invited to stay at one of Barcelona's finest spaces, the Majestic Penthouse, with a spacious layout of 100m² each, the Majestic Penthouse represents the jewel of the hotel, with dazzling views of the Passeig de Gràcia or

Sagrada Familia, it offers a unique and exceptional stay experience for affluent travellers looking for a lavish and comfortable space. Located on the 9th floor, the Majestic Penthouse features a king size bedroom, living room with a desk, and a guest bedroom complete with an ensuite marble bathroom, shower, and bathtub. If you're looking for some private outdoor space, the Penthouses' large terrace comes with a Jacuzzi. A stay in the Penthouses also includes a host of exclusive services, such as chauffeur to and from the airport, butler services with personalised check-in and VIP treatment.





Enjoy a scenic breakfast with the views of Sagrada Família and gothic alleys of the spectacular Passeig de Gràcia, serving you the 2018 Prix Villégiature's award-winning breakfast on the sunny terrace, with a spread that combines fresh and high-quality products that signifies the Mediterranean diet, in addition to international flavors and world-wide favorites including a wide variety of fruits, freshly squeezed juices, local cheeses and cold cuts, cereals, smoked products, gluten-free and lactose-free products.

Ending the evening with an intimate dinner, you will be treated

to an authentic feast designed for the occasion and inspired by Restaurant SOLC's Mediterranean kitchen creations, treating you to an experience of original, traditional and fresh Catalan cuisine.

With Barcelona's natural charm that draws the warmest of feelings, and Majestic Hotel & Spa Barcelona's identity that resides in every corner, service and gesture, a Valentine to remember awaits you and your loved one within a space of luxury and comfort.

www.hotelmajestic.es



PURANI DILLI

SHEIKH ZAYED ROAD AND DOWNTOWN

Renowned Chef Osama Jalali takes over the kitchens of Purani Dilli Sheikh Zayed Road and Purani Dilli Downtown Dubai for an exclusive two-week pop-up Shahjahanabad festival

Signature Dishes such as Mutton Shammi Kebab, Murgh Deghi Biryani and Shahi Tukda will be key highlights of the menu

Renowned Chef Osama Jalali will take over the kitchens of Purani Dilli's two premium locations in the heart of Dubai, Purani Dilli Sheikh Zayed Road and Purani Dilli Downtown, for an exclusive two-week pop-up Shahjahanabad festival starting on the 25th of February.

Hailing from Delhi and Rampur culinary royalty, Chef Osama Jalali will be reviving the recipes of Old Delhi and take the guests through a heavenly Mughlai experience for the duration of the festival.

Jalali is a seasoned food writer, historian, consultant and master chef that has successfully reviewed more than 2000 restaurants across the globe. Belonging to a renowned culinary Jalali family, he curates Frontier, Rampuri, Shahjahani, Heritage & Lost Recipes and menus along with his wife Begum Nazia Khan and mother Begum Nazish Jalali, popularly known as Ammi Jalali for premium hotels and private Daawats across the globe.

Offering flavours of Delhi's grand past in its most authentic form, the pop-up festival highlights assorted favourites from the fabled streets of Old Delhi, the birthplace of Mughlai cuisine. Borrowing its inspiration from the legendary Mughal kitchens, every dish uses distinct home-made spices, which create a symphony of rich, inimitable dishes for guests to enjoy.





The two-week festival will have a curated four course menu, with authentic starters such as Kathal ke shammi kebab, which are Jackfruit patties, and the popular Mutton Shammi Kebab, hand pounded kebabs made with a blend of spices. Continue your walk-through memory lane with Zafrani Paneer Kofte - Cottage cheese Dumplings cooked in saffron and cream-based gravy, Murgh Kofte, a minced chicken dumpling cooked with Indian spices, and the star of the show, Mutton Deghi Biryani with mutton cooked in its own broth.

Diners can end their journey through the streets of Old Delhi on a sweet note, with authentic Shahi Tukda, a delectable dessert from the North with delicious bread cooked in milk and sugar syrup.

Purani Dilli is where stories of fine taste and the fabled, buzzing by-lanes are relished together with nostalgia served on a platter and entertained by the culture and charm of the most iconic historic capital of the world. The interior of the restaurant gives a feel of walking through the streets of Old Delhi alongside grandeur of a bygone era with glimpses of modernity.

The Shahjahanabad Festival will take place at Purani Dilli Sheikh Zayed Road from the 25th of February to the 1st of March and at Purani Dilli Downtown from the 2nd to the 6th of March.

www.puranidillidubai.com



Turkish Village Restaurant

Art of Turkish Hospitality

With breathtaking views of the skyline of Dubai, Award winning Turkish Village Restaurant is the perfect romantic destination for Valentine's Day as the team has created an extra special meal experience for couples looking to spend some quality time together, complete with specially curated dishes that blends authentic Turkish ingredients and flavors and the much-loved art of Turkish hospitality to create beautiful memories.

The restaurant has all the ingredients you need for an unforgettable date, starting from a curated meal that pleases the eye as much as the palette, the most picturesque views of the city and an ambience that is ideal for a romantic celebration or an intimate proposal.

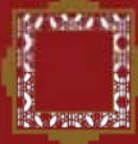
The menu features mezze boards that includes staple hot and cold starters with tender chicken, succulent meat dishes marinated with spices overnight, fresh bread out of the oven and more. Couples can end their meal on a sweet note with traditional Turkish sweets that include kunafa, baklava stuffed with cream and pistachios and the creamiest rice pudding in the city.

The three level Turkish Village Restaurant is located strategically in Jumeirah 1 (across La Mer, next to Spinneys and the Jumeirah Grand Mosque), and in Dubai Festival City Mall promenade overlooking the fountains. It offers a laid-back memorable and interactive dining experience, within a warm and welcoming ambience. It is also a one-stop shop for artisanal Turkish products.

Call +97143449955
reservations@turkishvillagedubai.com







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
77 DEAN STREET, SOHO, LONDON W1D 3SH
TEL: (+44) 207 437 2525 FAX: (+44) 207 434 0721
www.redfort.co.uk

Experience Life in Style



For special packages at our California,
USA properties, visit MeritageCollection.com
or contact your travel professional.



MERITAGE COLLECTION™

NAPA • SANTA BARBARA
NEWPORT BEACH • LA JOLLA

THE
Meritage
RESORT AND SPA

BACARA
RESORT & SPA

Balboa Bay
RESORT

ESTANCIA
LA JOLLA
HOTEL & SPA



HIGH ABOVE STANDARD

Stay unique and enjoy an extraordinary service
and a spectacular view on your private terrace.



WIDDER
HOTEL

★★★★★

Widder Hotel · Rennweg 7 · 8001 Zürich · Switzerland
T +41 (0)44 224 25 26 · F +41 (0)44 224 24 24 · home@widderhotel.com · widderhotel.com

