

Tried & tasted

Each month, we review three of the city's top tables.



Tresind, Nassima Royal Hotel



Where?
TRESIND, NASSIMA ROYAL HOTEL

Dining experience: New tasting menu
What's it like? Tresind isn't your every day Indian restaurant. It's exclusive in its offering and has masterfully created a dining experience that's unique, entertaining and well-executed. Priding itself on progressive fine dining – very-much Alinea-inspired – married with traditional traits from authentic Indian cuisine, Tresind serves up a refined yet creative menu. Inside the restaurant it's sophisticated yet relaxed, with white tablecloths and plush white and black chairs. There's also a separated bar inside Tresind that's ideal for visiting for drinks pre- or post-dinner. When we visited on a Thursday evening, the vibe was lively and fun as the evening went on.

What are the food highlights? Although there is an a la carte menu available, we're here to check out the newly-refreshed tasting menu, which is ten courses (plus a sorbet cleanser) and is available in non-vegetarian and vegetarian. The journey begins with sundried tomato and ricotta phulka, followed swiftly by a playful mouthful of deconstructed pani puri that is made tableside. The fun continues as the modernist chaat trolley rolls up to prepare a flavoursome serving of chaat before your eyes, before the next live demonstration of wild mushroom chai is carried out with the server adding dehydrated mushrooms and truffle milk powder in to finish. The result is delicious and warming. Scrumptious interim courses of applewood smoked chicken tikka carpaccio with litchi and tarragon, then tandoori lamb chops with rosemary reduction and ghee roast potatoes follow (don't worry, the portions aren't huge so you'll manage). A favourite of the night for me had to be the chef's take on eggs benedict, minus the eggs. Instead, he replaces the eggs with a succulent tiger paw atop a soft English muffin and drizzles with hollandaise. After seared tenderloin steak slices with molcajete chimichurri chutney are served, it's time to choose a main of either parsi baida roti

with chicken curry, or John dory en papillote with malvani curry. I opted for the chicken, and thoroughly enjoyed, despite being quite full at this point. To finish, I won't spoil the surprise, but let's just say it's a delight to watch – and eat.
How was the service? Welcoming, informative and entertaining. The team here are well-informed and always on hand to assist with explaining the menu.
The bottom line: A lovely restaurant offering great value for money. Don't go here expecting to be served an average curry and rice dish, as you'll not get it – the offering is of a great, creative standard.
Want to go? Priced at Dhs250++ for the non-vegetarian and vegetarian ten-course tasting menu (plus Dhs200 per person for wine pairing with five half glasses). Call 04-3080440 or e-mail tresind@passionfandb.com.



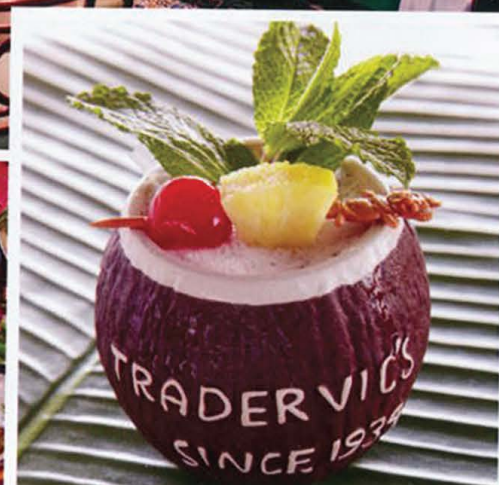
Reviewed by Sophie McCarrick
Editor of BBC Good Food Middle East, lover of all things food and a keen seeker of new dining experiences.

Where?
TRADER VIC'S, CROWNE PLAZA DUBAI

Dining experience: Dinner
What's it like? Step into a Polynesian paradise at the newly refurbished Trader Vic's at Crowne Plaza Dubai – the very first Trader Vic's to open doors in Dubai 22 years ago. Located on the third floor, the restaurant and bar is accessible independently from the road or via the hotel. Upon entering, prepare to be met with an exotic ambiance that's energetic and full of character and charm, with carved tribal masks and bamboo-style finishes throughout. The vibe is high-spirited, fun and instantly puts you in the mood to have a good time (dancing included, as the Latin band livens things up after dinner). Home to international specialties and tropical cocktails, including the must-try famed Mai Tai, the offering at Trader Vic's sets the stage for a tasty culinary experience.

What are the food highlights?

Transported to an island setting inside the restaurant, it only seemed fitting to begin dinner with a sharing starter of 'cosmo tidbits' – the Trader Vic's original pupu platter (is a tray of American Chinese or Hawaiian food), which comes with succulent lamb ribs, crab Rangoon and beautifully crisp prawns. In addition, we shared a hearty serving of gorgeously fresh ahi tuna poke that offered a pleasant spicy kick. A special feature at Trader Vic's is the large wood-fired oven, which sees meats



and seafood suspended from hooks and slowly cooked over a hardwood fire, which leaves the ingredient with a unique, smoked flavour. With this being a speciality, I opted for the wood-fired tenderloin, which was cooked to perfection and so full of flavour that I actually opted out of pairing with the side of peppercorn sauce. To wrap things up, the tableside crepe Suzette preparation was expertly performed and most certainly ended the experience on a sweet note.

How was the service? Attentive but not overbearing. The team here are so passionate about the offering at Trader Vic's, and their friendly enthusiasm is endearing.

The bottom line: High-quality food and beverage, in a fun and relaxing atmosphere. Ideal for an upbeat night with your other half or a group of friends.

Want to go? Priced at around Dhs250 per person for three-courses, without beverages. Call 800-276963 or e-mail fbreservations.cpDubai@ihg.om.



Where?
LUCKY VOICE DUBAI, GRAND MILLENNIUM HOTEL

Dining experience: The Jukebox Brunch, every Wednesday from 8 – 11pm

What's it like? Spread across two floors, Lucky Voice Dubai is a world of excitement. The lively, karaoke-led venue is where to head when you're looking to let your hair down and have a good sing along – it's honestly one of the most fun venues I've been to in Dubai. Sister to the London-based flagship



Lucky Voice in Soho, the Dubai venue launched in December last year and has nine private and fully soundproof karaoke pods (accommodating parties of 6, 8, 10, 12, and 15 people), plus a large casual dining/bar area. With the latest hits mixed with golden oldies playing throughout the night, expect to be singing along before your main course platter is served.

What are the food highlights? Food at The Jukebox Brunch is served sharing-style to the table and is all very

fuss free and finger-food friendly – which you'll understand is necessary as the singing party atmosphere comes alive. Across starter, main and dessert courses, you'll be served platters featuring bites like Italian dough pizzas, tacos (included pulled pork options), a variety of sliders and fully-loaded nachos – not forgetting ice cream topped chocolate brownies to finish. Depending on the package you opt for, your server will place a bucket of beverages on your table, so you're never without a drink throughout.
How was the service? Laid back but attentive, the team here are young, friendly and ensure you're having a great time.

The bottom line: Don't forget your singing voice and dancing shoes – a fabulous and fun time awaits.

Want to go? Priced at Dhs150 with soft beverages, Dhs250 with house beverages and Dhs295 with sparkling. Call 800-58259 (LUCKY) or e-mail Reservations@LuckyVoice.ae.