

Harper's BAZAAR

INTERIORS

JONATHAN
ADLER'S
ECLECTIC
STYLE

DESIGN WEEK
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TALENT
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COMPLIMENTARY
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DUBAI ON

DESIGN

INTERIORS AWARDS 2015 • KITCHEN SPECIAL • NEW SEASON TRENDS



Peruvian chef Edgar Hurtado dishes up a colourful Esteros Ceviche at Garden

GARDEN OF PERU

Peruvian restaurants in Dubai have to beat the deliciously simple menu at Story Rooftop and the show-stopping spread at The Act before they get a revisit. Happy news, then, that the former's restaurateur Tomas Vindasius and the latter's chef Edgar Hurtado are behind new Peruvian eatery Garden, at JW Marriott Marquis. Hats off to Tomas, who created the concept with a mere Dh\$183,657 budget, a donation from Marriott's global scheme Project Canvas, which supports culinary start-ups. The food is delicious, although not always strictly Peruvian – fancy seeing you here, mozzarella ball. Try the tangy ceviche infused with limey 'tiger's milk', and the Patagonian toothfish and chimichure, made with notably fresh-tasting fish. +971 56 224 0956

Bazaar Loves

Like an Asian Qbara or a sultrier Zuma, Novikov at Sheraton Grand Hotel on Sheikh Zayed Road will no doubt become a popular haunt for those who like to dine then dance. With huge cracked-metal orbs shading diners in red ambient lighting, a DJ booth taking centre stage on the glass-panelled galleried balcony above, and huge slices

GRACEFUL GASTRONOMY

It's easy to see why Grace Santorini is touted as one of the best restaurants to go to on the beautiful island, and not just for its unique Greek-with-a-twist menu (such as sea bass moussaka). After getting pleasantly lost around the maze of Imerovigli, a village that clings to the cliffs on the north-west side of the island, we found the restaurant perched on a perfect corner plot with nothing but a breath-taking spread of the Caldera ahead, with fiery rays of the setting sun kissing the tops of the Cyclades volcanic islands, and



Dinner is served with a panoramic view at Grace Santorini

sending dramatic shimmers across the darkening ocean. The food at the boutique hotel matched the impressive view, with a gastronomic Mediterranean fusion menu by head chef Spyros Agious. Home-made breads to

start (try the carrot), a cute cup of seafood broth with a sharp citrus bite, and orzo pasta soaking up a sea-urchin-infused soup, served by the most considerate waiters and barmen I've met (Dubai's front-of-house staff could learn a thing or two).

gracehotels.com/santorini



The best
ABROAD

TOP TABLES

The best new restaurants for the discerning diner



Delicious desserts at The Ivy finishes a three-venue dinner

TRIPLE TREAT

Why settle for a three-course meal when you can enjoy a three-venue feast? Take a gastronomic tour around Jumeirah Emirates Towers with a new concept that takes in three acclaimed restaurants. Start with cocktails, canapés and stunning city views at Alta Badia on the 51st floor, followed by appetisers in the kitchen – giving a whole new meaning to chef's table. Go behind the scenes as the chefs prepare burrata and octopus entrees while you watch from a private table. Head down to The Rib Room for a meat feast 'butcher's block', then finish at The Ivy for a delicious dessert platter and a mixology class. This makes fine dining fun dining as the maitre d's usher your party from one culinary concept to another. *The Gastronomer's Dinner, 7.30pm, maximum 10 people, Dh\$750 per person; +971 4 366 5866*



of Brazilian tree trunks serving as table tops, Novikov is certainly cool enough to rival other dinner-club restaurants in the city. The food, however, takes it to another level. Think tofu is tasteless? Think again. Fried in delicious seasoning of peppery spice, the tofu entrée was surprisingly delicious, even for the meat lovers at the table. The dim sum was arguably the best in Dubai, served super soft before the case became dry – as many venues are wont to do. A highlight of the evening was a trip to the open kitchen, where a frozen fish counter was packed with ice and a veritable ocean of fish. Avoid if you are squeamish – the lobsters and crayfish will wave for rescue with their antennas. +971 4 388 8744





Surf 'n' turf goes gourmet at The Black Lion

HEAR ME ROAR

The new American gastro pub The Black Lion in H Hotel on Sheikh Zayed Road – replacing Bapas – is inspired by New York's traditional public houses, although you can still expect a well-heeled crowd here. The menu offers pub favourites with a gourmet twist – tasty burgers are layered with veal bacon, the surf 'n' turf steaks are paired with lobster, while the prawn cocktail is drizzled with Bloody Mary – although the sauce was too bitter for our liking. Western expats will like the air of nostalgia from lively jukebox classics, the dark wood panelling and faux fireplace, while sipping fine wine and vintage port. Try the crab cakes and the lamb hot pot for heart-warming fare. theblacklion.ae

SETTING THE SOCIAL SCENE

While the new InterContinental hotel in Dubai Marina has plenty to lure us there, such as Ynot Bar & Kitchen, Accents and Accents Deli, the pièce de résistance has finally arrived, with Jason Atherton's aptly named duo Marina Social and The Social Room. The Michelin-starred chef is no stranger to Dubai, opening Gordon Ramsay's Verre at the Hilton Dubai Creek in 2001, before moving to London to oversee Maze four years later. Now he returns to launch his first set of restaurants in the Middle East, bringing his globally successful Social brand and its popular tasting menu concept to the city. Roasted pigeon and goats cheese churros are some of the unusual fine-dine items to try. Head downstairs to Ynot for a cool urban vibe – the French oysters at this seafood tapas bar are reason enough to visit. Or savour Marina views from Accents, where you can pick out fresh ingredients and watch chefs cook in a live kitchen – try the spinach and mushroom tortellini for exquisite flavour. Both are furnished with funky modern-retro designs – play spot the brand instead of people watching. ihg.com

SOCIAL WORLD

This year, Dubai and Sydney take Jason's Social set to eight venues in five countries



Enjoy front-row seats of Dubai Marina at Accents



Crab Tavern is setting the trend for rustic urban dining

CASUAL NIGHTS

Crab Tavern has brought a touch of relaxed dining to Dubai – don't panic, there's still table service (and notably helpful, too). Taking up a corner spot on level nine in Media One Hotel, the eatery rocks a rustic-urban vibe, with exposed brick walls, high-top wooden counters and leather bar stools. Highlights include fast service, an inventive and extensive cocktail menu, a soft and sweet king crab, and a delicious brownie dessert with a biscuit treat inside. There's meat on the menu, too, for those who aren't shellfish fans. Head over for an easy mid-week bite to eat or pre-dance grub at the weekend.



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