Amazyng!



Reviewed by: Kara Martin

Past the hordes of junk-food chomping teenagers and the staple mass of shops in Marina Mall stand chic boutiques and secluded eateries. And among those eateries you'll find funky fusion diner Zyng Asian Grill.

Hard to ignore, with the smell of sautéed goodies wafting from the woks in the open plan kitchen, it can quickly be established that Zyng is pretty big on two things aside from tempting scents: bargains and customised meal experiences.

The menu is packed with cuisines from China, Japan, Thailand, Vietnam and Singapore. And with such worldly fare to sample, the must-try staple dish has to be The Tour of Asia - a three course meal package you put together yourself from a limited albeit appetising selection of foods.

First stop on the food tour is Japan for some sumptuous tuna sashimi. Thailand serves up the biggest portion of Pad Thai possibly ever seen, although the size was its only perk; an overkill of peanuts and stickiness made it a less tolerable choice out of the dishes. Lastly, a cluster of caramel fried wonton strips serves as dessert; resembling a high-end kid's breakfast cereal minus the milk - the dish is a little sweet but also rather fun and cool. And three-courses for just AED 70? Even cooler.

A simpler 'make your own meal-in-a-bow' experience is also a must try; noodles in sesame garlic ginger sauce with shrimp, tofu, bok choy, bean sprouts and white onions made for a palatable mix and rather fun to compile yourself. It tastes really rather good too.

And the best tipple to accompany a feast at Zyng Asian Grill? The comforting Try Zyng Chai. Served hot or cold, the spiced chai tea is perfect for preparing yourself for that walk back through the rest of the mall.

What? Zyng Asian Grill
Where? Marina Mall
Why? Plenty of decent options for indecisive types, plus insane portions and prices
Why not? Serious Asian cuisine enthusiasts may be in for disappointment - your best bet is to DIY
Cost: Approx AED 145 for two
Contact: 02 681 9419