

The traditional Sunday roast.



If you're longing for fluffy mashed potato, succulent roast beef and gravy-soaked Yorkshire pudding, then look no further than the Marco Pierre White Steakhouse & Grill (MPW's) Sunday roast at the Fairmont Bab Al Bahr.

If you're an expat missing home, or you're longing to try some truly British cuisine, this Sunday spread is the ideal excuse to ditch the pots and pans and treat the whole family to a night out.

Pleasantly surprised by the unfussy menu, we chose to start with a starter of spiced carrot soup, followed by roast rib of beef, with mashed potato and grilled asparagus.

Although the serving of soup was enormous, we found ourselves wanting to finish it, if only to have an excuse to dunk the last of the (still warm) bread served along with it – the selection of

flavoured butters were another excuse to keep eating!

After a quick rest, the main event began, and what a main event! We found ourselves confronted with the biggest slab of roast rib we've ever seen, perfectly presented and cooked to order. Slightly daunted we whisked some of our superbly fluffy mash and crunchy asparagus on to the plate and began the challenge.

We're pleased to say that we made it most of the way through, but probably couldn't manage the last few mouthfuls because we were too busy scoffing our potatoes; creamy, soft and with a melt-on-the-tongue consistency, the perfect mash.

Defeated by this monster of a main, we had to ask the waiter to give us some breathing space before dessert arrived, but this gave us time to soak up the ambience.

Sat in comfortable leather chairs at big, discreetly positioned tables, diners at MPW's are an interesting mix of Abu Dhabi residents, mostly couples, and visiting businessmen relaxing after a long day of meetings.

Our favourite aspect of the place was the feeling of intimacy the dining room inspires. Tables are far enough away from each other for diners not to be disturbed by their neighbour's conversation, and the soft lighting and mock fireplace feature in the centre of the dining room, immediately invite diners to kick off their shoes (not literally) and relax.

Dessert arrived and was as warm and comforting as the rest of the menu. Creamy rice pudding with a delightful twist of cinnamon and succulent sultanas, all served up with a massive dollop of sticky strawberry jam (and for the truly indulgent, a jug of fresh cream).

This is definitely not a meal for the fainthearted, and should be savoured, so plan to stay for the entire evening. Oh, and if you're on a diet, may we suggest you throw the rulebook out of the window for one evening and indulge yourself!

Megan Wynes

What? Marco Pierre White Steakhouse & Grill at Fairmont Bab Al Bahr

When: Sunday from 6pm

Cost: AED 250, plus ten percent service charge and six percent tourism fee

Why? To sample the best of British cuisine

Why not? If you can't handle big portions, then this roast may not suit your appetite

We say: If you're a meat lover and enjoy great food in a more refined setting, this is one that you must not miss

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