

Diwan L'Auberge



Some spots just scream luxury, and Diwan L'Auberge is one. The opulent surroundings of the interior are reminiscent of the Taj Mahal and the fountains, landscaping and gentle lighting outside are nothing short of romantic. The live oud player sets the scene with traditional music, on the terrace the weather couldn't be more perfect and the service is, as usual, reliably impeccable.

Diwan L'Auberge boasts an extensive menu of Lebanese favourites. With so many choices, we left the decisions to the experts and went with the set menu – AED 475 per person plus standard fees for a selection of hot and cold mezze plus mains and dessert.

Throughout the meal, we were confronted with a huge amount of food – we especially loved the spicy feta with tomato and hearty lentils. We could have stopped at the mezze, but we couldn't turn down the impressive lobster thermidore, the flavourful mixed grill or the platter of fruits and

desserts at the end. In the French Lebanese tradition, it's probably more food than you can dream of eating in one meal, but you'll certainly want to try.

It's the nature of the cuisine that the expensive version isn't vastly different from less expensive interpretations. The best ingredients, however, and subtle flavours set this version apart from your local shawarma shop.

At Diwan L'Auberge, you'll enjoy your falafel and hummus in the shadow of the most stunning edifice in town, overlooking fountains that would be at home in Verona, Italy rather than overlooking the traffic of Khalidiya or Najda Street. You can get similar food a lot cheaper but probably not better.

***Laura Fulton.***

**What?** Diwan L'Auberge

**Where?** Emirates Palace

**Cost:** AED 475 for the set menu

**Why?** Great selection of Lebanese favourites in luxurious surroundings

**Why not?** Perhaps the most expensive cuisine of its sort in town

**We say:** The place to go when you want to enjoy the best of Lebanon and impress your guests

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