

Tasteful Teatro



While Teatro at the Park Rotana offers a well-rounded mix on the expansive menu, the real focus is on the sushi and Asian influences.

The ambience and impeccable service alone make the fine-dining venue a shining example in how to do good dining, but this standard clearly extends well into the glass walled kitchen.

So where to start? A hot and sour soup with lily bud and spring onions is a wonderfully light way to lift the palette - and the spices not too overbearing; those with a larger appetite will do well with the juicy and larger-than-life king tempura with punchy wasabi mayonnaise. It's not all spice on the menu, but the chilli squid is not to be ignored.

A step away from Asian and into 'Western and Grill' options offers a must-try: the miso bass. It's quite possibly the 'marmite' dish on the menu, but unwrinkle those noses – the subtly flavoured Chilean fish is simply marinated with miso, creating a light, tender and surprisingly delicious dish.

Dessert choices are anything but limited to round off a meal; quell sweet cravings with an over-the-top serving of chocolate in the aptly named Chocolate Symphony; a warm chocolate cake with Jivara chocolate sauce, chocolate tart and Chantilly white chocolate ice cream. It should come with a health warning, but the risk of blocked arteries isn't enough to push this indulgent dish aside.

Charlie Kennedy

DETAILS**What?** Teatro**Where?** Park Rotana**Cost:** AED 270 per person for three courses excluding drinks**We say:** Teatro is a perfect example of how to keep things simple, and do food well. An unfussy, chic interior, confident staff and varied menu ensure a great dining experience.**Contact:** 02 657 3333