Serving up sustainability.



There's something fishy going on at the Starwood hotel group in Abu Dhabi. Leading the charge in a sustainable fisheries initiative, the five hotels (Sheraton Abu Dhabi; Sheraton Khalidiya; Le Meridien; Le Royal Meridien, and Aloft Abu Dhabi) have joined the Choose Wisely campaign, an awareness drive launched by Emirates Wildlife Society in association with World Wide Fund for Nature, hoping to raise consumer awareness with regards to the impact of overfishing. With currently over 80 percent of the world's main fish stocks considered over-fished, Starwood has stepped up to introduce sustainable dish options on the menu.

From January 2011 onwards, diners will find special Choose Wisely icons in the menus in participating restaurants; fish species marked as green on the menu are considered a sustainable choice; red marks on the other hand identify threatened species.

So what's on the menu? Abu Dhabi Week sampled the fish fare at Sheraton Abu Dhabi.

Leaving hamour (a red option) firmly alone, we sampled only green choices. A cold starter of lime cured Ehrenbergs snapper, with avocado pomelo and yuzu dressing starts things off beautifully; it's fresh, light and zesty.

Terrine of souli, perfectly presented with orange blossom jelly and homemade gingerbread, is an imaginative and original creation with a complementary mix of flavours. Fillet of pink ear emperor seasoned with sesame gomasio, braised potatoes and rocket leaves follows as a main course – none too overwhelming and once again packed with flavours.

Dessert is thankfully minus any fish. Hazelnut biscuit with chestnut cream, raspberry and blueberry mousseline is served with impeccable style; it tastes fabulous too.

Three fish dishes and one beautiful dessert later, we're surprised not to feel too overwhelmed and overly full. Good portions and a well-balanced mix of flavours makes for a truly good meal and good conscience too.

Charlie Kennedy

What? Choose Wisely campaign: Sheraton Abu Dhabi (Corniche)
Where? II Paradiso (more restaurants to follow)
Cost: From approx AED 50 per dish
We say: This is no food-fad; a well thought out and appetising initiative
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