

A gastronomic journey



Thanks to the opening of several new fabulous international restaurants there are plenty of options for brunch now in Abu Dhabi, but few equal CuiScene at Fairmont Bab Al Bahr for sheer breadth of choice.

Escorted in to this light, bright restaurant, the first thing that strikes you (aside from the delicious aromas emitting from the kitchens) is the mix of diners. Families with small children mingle happily with large groups of friends and scatterings of couples without any problem.

We opt to start with a selection of salads, seafood and sushi, but we soon regret taking a small plate as the array of options on offer is too tempting. Freshly grilled and poached prawns, huge chunks of lobster, oysters and fresh ceviche pack the display at one end of the counter, while freshly rolled maki, nigiri and sashimi flank the other. In between lies a selection of salads – Arabic, American, European and Asian in influence – while just behind this are a selection of

individually prepared appetisers. We're spoilt for choice.

Back at our table we nibble away at our starters while the waitress keeps a steady stream of bubbles flowing into our glasses.

We're so full already that it takes some time for us to muster enough strength for the main course, but we power on through with a wonderfully tender slab of roast beef, with its obligatory accompaniment of Yorkshire pudding and some fresh, crunchy green beans.

It was a toss up between this and the selection of fresh curries and grilled meats available on the Indian station, but we didn't have room for it all.

By this point we were also enjoying the sound of Frankies' resident singer and pianist who was installed at the entrance to CuiScene; so much so that we decided to venture next door for a peek at the Italian fare on offer there.

We meant to come back empty handed, but instead left with a plate full of fresh buffalo mozzarella, pizza and yet more salad. We're pleased to say that we didn't eat it all though! Mainly because we had to save room for dessert – well a mouthful of a crepe with vanilla ice cream and fresh raspberries anyway (oh, and a few jelly sweets from the chocolate fountain). That's all, we promise.

Megan Wynes

What? Friday brunch at Fairmont Bab Al Bahr

When? 12pm to 4pm

Cost: Bubbly free: AED 249*; hops and vines: 299*; French bubbly: 449*

We say: A manageable feast

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*Prices exclude service charges and tourism fees