

## Meat Feast



Although it's one of the more established restaurants in the capital, we've never actually dined at Chamas – the InterContinental's signature Brazilian restaurant. Yes, we've heard lots about it and the general consensus among our colleagues is that it's a meat-lovers' paradise. So, with a certain sense of anticipation, we decided it was high time we paid it a visit – we've even skipped lunch in preparation.

It's a good job we booked in advance because the restaurant is heaving. Walking down the curving staircase into the double-height dining area, there's a pleasant buzz that is nicely complemented by the gentle melodies of the live Latin band.

You won't have any problems choosing from the menu at Chamas, quite simply because there isn't one. The restaurant's USP is a Churrascaria-style of service. To the uninitiated (i.e. us), this basically means that diners are given a plate and a mat for signalling waiters – green on

one side, meaning “feed me”, red on the other, meaning “I need a break”.

We start at the well-stocked salad bar and fill our plates with a selection of dips, salsas and garnishes before returning to our seats and flipping over the mat to indicate that we’re good to go. Within minutes the traditionally clad passadors are lining up at our table with their giant skewers, offering to carve us all manner of meaty delights.

There are at least 15 different cuts of meat for the true connoisseur to sample. We don’t have space to list them all here but our favourite has to be the barbecued rib-eye steak – tastily crunchy skin on the outside, succulently moist on the inside and all covered with the most delicious marinade. Also worthy of mention are the slow-cooked beef ribs, which just fall apart with the slightest touch of the fork and the sweet melt-in-your-mouth lamb chops.

Another particularly nice touch is the juicy grilled pineapple that is brought around at regular intervals which helps to cleanse the palate and supposedly aids digestion as well.

The only downside? If we’re being picky then we’d have to say that a few of the cuts could be a little salty for some peoples’ tastes as a result of the outside of the meat being generously seasoned with sea-salt – so avoid the crusted edges if you’re on a low-sodium diet.

All-in-all though, Chamas is a fantastic night out – delicious food (and plenty of it), great service and a lively atmosphere. Loosen your belts and enjoy!

***Jon Muller***

**What?** Chamas Churrascaria and Bar

**Where?** InterContinental Abu Dhabi

**Cost:** AED 590 for two people excluding drinks

**We say:** Meat, meat and more meat – come hungry

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