

Bull riders



There's a lot to be said for cheese, pasta, chicken and chocolate, but when it comes to favourite foods, nothing beats a nice cut of steak. Lucky for us, then, that Rodeo Grill at Beach Rotana has just kicked off their US beef promotion. Though other great restaurants have come to the capital, Rodeo Grill is still a contender, bringing excellent service and quality food.

We tried to hold back, but when a flower of five different types of bread arrived, we tasted them all. It was especially good alongside the earthy, rich tomato soup which came with a goat's cheese complement. The deep flavour of the chicken liver pate topped with sweet tasting jelly – though a bit incongruous with the Wild West theme – was smoky and intense.

For starters, we loved the crisp, fleshy crab cakes served with a smear of tangy sauce. Unlike similar dishes made from manufactured meat, these delightful rounds are made with actual crab meat.

Ready for the beef, we asked Chef Yokus to bring us a bit of everything. Though not the cuts of meat with which we're most familiar, we tucked right in. We enjoyed the fall-apart brisket, the flavourful flat iron (which is second in tenderness only to the fillet), the hearty short ribs cut into convenient rounds and the unique rib caps. The tasty sirloin didn't disappoint and the beef cheeks were so tender we could cut them with a fork.

This promotion showcases lesser known alternative cuts of beef. Though not the leanest bits of the cow, Chef Yokus makes this aged beef tender by slow cooking it for up to five hours.

Stuffed to the gills, we thought it would be rude to leave without trying dessert, so we opted for the warm rhubarb and strawberry tartlet, a perfect tangy end to a savoury selection.

Laura Fulton

What? US beef promotion

Where? Rodeo Grill, Beach Rotana

Cost: Not cheap but there are plenty of US choices under AED 200 during this promotion (ends 31st October)

We say: Though the slow roasted method isn't for everyone, it makes just about every cut nice and tender

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