

Quality and quantity



It's been nearly a week since we visited Blue Grill at Yas Rotana for its AAA Friday Lunch and we're still dreaming about it.

In our mind, there's nothing better than a simple, well-cooked cut of prime beef, a few tasty side dishes and a glass of perfectly paired grape beverage. It's a simple recipe that few restaurants get right, but Blue Grill has certainly nailed it.

We've only ever visited for dinner so we're pleased to find the masculine tones of the dining room work just as well in the cold light of day. We're seated at a lovely light and airy table next to floor-to-ceiling windows.

There is plenty of choice even though it's a set menu, with three starters (two salads and one soup), three very different cuts of beef (from Argentina, America and Australia) and two naughty-but-nice desserts to choose from. We opt for the French onion soup to start followed by the American tenderloin.

Topped with a crispy piecrust, our onion soup is rich and peppery, just how we like it. We end up sharing it with our partner in order to finish the huge serving, but we take our time though as this is the essence of the AAA lunch; each course paired beautifully with its own grape beverage. There really is no need to rush.

Then it's on to our tenderloin. We like our meat medium rare and as our knife slides through the flesh like butter, we know that the chef has carried out his duties to perfection. We could have just eaten the steak and been satisfied, but to ignore the cheesy mashed potatoes, creamed spinach and crispy fat fries would have been a crime of the highest order.

Sadly, we had no space left for dessert, but our partner enjoyed a monstrous slab of Black Forest Gateaux. It looked delightfully sinful - if only we'd saved room!

Megan Wynes

What? AAA Friday Lunch

Where? Blue Grill, Yas Island Rotana

We say? Rub-your-belly satisfaction at a great price

Cost? AED 175 ++

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