

## Yacht Club shake up



We were lucky enough to get a preview, of the Yacht Club's newly revamped menu. They have called in the world famous Koji Kagawa as a consultant and he has reworked the menu with his 'colour' concept, and 'four corners of the world' inspiration. He has provided us a magical menu.

The tasters we had included the Orange Salad which is exactly what it sounds like, a refreshing salad containing salmon, carrot and, of course, orange. We also took a few bites from the rest of the starter menu and can highly recommend the mango tuna tartar for an equally refreshing starter.

The Yacht Club is famous for its fabulous sushi - and we didn't know how Koji was going to improve it, but boy did he deliver. The lobster rolls were still slightly warm and melted in our mouth. The mosaic roll, was on the large side but looked spectacular. We were puzzled to how he created such a masterpiece - we wanted to frame it - not eat it! But we did eat it and can

report it tasted as good as it looked.

Off to a flying start we were excited for the next instalment. The cod in miso sauce with Asian vegetables was cooked to perfection; the flakes of fish just fell apart. It was proving difficult for chopsticks, but to be honest we were grateful for the chance to pick up our fork and really dive in.

Next was the organic chicken teriyaki with wasabi mash potato. The mash had just the right amount of wasabi to give it a fair kick, and was balanced out with the sweet and sticky teriyaki sauce.

For a final course we had an indulgent Yuzu lemon tart, which was zesty and fluffy - yes we described a desert as 'zesty and fluffy' but you will have to try it to see that it is the only way to describe this dessert.

Ending the meal on such a beautifully light desert, we had time to go and try some of their signature vegetable-infused mixed drinks, we just told ourselves 'it's one of our five a day.'

***Amy Murphy***

**What?** Japanese. Koji Kagawa has reworked starters to sushi

**Where?** Yacht Club, InterContinental Abu Dhabi

**Cost:** AED 350 per head excluding drinks

**We Say:** Be patient, the new menu doesn't go live until February!

**Contact:** [www.dining-intercontinental-ad.ae](http://www.dining-intercontinental-ad.ae)