

### High steaks



Although there are already a number of dedicated steakhouses in Abu Dhabi, finding ones that serve good steak are ... well, rare. So when we heard about the newly opened Burlington Grill, Abu Dhabi Week decided to rush over there to feed our carnivorous urge for meat.

Located in the freshly refurbished Mafraq Hotel, the restaurant is easy enough to find although it is quite a trek from the city centre. The 30-minute drive is soon forgotten though as we walk along the plush corridor of the hotel and approach the steakhouse.

It is still early in the evening when we arrive but we are a little surprised at how quiet the restaurant is and the distinct lack of 'buzz'. However, we are informed that the restaurant normally fills up later in the evening and that, being the closest steakhouse to Khalifa City, it has proved really popular in the short time it has been open.

We decide to take advantage of the cooler weather and take a table on the outside terrace. With a surprisingly pleasant view of the lushly landscaped pool area, the terrace is a nice place to be. Although relatively small, the terrace does not feel cramped and the tables are well positioned, providing an intimate, private atmosphere for all the diners.

Everything on the menu sounds promising. There is a decent variety of starters and we decide to try the intriguing grilled foie gras with apple and onion marmalade. After the briefest of waits, our first course is served. The foie gras is unbelievably rich, maybe a little too so for our palate, and works really well with the deliciously sticky marmalade.

But it's the steak that people are going to come here for and they won't be disappointed. We opt for the grilled beef tenderloin with roasted peppercorn sauce and undoubtedly it is the star of the night. Prepared medium rare, it's an excellent piece of meat cooked to perfection. Succulent, juicy and ever so slightly bloody ... just the way it should be.

As we loosen our belts to let the food go down, the tables are efficiently cleared by the attentive staff, who are well-informed and talkative but not in the least overbearing. We'd love to try the desserts – the blueberry mint New York cheesecake sounds particularly good – but to be honest we don't think our expanding waistline could take it.

So what do we think? If you are in the vicinity then the Burlington Grill is definitely worthy of a visit. The menu has a lot to offer, the food is beautifully cooked and well presented and the staff are extremely friendly and helpful. It is only the slight lack of atmosphere that would prevent us from making the long journey out to Mafraq Hotel more often.

***Jon Muller***

**What?** Burlington Grill

**Where:** Mafraq Hotel

**How much?** Around AED 250 for three courses excluding drinks

**Why?** Hearty selection of steaks, nicely cooked to order

**Contact:** 02 659 6666