

Chocolate bonding



After one final proofread, the Abu Dhabi Week team sent last week's finished magazine to be published and decided to reward ourselves with a chocolate fondue (any excuse!) at the Westin.

We've never fail to be impressed by the sight of the interior; the unusual tree-slice wall art, modern décor, stone pillars and floor-to-ceiling window overlooking the picturesque golf course. It's beautiful.

We start our experience by sipping on the refreshing Madberries smoothie, which is a colourful mixture of raspberries, strawberries, blueberries, blackberries, red and blackcurrants and yogurt, with a dollop of raspberry sorbet on top. After all of that superfood goodness it's chocolate o'clock.

We're presented with an assortment of chocolate sweets (pistachio and tiramisu flavour and a cheesecake lollipop) and freshly baked cupcakes; raspberry, chocolate and carrot cream-cheese flavour.

Next up is the pièce de résistance – the chocolate fondue. A bowl of melted Michel Cluizel milk chocolate is served with a side of strawberries, bananas, brownies, biscotti, dates and homemade marshmallows. There's a bit of a knack to dipping these goodies into the melted chocolate, and steering it towards your mouth without dripping chocolate down your chin, however practice makes perfect and many laughs and marshmallows later – we've nailed it.

As we lick the melted chocolate from our lips we remember the old saying, "There's more to life than chocolate but not right now." Exactly!

Catriona Doherty

What? Chocolate Fondue (and other treats)

Where? The Lounge at The Westin Abu Dhabi Golf Resort and Spa

Cost: AED 80++ for two to share

We say: A perfect treat for sharing with your work colleagues, friends or other half. Over indulge without over spending

Contact: 02 616 9996