

## Refined relaxation

As huge fans of a good steak restaurant, we've been pleased to witness the arrival of a few new kids on the block, The Park Bar & Grill at Park Hyatt Abu Dhabi being one of the more high profile.

With a beverage lounge upstairs and a huge dining room downstairs, the atmosphere is very social, and our first thought is that this would be a great place to catch up with a large group of friends.

With high ceilings and a theatre-style kitchen, the main dining area is the antithesis of the usual sleepy cigar lounge atmosphere of many steak restaurants – dark leather furnishings are replaced by light coloured benches and bright lights. The buzz from other diners is inescapable, as is the noise from the live kitchen.

We take a seat near the kitchen and finish our expertly mixed beverages from the lounge as we peruse the menu. We see a number of Asian-themed alternatives to the simple steak and side formula, as well as an impressive array of fresh seafood.

What to choose? A limited appetite stops us from going completely crazy so we opt for a dozen oysters to start followed by a Wagyu tenderloin with crisp, fresh asparagus, whipped mashed potato and Bernaise sauce.

With the oysters we opt for one of the delicious sounding Asian-themed sauces instead of the usual vinegar, shallots and Tabasco. Sticky, sweet, spicy and sour at the same time it complimented the flavour of the oysters perfectly.

A pleasant pause in between courses and we can't help but do a spot of people watching. The restaurant is packed and there's a real sense of enjoyment rising from every table.

Our main course arrives with a flourish; each accompaniment is served in its own dish so you can mix and match.

Our steak slices like a slab of butter, perfectly medium rare – just how we like it. An added bonus is a hot plate for each table, which means our mashed potato and asparagus stay hot!

Attention to detail and an innovative approach to age-old classics make The Park Bar & Grill a must-try. We have to head back if only to make our way through the dessert menu!

Guests who would like to find out more about Park Hyatt Abu Dhabi's food philosophy are invited to attend the Masters of Food and Grape Beverage weekend from 20th to 22nd September.

Sample a seven-course Sustainable Grill Dinner (AED 550 per person), a four-course vegetarian grill menu (AED 550 per person) or try your hand at a cookery class (AED 300 per person).

***Megan Wynes***

**What?** Dinner at The Park Bar & Grill

**Where:** Park Hyatt Abu Dhabi Hotel & Villas, Saadiyat Island

**Cost:** From AED 300 per head, with beverages

**We say:** A great spot to catch up with friends

**Contact:** 02 407 1138