



Being resident in the bustling Tourist Club area we're no strangers to delicious meals on a budget. From Indian delicacies to fry-up fancies, we've tried them all, but if you're looking for a feast of Lebanese fare, Riviera ticks all the boxes.

Although we walk in to Riviera at a rather late hour, we are greeted warmly as we take a seat. Quick as a flash, our waitress has set out some water and a few salad-y things to nibble on as we scan the menu.

Riviera has a cosy, days-gone-by sort of feel, a bit like having dinner at your nan's and we immediately relax. Other patrons are quietly going about their meals, some watching the conveniently placed televisions and others puffing lazily on shisha pipes. Gazing out the window

at the foot traffic passing by, we think we've found the Abu Dhabi equivalent of a late-night diner.

We start off with some warm Arabic bread and garlic labneh, savouring each tangy mouthful. The smooth texture and hint of garlic make for a subtle and delicious start to our meal.

After our tasty starter we're ready for more and next up is lamb arayes with a side of tabouleh. The arayes – Arabic bread stuffed with lamb and grilled – is crunchy on the outside and full of flavoursome lamb on the inside, going well with the garlic paste we get as an accompaniment.

The tabouleh is fresh and filling, with just the right ratio of lemon juice giving it a bite that cuts through the juiciness of the lamb arayes.

We sit back after our leisurely meal and survey the table – empty plates are scattered everywhere. A full belly and a sated smile on our face, we make sure to pick up the delivery menu as we leave!

## **Details**

**What?** Riviera

**Where?** Tourist Club Area

**Cost:** Cheap and very cheerful indeed

**We say:** Go for the arayes, stay for

the grill

**Contact:** 02 676 6615

