



ASADO, THE PALACE DOWNTOWN DUBAI



## CULINARY ADVENTURES

Savour the finest cuisines in the world at gourmet restaurants, each presenting a menu of authentic local specialities. Book a table to dine your way around Australia, India, Argentina and Italy, right here in Dubai.



### BUSHMAN'S RESTAURANT & BAR

Renowned for its hearty grills and rustic flavours, Australian cuisine lends itself perfectly to social get-togethers, which is why the Corroboree dining experience at Bushman's Restaurant & Bar at Anantara The Palm Dubai Resort is proving to be so popular. Taking its inspiration from the native Australian word Corroboree, generally used for group gatherings where music and food is enjoyed, the restaurant offers a sharing-style dinner of Aussie-inspired fare with a five-star twist. Undoubtedly one of the most memorable aspects of the evening, aside from the delicious flavours, is the artful presentation. From the lengthy starter board peppered with signature delights such as smoked kangaroo and seared scallops – the relishes are even served on a boomerang – through to the smoking Sydney Sunday dessert finale with decadently sweet lashings of chocolate brownie, cotton and pavlova. The addition of live music, faultless service and relaxed ambience all add to what promises to be a great night out.



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1 & 2 Bushman's Restaurant & Bar, Anantara The Palm Dubai Resort 3 & 4 Junoon, Shangri-La Hotel, Dubai



### JUNOON

With a name that literally translates from Hindi as 'passion', it's little surprise that Junoon at Shangri-La Hotel, Dubai pulls out all the stops to ensure a fine Indian dining experience like no other. The menu encompasses cuisine from major Indian states, but with a modern twist – think shahi lamb shank, spiced with black cumin rose curry and a dash of saffron honey foam, or the Tamilian fish curry that is prepared with green mango for a delightfully tangy taste. We recommend opting for the four-course 'gala menu' that showcases the chef's specialities, with each dish paired expertly with fine vintages. Don't leave without trying the eggplant chaat – an unexpected twist to the Indian street food favourite. Here thin slices of crispy eggplant are given a flavour boost with tamarind chutney and chaat masala spices. Follow with the braised nali goat that packs a fiery punch thanks to the use of ghost chilli and ginger, and the creamy kulfi selection for dessert that's prepared tableside in an interactive display using liquid nitrogen.



**ASADO**

Discover the many vibrant flavours of Argentina at Asado. Nestled in the elegant surrounds of The Palace Downtown Dubai, the restaurant boasts a postcard-worthy setting that overlooks the stately Burj Khalifa, as well as Spanish live music and a menu of delightfully authentic fare. Start with delicious empanadas that come in a variety of fillings including king crab, onion and cheese, corn and more, or the sinfully indulgent Proveleta Asada – grilled provolone spiced cheese – that perfectly sets the scene for yet more temptations. Diners can select premium meat cuts from the Argentinian Pampas grill that all stand out for its exceptional quality, complemented by a rich array of sauces but, for something different, try the chef’s speciality roasted baby goat from the ‘Asador’ grill, which is slow-cooked for hours over a small fire. Asado also features a gourmand’s selection of special ‘heritage’ dishes, an exceptional variety of fine Argentinian vintages and truly decadent desserts, making every meal here a special occasion.



5 to 7 Asado, The Palace Downtown Dubai  
8 & 9 Manzoni Italian, Pullman Hotel & Residence Jumeirah Lakes Towers

**MANZONI ITALIAN**

One of the city’s dining gems, Manzoni Italian is a charming restaurant at Pullman Hotel & Residence Jumeirah Lakes Towers. The restaurant, helmed by Italian chef Andrea Pastore, champions authentic flavours and impresses with its show kitchens and wood-fired ovens. Start with the fried Sicilian-style saffron rice balls with parmesan, meat ragu, peas and truffle mayonnaise or the famed burrata di Andria, before moving on to heartier mains such as the costoletta di vitello, a Milanese-style breaded veal cutlet. If in doubt, don’t hesitate to ask for recommendations from the expert staff. The chef’s signatures such as the baked homemade lasagne bolognese, bresaola della valtellina pizza topped with air-dried Italian beef, and stuffed tortellini with mixed seafood and black truffle are also indulgent highlights. While dinners at Manzoni are always a delight, the restaurant has recently launched a new Friday Italian brunch that’s the talk of the town. Book a table outside on the restaurant’s terrace and enjoy delicious fare to share, including baked eggplant in tomato sauce, fresh seafood spaghetti and irresistible tiramisu.



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