





COAST TO COAST

Embark on a culinary journey in Dubai inspired by the finest seafood fare from around the world

There are few cuisines as universally-loved as seafood. An integral part of our diet for centuries, research proves that even people who lived near water during prehistoric times used to take advantage of the resource for food.

From fresh catches by local fishermen to exotic fare from far away continents such as Atlantic salmon, Australian flathead and Pacific oysters, the choice is endless. Connoisseurs are known to travel far and wide for an authentic taste of local specialties but, with the advent of technology, it's easier than ever to have fresh fish caught continents away be delivered the same day to leading restaurants around the world.

Before the discovery of oil transformed Dubai's destiny, the city was once a small fishing village and relied on the Dubai Creek for its livelihood. While fishing activities today are closely monitored and managed to ensure local species aren't depleted, visitors enjoy a wealth of choice when it comes to dining on fresh, delectable seafood in the city. From Emirati specialties to exotic Asian indulgences and Mediterranean staples, *Concierge* presents the finest seafood restaurants with a gourmet twist.



1 to 3 Tresind 4 & 5 Novikov

TRESIND

Fans of Indian cuisine are in for a treat at Tresind. Located at Nassima Royal Hotel, the fine dining restaurant introduces your palate to a whole host of possibilities thanks to executive chef Himanshu Saini's expertise in molecular gastronomy. Here the sciences of physics and chemistry transform tastes and textures of food in delightful ways, which is evident right from the pani puri amuse bouche that is served in a jelly form and explodes with flavours reminiscent of travels around India. It sets the tone for more to come with several dishes from the menu being flash frozen using liquid nitrogen, deconstructed and more.

Seafood enthusiasts will no doubt enjoy the pan-seared scallops served with a rich peanut sauce, while the Achari monk fish that celebrates the tangy flavour of pickles and the delicious pepper prawns tossed with curry leaves is well recommended. There is a wonderful selection of seafood-based curries to enjoy as well, each prepared and served with a culinary twist.

SEAFOOD ENTHUSIASTS WILL NO DOUBT ENJOY THE PAN-SEARED SCALLOPS SERVED WITH A RICH PEANUT SAUCE



NOVIKOV

This chic Asian restaurant and bar at Sheraton Grand Hotel, Dubai effortlessly sets the scene for a memorable dinner with ease. Here the contemporary décor, complete with dark woods and statement lighting fixtures, matches the sleek service so don't hesitate to ask the expert staff for recommendations. The restaurant's Chinese and pan-Asian inspired menu lives up to high expectations but make sure to also check out the selection of seafood displayed proudly at the restaurant's own 'fresh market'.

To start your culinary journey around Asia, try the tuna tartar and crab and truffle soup before indulging in an array of dim sum and tempura – the black cod rolls and king crab wontons are definite highlights. There's a lot to choose from and on our last visit we enjoyed Novikov's signature 'new style sashimi' creations that included hamachi carpaccio and scallops with black truffle.

Everything at Novikov is prepared fresh and presented with flourish to your table, making a meal here an occasion in itself. Save room for the delicious seafood grills where classics such as salmon teriyaki are worth the trip alone.



6 to 8 Aseelah 9 & 10 Seagrill on 25° Restaurant & Lounge

ASEELAH

Traditional Emirati recipes and seasonal local ingredients are celebrated at Aseelah in Radisson Blu Hotel, Dubai Deira Creek where the décor reflects a wonderful sense of place. Colourful lanterns and camel figurines are dotted across the tables while intricate lights decorated in Arabesque patterns hang from the ceiling.

Here Emirati rice dishes are cooked with a variety of meats and chef Uwe Micheel elevates the flavour of locally-sourced, sustainable fish by using his own homemade spice combinations and tangy, flavourful chutneys.

For a true taste of the emirate, try the maleh salad of preserved fish on a bed of lettuce and green mango or the delicious Arabian seafood soup to start, before moving on to heartier mains. Our favourites include the succulent rice-based fish machboos and grilled Gulf prawns that are flavoured with turmeric and lemon. Meanwhile, the popular samak dish sees the day's fresh catch served in a delectable gravy and accompanied by Arabic date rice. Another seafood highlight worth trying at Aseelah is the Arabian lobster that is expertly poached and served with a delicate herbed pilaf, puréed peas, fennel salad and a spiced coconut sauce that is simply irresistible.



FOR A TRUE TASTE OF THE EMIRATE, TRY THE MALEH SALAD OF PRESERVED FISH ON A BED OF LETTUCE AND GREEN MANGO

**SEAGRILL ON 25° RESTAURANT & LOUNGE**

One of the signature restaurants at Fairmont The Palm, Seagrill on 25° Restaurant & Lounge features a menu that's primarily focused on 'fruits de mer' with a Mediterranean touch.

There's a lot to choose from but to start, we'd recommend ordering the delicious seafood linguini packed with mussels, shrimp, clams and squid that is marinated in a flavourful yet delicate tomato sauce. The truffle risotto with red Mediterranean shrimp is another popular choice and the restaurant also has a fine range of oysters and caviar, which includes premium Yasa caviar that is produced right here in the United Arab Emirates.

The menu's Fish Market section lists the restaurant's signature seafood selection, which includes seabass from Greece, octopus from Tunisia and black seabream from Turkey as its Mediterranean highlights. The Seafood Extravaganza platter for two is also a worthy indulgence and is piled high with fresh shrimp, king crab legs, snails, clams, Fine de Claire No.2 oysters, lobster and Sturia vintage caviar. For a special dinner, book a table outside on the terrace for spectacular views of the Arabian Gulf and twinkling skyscrapers in the distance.

