



SHABBY CHIC

DOES A BRITISH VINTAGE-THEMED CAFE BRING A DOSE OF EAST LONDON HIPNESS TO THE CAPITAL?

You could be forgiven for thinking you've stepped into a time machine at this aptly named café, where vintage décor is king. The Lebanese owners have paid great attention to detail, with fire bucket lampshades, a working record player, antique desk tables

and chairs, plus splendid Beano comic-plastered bathrooms, while diners can order from menus plastered on 12-inch vinyl records. The food is a mash up of Lebanese and international choices, with a healthy and hearty mix of salads, baked potatoes, sandwiches, saj and pastries. But the main attraction is the unique bubble tea, a Taiwanese original with chewy tapioca pearls sucked up through custom-made fat straws. The layered carrot cake with cream cheese frosting is also highly recommended. In the heart of the Muroor district, which already features Jones The Grocer, Shabby Chic seems set to become a bustling spot for a speedy lunch.

🏠 *Golden Tower Building, next to Al Mamoura Building, Muroor Road, Abu Dhabi, daily 7am to 10pm. Tel: (02) 6437497. Taxi: Mamoura Building. facebook.com/shabbychiccafe*

NEWS



ROUGE

The new menu at this underrated Asian restaurant offers a variety of Chinese, Korean and Japanese specialties. We started off with the explosively named dynamite sushi wrapped in modestly sweet seaweed,

and the surprisingly light chicken cha show bun. For mains, we tried the deep-fried lamb chops "Tibetan style," a tender blend of spicy and sweet, served over an intriguing sea salt shell. And the silky Szechuan ma po tofu was moderately swimming in a fragrant chili sauce with a subtle kick. With faultlessly efficient service, and more variety to choose from, including a moreish coconut ice cream with black sticky rice, Rouge should prove to be a hit.

🏠 *Rocco Forte, Sheikh Rashid Bin Saeed Al Maktoum Street, Abu Dhabi, 7pm to 11.30pm. Tel: (02) 6170000. Taxi: Rocco Forte. roccofortehotelabudhabi.com*

COOKING COUPLES

Looking for something a little bit different for date night? How about APi CAE's new couples' cooking classes with the Italian bakery's Chef Mario? Using a range of fresh ingredients, you and your significant other



BRASSERIE SAYAD

Can simplicity improve Emirates Palace's seafood specialist?

Back to basics isn't a phrase you would normally associate with Emirates Palace. Brasserie Sayad's claim that it is shifting its focus to classic seafood favourites with a new menu is, therefore, to be taken with a pinch of salt. There are a few classics, such as the clam chowder, but the addition of ratte potatoes and leeks, which admittedly lent the dish a nice vegetable bite, proves that Sayad simply can't do simple. But our starter, a ceviche and tartare platter comprising a tempting selection of tuna, salmon and snapper, demonstrated that excellence doesn't have to go hand in hand with mind-blowing innovation.

🏠 *Emirates Palace, West Corniche, Abu Dhabi, Mon to Sun 6.30pm to 11.30pm, bill for two Dhs705. Tel: (02) 6907999. Taxi: Emirates Palace. emiratespalace.ae*

can learn to prepare a meal, which you can then enjoy together. How romantic.

🏠 *APi CAE Gourmet, Corniche Road, Khalidiyah Tower, Behind NBAD, Khalidiya, Abu Dhabi, Thur 7.30pm, Dhs150. Tel: (02) 6668909. Taxi: NBAD Corniche. apicae.com*