



There are extremely few locations to dine in Dubai that are as iconic as the Boardwalk!

Nestled in the greens of the Dubai Golf Club, and parked amongst the vessels moored at the Yacht Club, the Boardwalk overlooks the Dubai Creek.

And the evening view is breath-taking!



The interior's not too shabby, either!



But, besides the most awesome location, in addition to the stunning renovations that have been recently completed, and even topping the brilliance of dining *al fresco* overlooking the Creek, is the marvel of one man's work: Chef Stefano Andreoni.





The energy and passion of this *virtuoso* - this master of chefs - is contagious and he has transformed his kitchen brigade into an army dedicated to the freshest and tastiest Mediterranean cuisine, specializing in seafood.



Chef De Cuisine Stefano's secret is to work only with the freshest ingredients, he explains.

First you need to train the kitchen staff to look after the raw materials - "I am a food technician," he says - "there is no room for second-best."





Just for oysters, for example, he carries three types:

Prat-Ar-Coum, which offer a mix of sweetness and sharpness;

St. Kerber Fines de Claire: less fleshy, but more juicy and refined in flavor;

and Gillardeau, meaty with aromatic finesse and a nutty flavor.



Before we even start, if you want to judge a Mediterranean meal, see what bread is on the table.

At Boardwalk, this checks out with flying colors!





The starters rain down with delight – excellent Caponata and chicken livers, and I even learned a new Italian dish! Panzanella, which is a Tuscan summer salad of bread and tomatoes. I’m originally from Milano, a few hundred kilometers away, yet I’d never tasted this light and flavorsome rustic salad.

Chef Stefano’s grandmother’s recipe helped him create the Panzanella you can taste at Boardwalk!





And then Chef Stefano really steps on the accelerator to impress with a fantastic selection of simply superb culinary masterpieces.

Chef Stefano, my taste buds salute you!



### Spaghetti con Aragosta!

Rich and creamy with just the right depth of taste - fabulous: truly a dish you could serve for royalty.

This is one of those articles where I need to just be quiet and let the food do the talking... because when the fork is at work, you stay speechless, eyes closed, in ecstasy as the flavors play with your senses - and all you can say is: mmmmmmmmmmmmmmmmmmm!





Risotto alla Marinara.

Buttery yet somehow also cut with a line of citrus – mouth-watering!





Even a simple pizza is a festival of flavors at Boardwalk!



And now I am quiet; very few Chefs can render me speechless.











Followed by ice-cream and coffee... Chef Stefano joins us and orders a “double espresso, ristretto, in capuccino”. That’s the kind of precision he brings to his kitchen, and the result is phenomenal.

Now you know where to dine this weekend.





Here is an interactive map of Boardwalk's location in the Dubai Creek Golf & Yacht Club:

View [Boardwalk](#) in a larger map

