

In the run-up to Christmas and New Year's there's always so many choices of venue for a lovely gathering of family and friends – we thought we'd look for the new kid on the Dubai Business Bay block.

The location is fabulous and not yet jam-packed, and you can be sure the good folk at the Grand Millennium will be pulling out all stops to make your festivities the envy of social media.



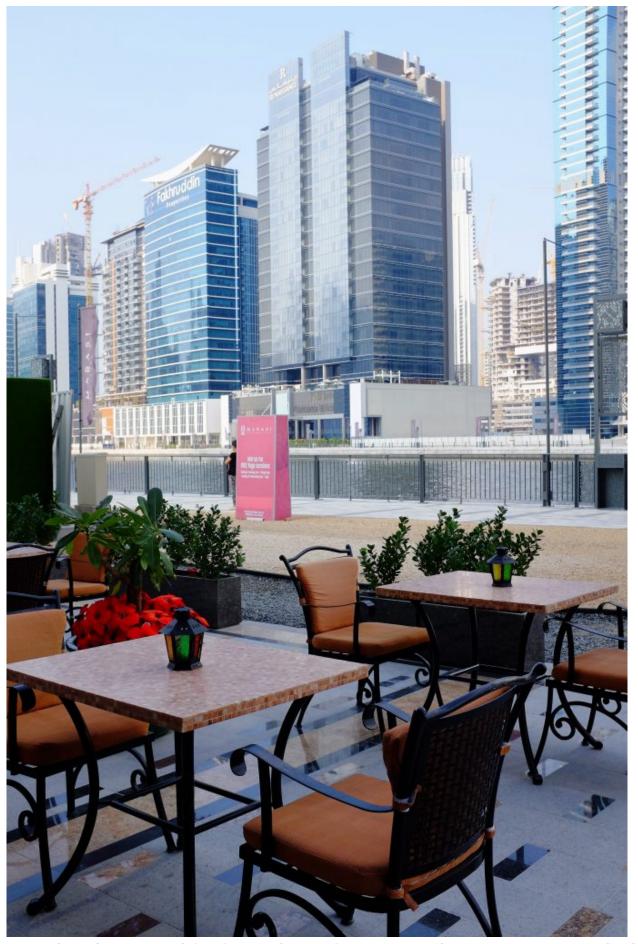


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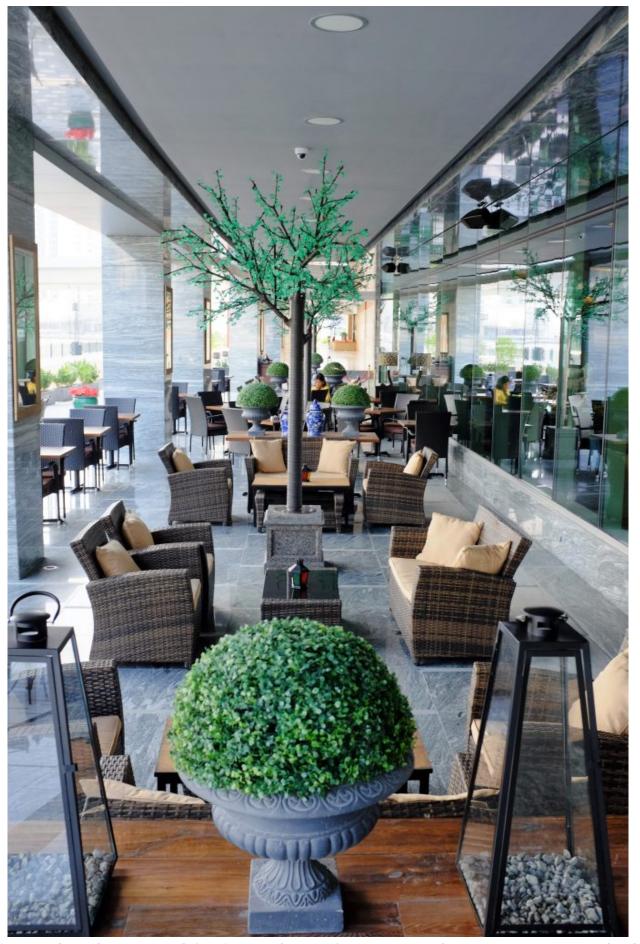
Beautifully decorated, both inside and out, the Beau Rivage is a lovely airy space blessed with natural light and giving onto the walkway that rings the Dubai Creek.





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And of course it is hosted in the five-star Grand Millennium Hotel, so the facilities in support are elegant and well-appointed.





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However, what pushed us over the edge in selecting Beau Rivage was the exceptional attention and even love that went into the buffet display.

We are fortunate to see many gorgeous buffets – many arranged to impress royalty with elaborate ice sculptures, fluffy ostrich feathers, weird pyramids of glittering gold tinsel – you name it, we've seen it – but at the Beau Rivage the care which went into each portion of the buffet was quite touching.

And they remained humble – sophisticated in the dishes and ingredients – but without telegraphing an excessive waste of opulence. In short, without the gaudiness or pretentiousness often associated with our holiday feasts.

Let the photos explain this better.





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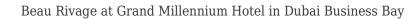


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But then for desserts they went wild!

Still, the exquisite dedication to a visually perfect presentation remained.





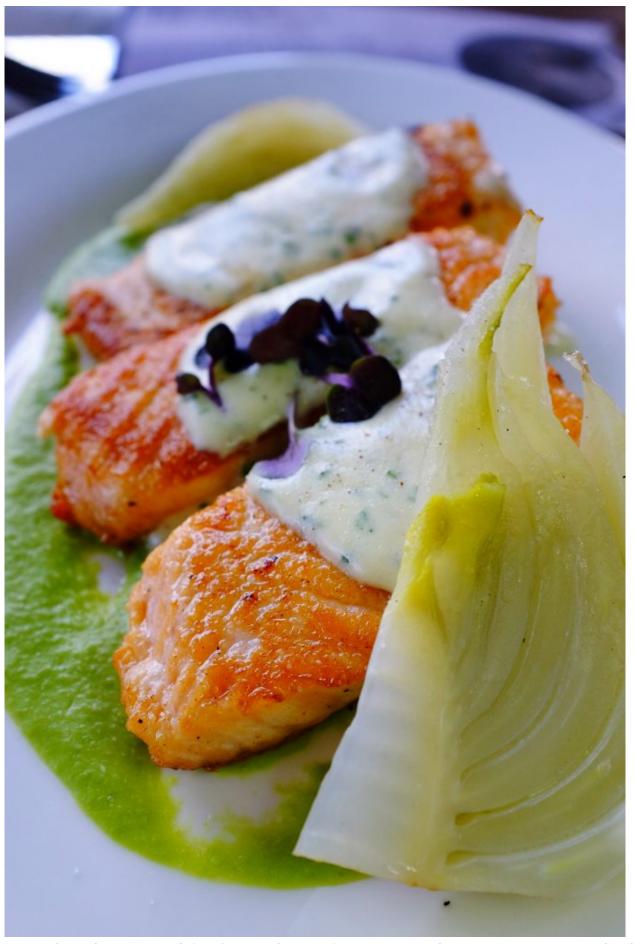
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But back to the buffet, those were only the cold entrees!

The mains were instead served at the table - to assure they reach you at the appropriate temperature, and presented by the wait staff.





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A delicious main course of pan-fried salmon on green pea puree, with fennel, and a dill cream sauce.

And, below, an excellent rendition of a continental festive roast, with crispy-out center-soft Yorkshire Pudding, rib-eye steak, roasted root vegetables and lots of gravy!





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Middle Eastern favorites also were included in the menu, and also proposed in elegant portions, like this Baba Ganooj.





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Also gladly noted was the emphasis on healthy foods – it was a splendid meal that didn't leave us feeling heavy, and I think that also adds to an enjoyable continuation of the evening, well into the night!





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All in all, the good people in the kitchens at the Beau Rivage really put their heart and soul into their festive season – and this transfers onto their esteemed guests and into blessings for a wonderful start to the new year.





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