



Zuma at The Galleria in Abu Dhabi

Zuma offers a level of sophistication that is only matched by its sense of fun – and that is a very difficult place to reach!

Zuma does it all so well, so smoothly, like pouring molten gold into ingots – truly one of Abu Dhabi's best restaurants.





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I think part of Zuma's impressive delivery is a game of contrasts – it's like they have found a balance between extremes, and so in this perfect center of the storm, there is a feeling of total satisfaction.

For instance, the ambiance is peaceful and calm, as shown in the photo above, yet at the same time, and with absolutely no conflict, as if they are two extreme parts of the same living being, there is an excitement of lively confusion in the market-like atmosphere!



And this dichotomy – these two extremes – play out throughout the dining experience in a unique, and formidable way.

And it works so well. I wonder if it is intentional, a studied and applied plan, and only I naively imagine it is a natural occurrence – like the gravitational pull of the moon on the tides. But seeing it is so seamlessly and innately part of the very essence of what Zuma does, I instead will tip my hat to the management team – because running a restaurant at a level of supreme excellence such as Zuma is really due to the efforts of probably a hundred or more professionals, all working in synch, with one mind, one heart.

In most cases, the esteemed customer is only aware of the feeling of immense satisfaction, even euphoria!

And we're talking food at the top of the world's pyramid of fine cuisine:



Caviar flows to your table unannounced, as a thoughtful welcome.

But that's not enough - it comes with a presentation of mini-mini-buns, and your own little miniature bowls of the finest chopped chives, and a delightful creamy butter - and so you and your table sit there and make your own minute caviar appetizers: it's a beautiful moment of togetherness, of total concentration, and of tremendous refined taste!





And the meal goes on!

Zuma is at heart a Japanese restaurant, and so you'll find all your favorites: tempura, miso soup, gyoza, and of course sashimi, nigiri, maki... all naturally at a luxurious level of preparation and presentation.. but also Zuma is a contemporary Japanese restaurant, which means they are not limited to traditional recipes and instead can explore and innovate!

This is another dimension of the concept of the two extremes balancing out - in the same meal, you can go from the most formal and traditional presentation of your wasabi, at your table, to the most avantgarde and creative culinary invention you could ever imagine!

Speaking of wasabi...



Here's a surprise for you, perhaps.

Did you know that natural fresh wasabi is exceedingly rare, even in its native Japan?

In fact, most probably all of the wasabi you've tasted in UAE is artificial.

Mostly it is a mixture of regular horseradish, hot mustard, and green food coloring, and wasabi flavoring - not so at Zuma. With appropriate reverence, the live plant stem is grated fresh right before your very eyes, and

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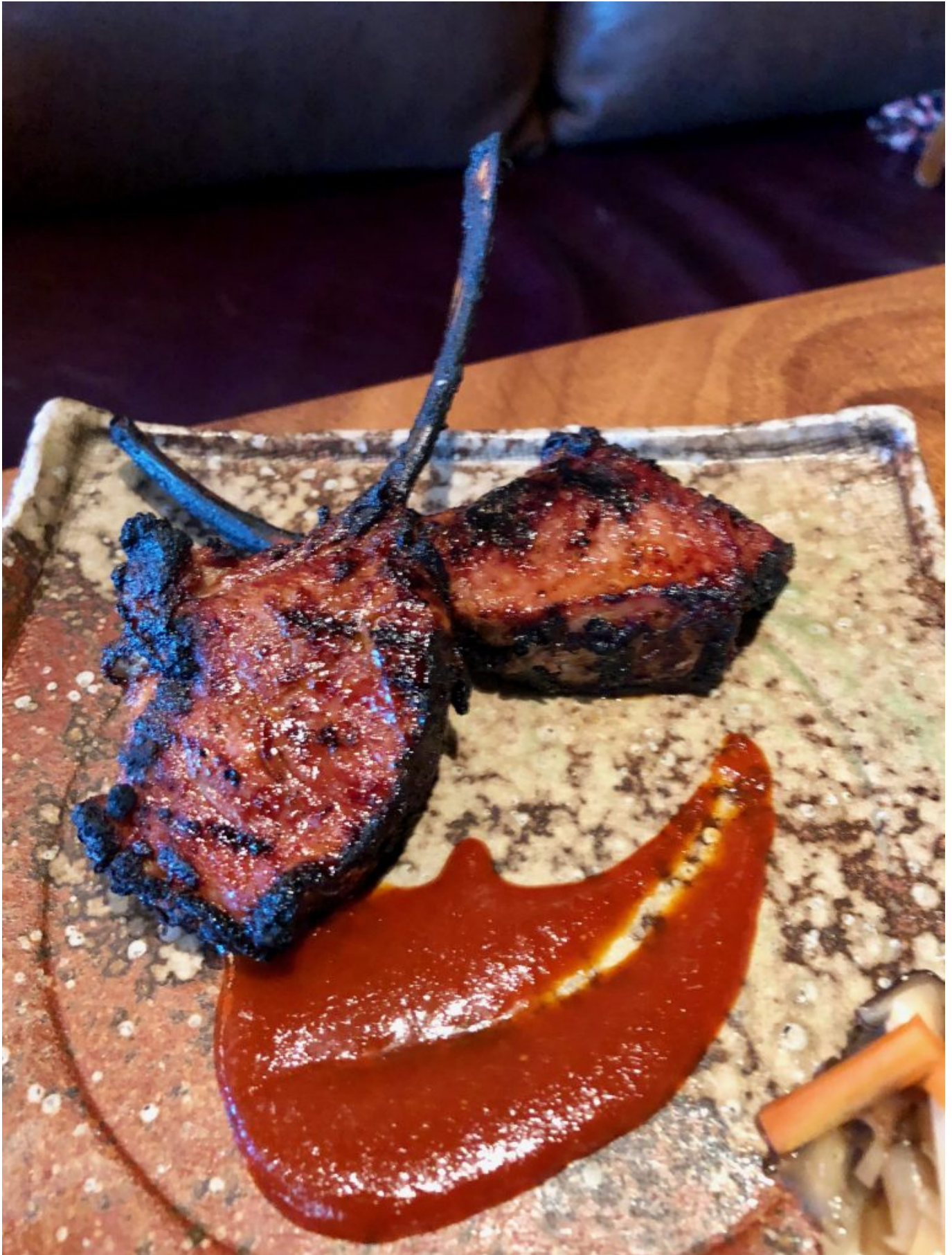
served for your delight.



It's almost like being in a dream – the food is absolutely divine.

Although Japan is not a big fan of lamb, the contemporary approach of Zuma allows for experimentation – and the French-cut grilled lamb chops were marinated for 72 hours prior to high-heat blasting.

Fabulous!





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Sake - also of the highest quality possible.

Served with gold flakes...





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Even better - served with gold flakes and juicy top-end Wagyu beef slices!





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The brunch circus is a lively affair - while maintaining a refined environment.











And the dessert section is exceedingly well stocked!

As is the bar, with a full-wall chilled wine cellar, and a specialist sake station.











Overall, Zuma provides an outstanding fine-dining experience, with a fun element.

Offering a dining experience that is Japanese 'authentic but not traditional' - a unique and absolutely memorable fine-dining restaurant brunch in Abu Dhabi that is second to none.





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