



On the occasion of the Chinese New Year – and, indeed, any occasion to enjoy a superlative Chinese meal! – the Shangri-la Hotel’s prized Shang Palace restaurant is pulling out all stops!

We visited for the Dim Sum weekend brunch, and it was truly a spectacle of culinary art and taste:







But before we get into the cuisine itself, the Shangri-la Hotel, Qaryat al Beri, is a weekend destination worth spending the whole day, and overnight if you can.

Set at the forefront of elegance and sophistication, and basking in a location second to none across from the Sheikh Zayed Grand Mosque, the Shangri-la is a marvel of Arabian architecture and world-class hospitality.







Shang Palace at the Shangri-la Hotel in Abu Dhabi

Shang Palace is the resident Chinese specialty restaurant, and it fits right into the tasteful and luxurious resort.





Dim Sum works like this: the menu is composed of several dozen items, which will reach your table in a welcome flurry, in small portions.

At Shang Palace on this occasion, it was an unlimited Dim Sum brunch, and so we were treated to an infinite flow of delicacies!

Typically the soups are flavorsome, and served piping hot.



Shang Palace at the Shangri-la Hotel in Abu Dhabi

And the dumplings are delicately wrapped, with centers of tasty chicken or prawn, or vegetable combinations, and served in the same steamer basket directly from the kitchen.

Your table quickly becomes crowded, and the continuous replenishment assures that each portion reaches you the instant it is ready for service.



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It is a fun and lively way of dining, typically Chinese – the center of the table spins to bring your desired serving within reach; but then, at the same time, another table companion is eyeing another dish, and so spins it in the opposite direction!

Each serving is different, and the garnish is more than just decoration as it is an integral component of the dish.



Besides the steamed baskets, Dim Sum also presents soft buns with various delicious fillings.





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Other cooking techniques are also utilized, particularly for the mains, including deep-fried sea bass, beef short ribs, chicken thighs, and other well-loved ingredients.







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Desserts are equally enticing, and of course there is the ever-refilled pot of delicate herbal tea.







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Given the extraordinary ambiance - both in elegance and representing the Chinese culture - the celebrations of the upcoming Chinese New Year propose Shang Palace as the perfect venue to join with family and friends around a spinning table-top.





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As a five-star venue, either for weekend brunch or an a la carte fine-dining evening, Shang Palace offers a gourmet glimpse into the millenary Chinese cuisine.

Especially suited to special occasions, but also able to elevate just a regular restaurant visit into the extraordinary, Shang Palace is the place to go for excellent Chinese fare.





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