



At the Sheraton Dubai Creek Hotel & Towers, giving onto the Dubai Creek, there is the Creekside Japanese Restaurant.



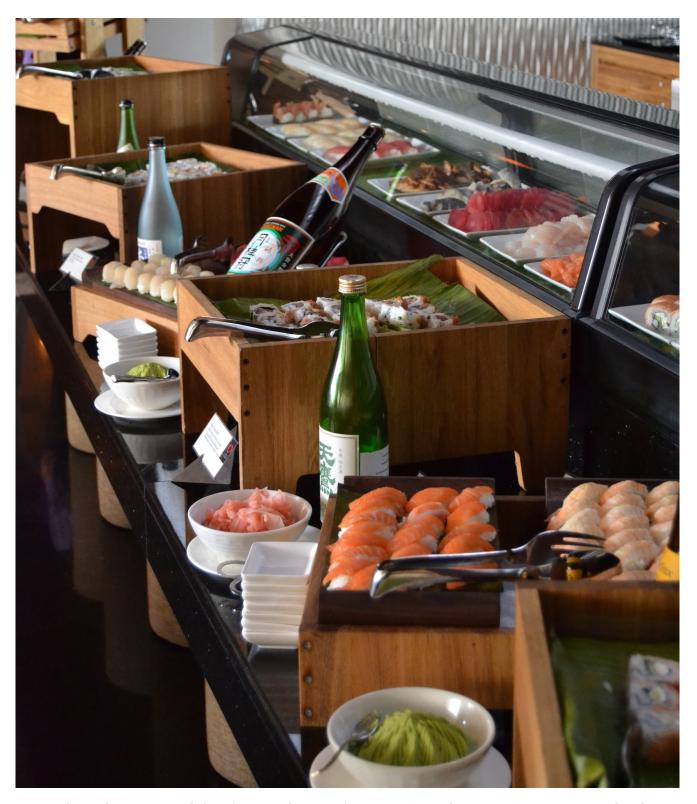


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Every Friday, "Omakase" welcomes you to an Asian dining experience with live-cooking stations, al-fresco dining and unique views – since "Omakase" means 'the Chef's choice' in Japanese, it is an opportunity for the Chef to show off!

And he sure does! Specialties include sushi, sashimi, noodles, teppanyaki, dim sum and a salad counter for all tastes.



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Besides the ubiquitous sushi,







which is plentiful in all shapes and forms, with a special mention of the Spicy Tuna Maki sans Nori - fabulous!



But what floored me was the creativity of the team in charge of the salad and apetizer section!

In Dubai we are spoiled for choice when it comes to 5-star dining, and we hardly give the salads a second glance as it's normally the same sort of dishes, rehashed, perhaps shifted around a bit, but pretty much it gets repetitive – not so at Creekside Japanese Restaurant!





I was so impressed, I noted them down for you.

Now see what a creative genius they have in charge of the salad bar:

Fuji Apple Salad

Kimchi and Maple Labne

Heirloom Tomato Salad

Tofu and Shiso Leaf

Marinated Slow Poached Salmon with Peppered Mango Salsa

Crispy Chicken and Rice Noodle

Salad with Plum Dressing

Chilli Compressed Watermelon and Coriander

Shiitake Mushroom Salad

Pickled Artichokes and Red Radish

Cream Dory Tataki

Corn and Beansprout

Black Sesame

Crispy Eggplant and Sweet Miso

Phad Thai Salad

Thai Beef Chilli Salad

Pickled Oyster and Cucumber Tagliatelle

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That's not a salad bar: that's a symphony of flavours!



I could hardly bring myself to go beyond the salad and sushi sections.

But there was more: two live-cooking tappanyaki stations, a long line of self-serve buffet favourites, another station for the tempura, pad thai, and Chinese steamed buns and dumplings... and of course the desserts!









There is a children's corner (avoid being seated anywhere near there. Even the parents made sure their table was in the opposite hall) and also avoid the window tables as the sun's heat beats in; however, now that the weather permits, dining outside is an appealing option.





All in all, Omakase is a brilliant brunch on the Creek!

The Creekside Japanese Restaurant is easy to find, and here is their website.

