

Within the impressive interior architecture of the Dusit Thani Hotel Abu Dhabi is the gourmet steakhouse, The Capital Grill.



As we learned from Chef de Cuisine Riane Stubbs, young and upcoming Chef from Australia - keep an eye on this one, people: he's a live one! - The Capital Grill is much more than a steakhouse.

And the food is a testament to the creativity that has gone into the menu!



Above is a Tiramisu - perhaps the most attractive presentation I have ever seen for this exquisite Italian dessert!

And below even simple (but tasty!) fare is prepared to perfection - actually, there is nothing simple about the 72-hour brisket, except the succulent home-made flavours.



In addition to serious carnivore dishes, such as the immense Grilled Cote de Beuf,



and the vertical Pinchos skewer,



The Capital Grill kitchen team also belts out nouveau dishes that surprise in their sophistication and even inspiration, such as the Roasted Cod risotto - be prepared for the exquisite deep red accompaniment... it's not rice! Try it!



Of equal fine-dining balance is the Smoked Lamb Loin with Fig.



And onwards!



Rich in food history, the countries on the shores of the Mediterranean Sea have all contributed local delicacies to the colourful, vibrant tapestry that is Mediterranean cuisine - such is the inspiration behind the menu at The Capital Grill.

Traditional seasonal ingredients from this sunny region feature a range of specialties such as Spanish Pinchos, Greek Beef Moussaka, Veal Ossobuco Milano, North African Rump of Lamb, Venetian Seafood Stew, Baked Gnocchi with Truffled Lobster, French Cote de Boeuf and much more.





The Capital Grill is easy to find, within the [Dusit Thani Abu Dhabi Hotel](#).



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