



Namak by Kunal Kapur at Dusit Thani Abu Dhabi

Please take a seat and a deep breath, because you're about to take a journey into the universe of very fine-dining contemporary Indian style - with the dishes created by none other than celebrity chef Kunal Kapur of India's MasterChef.

But first, let's have a look around.





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The Dusit Thani Abu Dhabi is an elegant five-star hotel, and therefore it is suited to hosting Namak - the decor is brilliantly executed, with an artistic palette of colors, and a variety of private nooks for comfort and easy conversation.





As well as an entirely private room, an executive banquet hall.



At the same time, Dusit Thani brings its silver service into play, with attentive care for guests' requirements – and all is presented with an understated sophistication that brings about a feeling of relaxation and comfort.



But really, we want to see the food!

You won't have to wait long, as the operation is seamless and a continuous stream of top-of-class delights are presented at your table, for you to select from several dozen petite and extremely interesting starters, both pure vegetarian or non-.

Indian cuisine, after all, has lead the way in vegetarianism for centuries!

Chef Kunal Kapur has taken inspiration from India's favorite street food, and then transformed the many varieties into his interpretation, playing dramatically across the opposing contrast of simplicity/complexity – resulting in an impossible balance between innovation and tradition!

For instance, Pomelo with Black Namak: chakotra, Himalayan black salt, burra, mint leaves, roasted cumin...



Simple, yes? But the layers of flavors are an entire fireworks presentation on your palate, exploding in waves, and somehow dropping your eyelids shut in ecstasy.

Or let's look at a mini bruschetta... actually a bruschetta re-invented and Indianized – sensational!

Chenna Bruschetta: fresh creamy cottage cheese, masala loaf, bitter orange chutney, pink peppercorns

Dear Chef Kunal, please pass by the Italian embassy to collect your honorary citizenship following this marvelous feat...



And so progresses the meal – each creation is so simple, yet that simplicity holds a universe of complexity. Please proceed slowly as each bite is worthy of a pause to reflect on the depth of the tastes, like floating on the surface of the deep blue ocean, and glimpsing down into the depths.

I again beg of you not to rush.

Each morsel is a masterpiece by a Master Chef.







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Oh, that one was foie gras!

And below a shrimp cone of activated charcoal:



In all its glory, the parade of starters is very impressive in its creativity.

And I must mention that the starters are unlimited, so that not only you may sample as many different kinds as you like, but you can repeat those that caught your fancy above all others – but it won't be an easy task to pick out the winners for seconds!



The mains were equally fine and delicious, and fit for the table of kings and queens – yet remaining humble in their origins, and somehow preserving modesty in their unpretentious excellence.





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But I'll leave them for you to discover during your visit;

and, instead, I'll just highlight two amazing cocktails, both non-alcoholic, and then jump straight into the desserts!





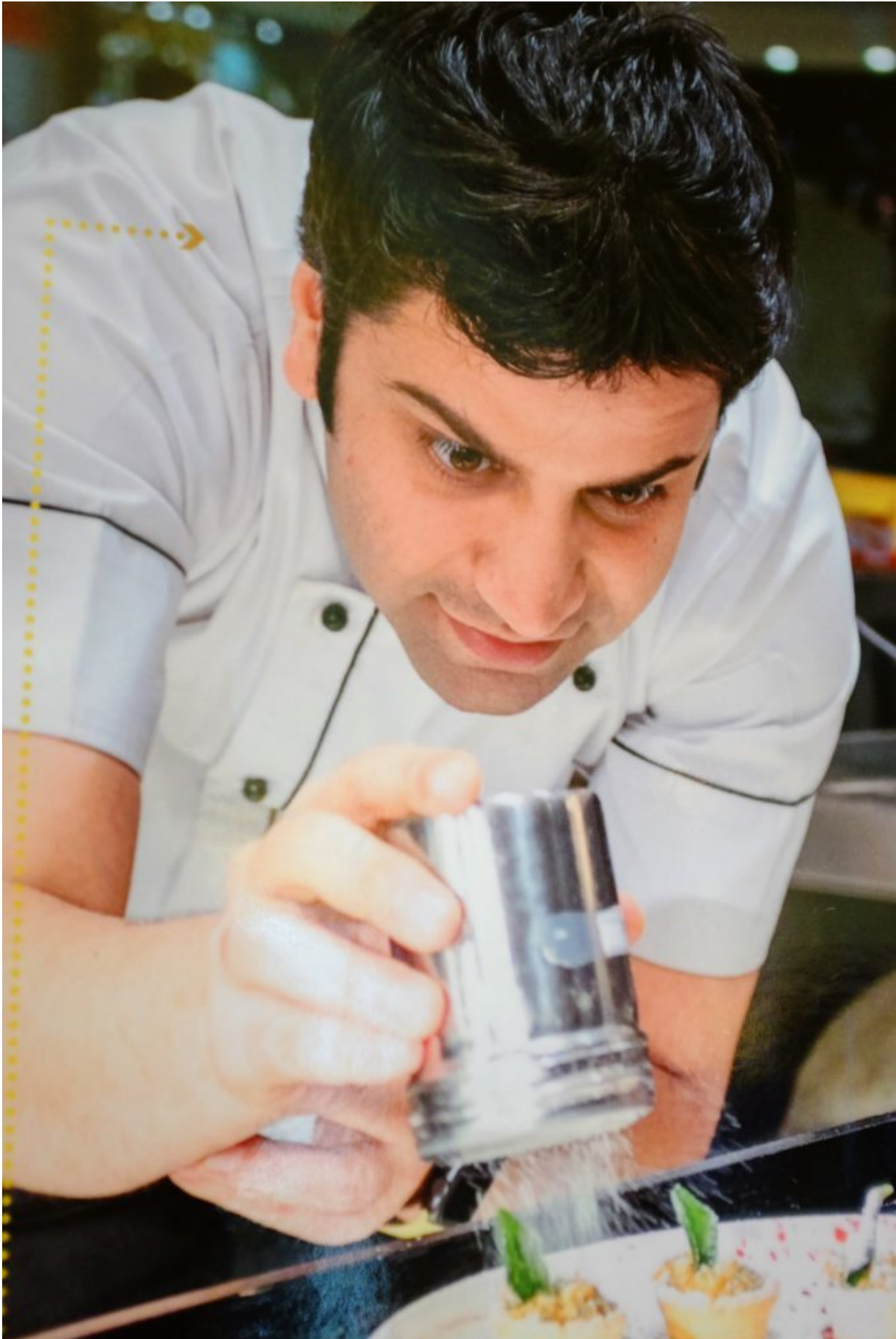
A sea of delicate desserts were presented on a buffet table, including Chef Kunal Kapur's signature creations for the sweet-tooths among us:







All in all, a celebrity meal from a celebrity Chef, prepared at the highest levels for your delight – an experience second to none in Abu Dhabi, and indeed I would say that few people in the world have the opportunity to sample the work of a culinary genius – please do not hesitate when you get the chance to visit Namak at the Dusit Thani Abu Dhabi.





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