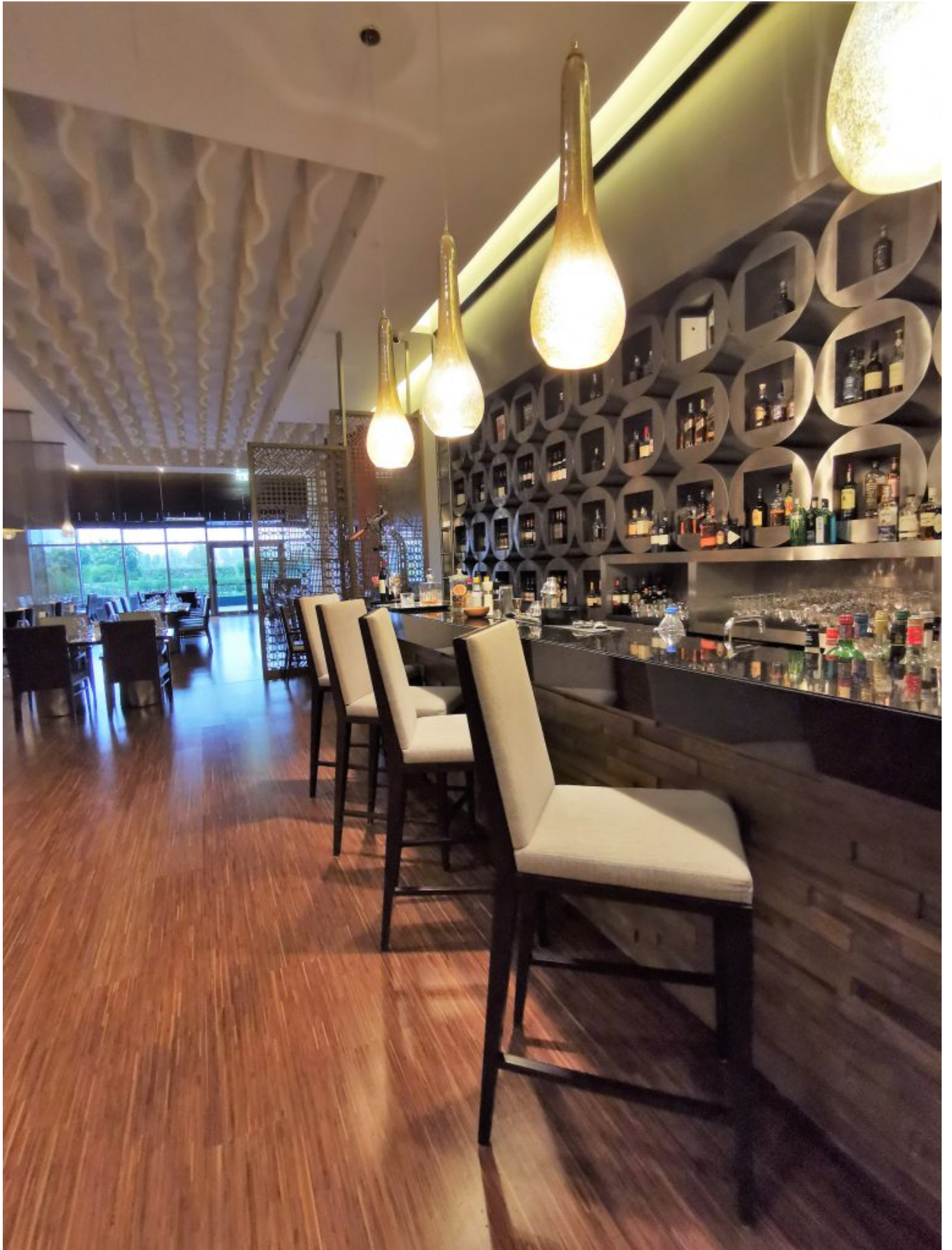


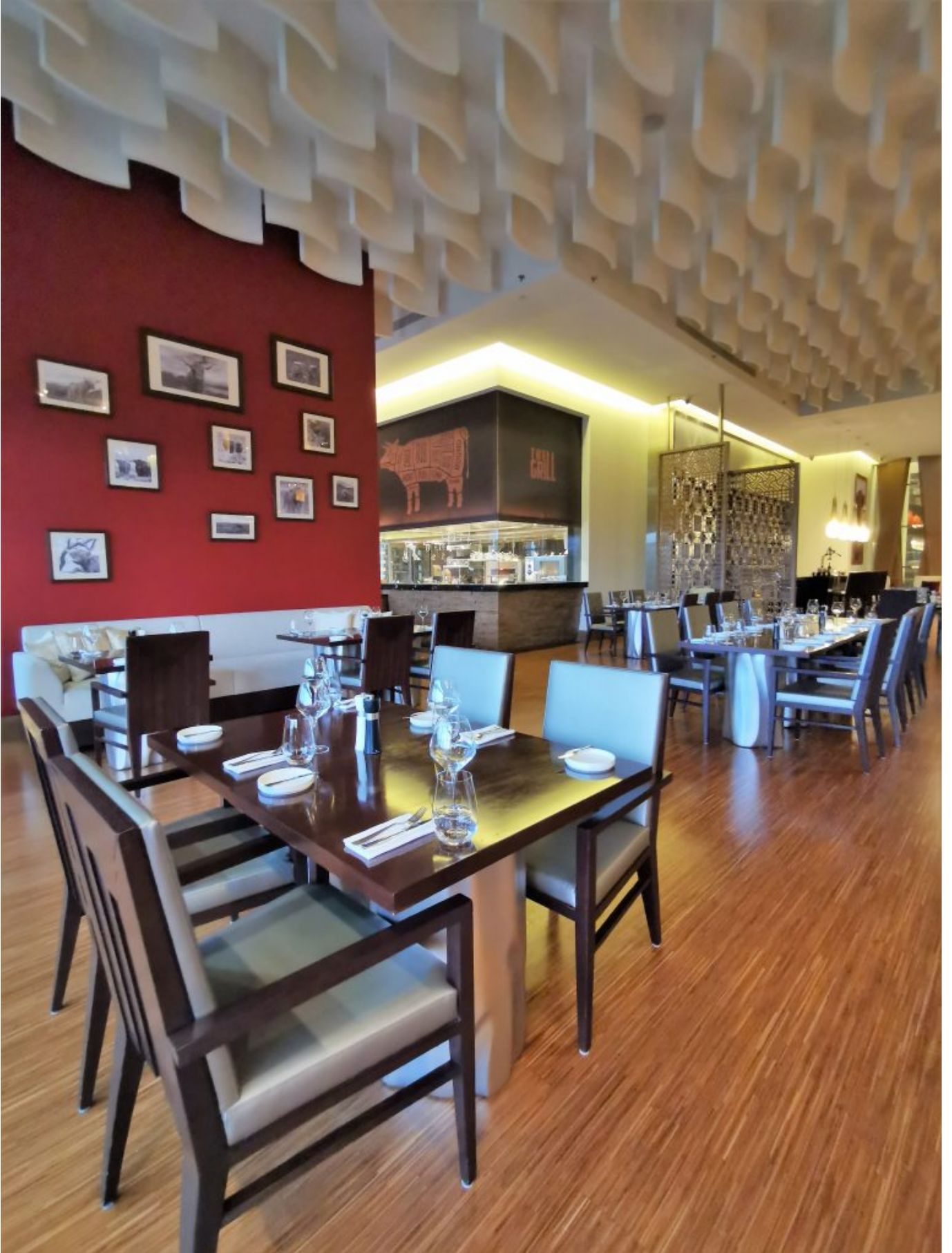


The Grill at Marriott Al Forsan in Abu Dhabi

The Grill is one of Abu Dhabi's foremost steakhouses, hosted at The Marriott Al Forsan, and offering an excellent venue for a fine-dining experience.

It's truly a splendid restaurant - with the interior design really setting the mood.







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Whether your group requires a long table for hoots and laughter,





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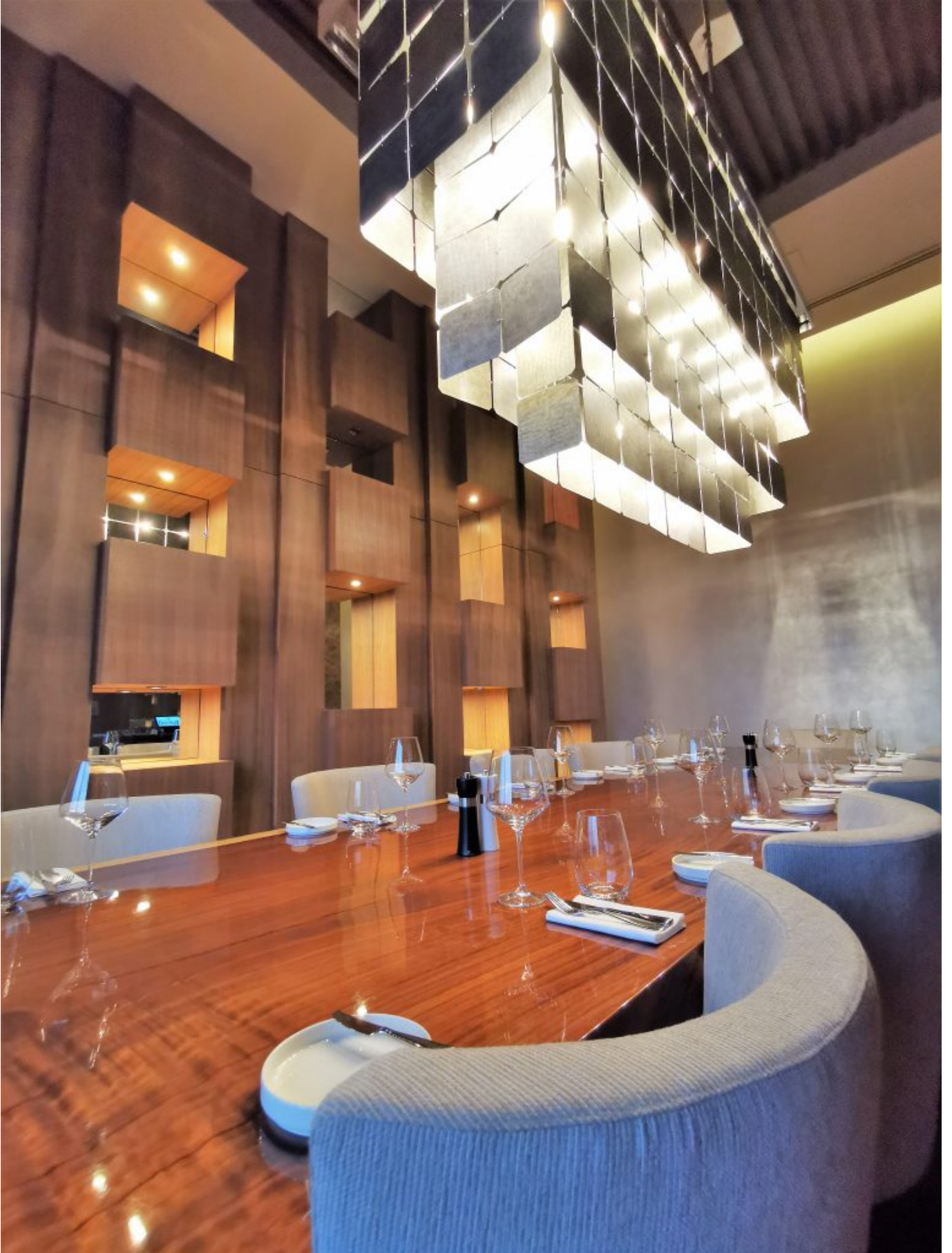
or you may prefer to sit shoulder to shoulder in a quiet private corner.





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Also a fabulous boardroom dining room is available.



But wherever you choose to sit, you will be fully served!



From hand-crafted mocktails to the finest of wines, The Grill caters to every taste with sophistication in selection and presentation.







But let's get down to business!

The kitchen is an open-plan grill-house, with a large live cooking area and exceptional aspirators removing the smoke and cooking aromas.



And from the kitchens, a tight yet comprehensive menu will cater to your every preference.

The appetizers were extravagant in their complexity and detailed plating, soliciting wows both from the eyes and the palate.

The sauteed scallops were exalted with an excellent pairing of green pea puree - contributing an earthiness that maximized the delicate flavors of the shellfish; and the partnership with the white espuma added a winning texture - a masterful introduction to the evening meal!



At the same time, the spectacular octopus entree was accompanied by carefully curated fresh tomatoes of numerous varieties, each of them different in their tastes, from sweet and suave to wild and sour - a collection which at every bite gave a surprise and which perfectly matched and elevated the exterior crunchiness of the octopus and then melted with the soft interior.





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A freshly-baked soft bread and delicious tapanades kept the starters company.

And then it was time for the mains!





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The mains surprised in a different way: in their devotion to simplicity and straightforward grilling with minimal seasoning.

It's true that a good selection of 14 sides and 11 sauces were presented with the menu, but the Chef's intention was clearly to minimize any intervention that would detract from the direct grilling.





The understated presentation should not fool you, though, as the ingredients are of top quality, and you have the choice of Argentinian, U.S., or Australian beef cuts, as well as lamb, chicken, fish, and live Canadian lobster.

In retrospect, I wish I had gone for the “For Two or More” section, as not only they are finished at your table, adding some welcome theatrics to the main dishes, but I’m still dreaming of the 1.2 kg USDA Fox River Beef Tomahawk!

Dessert reverted back to impressive creativity, with a play on hard exterior vs. soft interior – and a lemon-lookalike that for a moment I thought perhaps really was a lemon!







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Of equal satisfaction, the chocolate creation, presented with incredible braised pineapple slices shaved thinly:





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All in all, The Grill is at the top of the evening dining pyramid in Abu Dhabi, with a delightful atmosphere and impeccable service, and a drinks selection second to none.





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As well as a wide variety of beef cuts ready for the grilling in front of your very eyes!



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