The new Expansion of the elite Galleria on Maryah Island has been very careful in its selection of restaurants to grace its food court, and some fabulous new eateries are opening up there.

Front and center is the peculiarly named Raising Cane's... I have no idea what that's all about, but wikipedia will explain everything if you care to know – all I'm interested is in how amazing their chicken tenderloins are!



It's a simple concept – focus on what you do well, and do it better than anyone else.

But in the fried chicken arena, competition is so fierce you really better know what you're doing!

And Raising Cane's is a champion!

Let's get in closer...



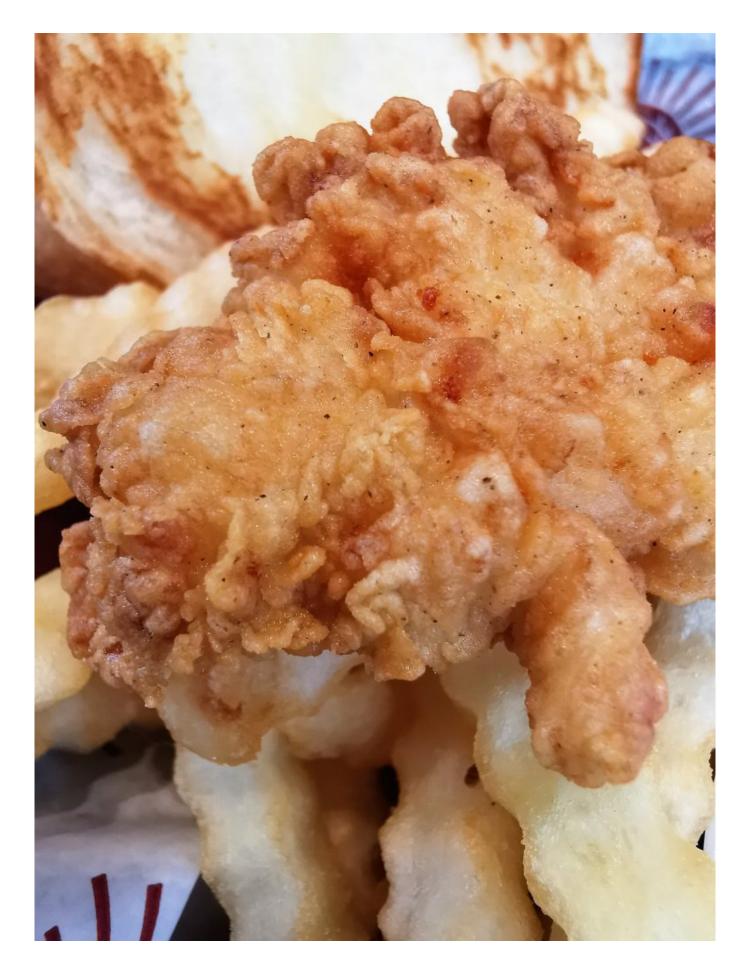
Crisp crinkled fries, and a thick slice of Texas Toast are good accompaniments, but really the heart of Raising Cane's is their chicken – and that's the main focus on the menu.



As you bite into your first 'finger', you immediately understand what all the buzz is about!

Super crispy, and light-feeling, yet flavorsome crunchy batter, and soft juicy white chicken tenderloin – superb!

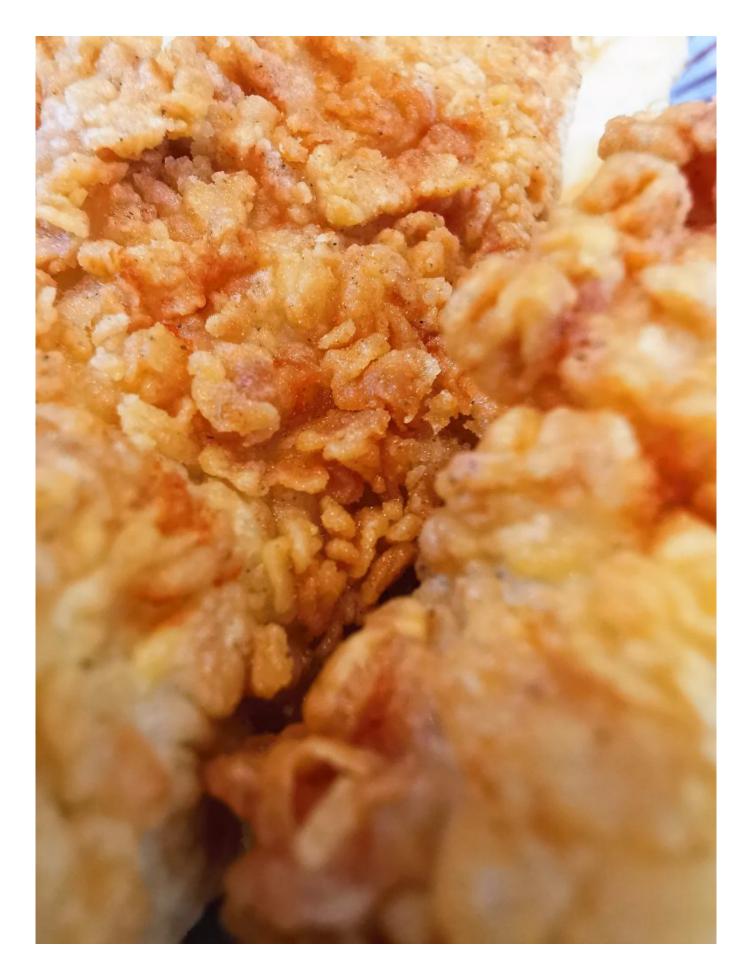
Aromatic, and there's a family marination there for sure, but not overpowering – this is a very delicious fried chicken.



A closer look shows the excellent batter – and that's the secret to an outstanding fried chicken. Sure, the chicken needs to be tender and cooked just the right length of time, but it's the outside, the crispy batter, that gives it the taste profile and the sensory crunchiness that makes fried chicken a global hit!

And Raising Cane's brings this to a supreme level of perfection.

Check out those crispy delights!





And when you think you've reached fried chicken heaven, try the sauce!

For whatever reason, Raising Cane's has decided to punch in their proprietary orange sauce as a separate menu item, for an additional 2 dirhams – I don't understand why, I think it's a mistake – because that sauce is so amazing that nobody should miss it!

The sauce brings an already excellent chicken into the very top level of excellent fried chicken! It really is the best.

That sauce is the fuel that shoots the spaceship into orbit!

True, the chicken alone was very good, but dipped in that sauce it is just spectacular.

So throw in an extra few dirhams and don't skip it... and Raising Cane's, consider making it part of every combo – don't risk people missing out.

It's also on the inside of the Sandwich Combo, and rightly so.



So for an excellent gourmet-level meal of fried chicken, Raising Cane's is really at the top of the game – and besides the humble and sincere laser-sharp focus on chicken tenderloins – and that sauce!!! – the food court outlet is a happy place.



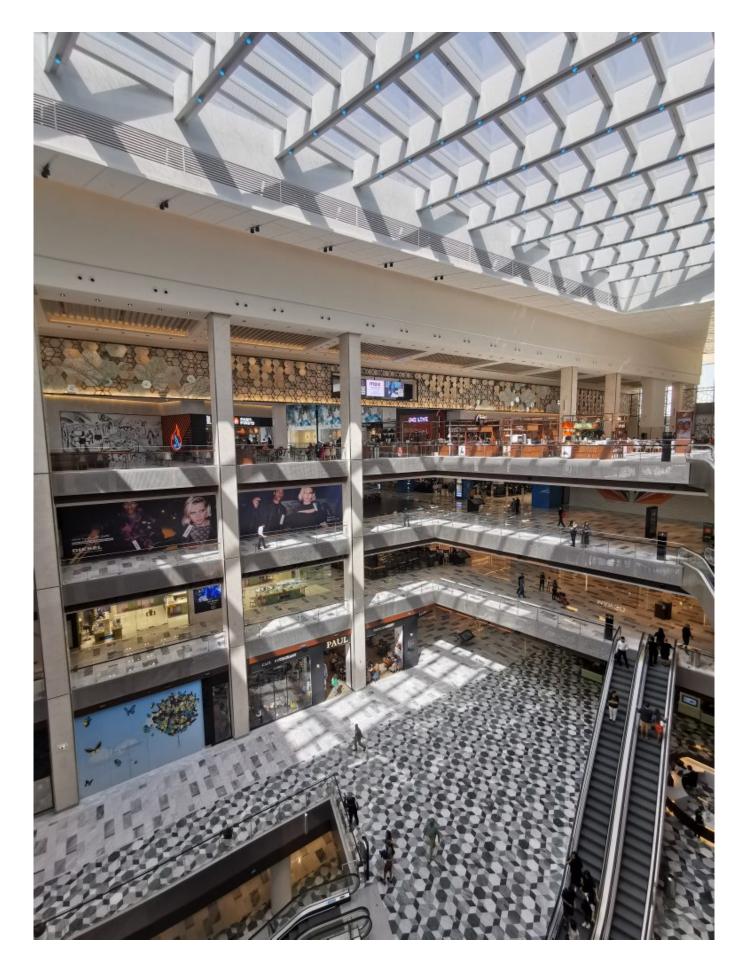


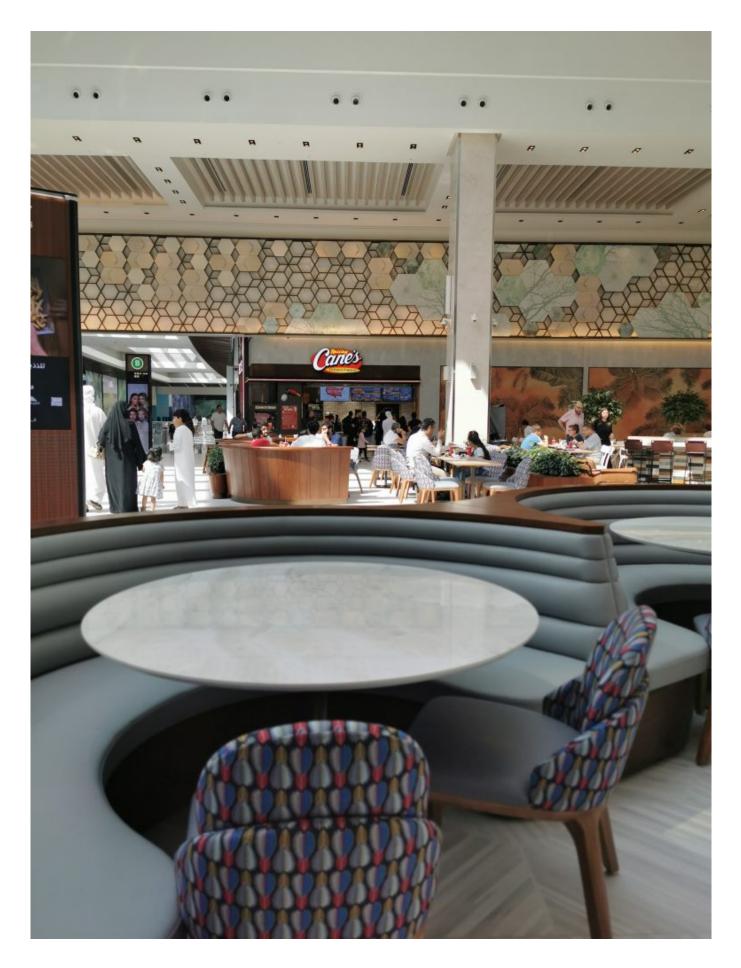


Where you'll get a delicious meal,



either take-away or to eat in The Galleria's exceptional food court area.





Raising Cane's Chicken Fingers at The Galleria, Abu Dhabi

Good times at Raising Cane's!

