



Brambles for Vegan Thanksgiving in Dubai

As a reviewer in UAE for now 12 years running, I constantly get asked “Which is the best restaurant?”

Well, the answer varies according to personal preference, of course, but I’ll elaborate a little in this article, if you don’t mind.

Here’s a clue - see where I chose to dine for Thanksgiving...





You see, “the best” is not the most expensive, far from it.

It is where you connect... with the flavors, with the people, with the ethos of the place...

Because each restaurant has a soul, or lacks one.

Some are clearly money-makers - in, eat, pay, out.

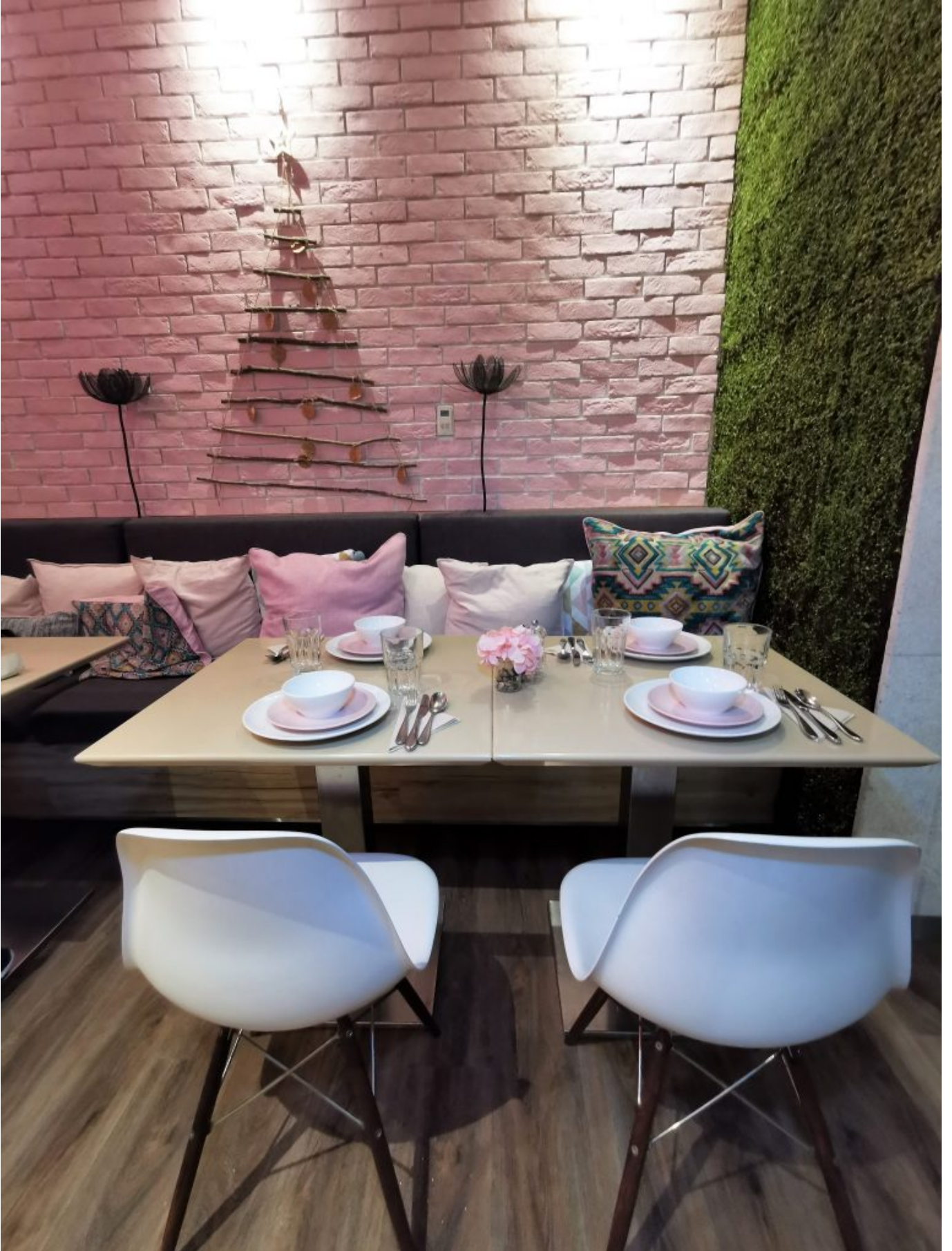
Others are conceited and arrogant - see the gold, lick the diamond, we are the toppest.

Many others can't cook - seriously. Weekenduae doesn't write about them.

But among all the options, with all the “best” restaurants in town, why go for the vegan Thanksgiving at Brambles?

That is the right question to ask!

And I'm not even Vegan!!!





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Well, Brambles is a humble place, and I like that - but it has a heart so big that you can literally feel it beat.





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Above all Brambles is sincere in what it stands for and how it presents itself.





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And, yes, it is classy as well, even though it is a small place.



But especially, it is really, truly, super-delicious!

And wholesome at the same time. And mostly vegan.

Maybe that's what gets me, and what brings me back, eager to taste more - the fact that I expect vegan to be a lackluster, lesser version of the real thing; as if there are ingredients missing, and so Thanksgiving, for example, without the turkey... what's left? You just eat the stuffing?

Well, firstly, here is a visual representation of what your flavor receptors will feel like at Brambles:



Secondly, I didn't even notice there was no turkey...

Check out what we had instead, and keep referring back to the above artwork representing the actual taste:





We could select from:

Stuffed Pumpkin

Lentil BBQ Meatloaf

Sweet Potato Shepherd's Pie

Roasted Whole Cabbage

Roasted Whole Cauliflower (these two roasts were insanely good yet so simple!)

Chili Maple Squash

Mac 'n' Cheese

and More!

And incredibly creative and tasty salads such as Fall Wheatberry Apple Salad with Pumpkin Vinaigrette!





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And more...







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And the desserts!





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And my new favorite ever... Tahini Banana Cake with Berry Compote - your eyes just close on their own the moment this hits your palate!



And here is perhaps Brambles' secret - because I keep asking, because I'm astounded by how good the food tastes, and so I want to know what the magic is - Now, a restaurant staff might be tempted to simply buy the jam... it's cheaper, it lasts longer, it comes in a convenient jar, zero preparation time, you just slip in a spoon and slop it into a serving bowl...

But not the good folk in Brambles' kitchen... they make it fresh every three days, basically from the fruit, from scratch.

And you can taste the difference. It explodes in your mouth! And the tahini in the banana cake welcomes it and in a whirl of joy embraces the tartness and sweetness, and envelopes it in a creamy dreamy texture, and then spins into the background the aroma of banana - real banana, not the powdered flavoring - and then somersaults and backflips with delight across your palate: I just fell in love, head over heels!

If I weren't happily married, for 31 years, with the same wonderful woman, I would instantly drop onto one knee and propose to both the Chef and the Manager at Brambles! Without hesitation, based solely on their banana bread... and live happily ever after, berry compote in one hand, and the tahini cake in the other!

Kidding aside, yes - it was that good.

And you still want to know which I consider to be the best restaurant?

It's the one in which you fall in love with the food, simple as that.

