

During the Culinary Season in Abu Dhabi a select number of world-class Michelin-starred chefs are invited to present at the UAE capital's top restaurants - in this case the splendid 18 Degrees at Andaz Capital Gate Abu Dhabi.

Chef Matteo Rizzo, from Italy, worked with the 18 Degrees team to deliver a 4-course gourmet dinner, representing his adaptation of favorites from his family restaurant in Verona, Il Desco.



The resulting fine-dining experience is a treat for Abu Dhabi's connoisseurs!

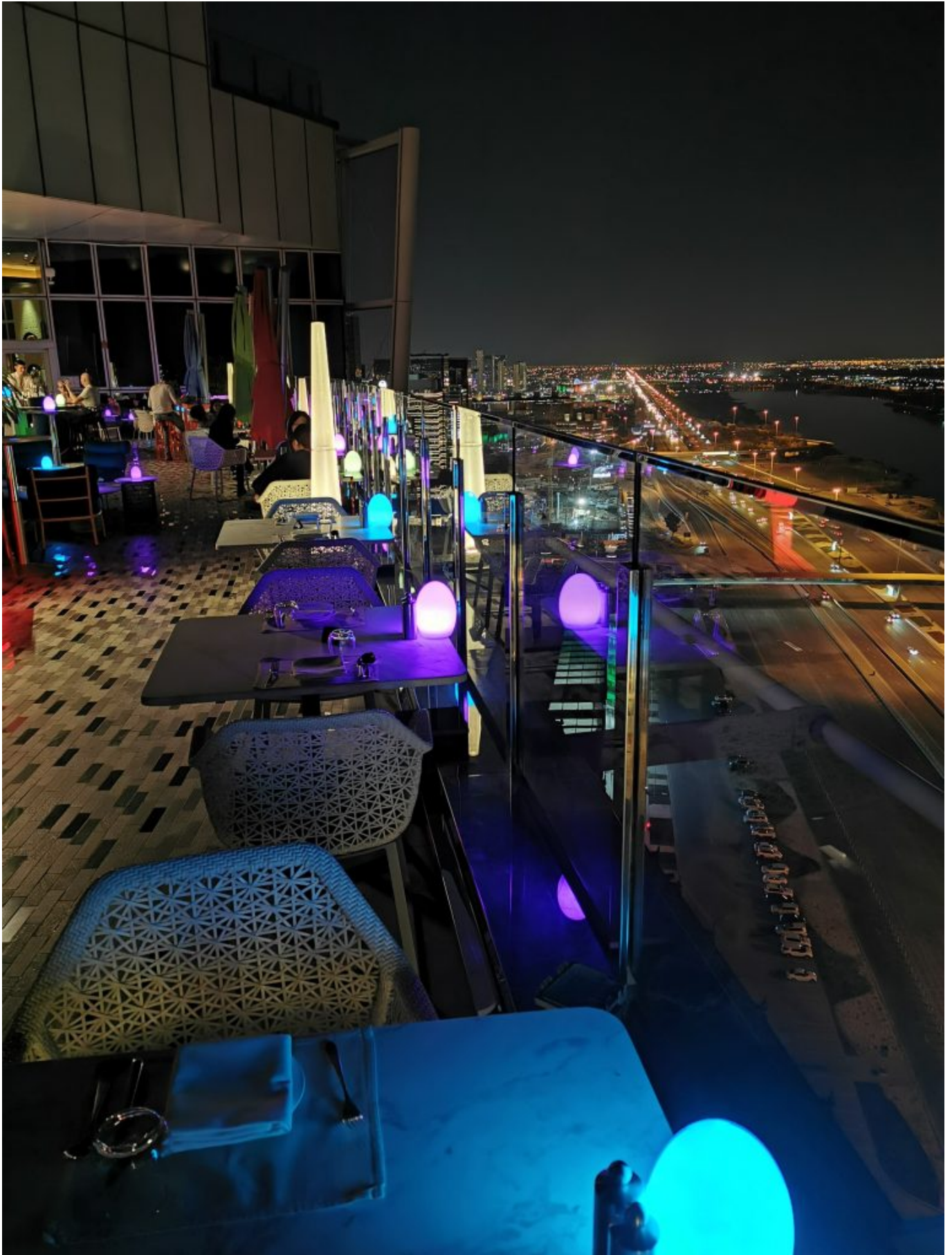
Firstly, the venue is spectacular on any night, regardless of celebrity chef visits...

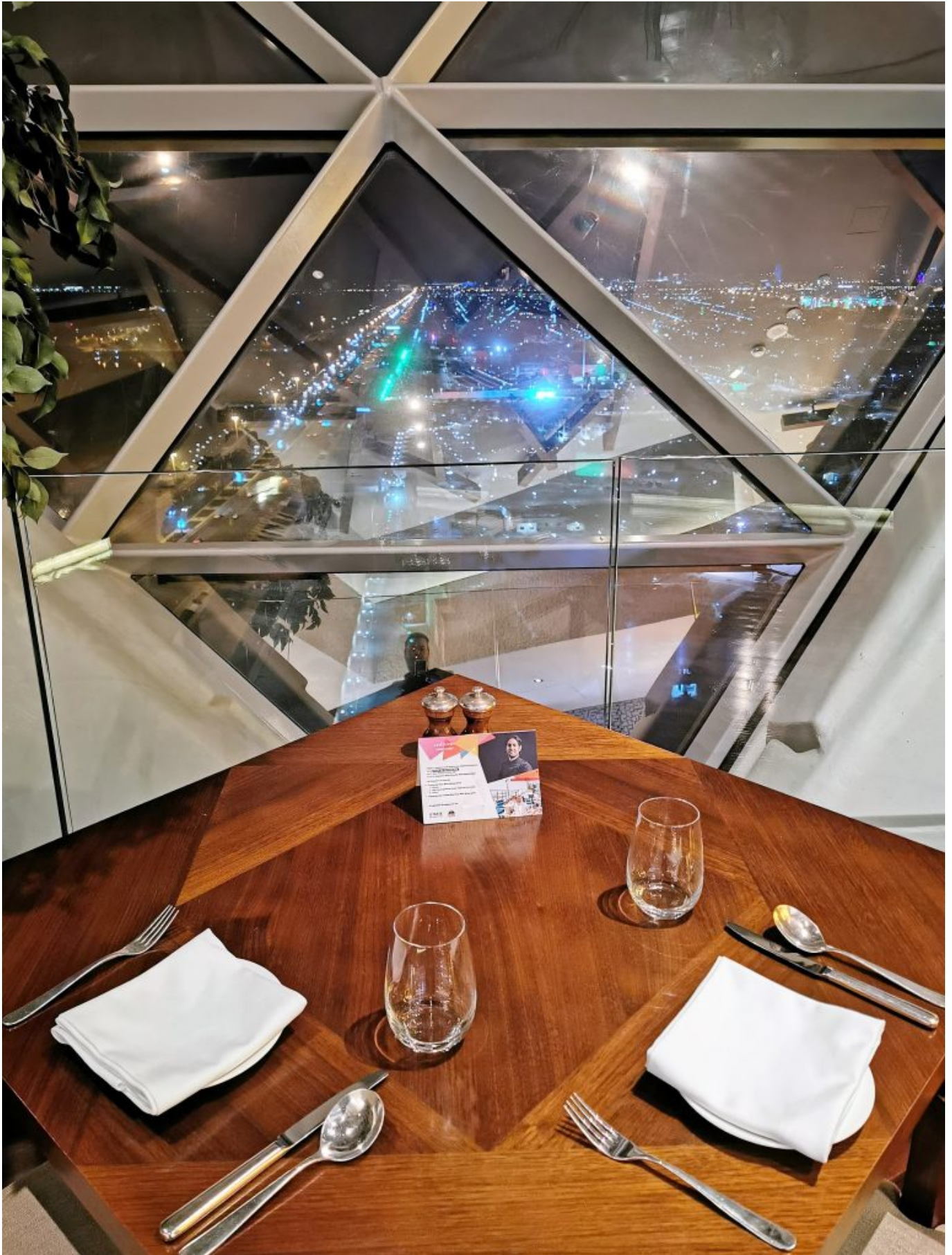




Abu Dhabi Taste Masters at 18 Degrees Restaurant, 29 Nov - 02 Dec

With seating both inside and outside on the terrace on the 18th floor.

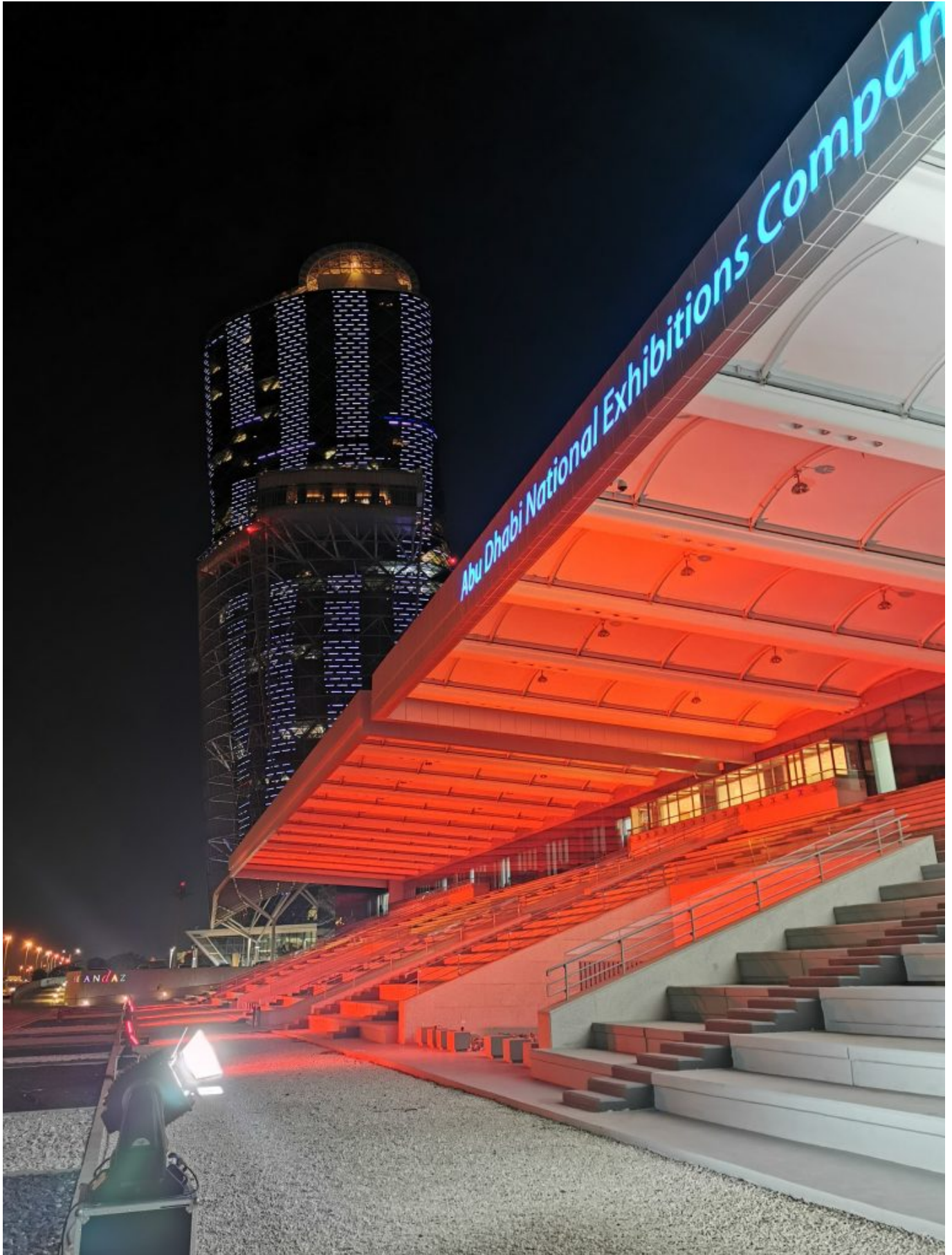


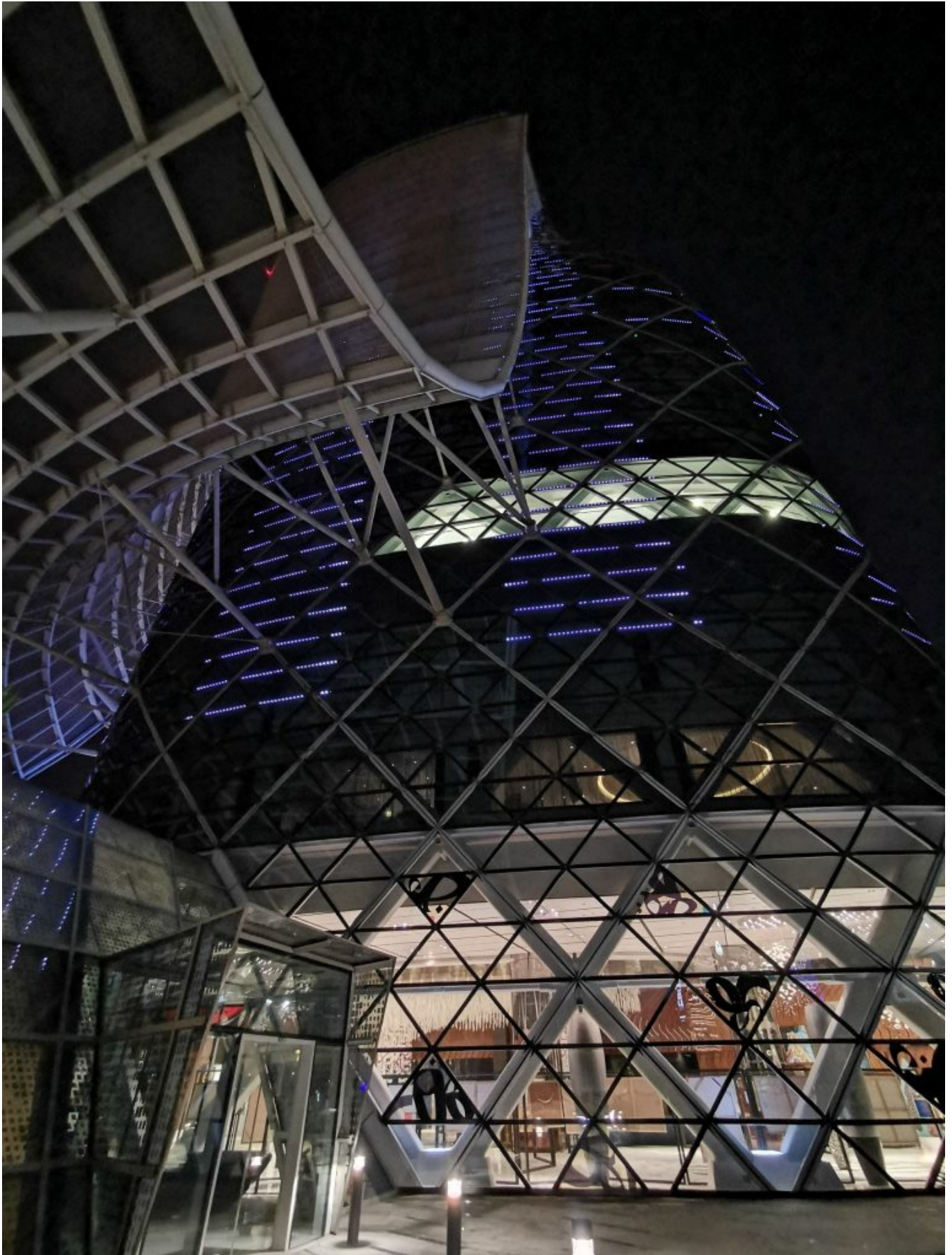


And 18 Degrees is perfectly poised serving at the finest level of culinary delights.



The Andaz Capital Gate Abu Dhabi hotel is one of Abu Dhabi's iconic landmarks,







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And it not only hosts the 18 Degrees restaurant as well as a chic hotel, but it also serves as a hub to cultural and artistic community events.





Chef Matteo Rizzo opened with a simple and even rustic Italian favorite, a Panzanella salad, set on a bed of the creamiest burrata, and topped with a crunchy prawn.



The simplicity of this starter allows for the genuine tastes of the quality ingredients to shine through, especially the olive oil. The wine pairing option, should you choose it, connects each course with the ideal wine, in this case a Zonin Prosecco, from Italy.

From simplicity to astounding complexity, Chef Matteo changed gears for the second course!

Can you guess what this is?

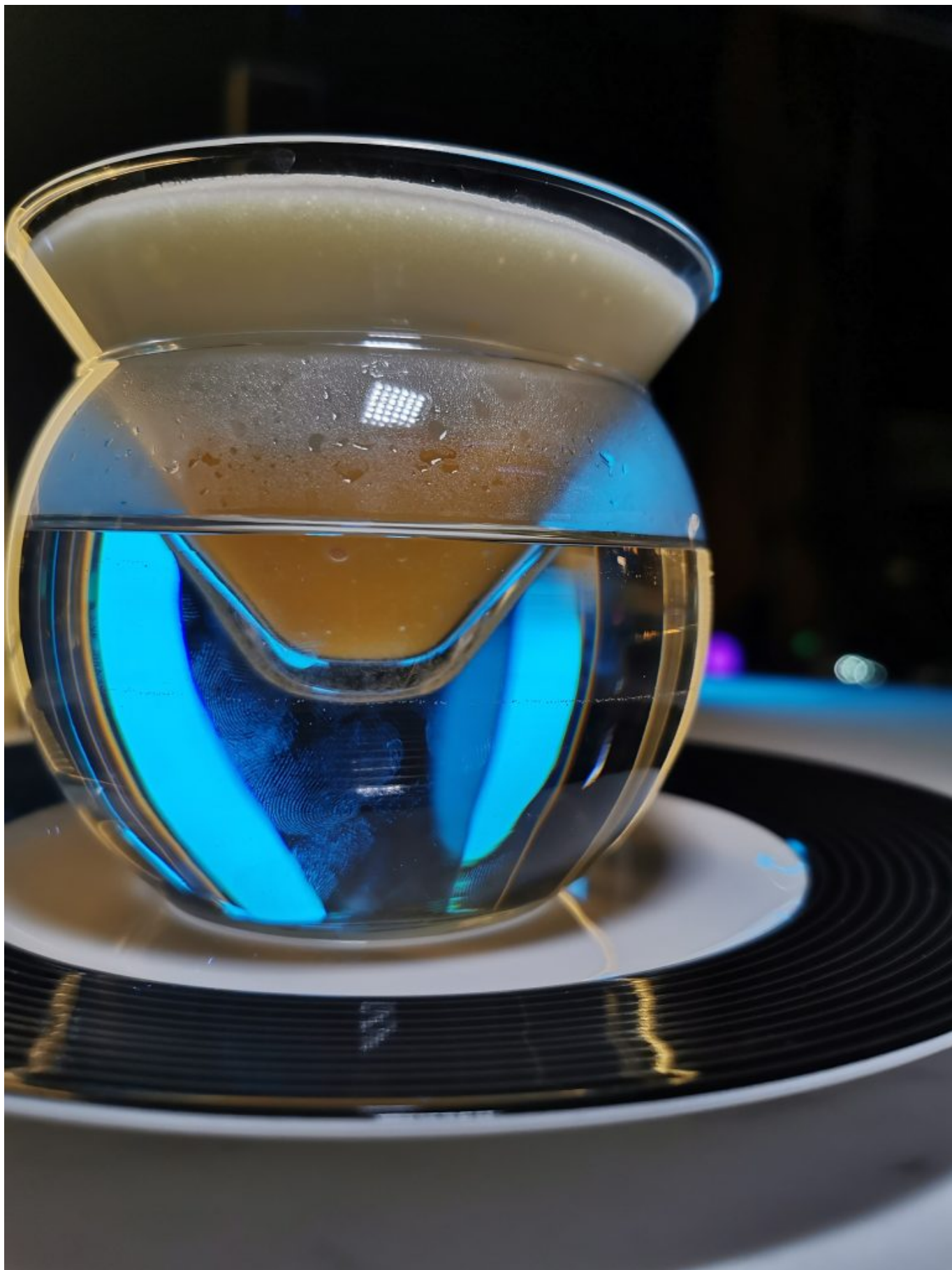
At first glance, this is the presentation...





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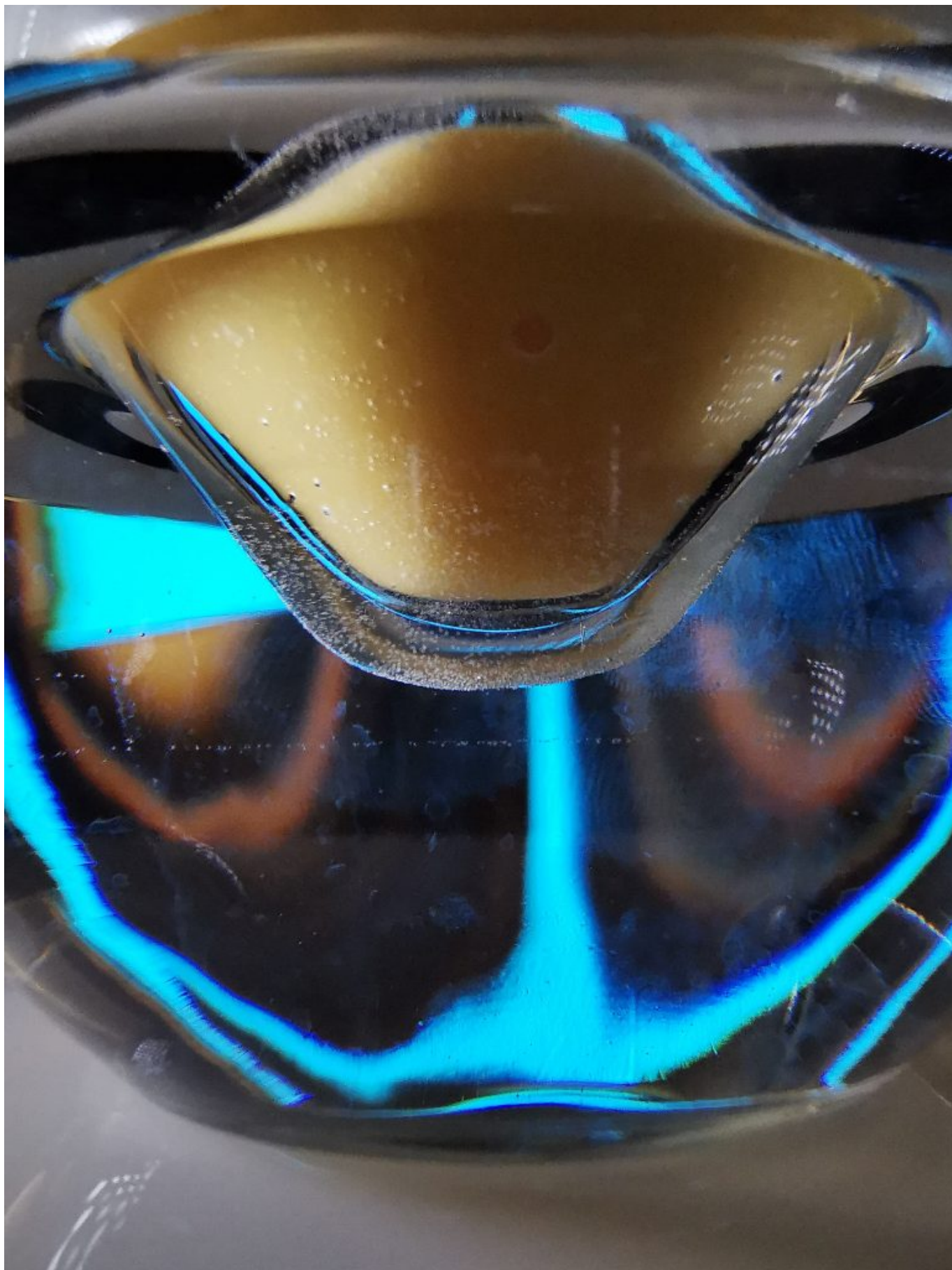
Intrigued, you take a closer look...





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And then really examine this extra-terrestrial culinary creation!



I won't spoil the surprise, as you are still in time to experience this delicacy yourself, if you hurry!

The mains offered a choice of three - we went with the tagliatelle al ragù, a slow-cooked duck sauce, with a superb twist that took an excellent dish and made it extraordinary, accompanied by a creamy cheesy Parmesan foam that was simply to die for!





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Well-cooked, al dente, and a truly magnificent interpretation of a traditional and beloved pasta dish from northern Italy.





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And the sea bass also was delicate and expertly prepared.



For dessert, another surprise - a modern and risqué combination of chocolate ice-cream, olive oil and salt (among other secret ingredients!)



Overall, it is thanks to the Abu Dhabi Culinary Season that we get the chance to experience the work some of the world's finest chefs, as part of the Taste Masters.

And under no circumstance could you forgive yourself for letting this opportunity slide by!

In a splendid five-star boutique hotel, on the terrace of the 18th floor, overlooking the Abu Dhabi skyline, hosted by the silver-service 18 Degrees fine-dining restaurant, and presented by Chef Matteo Rizzo, this truly is a once-in-a-lifetime experience for the lover of haute couture gastronomy.

