

I hereby declare Lebanese cuisine to be the sexiest of all!

And, as delivered by Phoenicia's two venues - the sexiest twins of all!



Indoors at the fantastically located JA Oasis Beach Tower, in the heart of JBR The Walk, and outdoors in the seaside breeze at JA Beach Resort...





Phoenicia Restaurant at JA Oasis Beach Tower and JA Beach Resort, Dubai

For a unique and modern twist on Lebanese cuisine, look no further than Phoenicia... since 2,500BC!

At JA Beach Resort , the atmosphere is vibrant and spirited...



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At JA Oasis Beach Tower the ambiance is smoother, and very cleverly divided into several rooms, offering both privacy and a special feel,



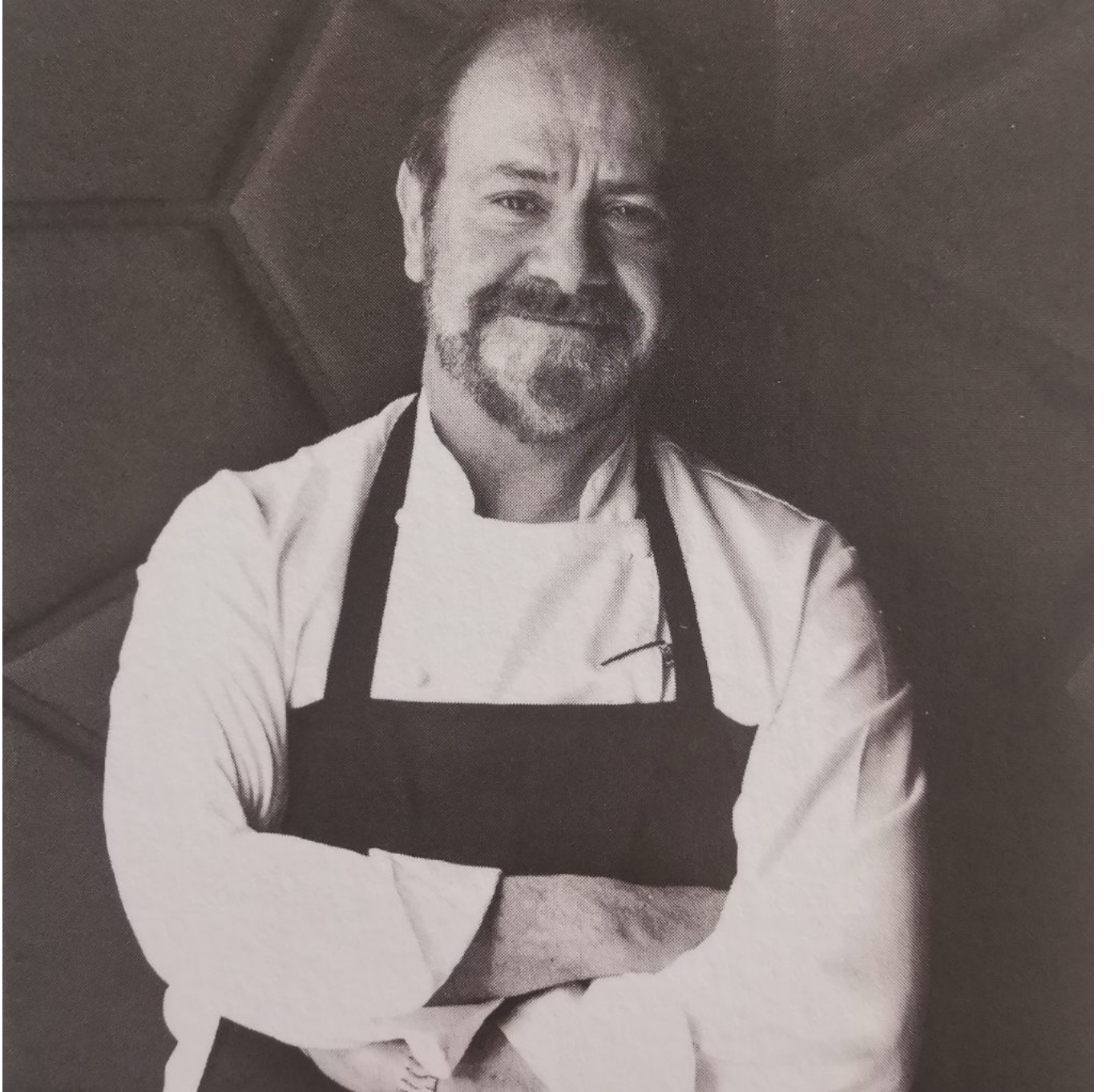


And for a special corner, look no further...





The menu items are the same in both locations, thanks to the guiding hand of Chef Greg Malouf.



And his creations are both contemporary yet rooted in the traditions of the Levant.

Let us start from the beginning, with the humble hummous...



...although, since the taste is so delicious, humility is momentarily suspended!

A smoky Mutabel sounds the trumpets of sassiness!



And let the evening start in full swing!



And the freshly-baked bread emerges continuously from the oven fire.



Even the bread is a masterpiece... I said sexy sassy, not pre-packaged plastic-wrapped cold flatbread....

... analcoholic is also served



And then the appetizers wake you up!



Ding! Ding! You're in Lebanon here! Get your taste buds up to dance!



Fresh, grilled tasty, and - yes - sexy green harissa sauce!

The mains are elegant, and delightfully prepared.



A tagine royale - though served in the open, without the ceramic covering, was delicious in its sauce covering the cous-cous.



The vegetables melted in your mouth, yet retained their texture and flavors.



And a crispy wrapped chicken Musakhan led the way.

French chicken, baked in Souj bread, with melting onions, sumac, and pine nuts



Have another look at this beauty, because she loves the camera attention!



And yet the best is on its way...

I hope you are ready, because Phoenicia is ready to bring you to dessert!



Closer...



... and into the mouth!



Kanafa! In a light but scrumptious modern style

And Baklava, with honey ice cream, almond filo, and William pears - exceptional.





Overall, Phoenicia presents a modern and light style of Lebanese dining - with a creativity born well over 4,000 years ago, and yet never-ending and always re-freshing.

The twin locations offer their differences, and also come together to deliver a vision of contemporary Lebanese cuisine, through the palate.

From what is probably the world's most modern mosque, just opposite JA Oasis Beach Tower,

Phoenicia Restaurant at JA Oasis Beach Tower and JA Beach Resort, Dubai



to the frolic of beach-goers opposite Dubai Eye,



and still carrying tradition forward proudly.

Phoenicia Restaurant at JA Oasis Beach Tower and JA Beach Resort, Dubai



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