

When a Chef can inspire a restaurant's team and transform a dream into reality, magic can happen.

And over the years, the ever-present thirst to experiment and push the boundaries - yes, in Al Ain, that's correct, thanks for checking - has resulted in a surprising and super-delicious presentation of Indian delicacies, at Coriander restaurant, hosted by Bawadi mall, on the border with Oman.



Above, guests are offered a welcome drink upon seating at their table...

This starts to give you an idea of what's in store for you!



The menu is extensive, and Coriander's reputation for an excellent briyani is well-deserved - but please do try some of the dishes that Chef Gurjeevan Singh has been working on.

Very creative, and a delicious combination of traditional cuisines, resulting in a fusion - like the lentil soup, lightly flavored with cumin, and playfully topped with a crispy crunchy panipuri!

Pure genius!!

Oh, did you think one of the highest Zomato scores in the entire country comes easily?



Perhaps follow the soup with a starter of slow-cooked butter chicken, served on nan bread disks, and topped with a fancy foam.



I'm telling you, you're going to be blinking in disbelief, and pinching yourselves to make sure you aren't dreaming!

And speaking of butter chicken, one of India's exported dishes of supreme popularity - allow me to present you with one of the most delicious versions I have tried:



I'm pretty sure traditionalists would not be impressed - but, that's beside the point. You see, the intention is not to provide a regular true-tried-and-tested version of this beloved dish, but to take it into other dimensions, playfully, for fun, for the surprise...

It is in fact extremely mild, and the good Chef has worked in heavy use of tomato, almost a thick tomato soup - but at the same time there is a deep flavor of the base spices, not hot and high on the palate, almost like a bass line in a song: behind the scenes, yet setting the tempo and directing, encouraging, the other flavors.

I really enjoyed it, and scooped up every last drop with the freshly-baked bread that Coriander churns out of the tandoor oven.

But I got ahead of myself... there's more starters and salads!



Even an "Indian Taco"!!!

Ohhhh, Chef Gurjeevan! I love your cheekiness!

Let's fill that papadum with some yummy goodness - Mexidian style!



But fear not, ye traditionalists!

The good old biryani is still there...



of all kinds

and even some interesting variations!



And how tender is that lamb?

As well as over a dozen superb curries...



Besides the food, Coriander offers a very pleasant environment, particularly caring for your privacy.





Overall, for an independent restaurant, operating out of a popular mall - but not in one of UAE's large urban centers - Coriander delivers at a level far above expectation!



Rated **4.2** 1268 votes
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