

A celebrity Chef, perhaps the first of a generation of celebrity Chefs, trained in the highest levels of culinary arts, and creator of never-before tasted delicacies composed of rare and exotic ingredients... but at the restaurant in his own name, representing his fame, he serves a stupendous selection of simply delicious fare, based on timeless dishes that best comfort the soul.

And he does so to bring people together - for without the connection between people, what purpose can delicious food offer?



And so, at the five-star Fairmont Bab al Bahr, across the water from Abu Dhabi's most important landmark,



Marco Pierre White invites you and your friends to deepen your relationships,





over a drink or two to get started, in the central lounge area,

or closer to the bar.













Where you know that every drink or dish, has Marco behind it.



And so a lovely journey begins.

With a delicate and nonalcoholic Italian Rose, combining apple juice, verjus ( called husroum (حسروم) in Arabic), lavender syrup, and Fentiman's Rose Lemonade,





and a Saffron alla Milanese, again virgin - a brilliantly balanced concoction of orange juice, lemon juice, a homemade ginger syrup, rice milk, and saffron.





Or perhaps you prefer to sit outside...



and let the blue skies of Abu Dhabi caress you.





By now, you're ready to eat!

And the good folk in Marco's kitchen are ready to weave their magic!







A trio of most magnificent appetizers jolt you into the realization that although the atmosphere is so relaxed, and the soft jazz music so smooth, you are nonetheless chez Marco!



A light and tasty Carpaccio of Beetroot, Goat's Cheese Salad breaks the ice,









Followed closely by Blackened Jumbo Shrimp, with the sexiest sauce you can ever imagine, a Creole Mustard Dip, as well as a very tasty Boston Chilli Crab Cake, with judicious use of anchovies to exalt the seaworthiness of the baked crab.





For mains, a straightforward yet somehow incredibly special sourdough Pizza Margherita,





Spicy Shrimp and Crab Penne - yes, spicy!





and a massive juicy burger, topped with vintage stilton cheese!



Besides the absolute deliciousness in terms of flavors and outstanding choice of ingredients, the real magic up Marco's sleeve is how he has been able to elevate what are traditional dishes, in the sense that these are well-known American classic recipes, to a level of exquisiteness that is rare to find.

Perhaps nothing can explain this better than one of the desserts: the Knickerbocker Glory, a classic dessert of childhood dreams from the '70s, one of Manhattan's earliest new arrivals, and yet at the same time best enjoyed on the British isles!





And from such pedigree, with a classic recipe, and simple to boot, Marco's version will have your eyelids dropping shut, involuntarily, and sighs escaping your lips!



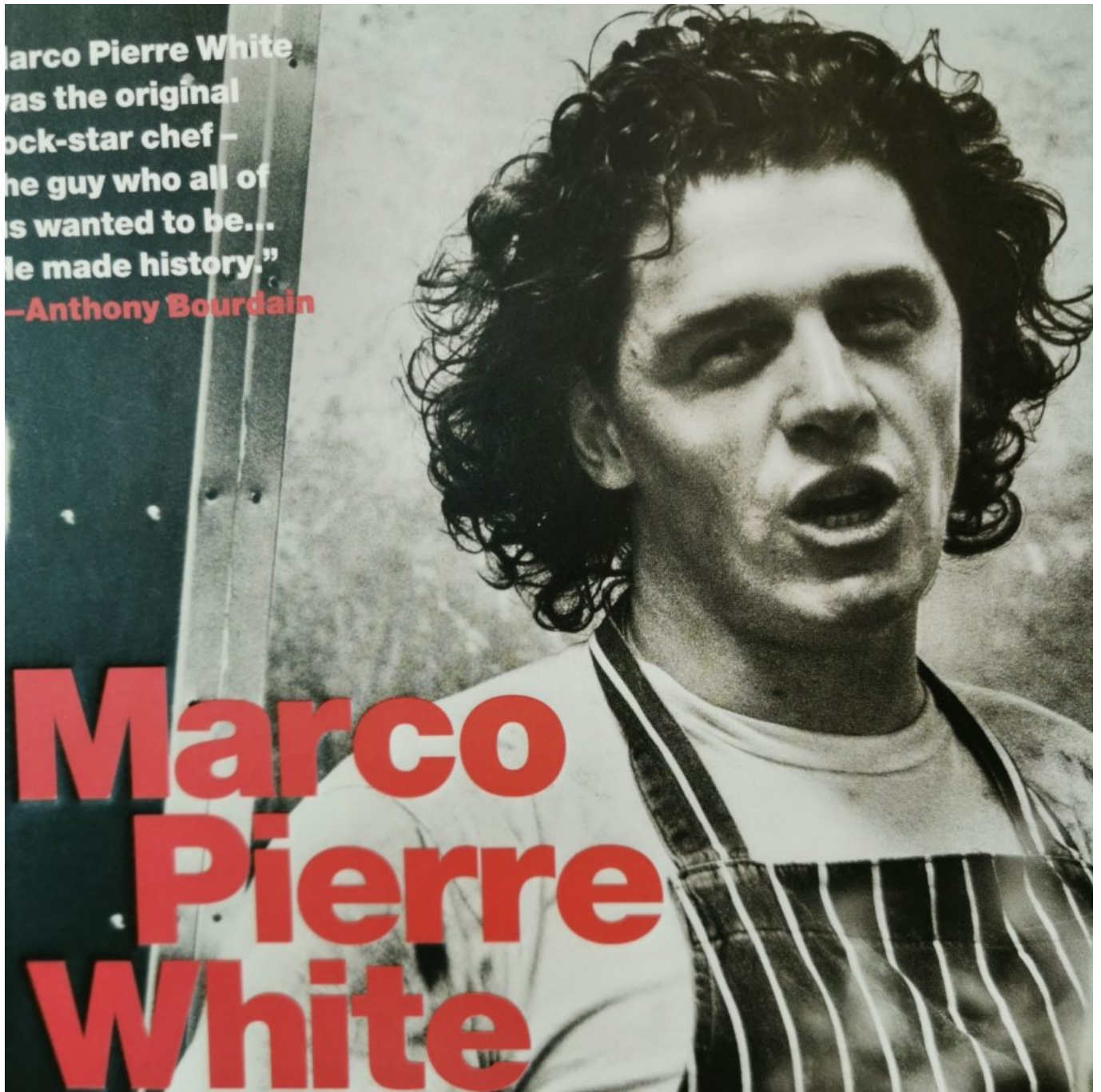
The cream is magnificent!





And so, for a meal second to none - and refreshingly down-to-earth - yet at the same time very fine indeed; but especially to share it with loved ones: family, friends, lovers, or even bring your enemies! And turn them into friends! - a lunch at Marco's New York Italian pleases both the palate and the soul with homemade style - but, yes, I want to live in that home! - American-Italian classics that you will remember for a long time ahead.

At Marco's New York Italian at the Fairmont Bab al Bahr, Abu Dhabi, by Marco Pierre White.



Rated **4.4** 90 votes  
**zomato**