

Five reasons to instantly book the Beirut Brunch at the Fairmont Bab al Bahr, Abu Dhabi:

1. We've all gasped at the shock of recent events in Beirut, and given both the need for support and the desire to help, if you can choose which restaurant to frequent, why not choose Lebanese?

The Lebanese diaspora is strongly connected to the motherland, and the chefs, kitchen staff, servers, and food suppliers working overseas will efficiently funnel your dirham to where it is needed most, naturally and within the regular economy of transferring money to family back home. It might not be enough, but it does make a difference, and why not choose to eat Lebanese, love Lebanon?



2. Well, Maison Beirut is an amazing restaurant regardless of the socio-political environment - you don't need to wait for a crisis to justify a superb brunch!

Beirut is the classic entertainment capital of the Arab world, and the sophisticated taste of Beirut is legendary.

In fact, Maison Beirut restaurant hits the heart right away with the museum-quality Mercedes Benz at the entrance - you know you're about to experience something special inside as you walk past that historical

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vehicle!

And 3. it is simply a beautiful restaurant.



Whether you come with family, or a table of friends, or even alone with your thoughts, looking for some peace and quiet, Maison Beirut has numerous corners, suited for all clients.

A spacious open dining hall, with wonderful natural light and excellent flow of air - important during these covid times...





...and several privacy nooks, should you wish to reserve ahead.





Even an outdoor section will be available for when the weather allows



What else?

Oh, the 4th reason for selecting Beirut Brunch is most definitely the incredible Lebanese culinary traditions!

Renowned as one of the top world cuisines, Lebanese kitchens deliver broadsides of well-loved traditional favorites, yet they remain contemporary in attitude and freshness. Overall, the flavors of the eastern Mediterranean are earthy and based on simple ingredients, an honest cuisine, not requiring masquerading the flavors with fancy creamy sauces and frothy egg yolks - no, Lebanese is straight and simple, but don't let that fool you into thinking it's simplistic.

An example - the Chef takes a normal-looking eggplant, and tosses it into the fire. Seriously, whole, and with a copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prosett@weekenduae.com

flick of his wrist. Directly into the flames! He fishes it out after a while, cuts it open, scoops out the mushy insides, squirts a bit of lemon, a pass of olive oil, salt, maybe garlic, a few cubed fresh tomatoes, perhaps a few quick slights of the hand that you can't quite follow (Grandma's secrets...) and from the simplest, most basic, ingredients, you have what can only be described as a masterpiece!

You think I'm joking? Try it...



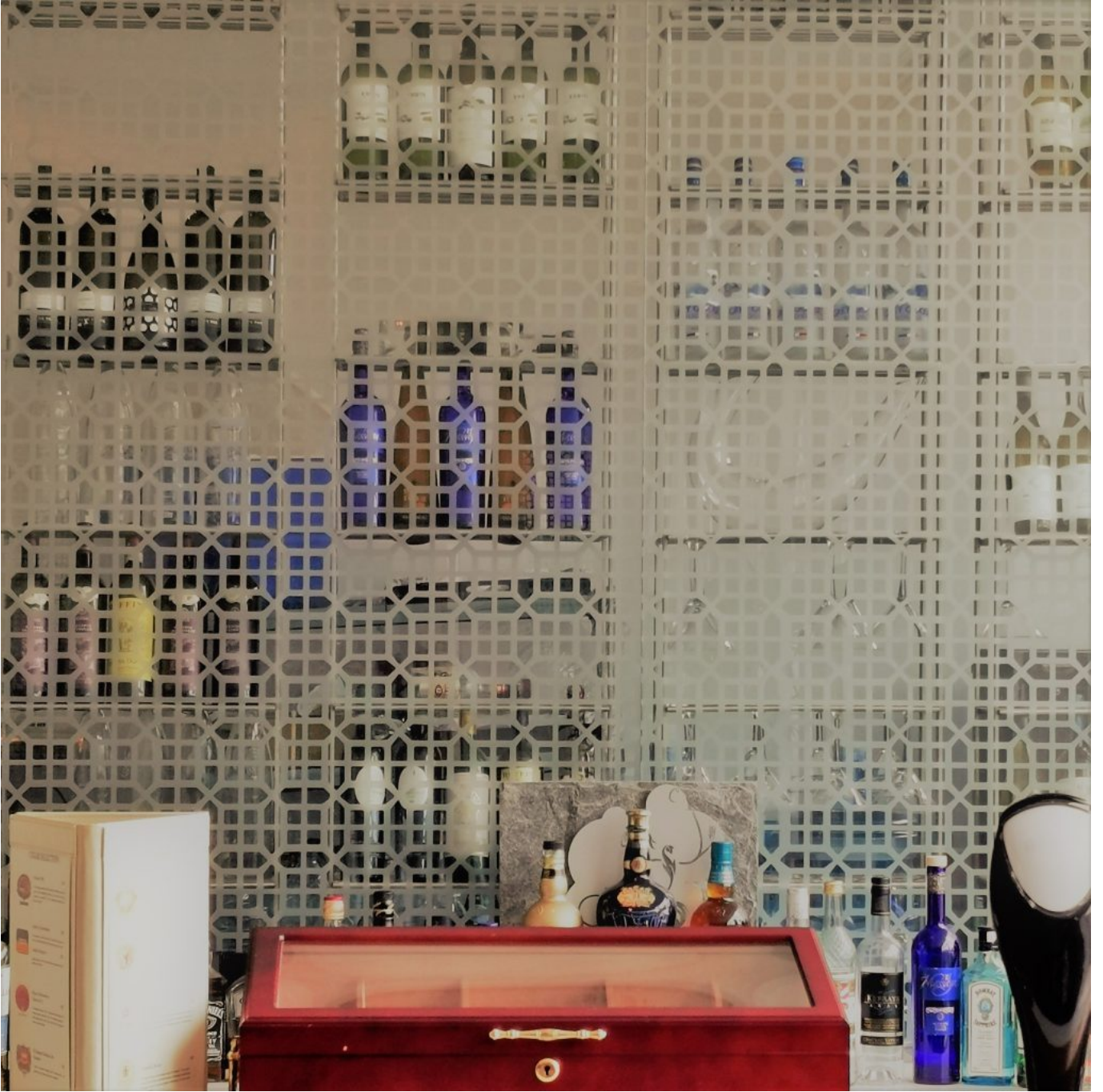
And we come to the main and 5th reason for joining Beirut Brunch - and it's the main one, regardless of the previous four: Maison Beirut cooks up a storm for brunch, and it is an exceptional feast at very high levels of culinary art. The sophistication is exemplary in that it is modest and, in its own way, honestly simple - but excellent.

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See their water glass, for instance.



Much better when the glass is filled with wine from the Lebanese vineyards, of course - or from a customizable selection of juices and mocktails, as well as a fully stocked bar.





The cold appetizers (mezzes) are fabulous and generous, and presented in a wave of delight - and you start to realize you're in for an epic feast. And these are only the first splash of the wave!



Superb quality, and award-winning taste - you are experiencing Lebanese cuisine at its very best...

Again, sophisticated and exquisite, yet honest and simple - it's not an easy balance, and the good people in the Maison Beirut kitchens make it look easy...

The smoothest, creamiest, and most delicious hummus ever... it's only chickpeas... ahhh, but chickpeas from paradise, I suppose!



Other Lebanese specialties crowd your table, all dancing and singing: Try me, try meeee!







And it's healthy - and fresh - and oh so tasty!

And then the hot appetizers arrive...



Just as amazing and at the highest level of culinary excellence - you're in the five-star Fairmont Bab al Bahr after all!

Fabulous dishes that at each bite your eyelids close, and a deep mmmmmm sound escapes your throat.



And there's more - truly an encyclopedic overview of Lebanese cuisine! I can't share all the photos...

And then, the main course!



A distinguished presentation, an aroma of succulent grilled meats - a combination of chicken, beef and lamb skewers... expertly prepared and presented.



And then, when you think that you have already reached heaven and there surely cannot be anything better - the desserts arrive!



Fabulous doesn't begin to describe the sweet treats that are delivered to your table... I'll just give you hints, and invite you to sample in person.







And the closing coffee...



... and you have officially experienced the pinnacle of Lebanese cuisine in UAE, at its best!

A dining experience second to none, and an epicurean journey at world-class level, in Abu Dhabi, on your weekend.

