

Every so often a lightening strike of creativity shocks the fine dining scene in the UAE's capital city – this time with thanks to Chef Jhon Fonseca, at the Market Kitchen, hosted at Le Royal Meridien, Abu Dhabi.

The strike of genius is a fusion menu combining Japanese sushi and Peruvian ceviche – hence, Su-Viche!



The result is a dynamic marriage of two culinary cultures, and a fantastic evening out for the epicurean!

First of all, Market Kitchen is a modern and chic locale, fully licensed, and in fact Su-Viche menu is paired with three excellent wines – a white, a rose', and a full-bodied red.

But I did say “first of all”... and that means apertivo – no need to rush the evening, it's really a delightful ambiance.







Su-Viche Menu at Market Kitchen, Abu Dhabi

There's an upstairs and a downstairs...



... and a skilled bartender at your service, also available to mix non-alcoholic as to your preference.





The set menu offers several choices, and the drinks are included.



Selection of bread to start,



and the ceviche arrives in a flurry of dry ice induced smoke – three types are on offer, with an original, a cheeky fusion with kimchi, and a light concoction based on miso.





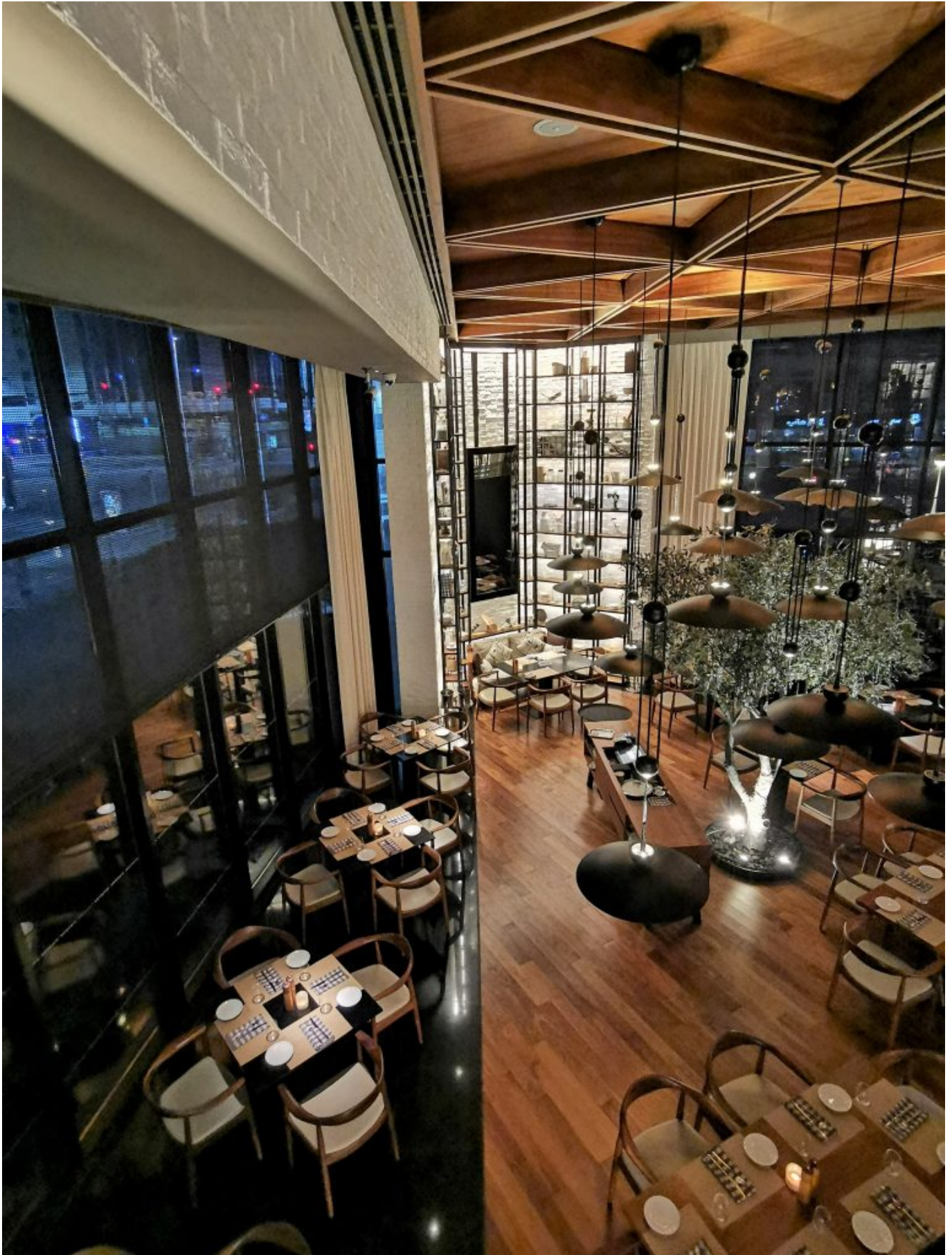
The sashimi follows, at your leisurely pace, and it is brilliantly mounted to crispy rice!



Very delicate while at the same time very satisfying – it is wonderful to experience modern fusion when it works so well, because the flavors are innovative and enticing to the palate.



And when presented at such a wonderful venue as the Market Kitchen, a truly marvelous evening is assured for all!





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