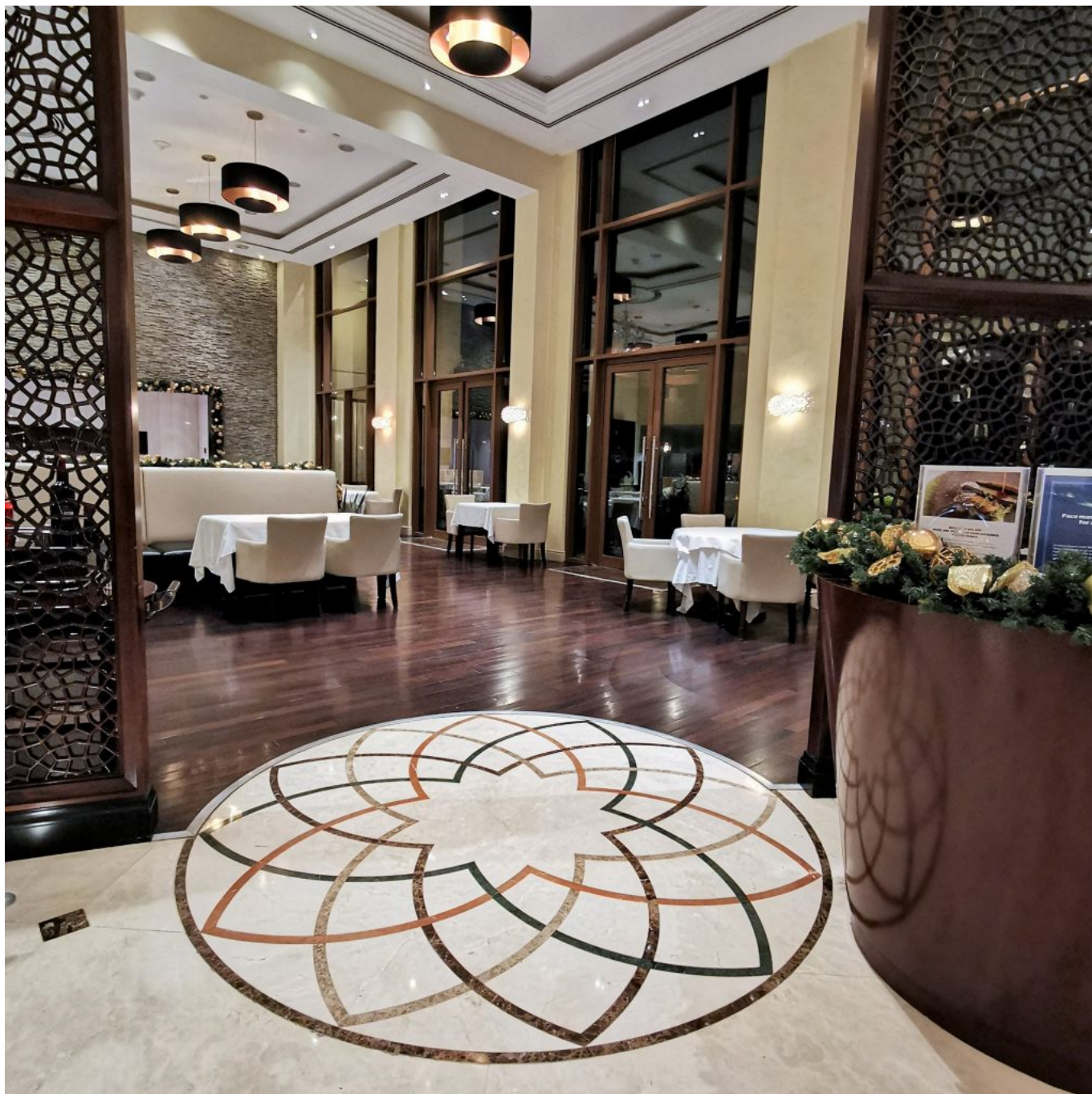


Piaceri da Gustare Italian restaurant at Hilton Ras al Khaimah Resort, RAK

A fantastic fine-dining destination in its own right, Piaceri da Gustare also delights the guests staying at the Hilton Ras al Khaimah Resort & Spa - in fact, it is located adjacent to the lobby, facing out onto the terrace overlooking the main swimming pools and gardens.



An evening dining on the terrace is unforgettable.





Inside, the premises are elegant, fashionable, and comfortable.



The drinks selection is excellent, both for *aperitivo* and to accompany the meal.



And a well-stocked wine cellar beckons those who are so inclined.



But it is the mastery in the kitchen that really highlights a visit to Piaceri da Gustare - a young and vibrant Chef, Brian Rodriguez, is in charge, and he leads the kitchen team with passion and precision.

At the table there will be freshly-made bread,



and the live fire is booming in the oven.



The menu is authentic and also innovative, presenting Italian specialties.

The starter sets the pace for the evening, and it is a very curious combination of a marinated Kingfish and orange! Inspired by Sicilian cuisine, the use of orange replaces the usual lemon with an excellent flair and result - plus, the arrangement instantly sets the scene for the fine-dining experience ahead of you.



Looking in closely, we notice a clever use of fish roe and pistachio powder - very creative!



Similarly, the pizza is gourmet and very special.



Chef Brian explains that the ingredients are all sourced from Italy where possible, including the flour for making the pizza dough - and in fact, the pizza base and the crust is delectable: crispy and light on the exterior, the texture crunching when the tooth makes first contact; and then the inside is soft and smooth, like a bed pillow that makes dreams come true.

The topping was again creative and unique, yet carrying forward a proud tradition - no tomato sauce, but a winning combination of three cheeses: mozzarella, Gorgonzola, and Grana Padano. These are decorated with a bitter *radicchio* and the contrasting flavors of a balsamic glaze. Walnuts complete this masterpiece of a pizza worthy of an epicurean.



The menu further presents an excellent selection of pasta dishes, quite a variety!

And, as expected, the preparation was outstanding, as was the taste. The pasta was cooked rigorously *al dente*, as it should be, but if you prefer you may ask for it to be kept in the boiling water a half-minute longer.





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Even a simple salad comes beautiful and exceptional at Piaceri da Gustare!



But it was the main course that really excelled!

Duck leg *confit* was served with a very interesting mix of almonds and lentils, a fabulously thick grapes sauce, on a bed of red cabbage – superb!







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And the preparation was simply out of this world – observe the separation of the dry bone, and the perfection of duck skin browning!





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Overall, Piaceri da Gustare delivered on its namesake, which translates to “pleasures to be tasted” - and a masterful Italian dinner was served with pride, by both the Chef and his team, who carried themselves with aplomb and courteousness.

The dessert was sophisticated and a fitting ending to a lovely meal.





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Combined, of course, with a tight Italian *espresso*, in this case *macchiato*!



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And so Piaceri da Gustare offers its residents and visitors an Italian fine-dining venue, hosted at the marvelous Hilton Ras al Khaimah Resort & Spa - very much worth the drive out just for the meal itself.



Rated **4.2** 22 votes
zomato