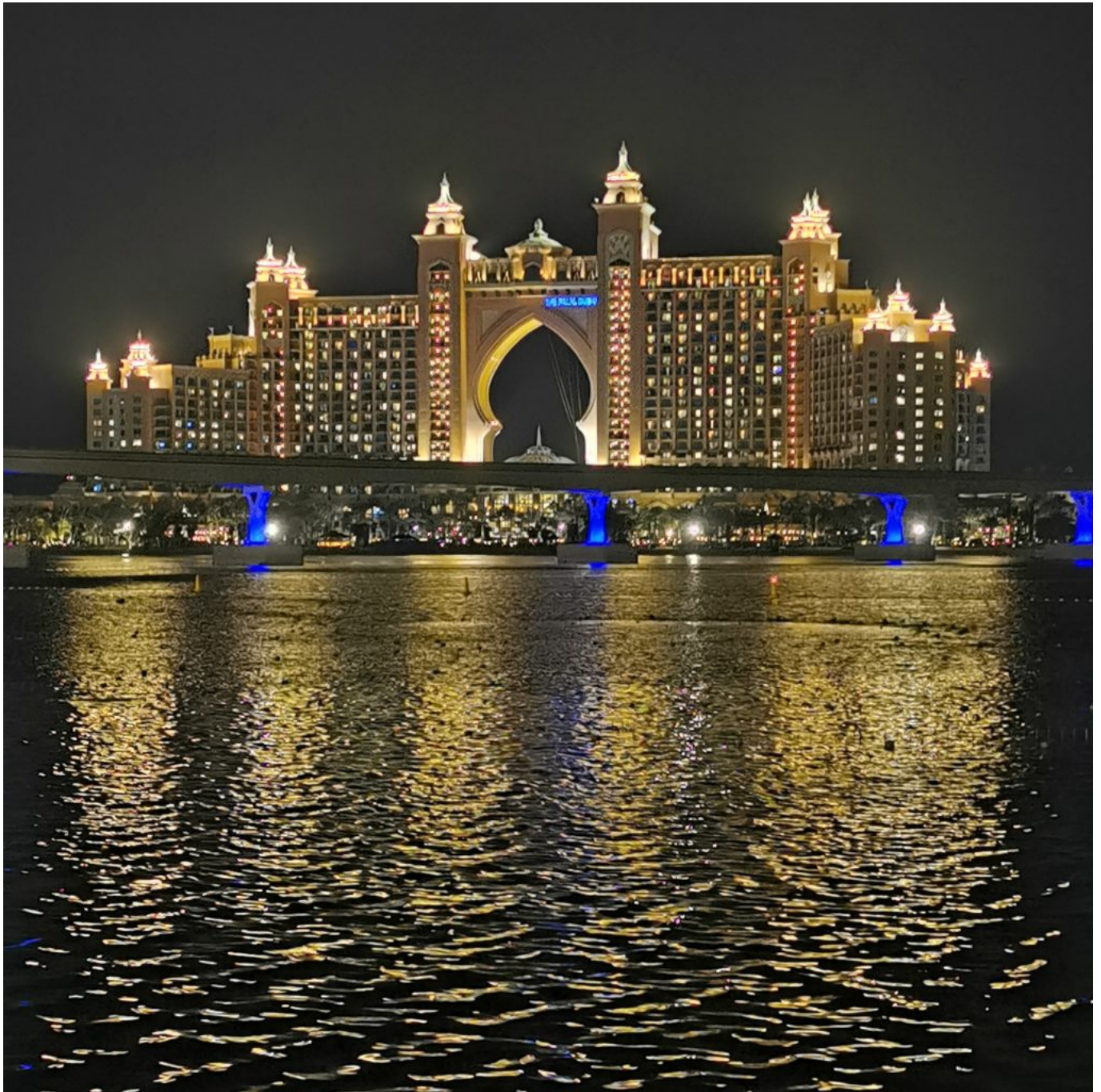


Located on the magical Pointe, Palm Jumeirah, CMP Bar & Grill offers not only a fantastic dining experience, but also a fab destination for an entire evening out.



In fact, the CMP terrace is one of the city's spectacular waterfront venues as the Dubai weather cools!

The chill factor is high on the outdoor patio, and the relaxation just spreads its vibes as the evening unravels in company of friends or family.

It's really the place to be, and to be seen.



Inside, while the relax factor remains, the ambiance is funky yet neat and clean-cut at the same time.



The theme of the 1920's Chicago meat-packing stations makes for an interesting, almost historical, backdrop; and the promise of top-quality cuts of meats is for real.

In fact, All CMP's steaks are wet-aged to perfection for a minimum of 90 days, and the grill serves up both USDA Certified Angus Beef Grain Fed and New Zealand Grass Fed Beef.



Add to that philosophy of serving the very best meat cuts a cleverly curated wine list, and CMP Bar & Grill balances simplicity with sophistication.



But it's not all grilled slabs of juicy steak.



The menu is eclectic in nature, remaining true to CMP's ideology of 'Simple Done Right', but also offering full personal selection of combining starters, mains, sides, and sauces.

A flavorsome char-grilled octopus accompanied by cauliflower skordalia and salsa verde was perfectly cooked, and served as a brilliant introduction to a wonderful dining experience with dimensions based on the foundation of an American steakhouse, but extending in all other culinary directions.





The housemade *queso nachos* came complete with all yummy trimmings: guacamole, pico de gallo, sour cream, jalapenos, and a supremely delicious slow-cooked chili con carne.

Pan-seared sea bass with capers, browned butter, lemon, and asparagus presented an interesting alternative to red meat, and also tiger prawns were on the mains menu.



And, opting for a slow-cooked version of meat rather than the fast flame-grilled steaks - which looked awesome, by the way! - I was treated to a masterful 300-gram chunk of Angus short rib nursed with love over slow-heat for 24 hours, before being finished off on the grill.

Accompanied with mashed potatoes and the most seductive sweet BBQ sauce ever, this dish was exceptional and a testament to CMP's excellence in the kitchen - absolutely fabulous!





Overall, an exceptionally delicious and satisfying meal.

Other dishes to signal, perhaps for the next visit, are what looks like to be a supremely well-seasoned veal chop,



and braised Wagyu Beef Cheek!



So, guests can sit back and enjoy the evening, selecting either a light bite and cocktail from the spacious al fresco terrace, or indulge in a full dining experience in one of the comforting open-plan dining rooms or even the cosy corner-side bar for happy hour with friends.

Or even choose to focus just on dessert!



CMP Bar & Grill, with its enticing menus and in-or-out seating options, makes for a sure-fire evening out on Palm Jumeirah

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