

There are some dining terraces that are just blessed with magical views - and The Grove in Ajman is one of them!

Hosted in the starkly futuristic Al Zorah Golf Club pavilion,



a glimpse around the corner reveals what views are waiting for the lucky diners at The Grove!



Actually, the Grove is one of Ajman's top restaurants for many reasons in addition to the magnificent dining experience overlooking the mangroves!



Firstly, the interior design of the restaurant is exceptional in its use of natural lighting and greenery.





And there's even a live mature tree inside!



However, and surprisingly, neither the superb terrace views nor the beautiful and relaxing interior are The Grove's best features!

You know how they say "money can't buy happiness"; well, "beautiful views can't buy a successful restaurant..." - it's the good people in the kitchen.

And please allow me to just show you how to know a kitchen is running professionally, even before tasting the food.



Look for the small details.

Notice how the most basic tasks are executed, such as cutting and garnishing a simple fruit juice.

Sure, anyone can throw fruit into a blender, and click ON, and then pour it into a glass and serve... but only a professionally-run kitchen will ensure the fruit is cut consistently, super-fresh, properly layered, and decorated with charm - and only then, with consistent application of quality control, can that be presented at the table.

See for yourself:



With a reminder that weekenduae does not receive any special service, and we take photos at the table, as it arrives.

Feeling quite encouraged by the attention to detail with the fruit cocktail, we quickly discovered that The Grove could have no views and no terrace, and still be an exceptional restaurant!



Arabian Lentil soup and a creative Watermelon and Grilled Halloumi salad were totally delicious - not too seasoned, not too salty, but flavorsome and well-balanced.



And again that attention to detail!

Look at this perfectly crispy, soft-inside, cube of halloumi cheese:



This was confirmed as we reached the main course. And more!

Here I must make a note that I am a big fan of the traditional Shami dish called mansaf - and I will order it every time I see it on the menu.

I realize the last thing needed is a foreigner claiming any expertise of a deeply-loved and traditional cultural dish such as mansaf, so please rest assured I am no expert, just a sincere mansaf-lover!

I must have eaten this dish 50-60 times in my life, including in its native Jordan.

I say all this because at The Grove I tasted the King of Mansaf - the most delicious version I have had the good
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fortune of tasting in my life!



Two generous chunks of lamb shank, cooked until super tender in a special yogurt called *jameed*, served on a bed of delicate fragrant turmeric rice and pine nuts, topped with toasted almonds and...



... accompanied by more of the unique jameed sauce: recipes are family secrets for generations, but in general I'm told it's based on cured savory buttermilk - try it if you haven't, and if you have you will know what I'm talking about!

At The Grove, they know their mansaf, and it was exceptional in flavor - absolutely the best.

Please try and let me know what you think!



Other dishes were also excellent, in generous portions and tasty.

And also other Arabian favorites are featured, all at top quality level.





And then dessert crowned a magnificent lunch - actually, a delicious feast in all regards.



Overall, a top professional Arabian restaurant, The Grove in Ajman stands proud in its quality of both ingredients and preparation, and the impressive terrace and interior greenery complement the dining experience in a marvelous and unique way.

From my humble opinion: grade A+

My honest compliments to the Chef and his team - bravo!

