

The restaurant name is intriguing, and the specialization in seafood is inherent – but let's dig a little deeper...



Blue Seafood Asia is above all a beautiful restaurant, with lovely, rich shades of blue contrasting with clever use of natural wood and elegant lighting.



And the “Blue” in the name checks out!

As does a fully-stocked bar and lounge area...



... interesting niche wall art, and a superb open-air dining area.



Seafood greets you at the entrance!



And the selection is excellent,



just as the freshness is exceptional - therefore checking off also the "Seafood" part of the restaurant name.



What remains to be understood is the “Asia”...

Well, that aspect of Blue Seafood Asia did not take long to introduce itself!

The weekend brunch is a set menu, and served graciously at the table.



And the first wave of appetizers hit off with a deliciousness second to none!

Yes, Asian in inspiration, but spritzed up by Chefs who really know how to tease out the best of flavors. Forget soya sauce - all bites were absolutely tasty and delicious, interesting in selection, and curated with care.

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One of the best starts to a brunch ever!

And look at this quality of ingredients...



Oftentimes I'll pass on the raw fish, especially at lower price points, as I'm not quite sure every supplier understands the necessary grade of fish required for sashimi, sushi, and nigiri – you can't just buy any salmon and serve it raw!

Sushi-grade fish is the foundation of good sushi – and Blue Seafood Asia certainly got it right.

Not only super-fresh and expertly prepared, but also note the absence of the white fatty lines we find in farm-copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

raised salmon.

Look closely.



Similarly, the Kombo Cured Tuna was sublime, and seasoned marvelously with a creative ponzu chili dressing!



Presentation was very attractive, and accompanied by your choice of beverage, including a generous selection of cocktails, wines, and beer.





And I'll just draw your attention to the absolute care and freshness in presenting the garnish - this is one area where you can tell the professionalism from the bar: it looked like they'd just picked the mint from the garden!



But returning to the appetizers - which I already claimed were at the top of the pile of best brunches in Dubai - besides the freshness of ingredients and attention to detail in the plating, it was the balance of flavors which made the entrees such a memorable dining course.



Also the rolls were masterpieces of yum!



And each came with its own juiciness and sauces, unique in its flavors - a splendid platter fit for royalty.



And hence the third part of the restaurant's name, "Asia", was earned with flying colors.

In fact, I was so blown away by the delectable first wave of appetizers, that I'll skip straight to dessert, which was equally satisfying, with a wonderful selection - especially this little beauty of a pancake creation!



All in all, Blue Seafood Asia delivered a fantastic brunch - themed by its namesake, focused on seafood in Asian culinary style (but modern, fused, innovatively enhanced!) - that will delight the palate on your weekends in Dubai.

