

As a long-term expat in UAE, and a professional restaurant reviewer, I look forward to the Holy Month of Ramadan each year because in my small way I support the spiritual journey and blessings of my Muslim brothers and sisters, but also because I very much appreciate cultural celebrations – and of course the culinary expressions of respected traditions are just amazing!



In fact, as residents in UAE, you haven't tried real Arabian hospitality and cuisine until you have participated in Iftar, the sunset meal of breaking the fast of the day.

In Abu Dhabi the choice is incredible – and it is the chance to experience the finest of culinary arts. From the young couple breaking fast at home with a few humble dates and laban, to the most famous master Chef's creations, the very best of Arabian cuisine is lovingly prepared for Iftar.

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At the Rosewood hotel, Chef Emad Zaloum and his team have prepared what must be the capital city's finest Iftar, at the highest level of sophistication in terms of taste and service, yet also remaining respectful of the significance of the religious obligations.





In fact, I would go as far as saying that Iftar at Majlis Lounge & Garden is a proud representation of an Emirati Iftar, considering the so many nationalities that call this wonderful nation their home, living in harmony and respect for each other.

For instance, the famous Lamb Ouzi, magnificent centerpiece of Emirati and Middle Eastern cuisine, and expertly prepared in time-honored fashion!





And see the pride in the eyes of the staff member – he knows the hours of slow-cooking and special herbs and spices that went into the preparation, and he anticipates the deliciousness of the esteemed guests about to enjoy it.





If the covid mask has taught us one thing, it is that the eyes can smile.

And indeed the Ouzi was a masterpiece.

From starter at the table to dessert, Majlis Lounge put forward their very best effort – here encompassed by the beloved Emirati sweet: Laqaimat.





And, as with the Ouzi, and indeed every other dish presented at Majlis, these were no ordinary Laqaimat - these were the very best, most delicious, unforgettable version of Laqaimat!

Look closer...



The premises themselves are fit for royalty - and Majlis presents three main dining areas, from the high-ceiling lobby lounge,









to a delightful fully-appointed outdoor garden area,





to another inside section, where the grills and live cooking are served, along with Chinese and Indian specialties and international flavours inspired by different cultures across the globe.





But wherever you go, the same decorum of silver spoon service applies.





and the presentation of the dishes is elegant, spacious and calming.









Perhaps the best way to portray Majlis' attention to detail and pursuit of excellence in making sure your Iftar is just perfect is to look closer at one corner of the desserts section – and I will leave you to explore during your visit the numerous starters and mains, including fresh sushi and many other surprises.

See the love and care in the preparation of each delicate portion:

















And really on your plate they just want to jump into your mouth to delight you!





Each one special in its own way with a unique flavor profile; each one teasing and playful – and sooooo delicious!





In fact, if you are to experience Iftar at a high level of excellence in Abu Dhabi, look no further – the weekly rotating menu assures you will always be surprised by a new and special delight – and the very essence of the kindness and hospitality carries over into a memorable evening dinner, second to none.





Rated **4.3** 26 votes  
**zomato**