

BB delivered an epic brunch - absolutely fabulous!

I'll start from dessert, and work our way back... because I think this will represent how BB designed this brunch experience.





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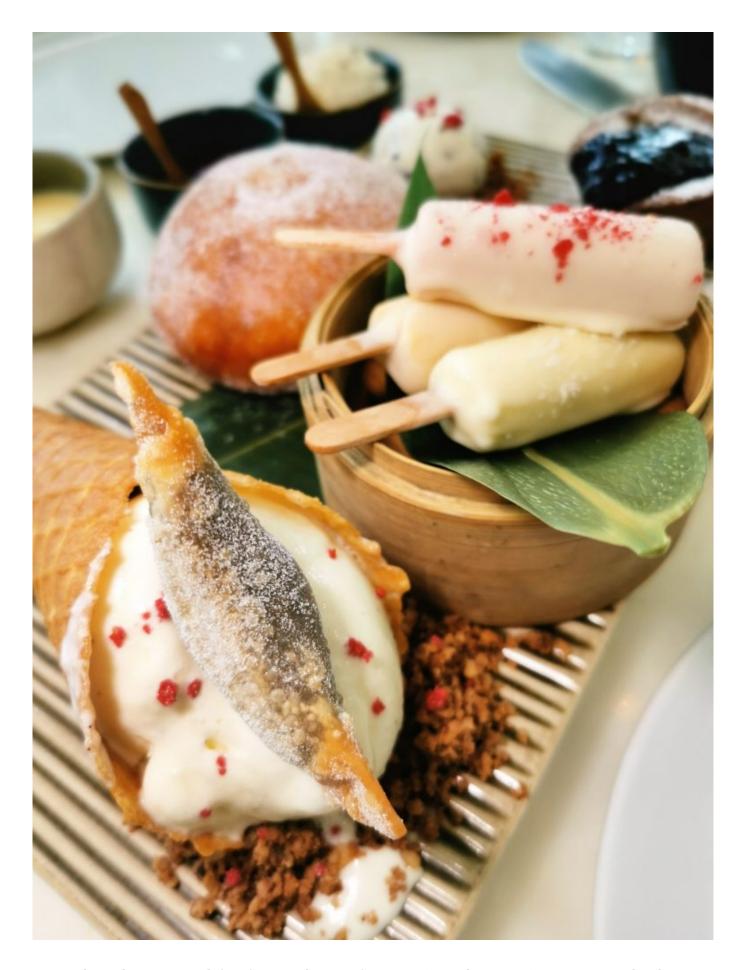


You'd be forgiven for thinking ice-cream is a child's dessert – yes, it can be, but this is where the good folk at BB excelled!

You see, it wasn't just "ice-cream" – it was an elite, sophisticated, and totally surprising delicacy of who knows what luxurious cream, and delicate fragrances... simply divine.

Every morsel on the dessert platter was stand-alone culinary genius at fine-art level.



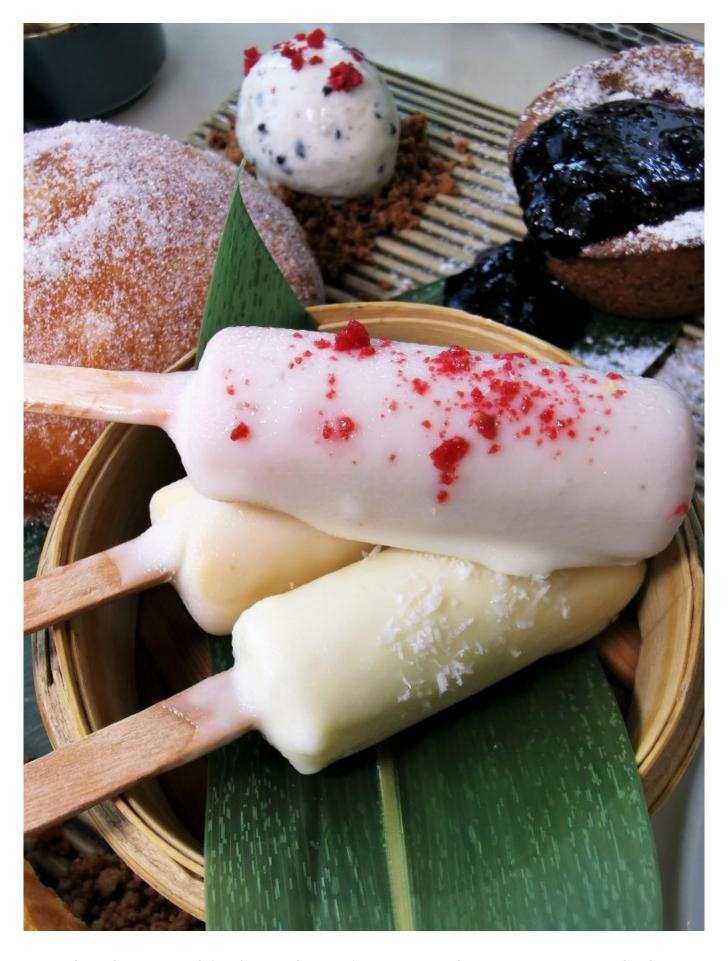


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And you see the lollipop-style ice-creams... yes – again totally not what you expect!





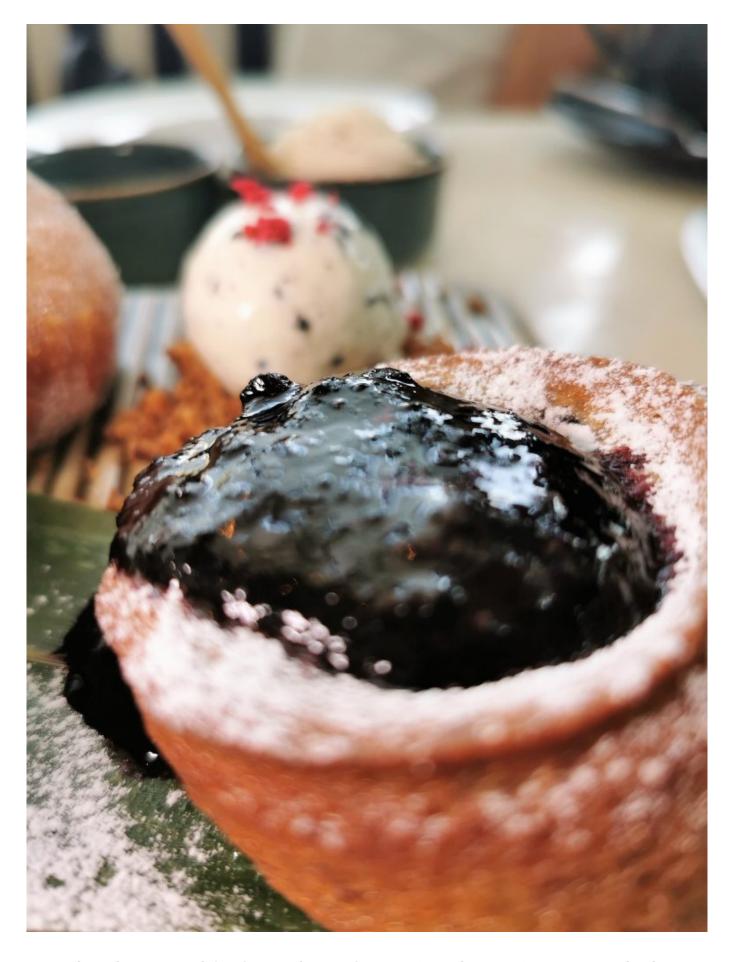
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The outer shell is finest white chocolate, and as it pops in your mouth, the inner yumminess explodes onto the palate, exhalting the chocolate and just overwhelming the pleasure receptors – subconsciously, your eyes close and a mmmmmm escapes from your throat.

It is really impressive what a talented patissier can do.





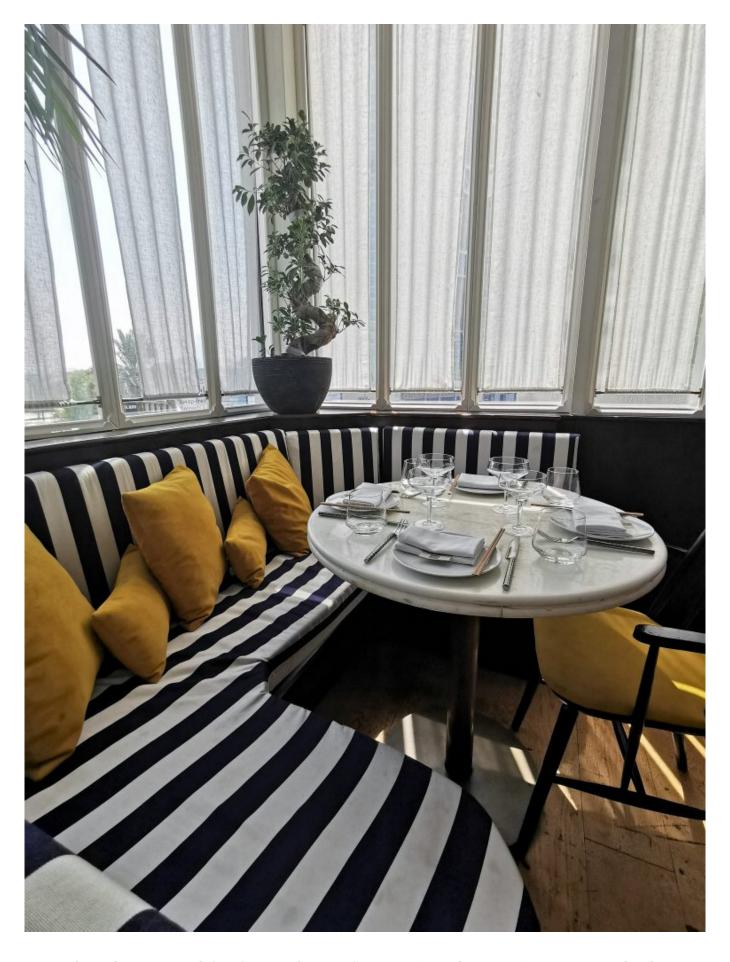
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And then you explore the other components of this masterpiece, and are equally rewarded with world-class delicacies.

And I believe this approach is intentional, as it presents itself from starters onwards at the BB brunch.



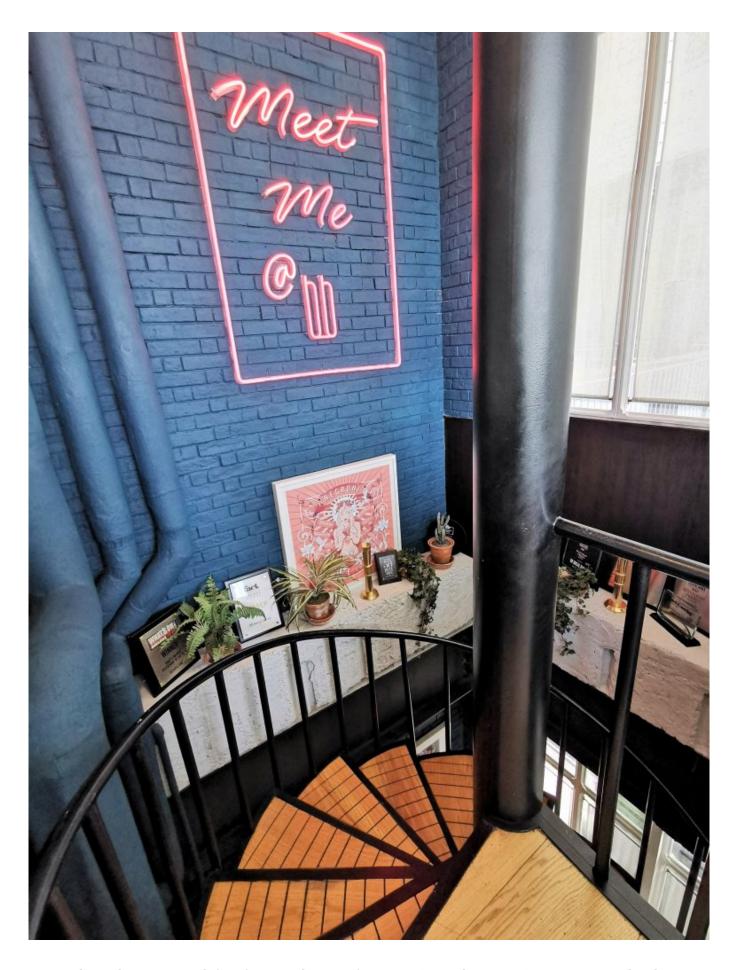


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The restaurant is a labyrinth of cozy nooks, offering privacy as well as a feeling of exclusivity, but request an appropriate table if you have difficulty with stairs, because long spiral stairs connect the three floors of the main dining area.



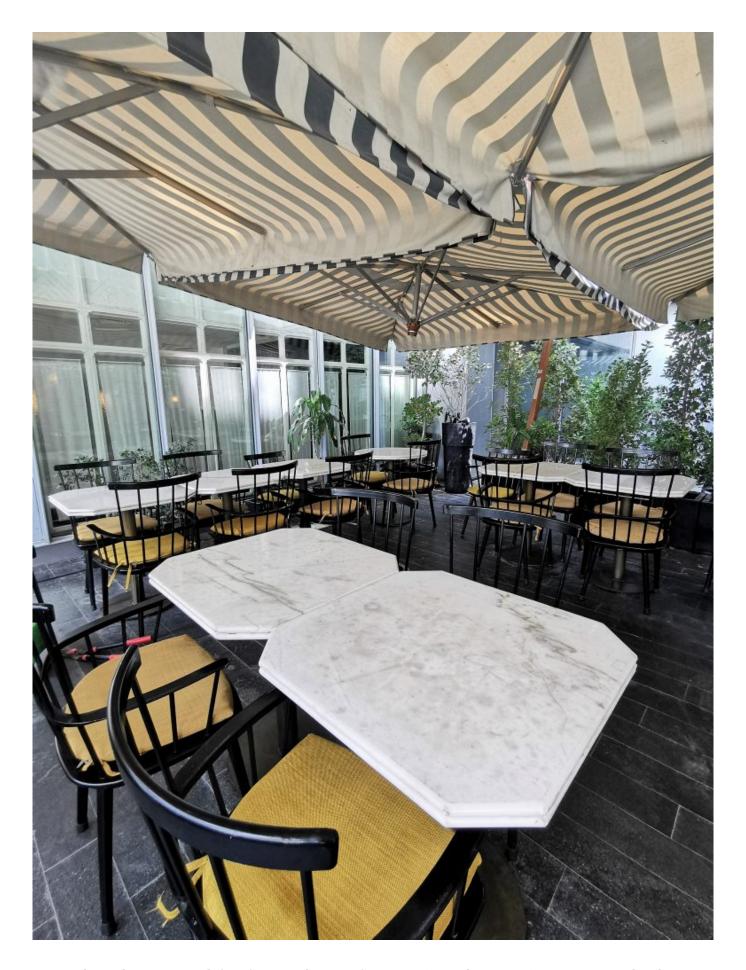


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An outdoor terrace looks enticing now that the cooler weather is fast approaching,



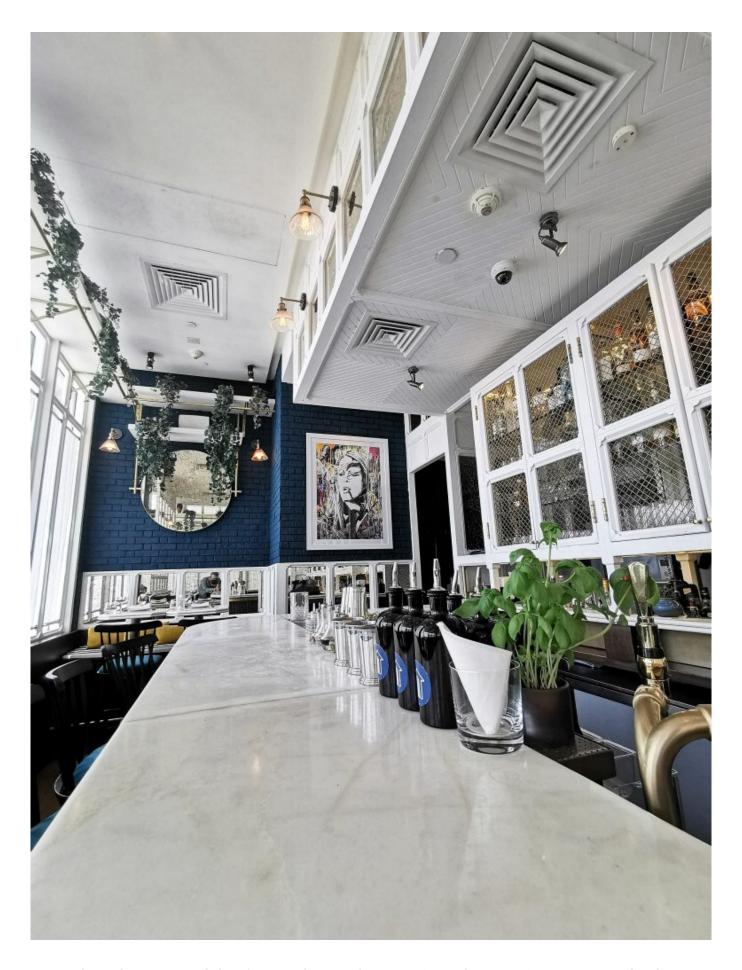


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and the bar itself is at the center of the action!



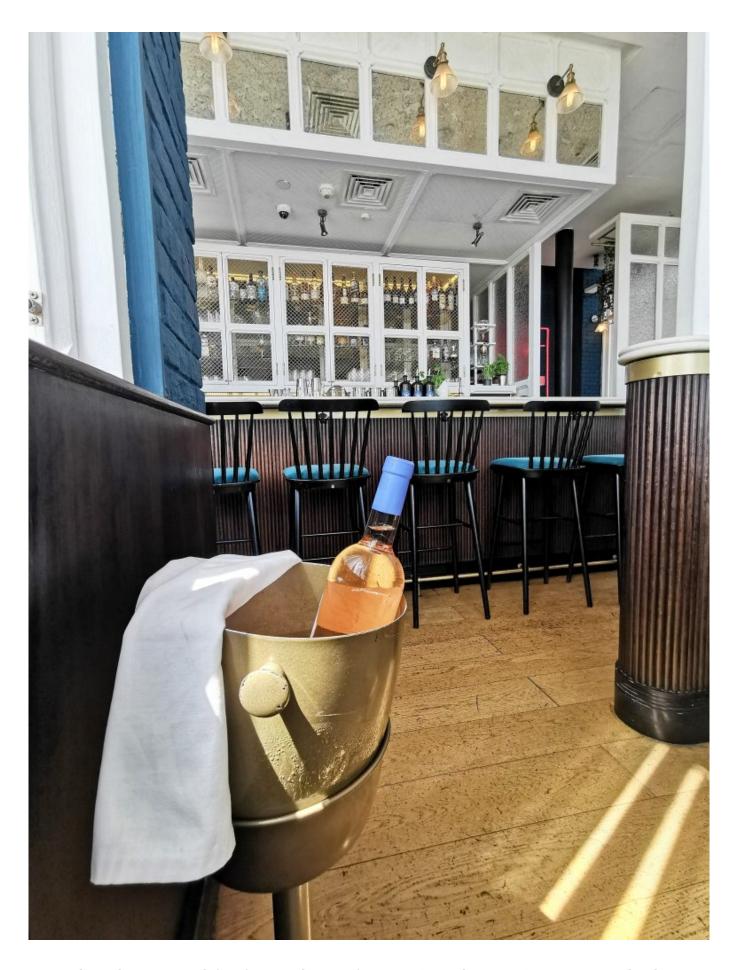


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Indeed, BB reminded me of trendy Parisian restaurants,





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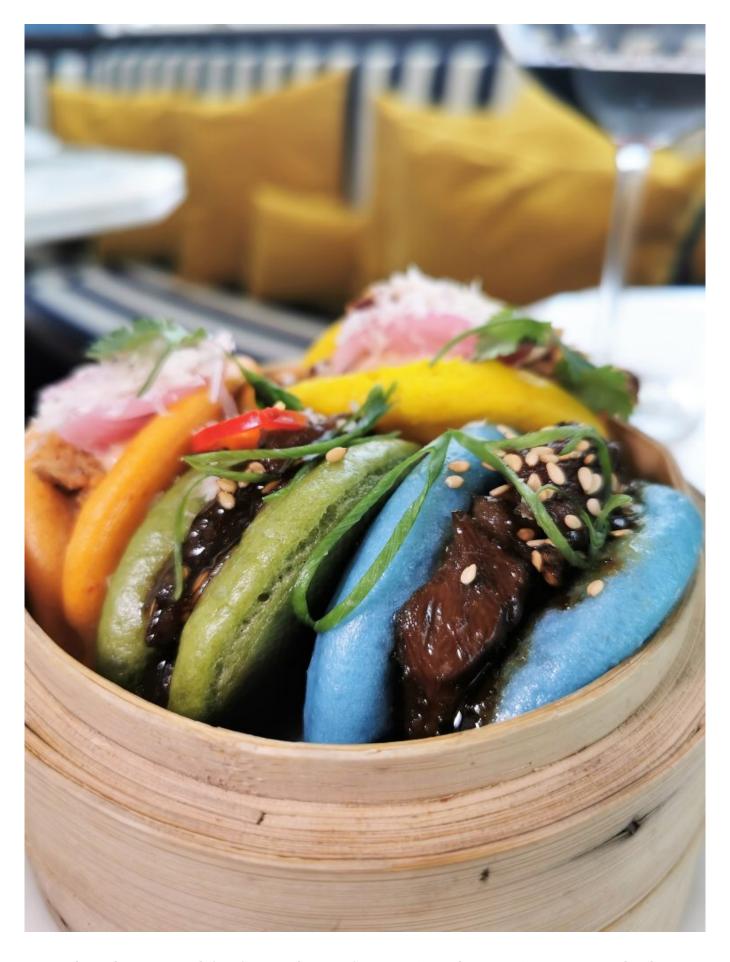
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even though the cuisine is defined as modern of Eastern inspiration - very interesting!

The starters arrive in waves, and the same philosophy as the dessert platter applies: a steamed basket of super-soft bao, which is actually a humble but beloved street food, are elevated to fine-dining level.





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Potato croquettes are not potato, but made from cauliflower! And the croquette part is exceptionally light yet still with a satisfying crunch!

Magic!





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Healthy and breezy, the starters are a welcome fresh breeze in their originality within a Dubai over-saturated with brunchy 'favorites' which have become predictable.

Not so at BB!





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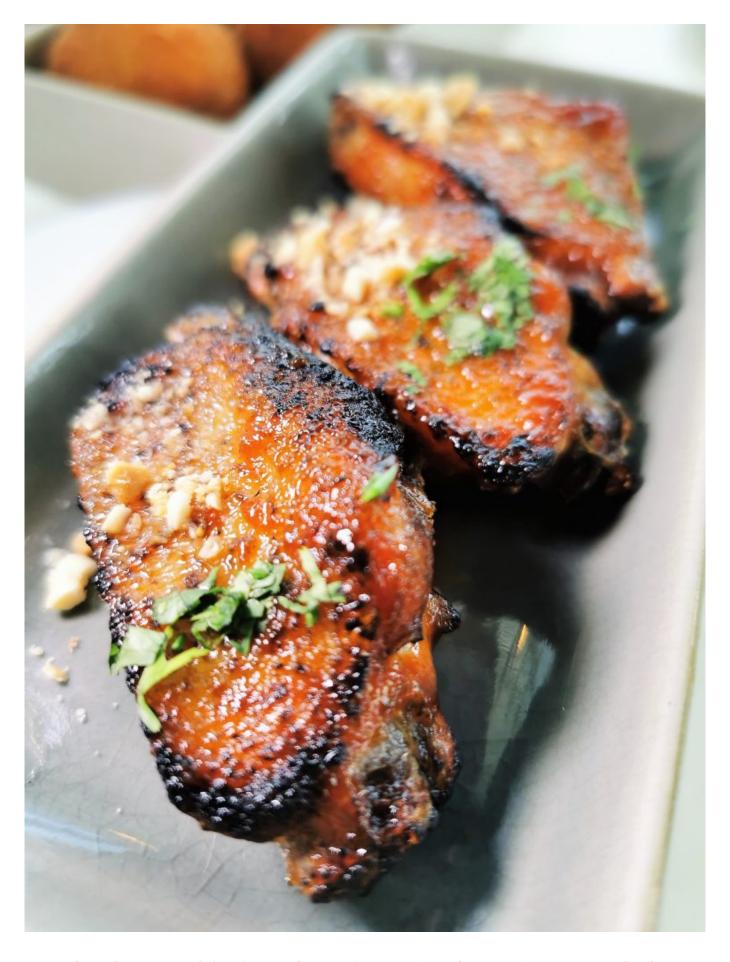


Kale salad, beef tartare, and roasted brussel sprout leaves!

And more...

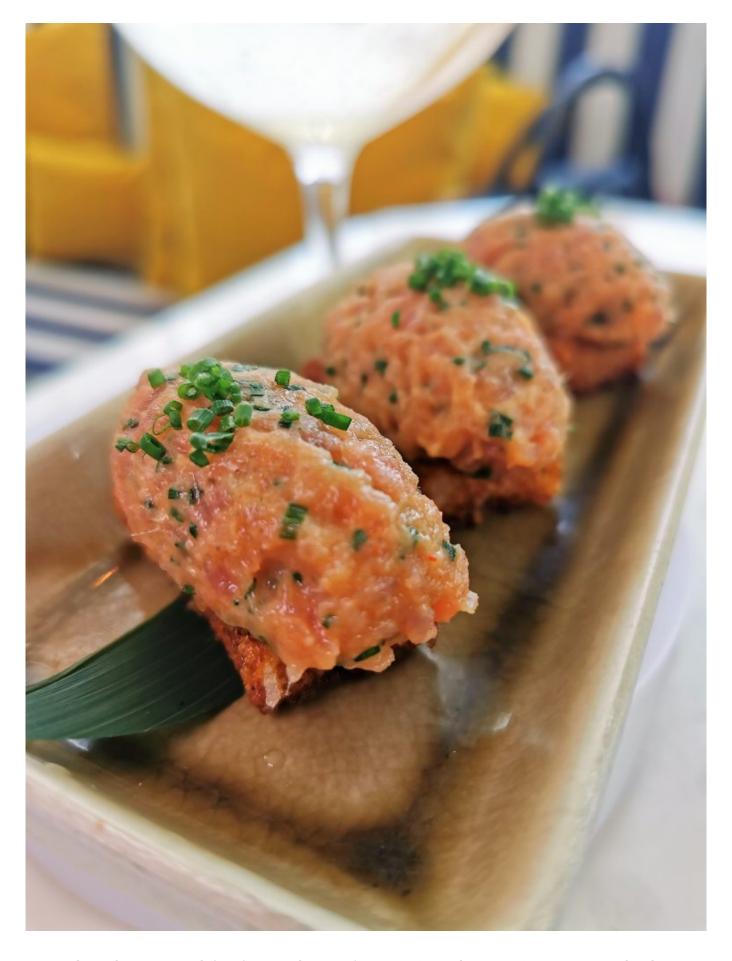
Delightful chicken wings, tuna on crispy rice, and the yummiest cheesiest Fatayer-inspired baked bread!





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And we're not even done!

I'll have to stop due to the impending length of the article, but the Big BB Brunch didn't have this limitation, and the dishes just kept coming, every one deserving to be on the menu, every one a little bite of weekend heaven!



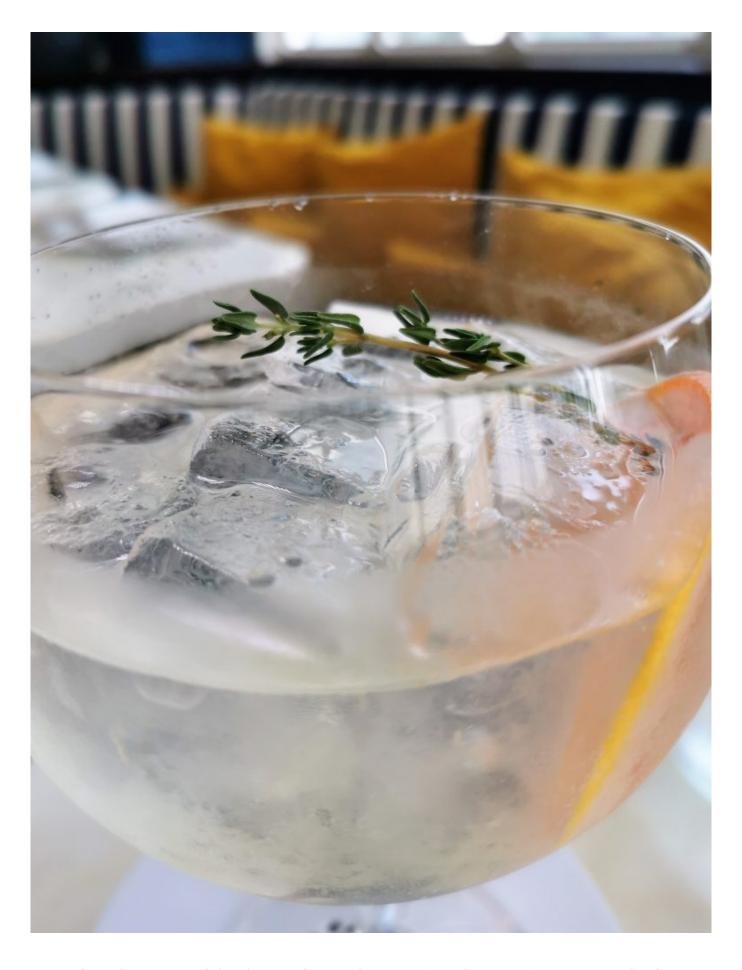


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But let me close with a recommendation to sample also the bar menu, because BB's talent and focus was not lost there, where the mixology happens!





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All in all, BB Social Dining surprised and delighted at every chance, every dish – one of Dubai's supreme weekend brunches, the masterful work of Chef and kitchen teams should be recognized for the genial effort that went into its creation and delivery: bravo, bravissimo!

