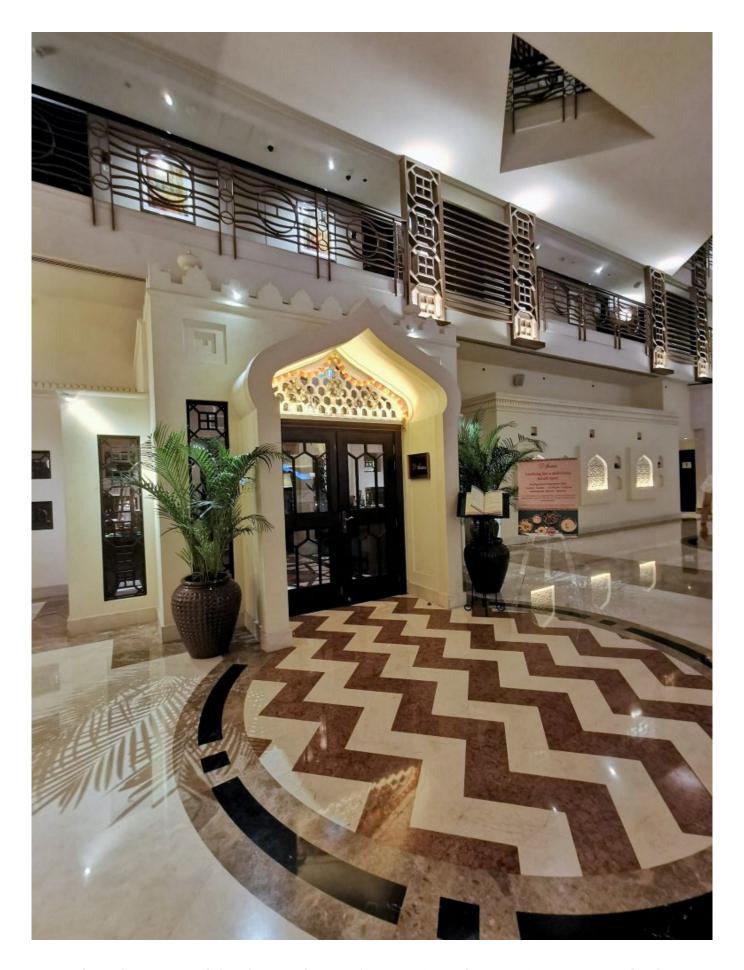


Let me start by saying straight out that I believe the Desi Brunch presented at Ashiana is Dubai's finest traditional Indian restaurant at this moment in time.

As a fan of gourmet Indian cuisine I highly appreciated the delicacies arranged to tease the palate at Ashiana.

And you first realize this just by the majestic entrance via the Sheraton Dubai Creek lobby, and the sheer beauty of the interior decor...





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



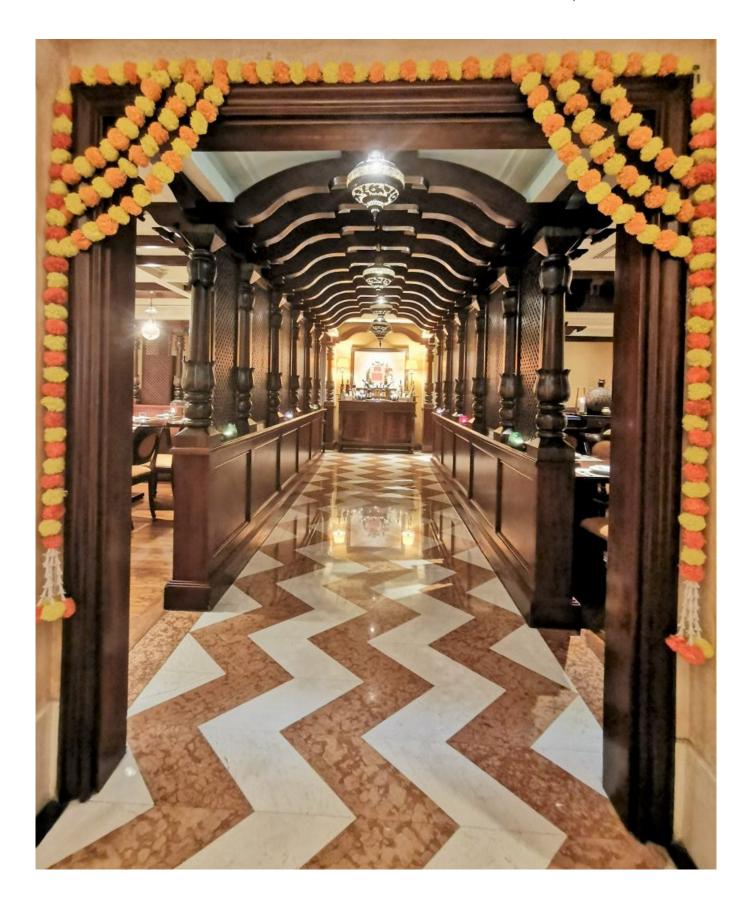
Don't tell my lovely wife, but if I were going to take her out on a date to impress, Ashiana would be my choice.... from the classic feel to the elegance of the furnishings, Ashiana will take you on an unforgettable culinary journey.

Please try it yourself, as I already know there is no way I can represent the depth of the experience in a mere article – no matter what praise I can type, or what photos I can present... in fact, I was humbled by the gravity of the excellence presented to us.

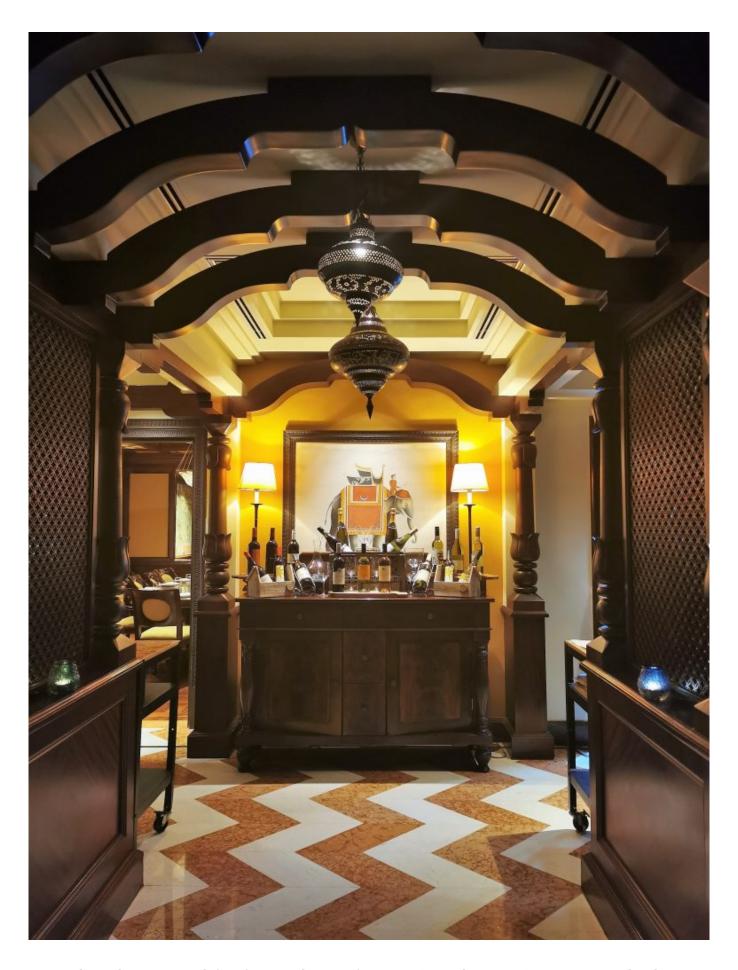
I'll let the photos lead the way...

As you walk in:







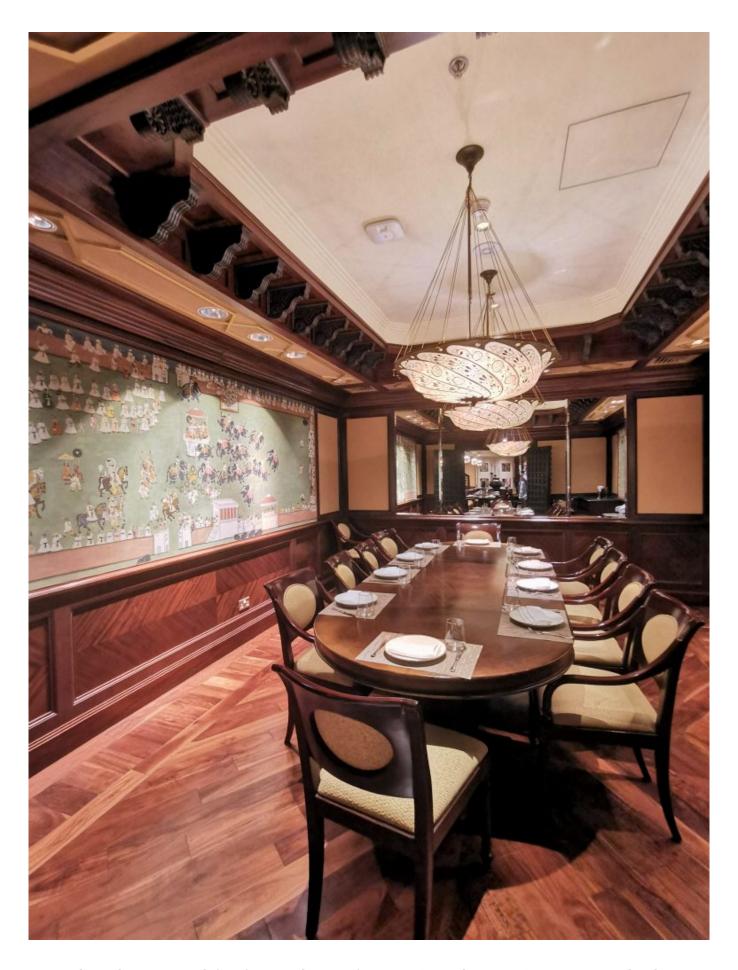


copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



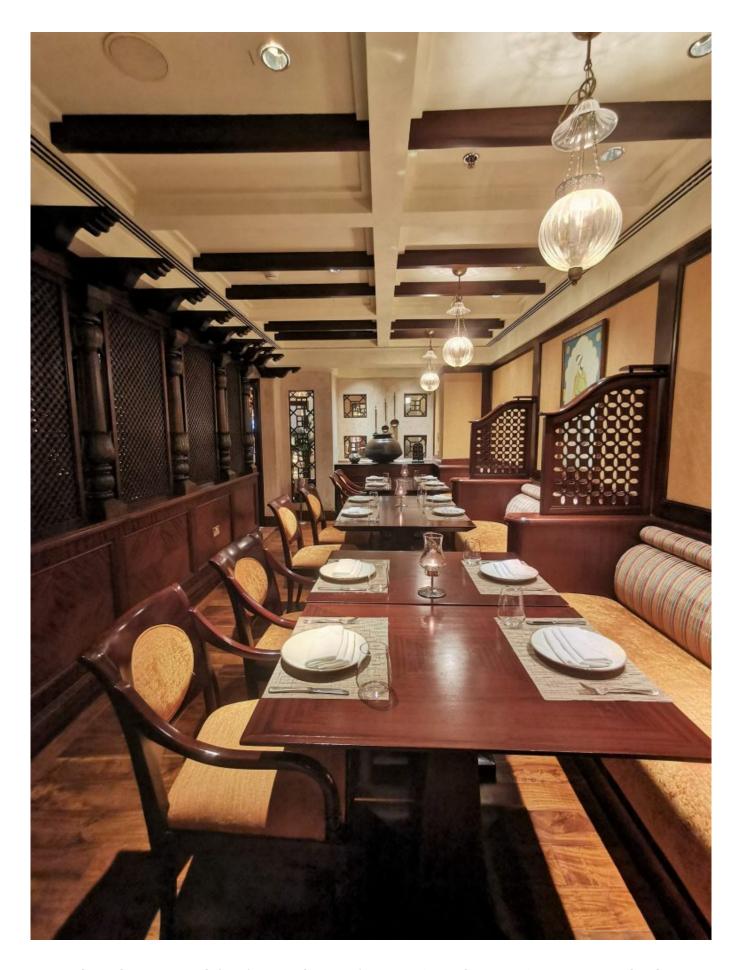
The dining tables, also in private rooms if so you desire:





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



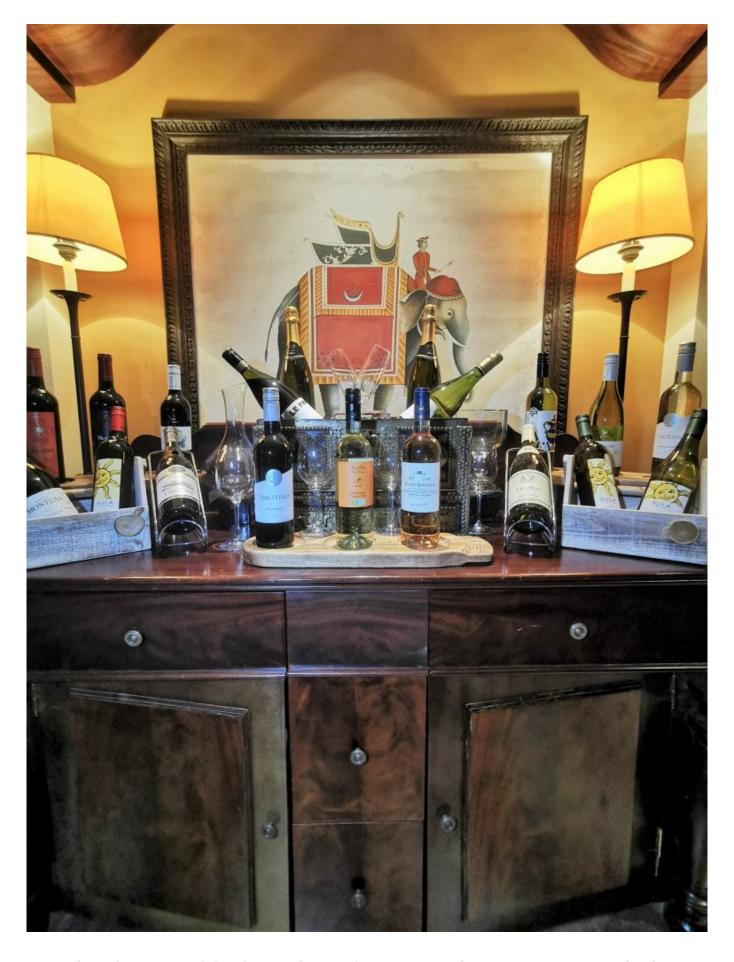


copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



And don't tell me I'm old-fashioned - some things are just timeless.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

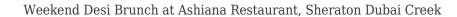


Here the dessert, as a glimse of what awaits who is patient...





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com





The attention to detail, impeccable; the smooth creaminess and flavors, a total tease...

But let us start at the beginning.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com





Roots proudly placed deep in India, inspiration from the heritage.

What, you don't like tradition?

Well, try these light and puffy delights, and you'll know why they are treasured as a heritage dish!





 $copyright\ Paolo\ Rossetti,\ ask\ first\ for\ reproduction\ of\ contents\ (text,\ photos,\ etc.)\ -\ prossett@weekenduae.com$



And so came the waves of appetizers, all part of the Desi Brunch.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com





 $copyright\ Paolo\ Rossetti,\ ask\ first\ for\ reproduction\ of\ contents\ (text,\ photos,\ etc.)\ -\ prossett@weekenduae.com$



A spectacular dining extravaganza, whereby you know you are under the spell of a traditional master – Chef Mohd Ayaz Qureshi – and you eagerly follow his lost recipes, knowing you are experiencing a masterfully crafted and epic voyage of the culinary senses, unique to Dubai.

I will keep the rest a surprise, because please you must experience Aishana's Desi Brunch for yourself – though kindly allow me to share just one more dish, fit for a King:

One of the few fusion innovations, a magnificent rendition of quinoa-crusted cheesy arancini – superb!





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



All in all, I was spellbound throughout, and the intensity of the participation in such an extraordinary gourmet event – which, for Ashiana, was just a regular delivery of their Desi Brunch – I realized that I had been taken on a historical tour of culinary ecstasy that is rare and second to none.

For this, I am grateful, and I remain to this day in awe.