

At Santorini Cafe, let us start from dessert...





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Because I have a feeling that this actually may be Abu Dhabi's dessert to beat for 2023!





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And it's not just the combination of three generous ice-cream flavors and Lotus cookies – which give a fantastic crunch! – but there's a lot more to this *Pain Perdu* than meets the eye!

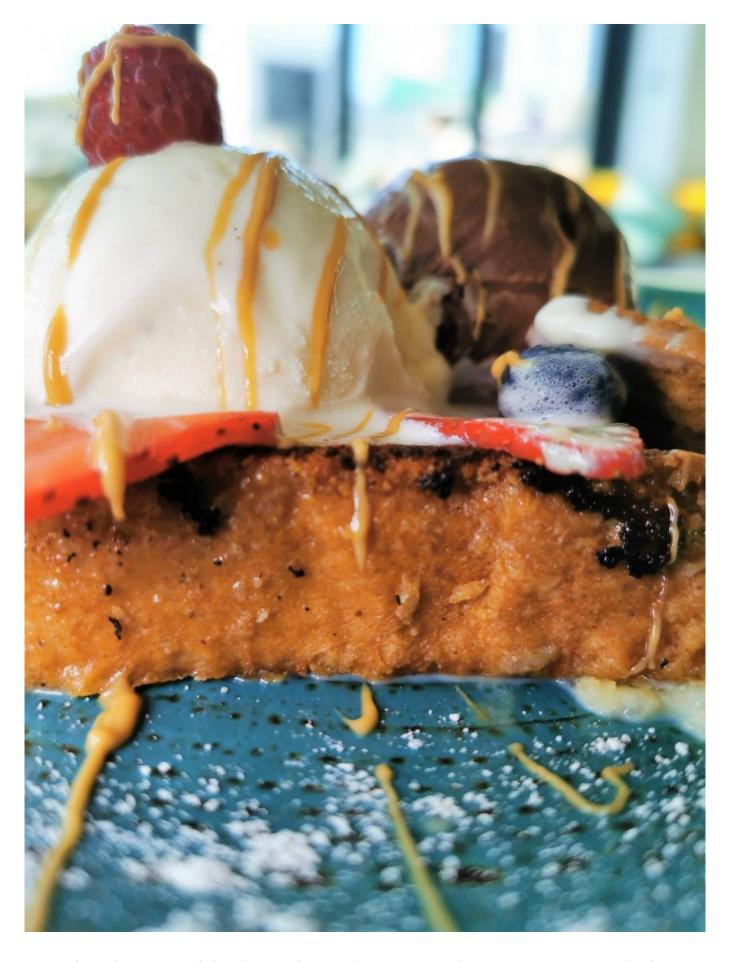
In fact, it is presented on the menu not as ice-cream, but as as *pain perdu*, and that is a kind of "french toast", but with some differences.

Firstly, sliced bread is not used as the base – instead, it is soft brioche, and that gives it a softness like eating fluffy clouds of yum; secondly, you lose the egginess that many badly-made French Toasts in UAE carry – it's a dessert, not an omelette! And thirdly, most importantly, the *pain perdu* is dipped in extra rich cream as well as custard before toasting it... and that makes for a heavenly dessert.

And then the good people in Santorini's kitchen took it to the next level!

See for yourself how thick that brioche is!!!





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And that is the foundation upon which an award-winning dessert is built!

It is a must-try.





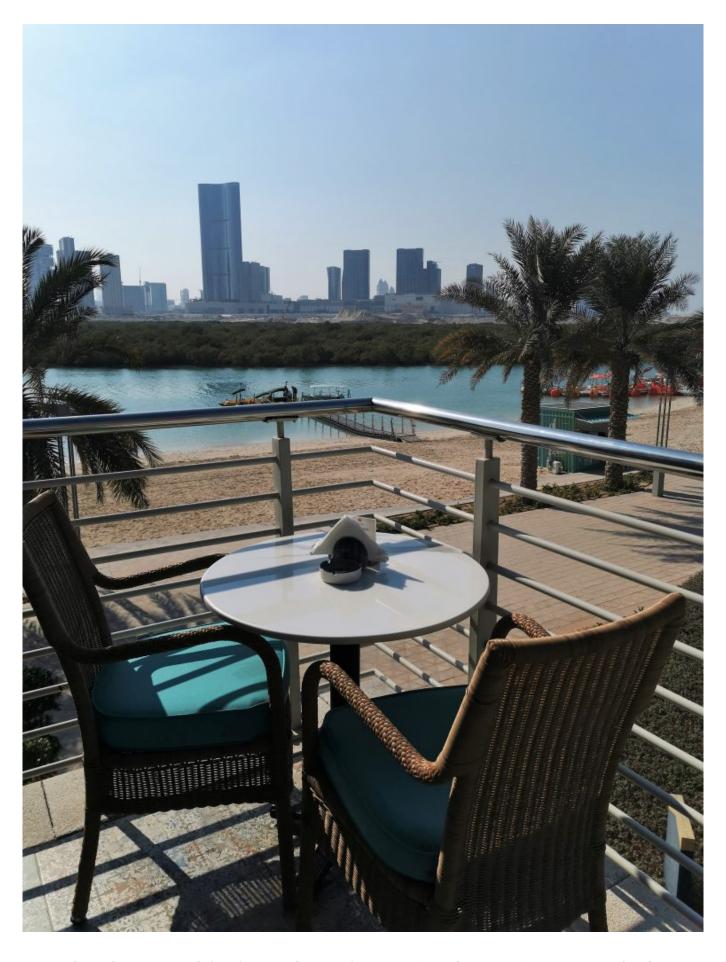
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And at Santorini Cafe, the portion is so awesome, you could enjoy it in four people even!

But the dessert is just the start of what Santorini Cafe has on offer... the location and seating layouts of the cafe are exceptional.



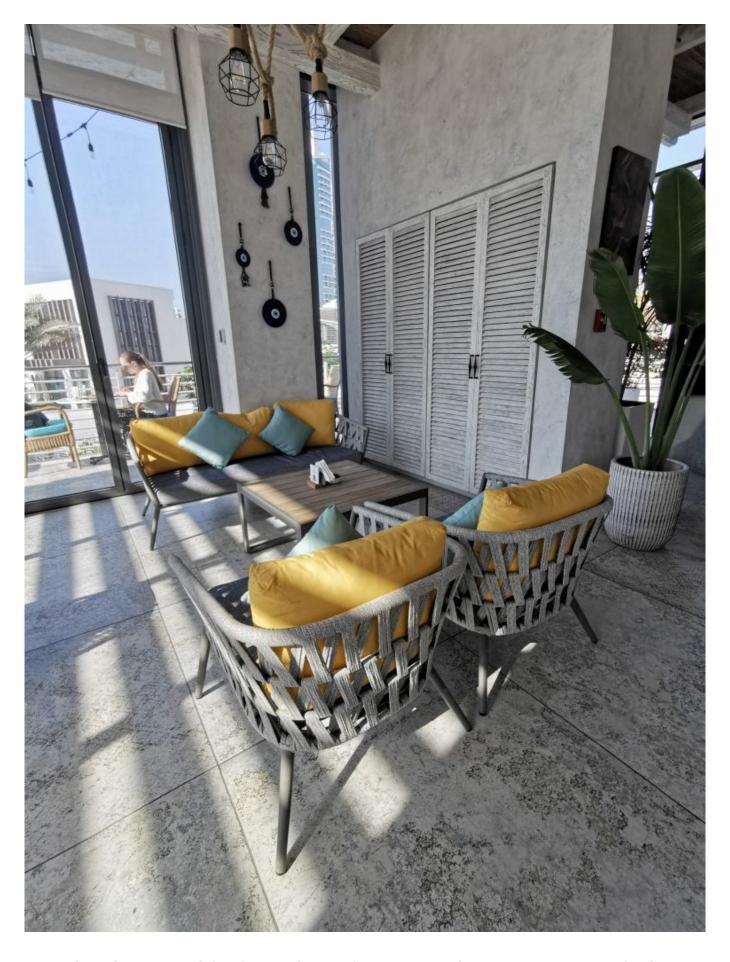


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You could sit there... or here...



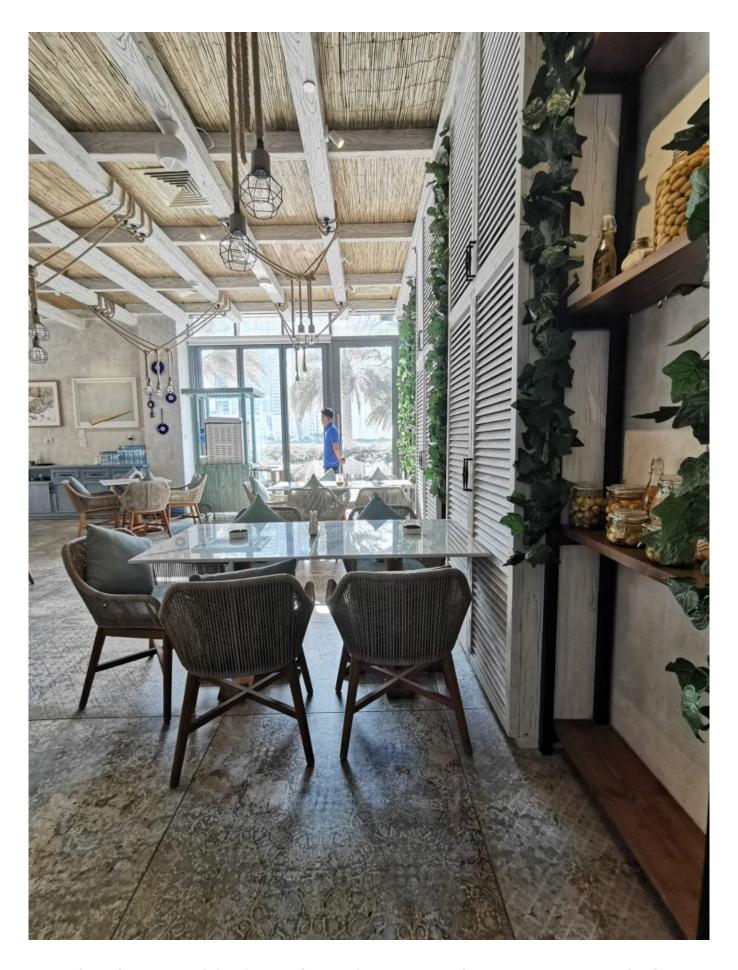


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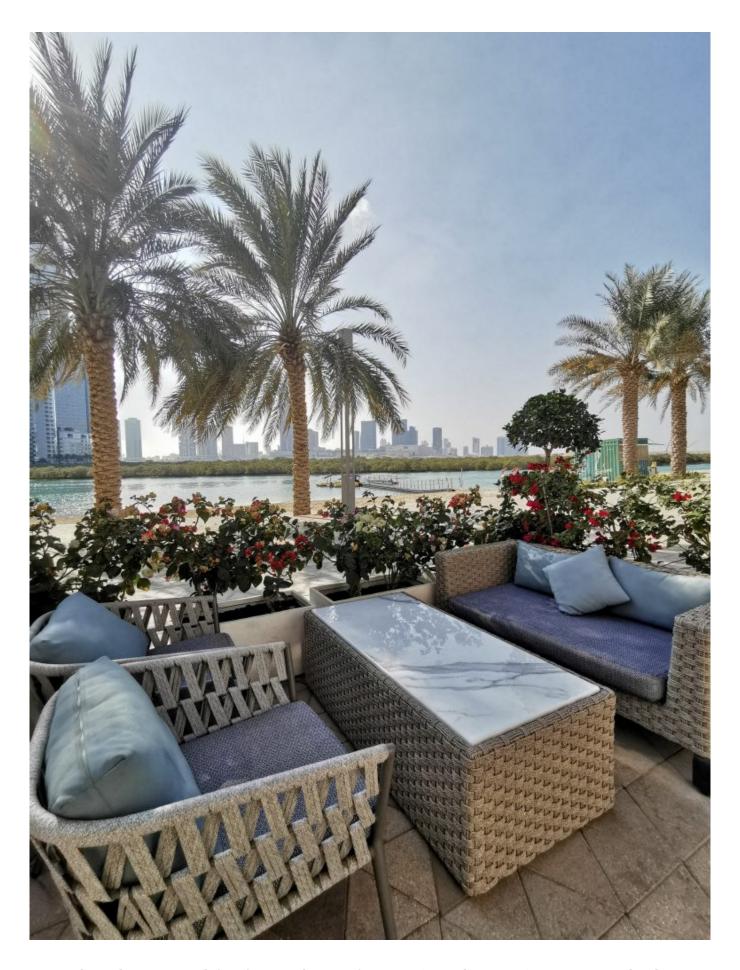
Inside with smoking or non-smoking; or outside with smoking or non-smoking...





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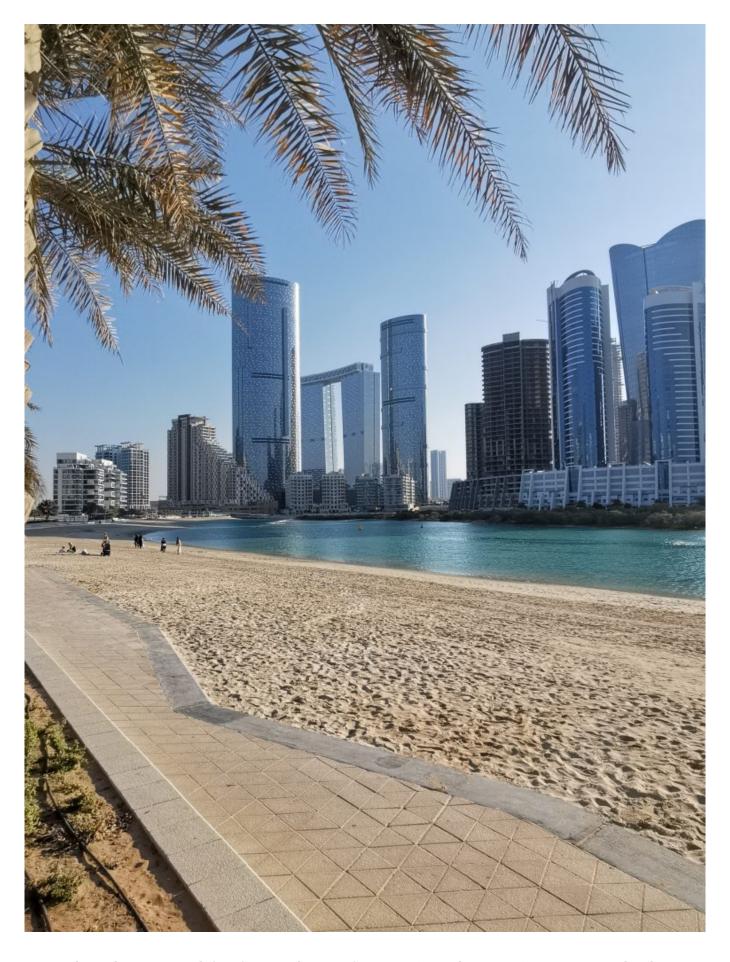


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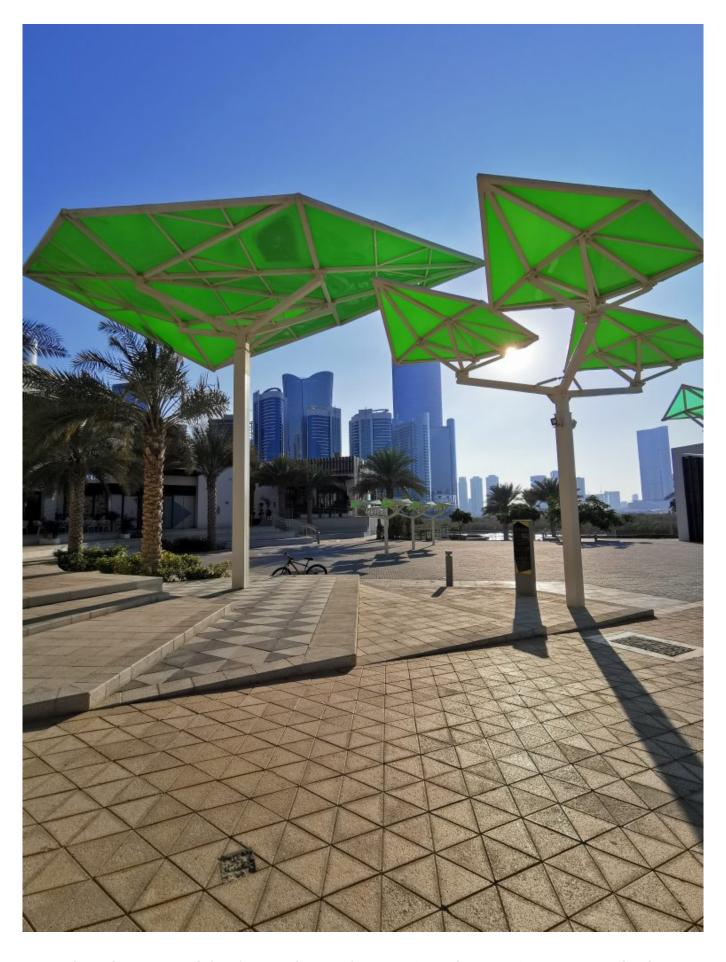
With this view... or that view...





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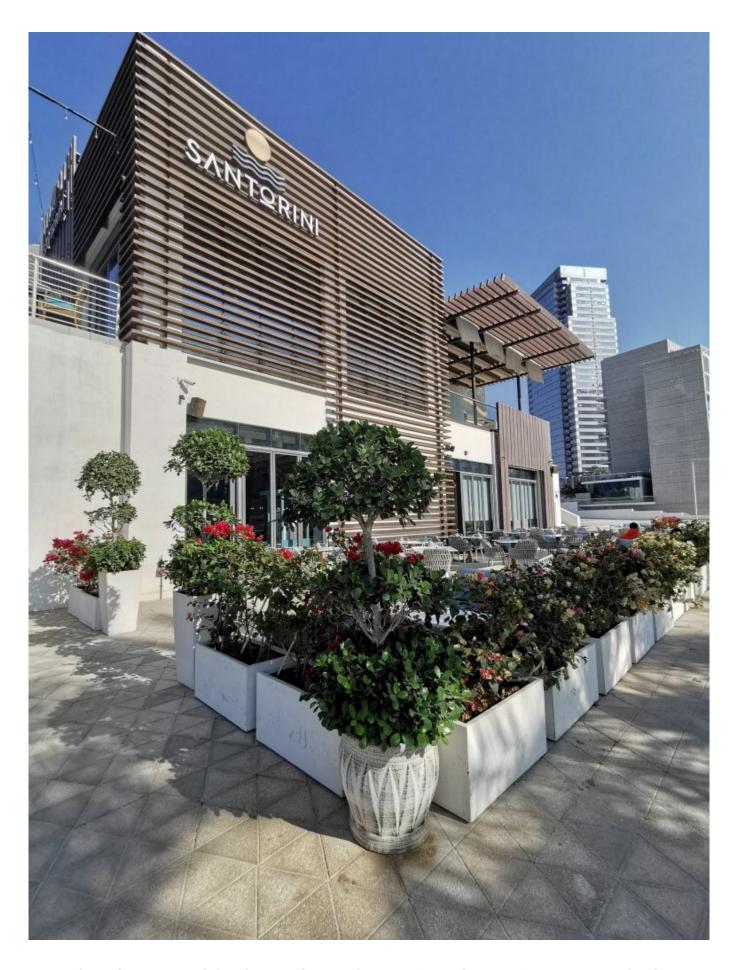


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Because Santorini Cafe is located in a park, and by the beach, and downtown, and on an island... In fact, the choices are magnificent at Santorini!





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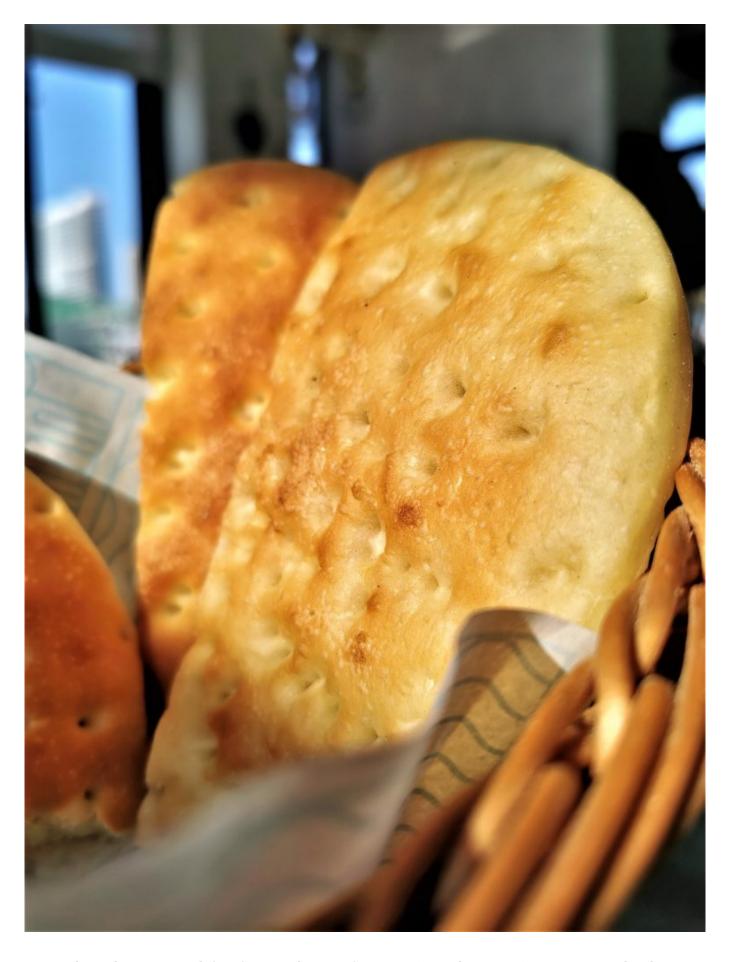


And the food matches the amazing location and views – an extensive menu of Arabian favorites, with mediterranean twists.

And the breads are baked from scratch on location, and I think that is also part of the secret for success of the magical *pain perdu* dessert: Santorini Cafe bakes their own.

You can see this in the quality and uniqueness of the bread served at the table with salads:



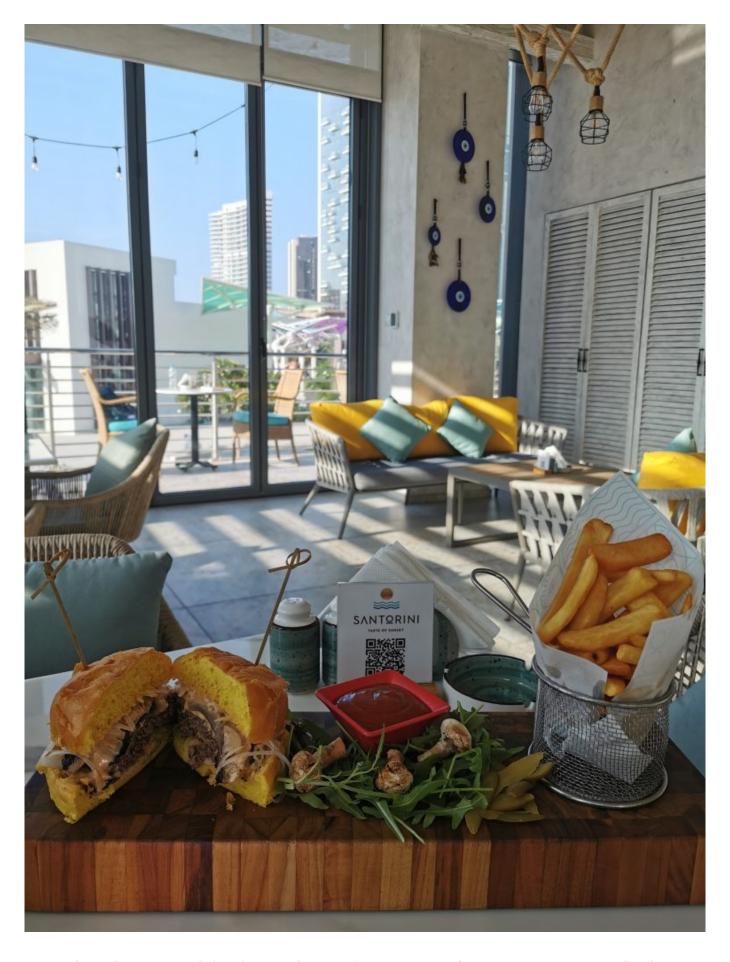


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And also in the form of super-soft buns for the Santorini Burger:



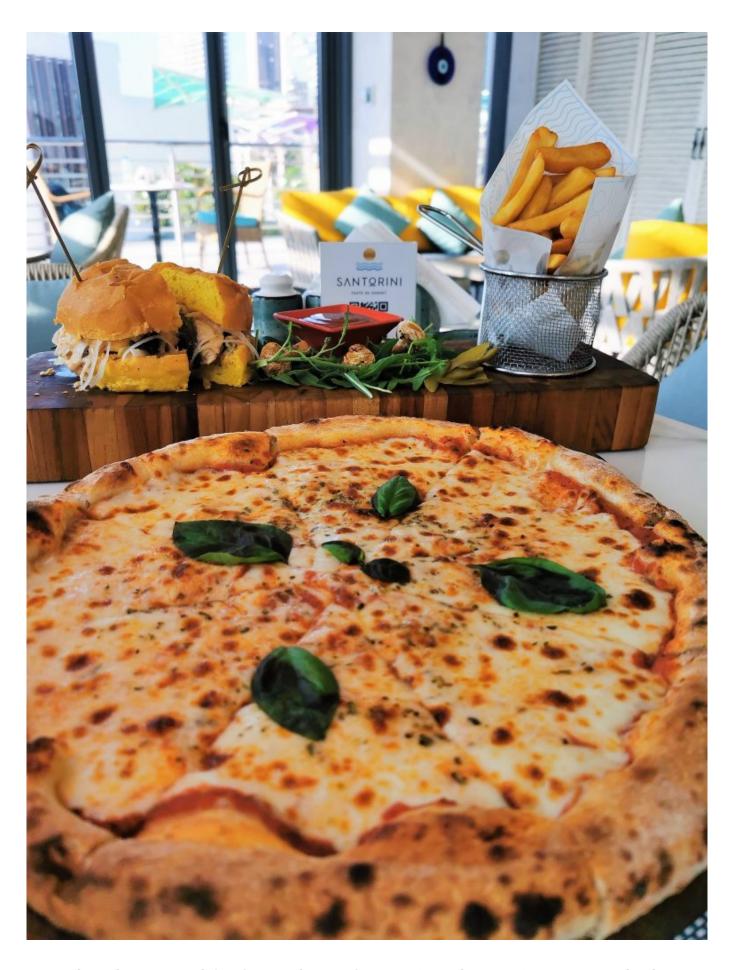


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As well as a formidable pizza dough:





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Just compare to a restaurant with basic, cold, normal bread, and Santorini is already five-stars just because of this - very smart to have top quality baking on premises.

The restaurant is ably managed by Mr Hassan, who will make sure you are welcome and satisfied.

And every dish, from soup...



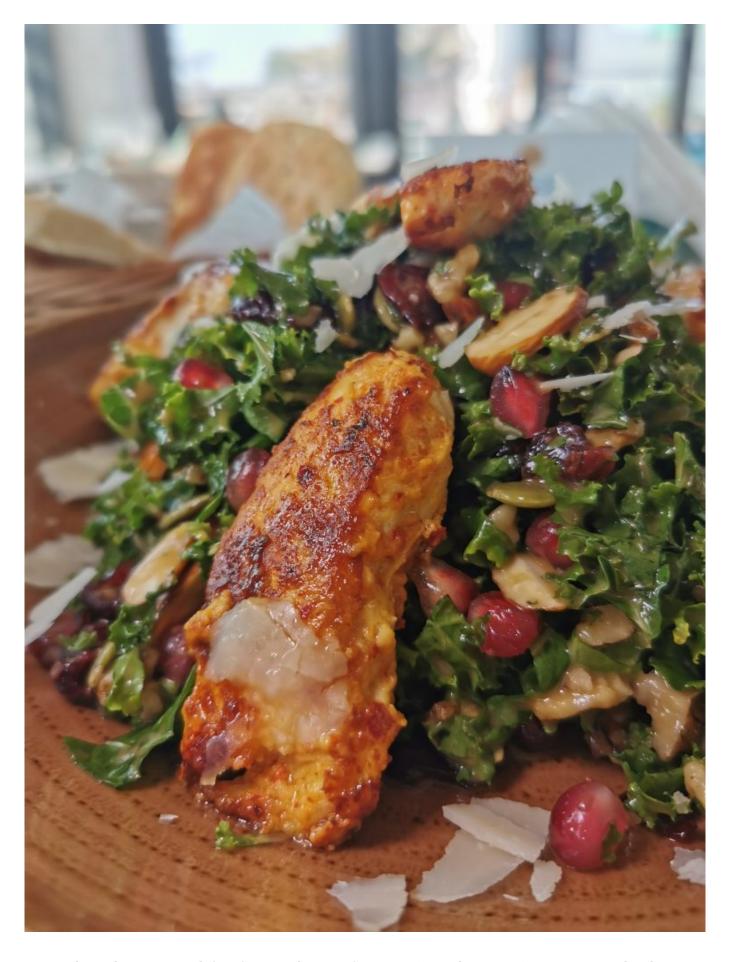


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... to crispy chicken salad...





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...arrives at your table with a smile of confidence that you are going to love every dish!

Indeed, Santorini Cafe operates at a high level of standard, matching the delicious dishes with fantastic premises, and a park-side, beach-side location second to none – on Reem Island, Santorini Cafe is the place to be!





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