



## Weekend Dining at OAnjo, Sheraton Mall of the Emirates, Dubai

As Dubai attracts the best of from all over the world, OAnjo brings together a magical fusion between Portuguese and Japanese cuisines in a heavenly venue perched atop the roof of the Sheraton, Mall of the Emirates.

The result is an unforgettable evening of fine-dining in a dreamy ambiance.





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The Sheraton's rooftop on the 24th floor is blessed with an open-air swimming pool and terrace - and that is precisely where you'll find OAnjo.

And as you enter the dining hall, you are embraced by a grandiose decor, so very cleverly designed to maximize the exclusivity of enjoying the views!







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There are very few tables, and the intimacy of the experience is precious. Your reservations in advance are recommended.

Indeed, the uniqueness of OAnjo's location is a dream come true.





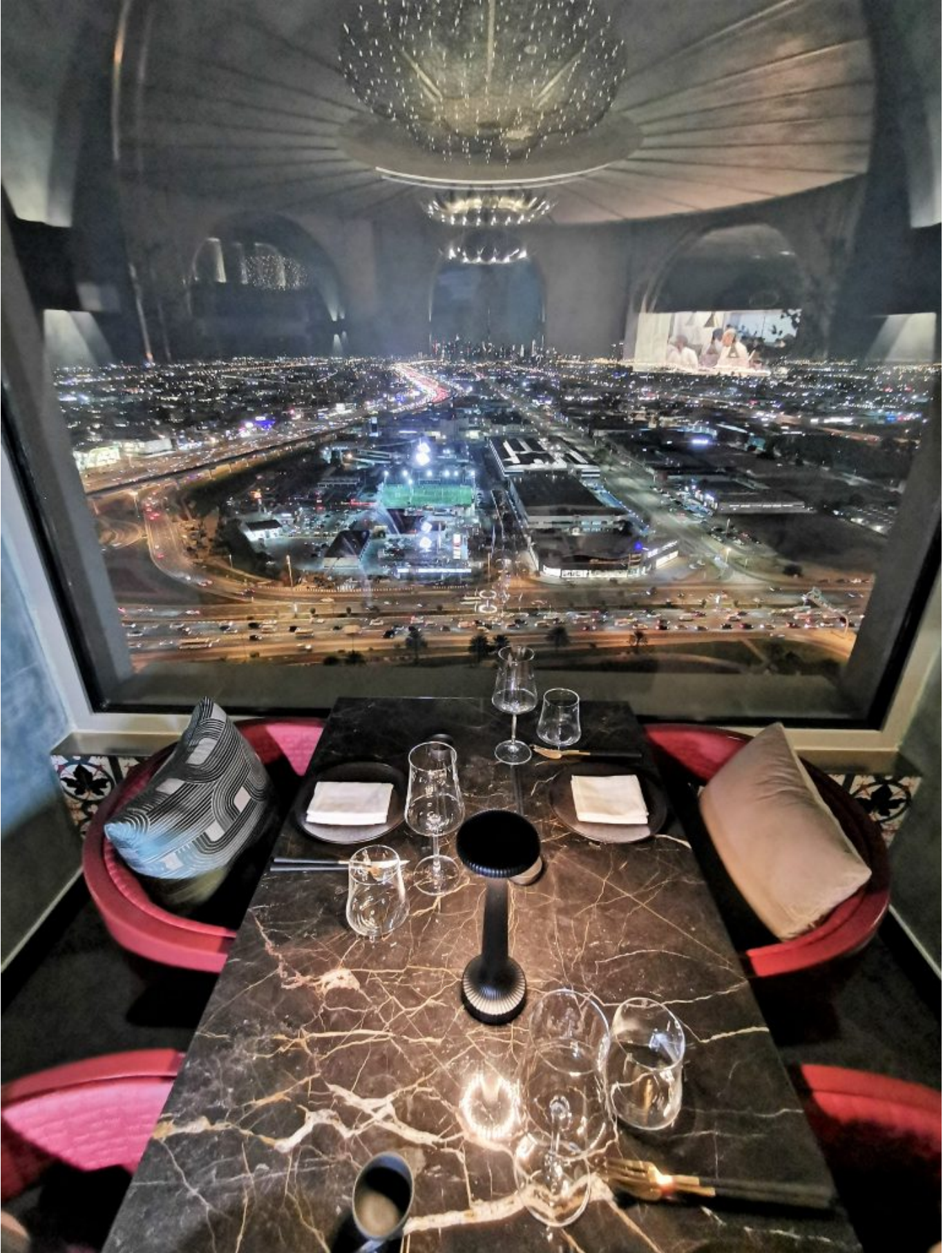


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“O anjo” means “the angel” in Portuguese, and the marvelous opulence of the interior as well as the magnificent views do combine into an overall angelic effect.

At your table, you can expect an open view all the way across the city.









And once the gasps of surprise and admiration settle, the smiles take over - what an exceptional place to enjoy fine-dining!

Yet, the best is still to come - and incredibly, if OAnjo were instead located in a windowless basement, you would still consider the exquisite fine-dining experience to be one of the top in Dubai!

Start with a cocktail, and let's select one at random, just as an introduction to the depth of creative thought that the good folk at OAnjo have gone to in preparing the menus...

The drink is mixed live at the table, representing a jellyfish - and the entire concept is designed to the most minute detail to carry that effect!







I won't share the photo of the completed cocktail, as I don't want to spoil the moment for you - and I'll just remark that the theatrical presentation enhanced the enjoyment of the aperitif, and also set the scene for the meal ahead.

From a flavor palette perspective, the drink was exceptional in balancing prized Japanese whisky with crisp sour notes and an after-taste lusciously bathed in umami - a unique fragrance that worked oh so well!

And so the appetizers followed - and I'd advise you simply allow the very knowledgeable staff to guide you through the options.



And not only because Ms Livia matched and paired the dishes with excellence, but also because each dish is a masterpiece of unique fusion between two culinary juggernauts of epicurean history.

And the prodigal Chef de Cuisine, Sergio Cruz, has somehow masterfully crafted each dish to represent both gourmet cultures, and that means each dish is so rare that the staff's expertise carries importance - alternatively, select the Omakase option, and let the good Chef himself serenade your palate over 7 courses!





Case in point, the Wagyu Beef Uramaki, which dances on the palate to Japanese notes, is exalted when paired with a definitely non-traditional touch of aioli sauce (a very Portuguese emulsion of garlic and olive oil!)

Such is fusion cuisine at a very high level...

It is not about “mixing” two cultures - instead, it is aiming to extract and combine features from both culinary traditions to create a new and innovative, and totally captivating, enhancement of flavors.

In a sense, taking the DNA from the two parents, and creating a magical angel of a baby, a third-culture dish, that most probably no one else has ever tasted before - and that is how powerful the dining experience is.

In fact, the Angels are in the kitchen at OAnjo...









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Duck with rice, above, served in an earthenware hot-pot and infused with *onsen tamago* (this time a traditional Portuguese dish, teased with a touch of Japan!); and below, a pair of superlative prawns in spuma.





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Even the humble potato is transformed into a work of art at OAnjo...









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And the seafood dishes were simply magnificent!

Fittingly so, in that Japan and Portugal, though ends of the world apart, share a common passion for the sea.







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And when time for dessert comes - more surprises!

The same refinement, the same attention to detail; and the same level of absolute deliciousness...

I don't think there is even one of OAnjo's dishes that you could find identical anywhere else in Dubai; perhaps the world.









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Overall, OAnjo is a new addition to the top-level restaurant scene in Dubai, but one that is destined to reach the apex of select unforgettable restaurants - the stars of location, views, elegance, exclusiveness, and just plain outstanding menu creation and preparation, elevate OAnjo to must-try status for Dubai's and even the whole UAE's fine-dining connoisseurs.

