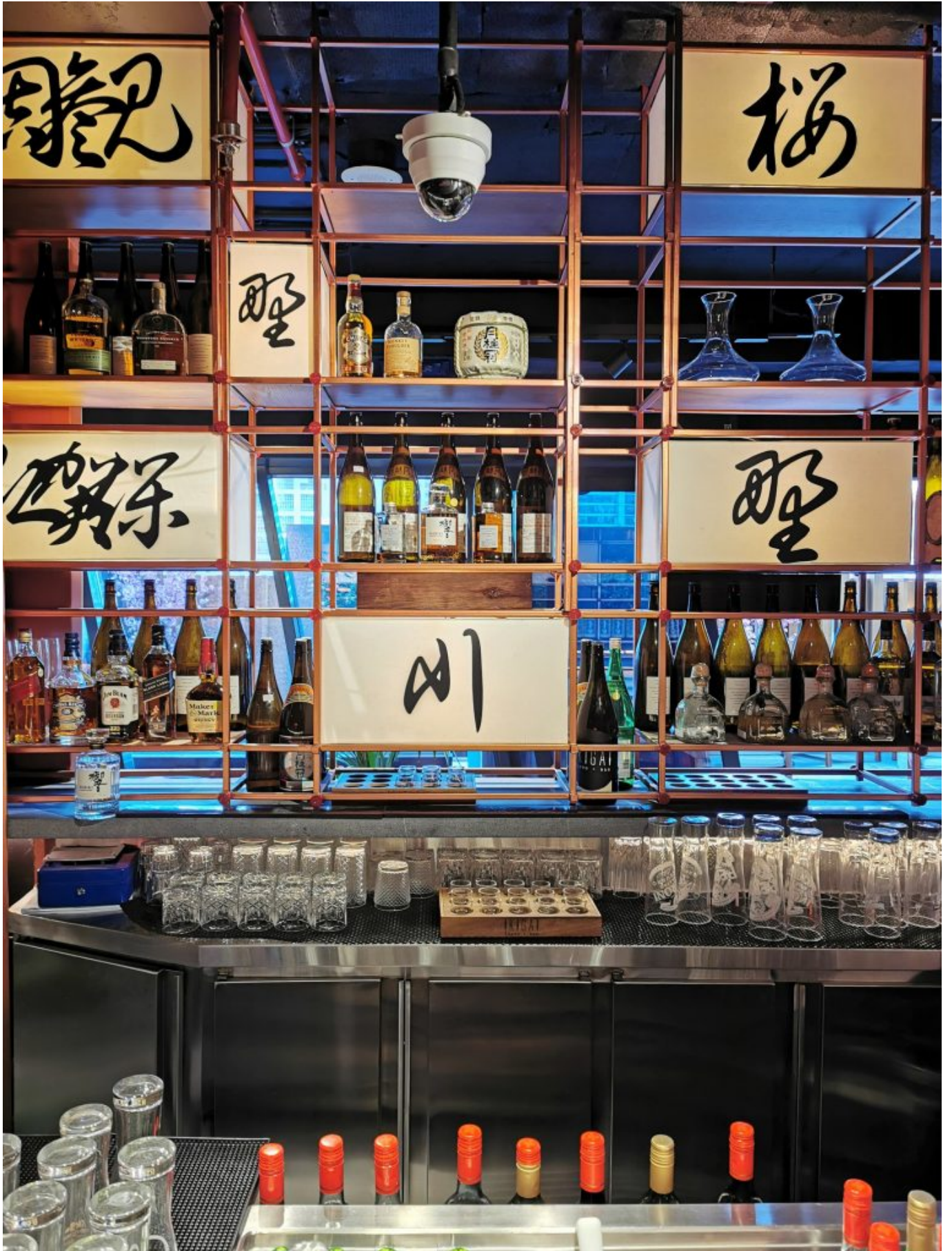




Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

Ikigai is a Japanese-themed resto bar, with cool music, live sushi bar, and now also a charcoal grill sharing platter.

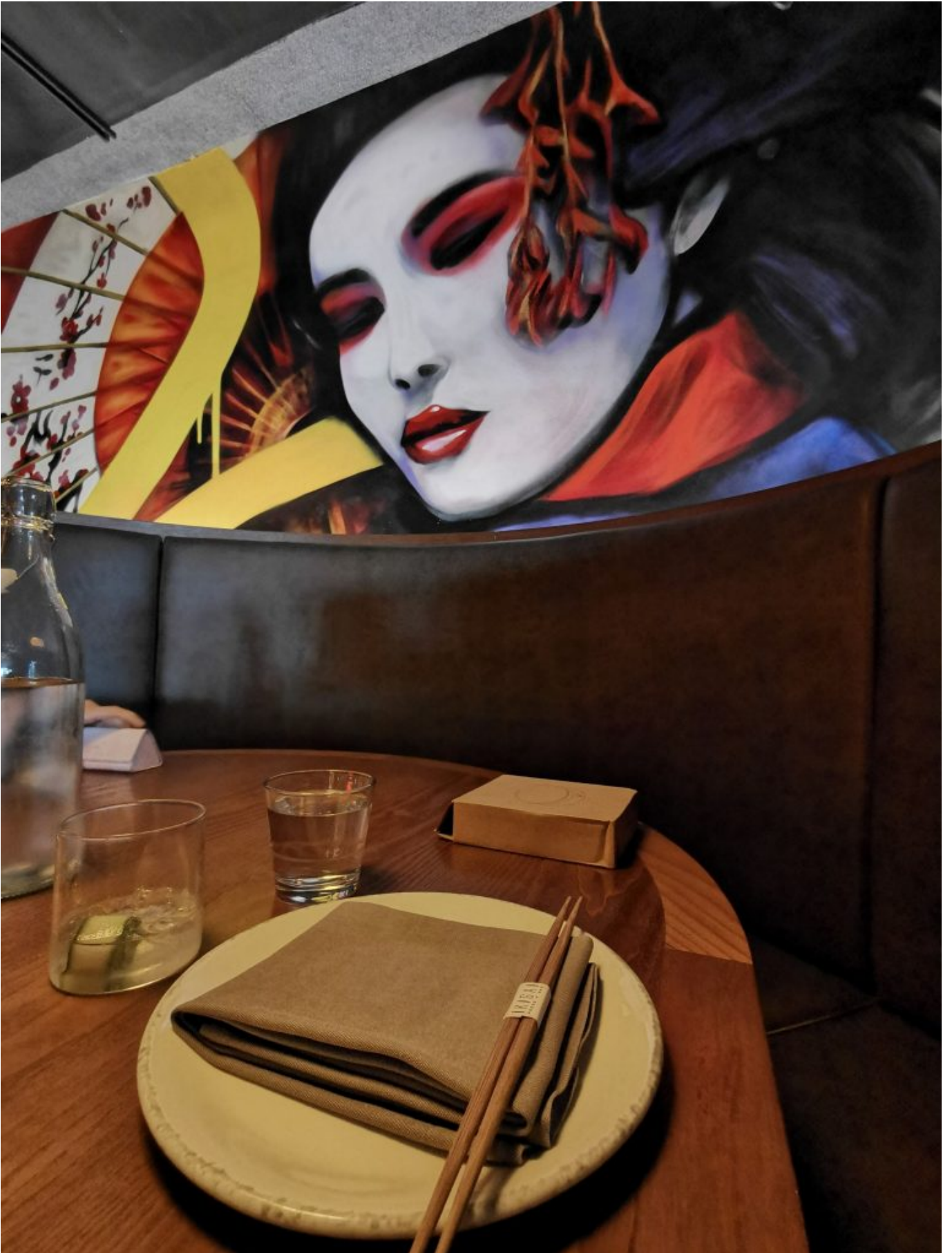






Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

Ikigai offers wonderfully decorated indoor or outdoor seating.









Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

And the bar serves exciting cocktails as well as traditional Japanese sake.





But the stars of the show are really the lovely team who make sure all is taken care for you - shout out to Angelie and Aerianne!

And the bar staff are brilliant!



The new addition to the menu and a star dish is the sharing grill platter, which offers lamb chops, Angus steak, portion of salmon, and jumbo prawns, charcoal-grilled and served on a typical Japanese Hibachi-style grill at your table.



The lamb chops and steak were prepared to high standards, juicy and chargrilled, and served with a thick teriyaki sauce.





Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

And the seafood portions were delicious.





Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

Inexplicably, Ikigai arranged for the grill platter to be paired with ramen noodle soup, which is prepared with a rich miso-based broth.



Personally, I'm not sure that's quite the best match, and I would rather see the grilled meats as a course
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Weekend Dining at Ikigai, Millennium Place Marina Hotel, Dubai

within an enhanced Tokyo Brunch, in which case you would really have a fantastic weekend feast!

Alternatively, if you are a couple, one could go for the brunch package and the other a grill platter - and then share between you.

Then you would complement the grilled meat platter with yummy sides, such as Asparagus with Lime Soy, or Nori Dust Fries, even delicious Gyoza dumplings!



Overall, at Ikigai the drinks are exceptional, the atmosphere is electric, and the service is tip-top. The new Grill Platter adds an interesting dimension to the excellent selection offered a la carte or with the Tokyo Brunch, and is best considered as part of the whole dining experience, accompanied by exciting starters, sides, and sushi dishes.

The Ramen Noodle Soup serves as a delicious stand-alone dish, perhaps suited to a quick and light business lunch.