

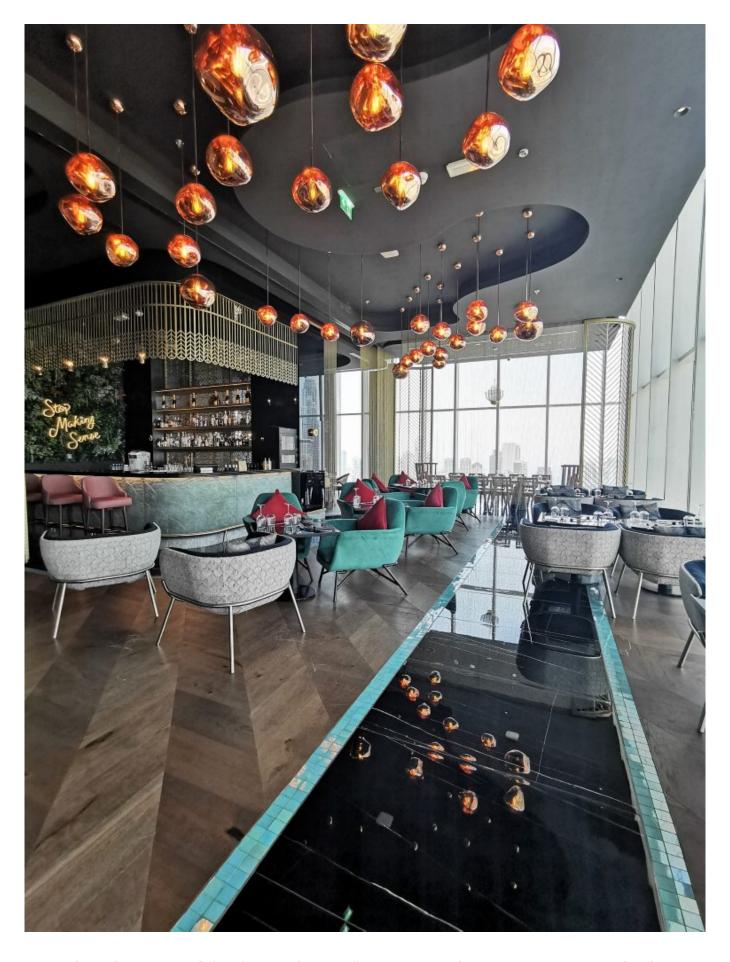
Among the many Dubai weekend brunch options, only the truly exceptional stand out – and NONYA brings forward a winning combination of exquisite 44th floor ambiance and decor, a unique and authentic pan-asian cuisine specializing in Malaysian and Singaporean dishes, and genuinely lovely staff.

And all skillfully guided by the Taj JLT management team – it must be said, because the logistical operations, from back to front, are incredibly complex, and they serve as the engineers behind the scenes that build the bridge from conceptual dream to practical reality.

(Note: I don't know them, never met them, not sponsored – but I've reviewed enough establishments to know and see clearly the impact of their efforts.)

See for yourself:

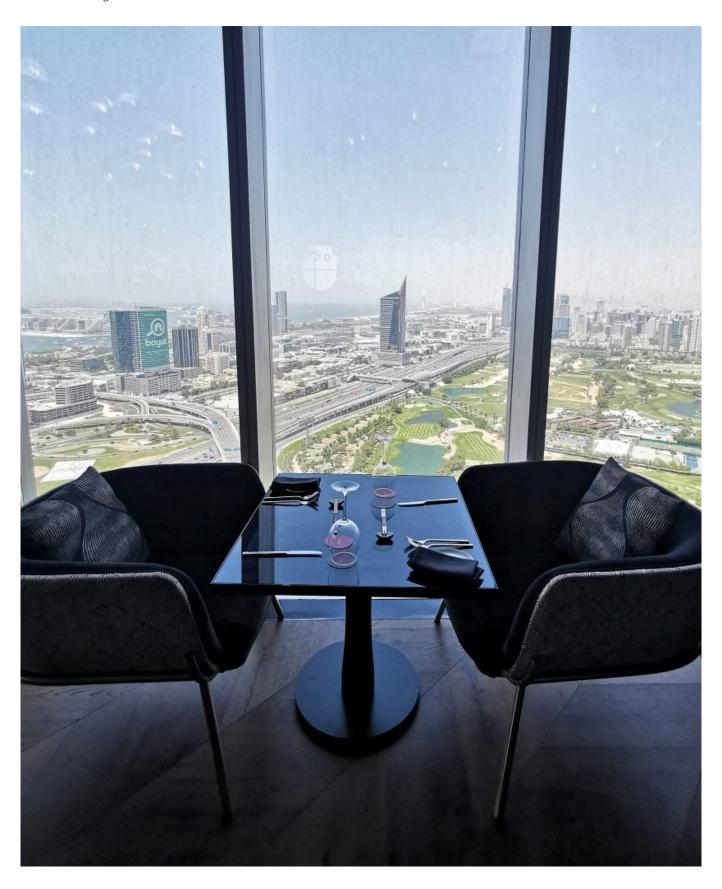




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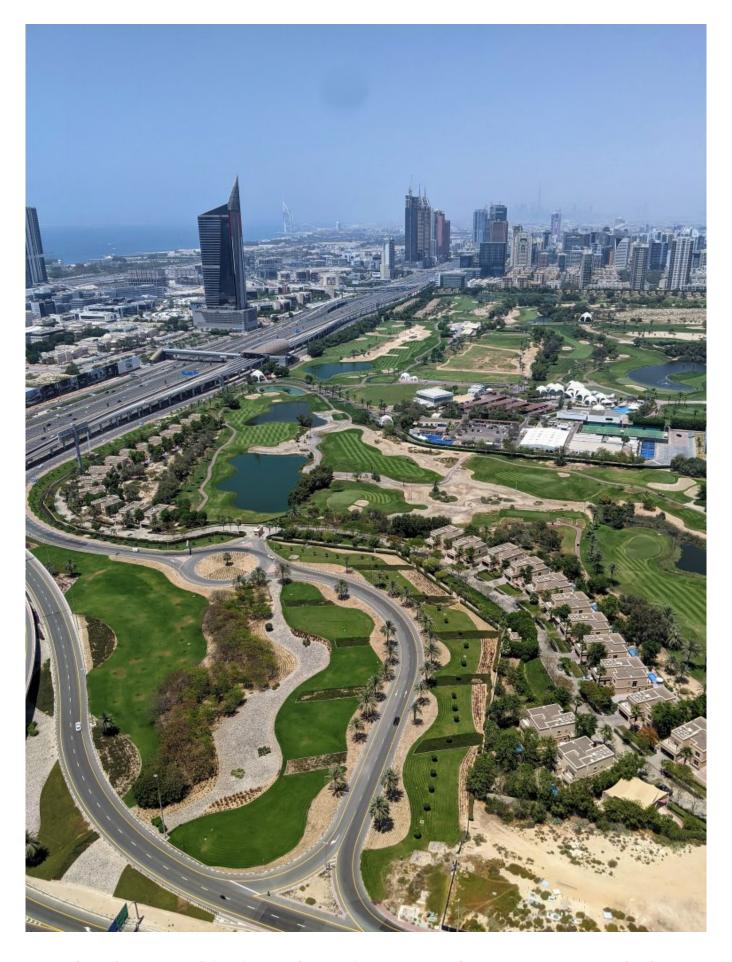
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Impeccably elegant – excellent use of natural light and high ceilings, that frame the astounding city views from floor-to-ceiling windows, as well as the terrace.



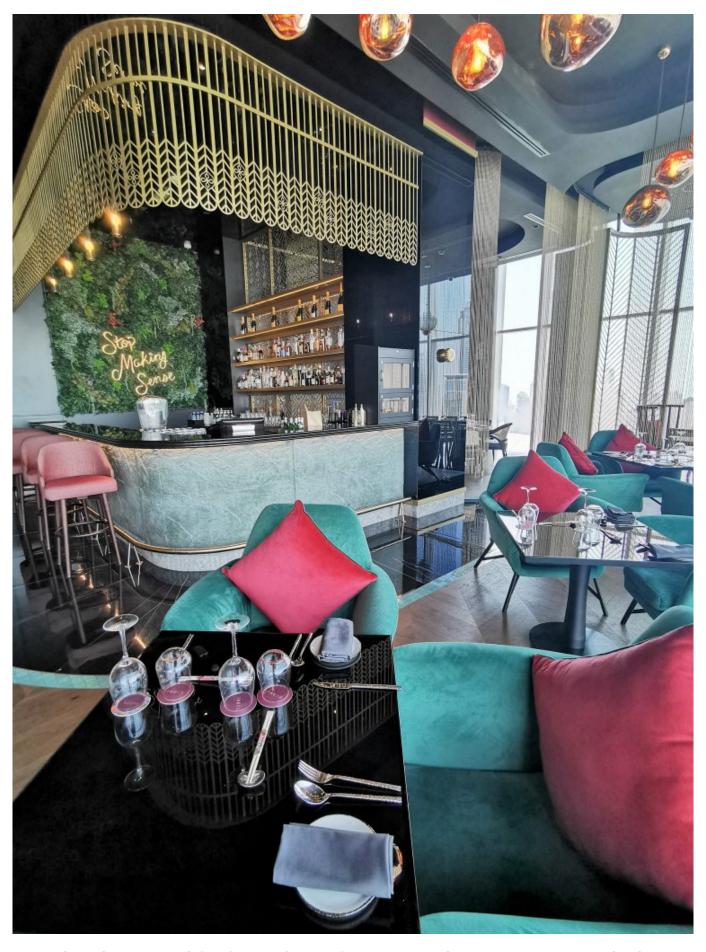
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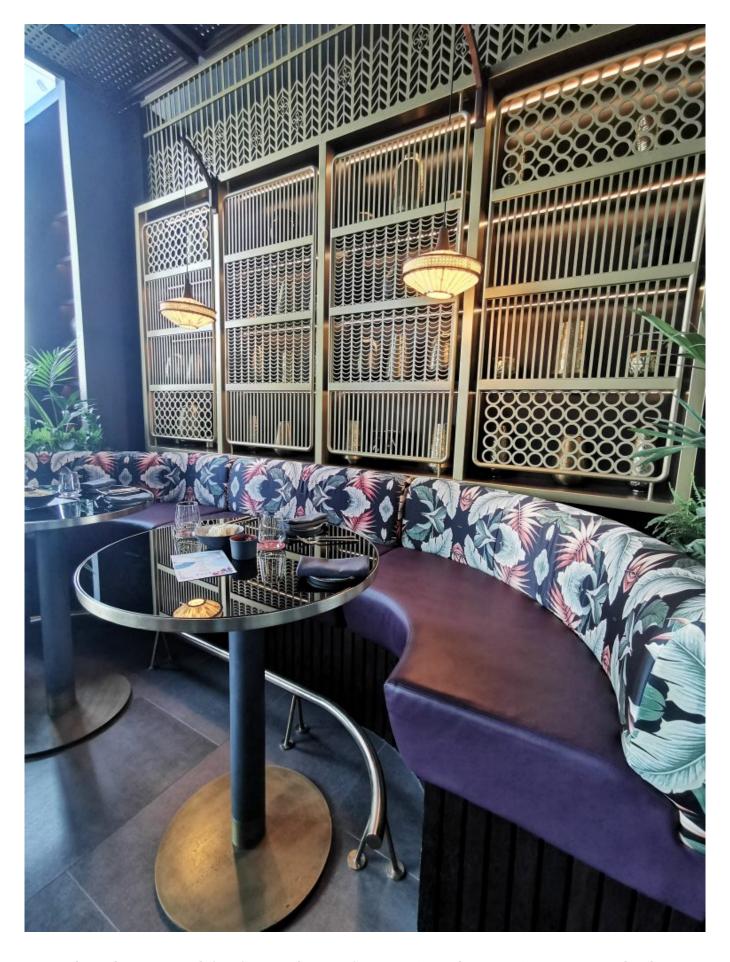


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All sorts of nooks and corners await your selection, from private enclaves to rooms for families and large groups.





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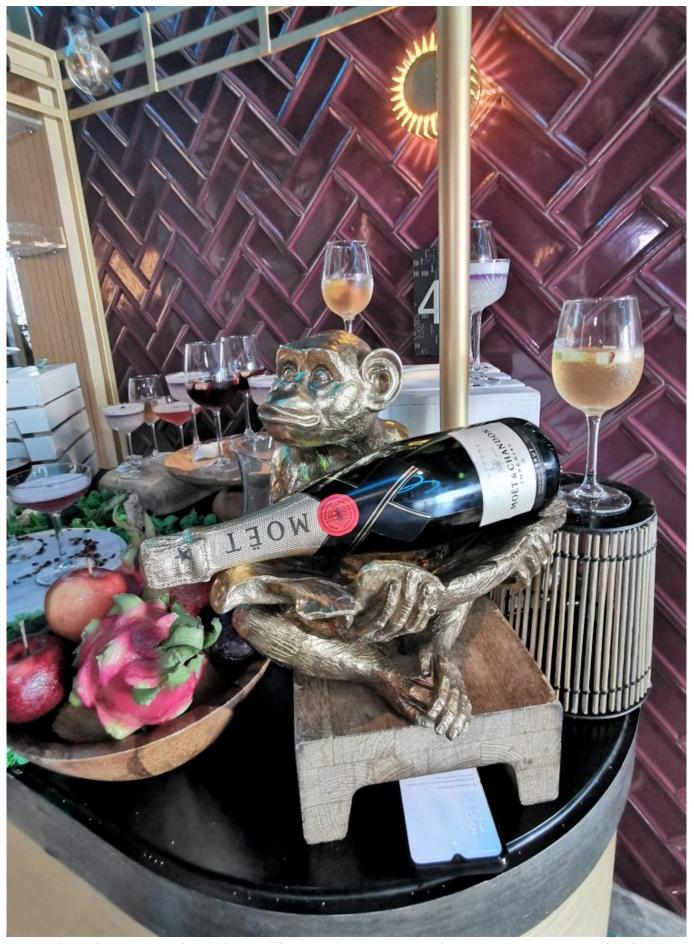


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Step out of the lift, and you are greeted with a welcome cocktail station.



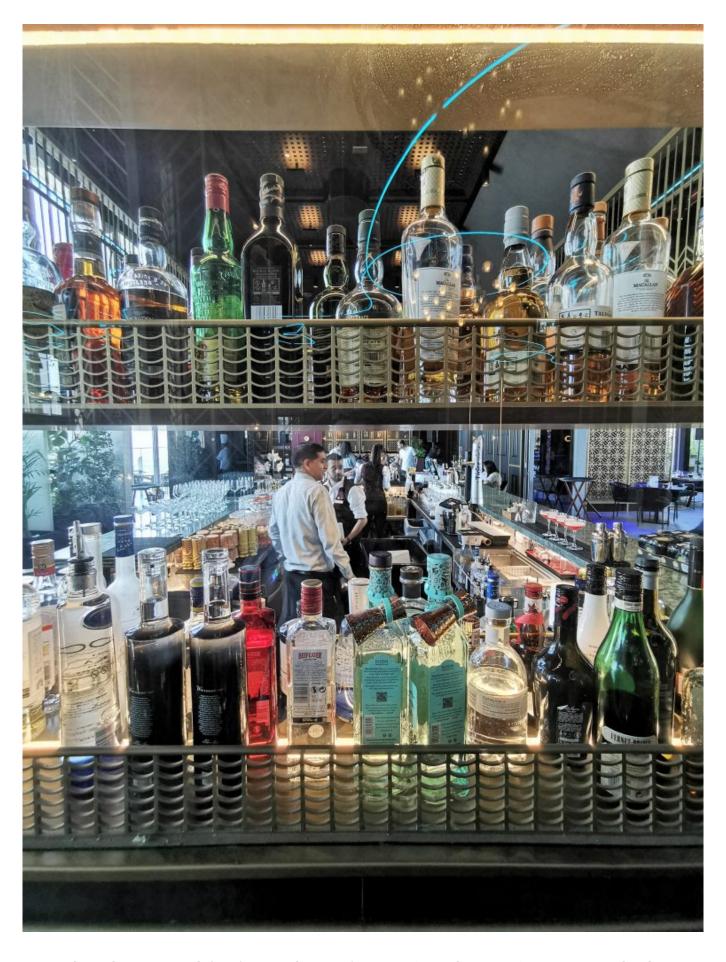


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In fact, before we get to the amazing food, you should know that NONYA runs a tip-top hot-hopping bar!



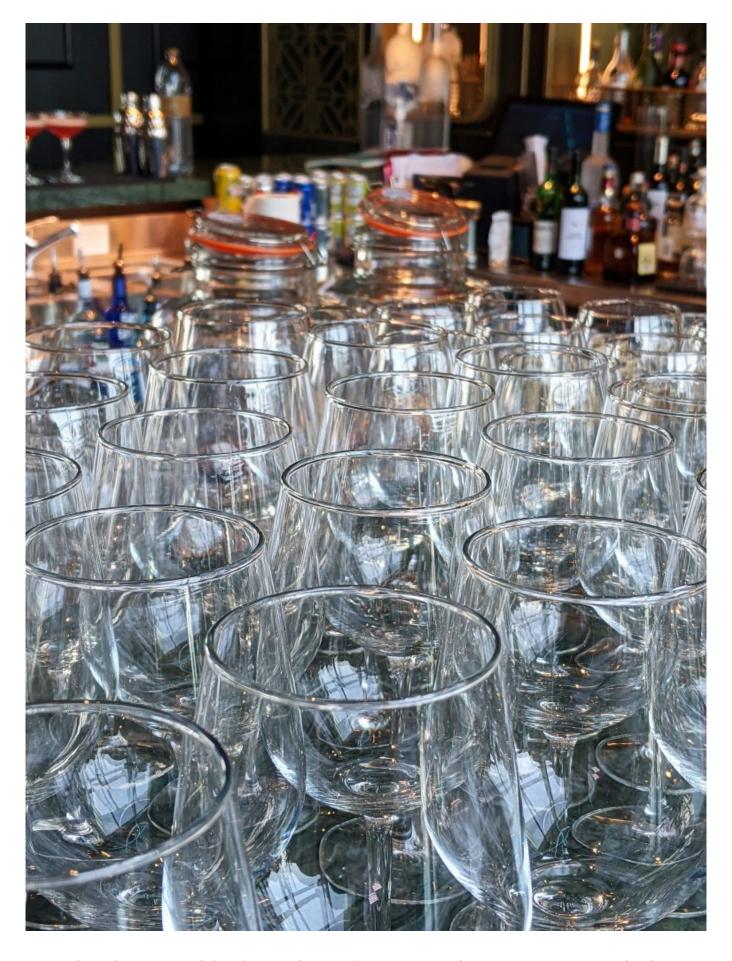


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Professional (again, I tip my hat to the management), and free-flowing at a world-class pace.





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And you will find no watered-down wishy-washy cocktails here – NONYA bartenders are not there to play around, and their focus was exceptional as was the expert execution of a variety of drinks.

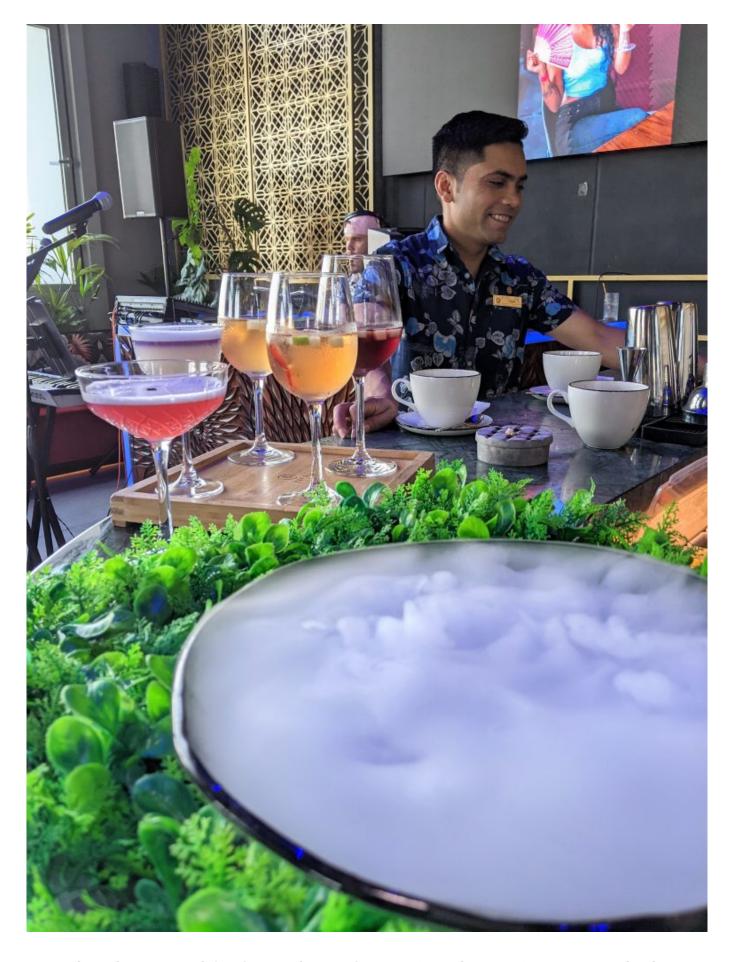


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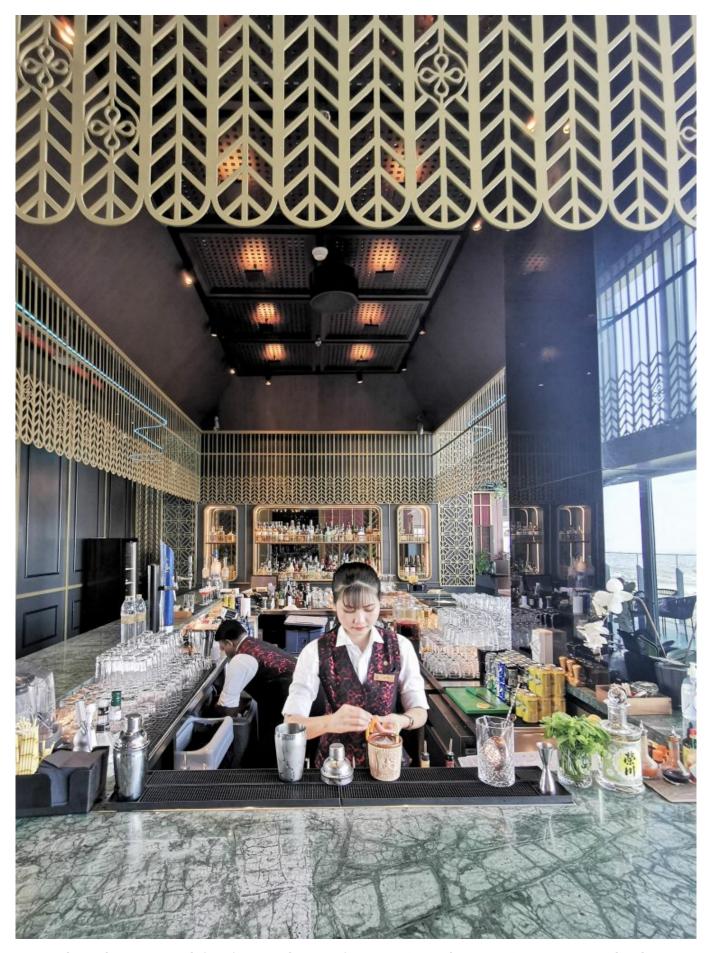
Also the smiles balance out nicely with the dedication to perfection in preparation – and that is quite a feat to achieve: a bartending crew can tend to be emotionally friendly or technically professional; but to carry both qualities at the same time with nonchalance is a rare and precious trait!





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We'll see this same marvel extend also to the food service – and that is why I was careful to highlight the impact of management at NONYA.





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Welcoming, friendly, and respectfully approachable... but precise and perfect in execution and attention to detail...



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Furthermore, an extensive buffet, with live stations that surprised – and not only for the quality choice of the ingredients, but also the seamless interaction with the ambiance and views.





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Super fresh



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In combination with table service from an a la carte menu...



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Featuring authentic Singaporean and Malaysian specialities, as well as Far-East Asian delicacies, where talented Head Chef, Mr Kong Sieng Yeuh, a Singaporean native, is releasing all secrets and pulling out all stops – with a passion for authenticity.

And that is no easy task in Dubai, where the hundreds of nationalities all have their own preferences in terms of tastes and spiciness: I say do as I do, and ask for "the real thing: make it as you would for yourself!"

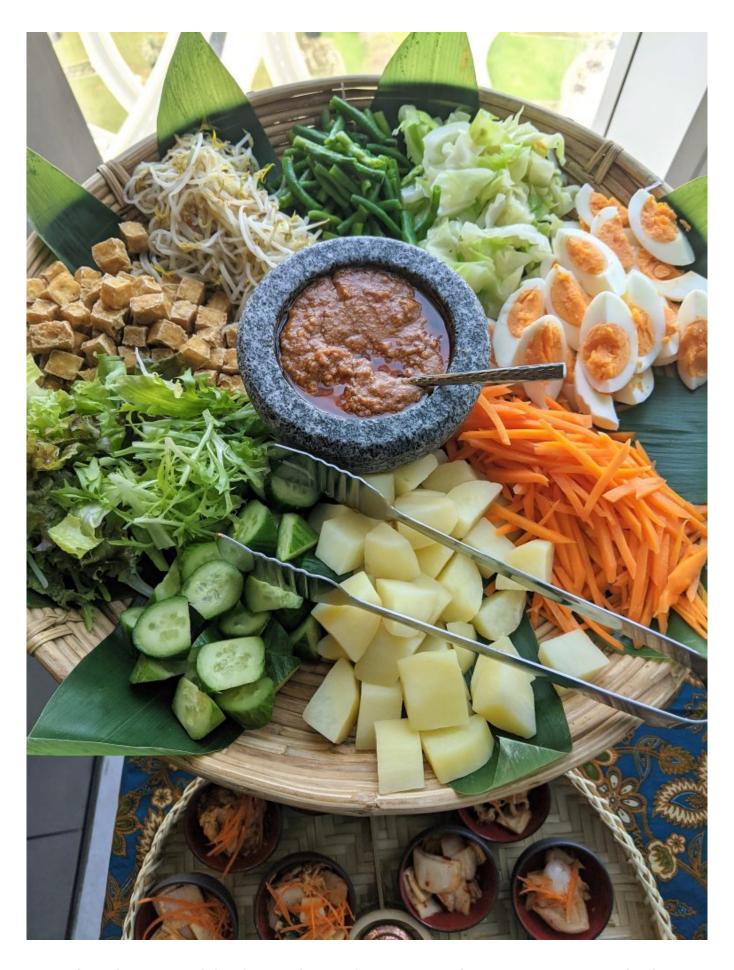
That is how we expand our culinary savvy, extending the reach of our taste buds, by trusting the native professionals.





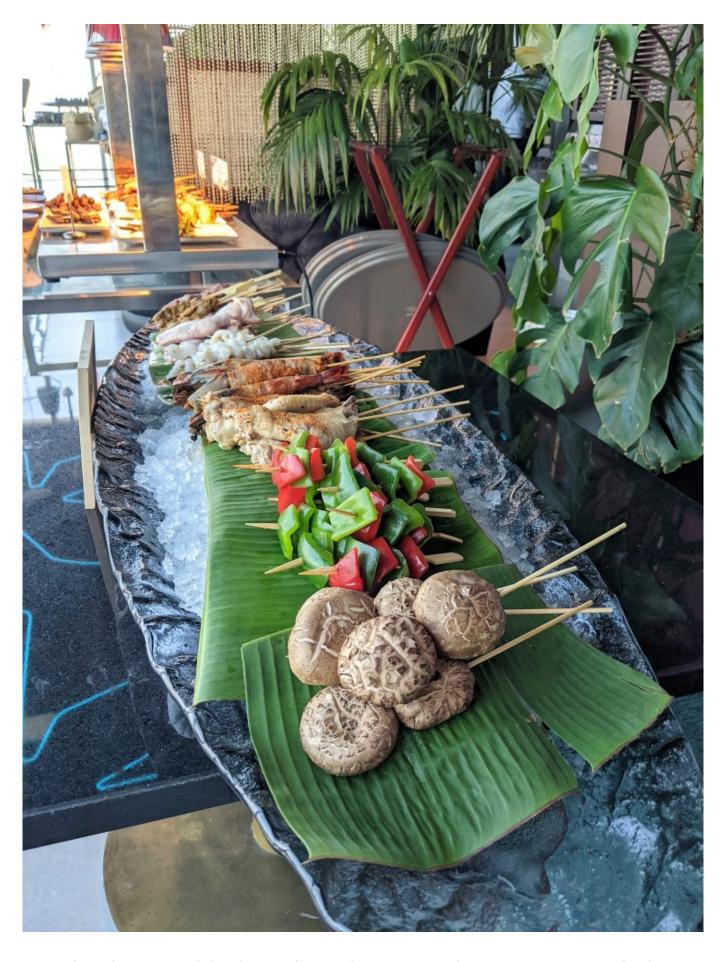
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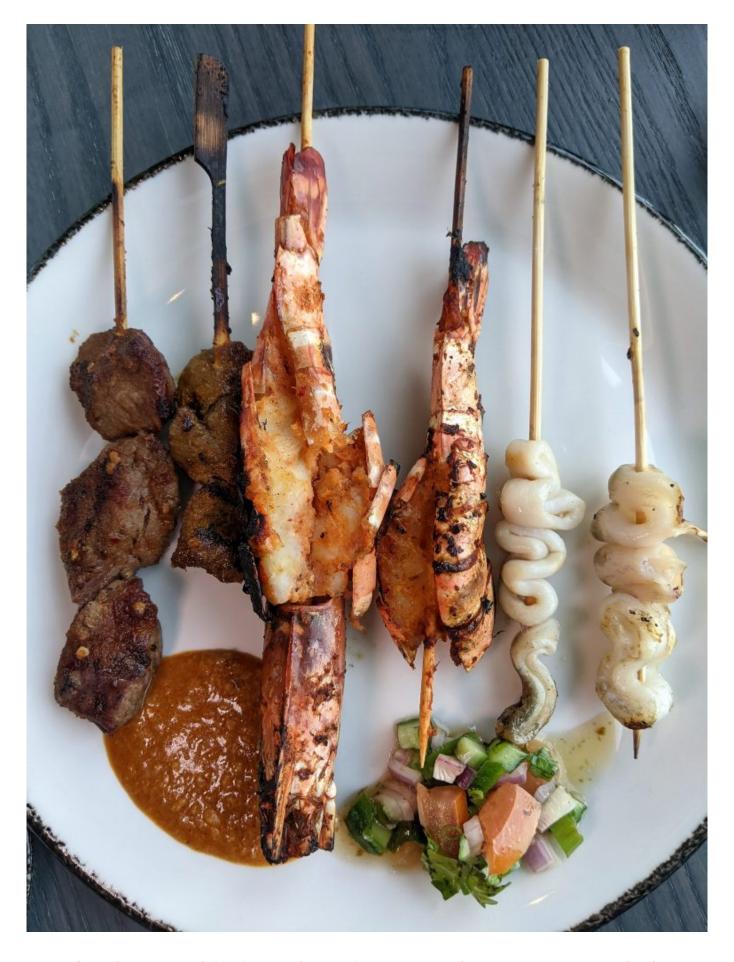


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The various satays, dumplings, noodles, soup (Laksa), curries (superlative Rendang), and desserts (Ice Kacang - ABC) were all fabulous.





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As well as pan-asian favorites...





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Overall, for a unique weekend brunch in Dubai, up on the 44th floor of the Taj JLT, with a phenomenal trifecta of excellent Pan- and Far-East Asian dishes, sensational bar mixology, and an exciting yet classy decor – and all tightly sewn together by masterful management behind the scenes – NONYA is front and center your top brunch choice.





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