

A true carnivore paradise, GRAZE Gastro Grill specializes in exceptional cuts of meat, and their preparation, with very clever sous-vide technique as well as live fire grilling - and sides that are simply dreamy!



GRAZE Gastro Grill is an attractive restaurant making full use of natural light with floor-to-ceiling windows, which also fold open to make the most of the cool winter weather!



Outdoor dining, al fresco, offers an additional dimension,



and the interior dining hall is well-appointed for your comfort.





A fully-stocked bar is at your beck and call, with a selection of drinks, including mocktails.



Beef steaks are GRAZE Gastro Grill's specialty, and the butchery as well as the preparation is a source of pride.



However, GRAZE Gastro Grill really hit the wow-spot with an outstanding rendition of a British-style Sunday roast – absolutely a splendid plate, with all trimmings!



The roast beef itself was succulent – cleverly prepared sous-vide for extreme tenderness, before finishing off in

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

the oven – and the portion both generous as well as masterfully decorated with trimmings.

Only served for Sunday lunch, the roast beef came with little tubs of gravy and horseradish, a marvelous cauliflower cheese, roasted root vegetables, shredded red cabbage in vinaigrette, and of course yorkshire pudding!



Of the many attempts at Sunday Roast endured over the years in Dubai, finally a proper feast!

GRAZE Gastro Grill hit the nail squarely on the head and I hope the Sunday Roast Beef becomes a regular feature of their weekend offers – however, was there really no Guinness on the drinks menu? To be rectified immediately, please.

Happily, and hoppily, many other beverage options are available, though!

Besides the weekend brunches, and the main dishes, a plethora of rich and delicious sides set GRAZE Gastro Grill apart.





The good folk in the GRAZE Gastro Grill kitchens sure know how to dress up a table!

The cuts of meat on display in the butchery shelf were impressive, including wagyu and exotic cuts like the Tomahawk, and the care and flair in preparation was optimal, but the tasty sides and sauces really took the dining experience to fine-dining level – bravo!

And for the non-red meat eaters – worry not! A delicious halibut, delicately dressed in a cream and lemon sauce, topped with lightly picked cucumber slices, was also formidable.



And working my way backwards to the appetizers, a surprising grilled octopus paired with a bean and chorizo sausage stew put forward an interesting and rare dish - it worked very well and was exceptionally tasty!



And the beef tartare is not to be missed!



A mocktail added fragrance and a tart twist, but I regret not having a proper drink to accompany my meal – that was a mistake, as the dishes that GRAZE Gastro Grill served are best savoured with hearty red wine.

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



Weekend Dining at GRAZE Gastro Grill in Dubai

Next time...



An elegant and fruity *mille feuille* dessert, with a raspberry mousse filling, crowned a superb meal at GRAZE Gastro Grill.



Overall, for big juicy beef steaks – expertly prepared! – and exceptional sides and sauces, plus a phenomenal Sunday Roast and other surprising menu options, GRAZE Gastro Grill proposes a magnificent weekend meal with friends and family, especially now that the cooler weather allows for the use of the patio: hosted at Laville Hotel & Suites in City Walk, GRAZE Gastro Grill is at the heart of good steaks in Dubai.