



## Weekend Dining at Table Otto Patio, Al Jimi Mall, Al Ain

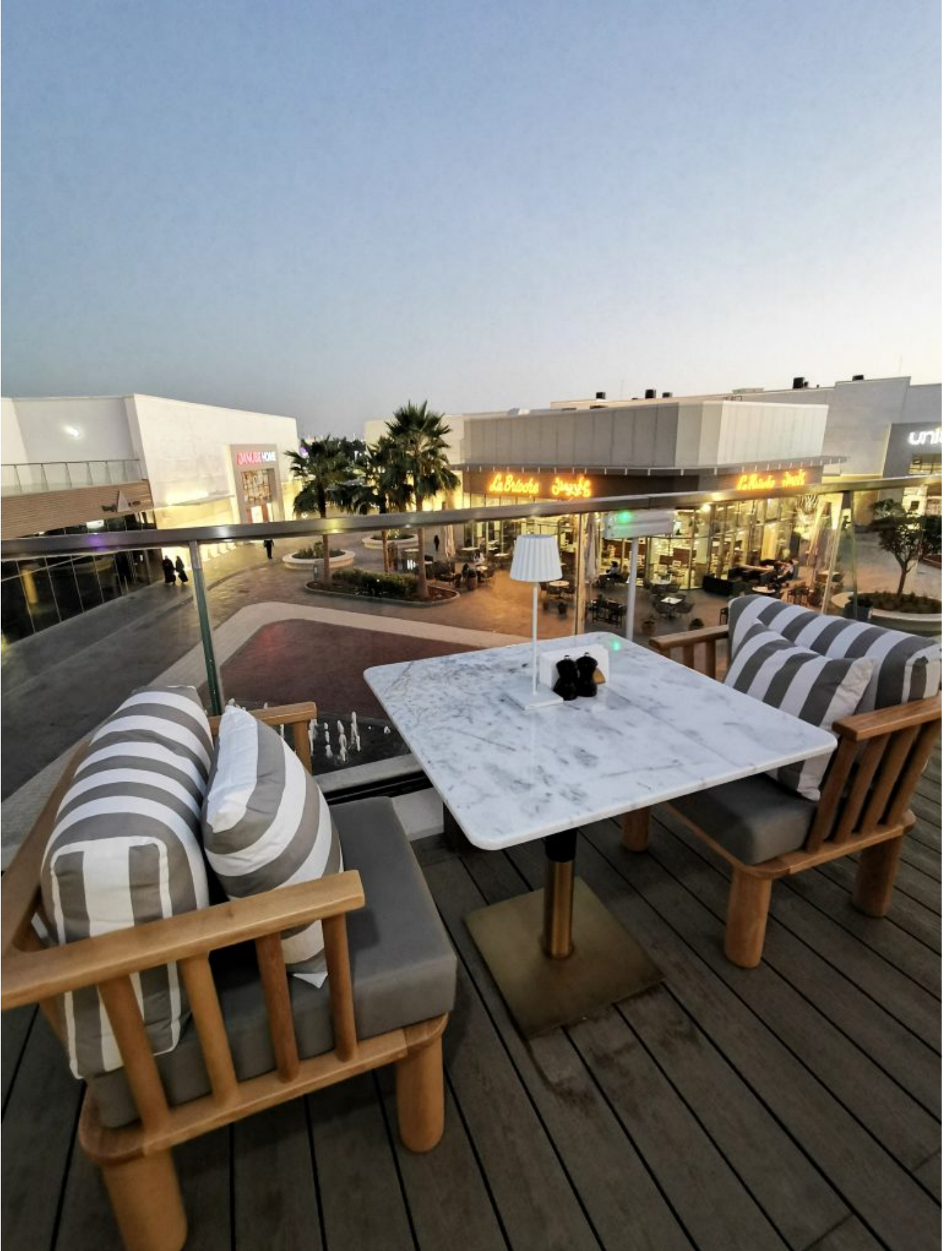
It used to be Al Ain fine-dining was restricted to the major hotels - not any more!





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On the top patio of Table Otto, in Jimi Mall's fancy new extension, one of Al Ain's finest restaurants overlooks the walkway with serenity, enjoying the fresh evening weather.









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An upstairs off-shoot of Table Otto's well-established kitchens, the decor is eye-catching throughout!







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And especially Table Otto Patio plays with the soft lighting and natural wood masterfully, to create a fairytale atmosphere of sophistication and luxury, while also caring about your comfort.











The menu is eclectic and the service was stellar in nature.

When the first dishes arrive, you realize just how special you are at Table Otto Patio, and how talented the Chef and his team are.

You order *Quesadillas* - look what is served!



Juicy, and stacked on charcoal-infused goodness, yummy cheese melted like on a volcano, and elegantly presented with the three sister sauces of pico de gallo, sour cream, and guacamole - so that you may apply as per your personal preference.

Look closer.





I was sort of expecting something amazing, just as I absorbed the vibes from the ambiance, but I was not expecting a fine-dining creation of *quesadillas*!

But then every other dish came as a surprise - and so I realized that this was just the level of dining that the good people at Table Otto aim for... this is how Table Otto Patio rolls.

Pizza? Sure, don't mind if I do.

Inspired by the earlier magic of the *Quesadillas*, let's go crazy - instead of my usual Margherita (which is on the menu, actually) we ordered the Short Rib Musakhan Flatbread.

Now that's something you don't see often on a menu - let's see what comes...









What comes?

What came was a masterpiece of flavors and textures, aromatic, even sensual - a handmade jewel of a pizza that could very well be placed in the Louvre of Culinary Genius!



A soft and slightly crispy dough, shaped Turkish style, top-quality buffalo mozzarella, San Marzano tomato paste - minimal, just a scrape - succulent braised shredded ribs, crispy caramelized onions with sumac for the win, pine nuts for the satisfying crunch, and the final touch of genius: garlic tahina.

Really look even closer, and I wish you could smell the aroma because it would drive you crazy - and I'll tell you, from Dubai or Abu Dhabi, it is worth jumping in your car and driving to Al Ain just for Table Otto Patio's pizza!







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Every dish marvelous - all the way to dessert.









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And so, whether in Al Ain or just visiting, treat yourself to an evening at Table Otto Patio - a selection of much-loved favorite dishes re-imagined and elevated to fine-dining level, and served with pride, as the gentle desert breeze caresses your hair on the upstairs and outdoor patio in Al Ain Jimi Mall.

