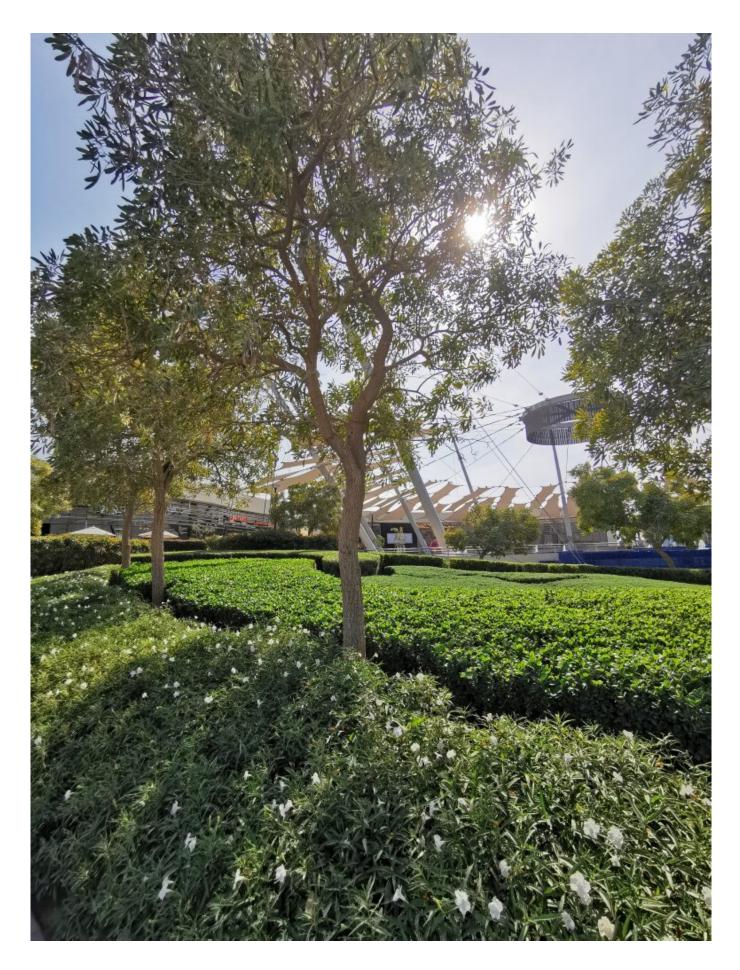
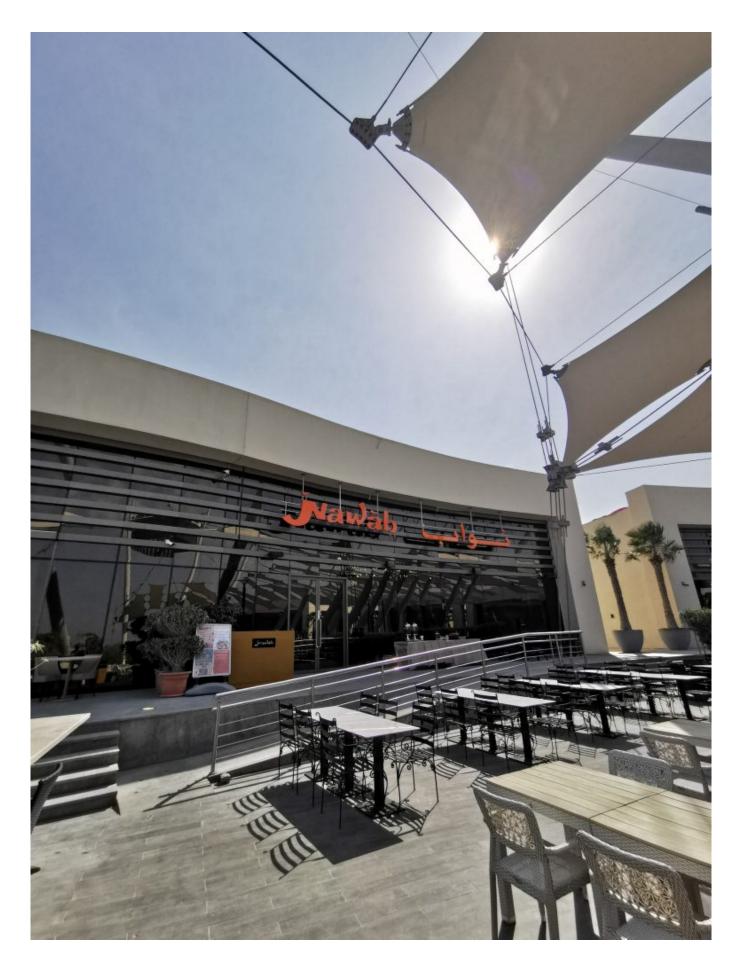
The Jebel Ali Recreation Club, one of the earliest set up in Dubai's history, is undergoing a major renovation project, but at the same time the well- loved and popular restaurants within are offering exceptional deals!

In fact, even though there is a large construction site around, the Jebel Ali Club remains an oasis of calm, and so once inside the grounds, our weekend brunch was unaffected.





And Nawab, the authentic Indian restaurant bringing Northern Indian dishes and Mughlai cuisine to Dubai for decades has arranged for an exceptional value for its weekend brunch!



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Nawab is a family affair, and the dishes are prepared with love and care - plus, it is fully licensed.

Indeed, as well as the classics, the good people at the Nawab bar have creatively experimented with unique cocktails, such as the Whisky Masala Chai: a bespoke whisky sour, enhanced with Indian spices, akin to the aromatic masala tea.

The result was a glimpse of Indian culinary traditions embedded within an enticingly tasty beverage!

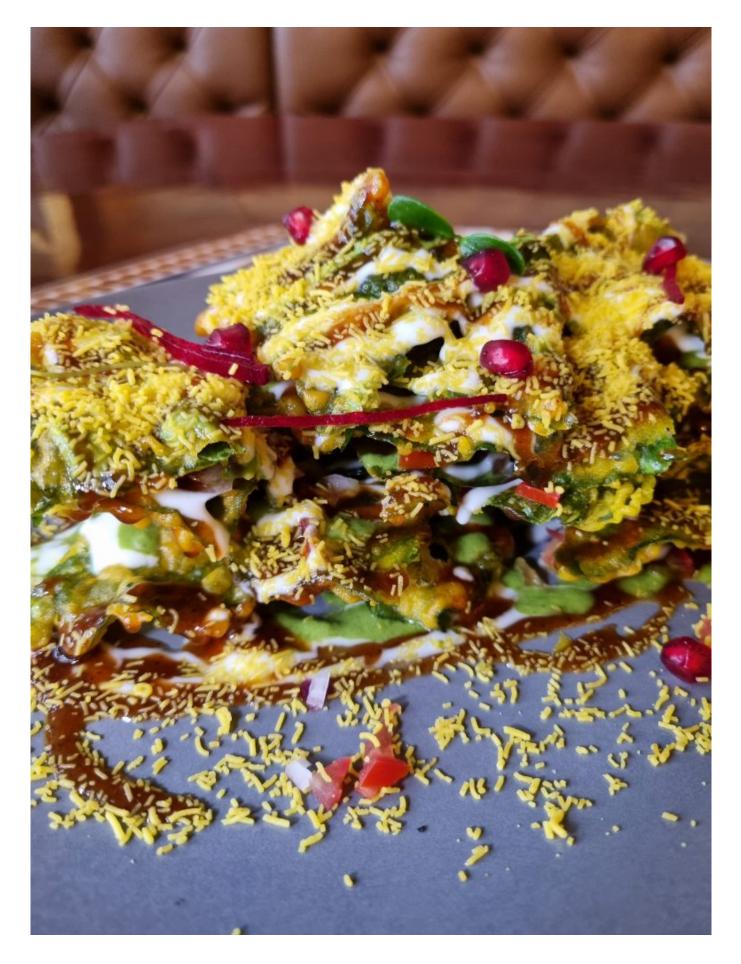


Also the mocktails where exceptional, and fun to order!



As for the food menu, an excellent selection of favorities, but also some experimenting has been going on there, as well!

For instance, an appetizing *chaat* woke up our palates straight off the bat – with that delicious melange of fresh creamy yogurt, sweet and tangy tamarind, mystical chutney, and who knows what other marvels of Indian herbs and spices – and, the twist, it was made from whole spinach leaves!



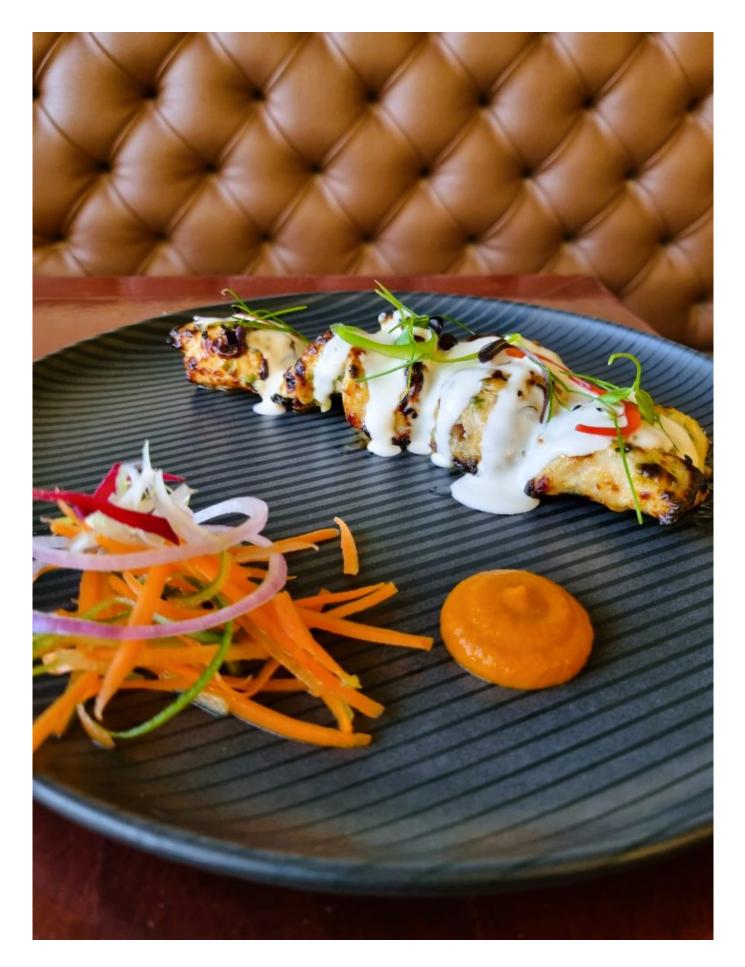
Each individual spinach leaf was transformed into an explosion of crunchiness, and then enhanced with the exciting *chaat* flavors!

And that attention to detail, as well as willingness to playfully explore while remaining true to traditions, became the theme of our weekend brunch at Nawab – an exceptional journey of tastes from the north of India.



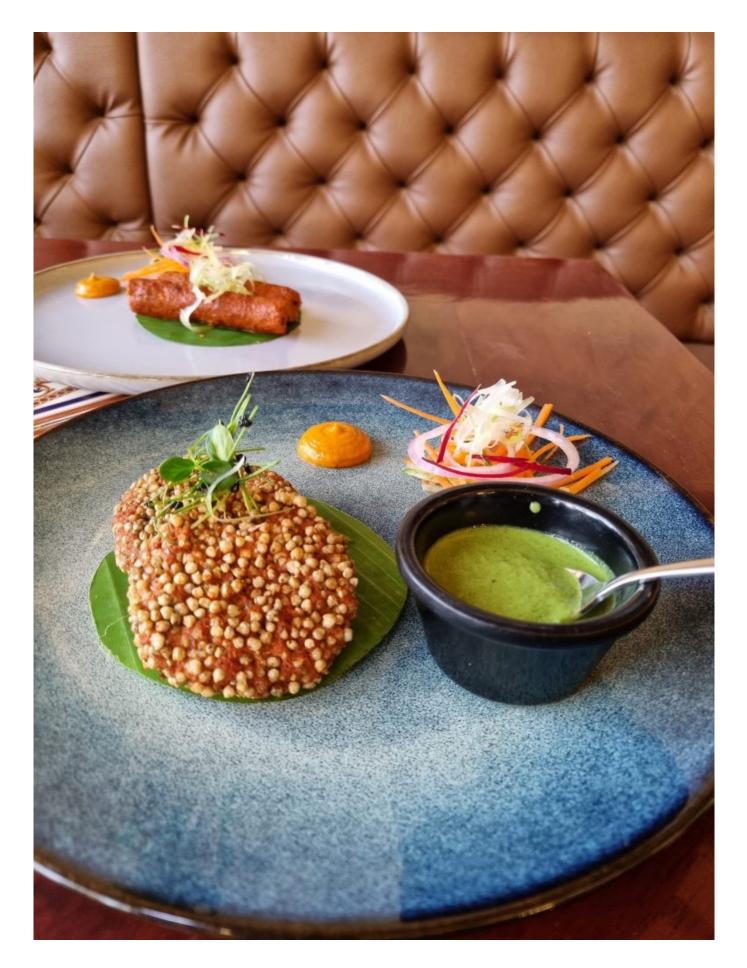
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The grills were without doubt among the best we've tried in Dubai.

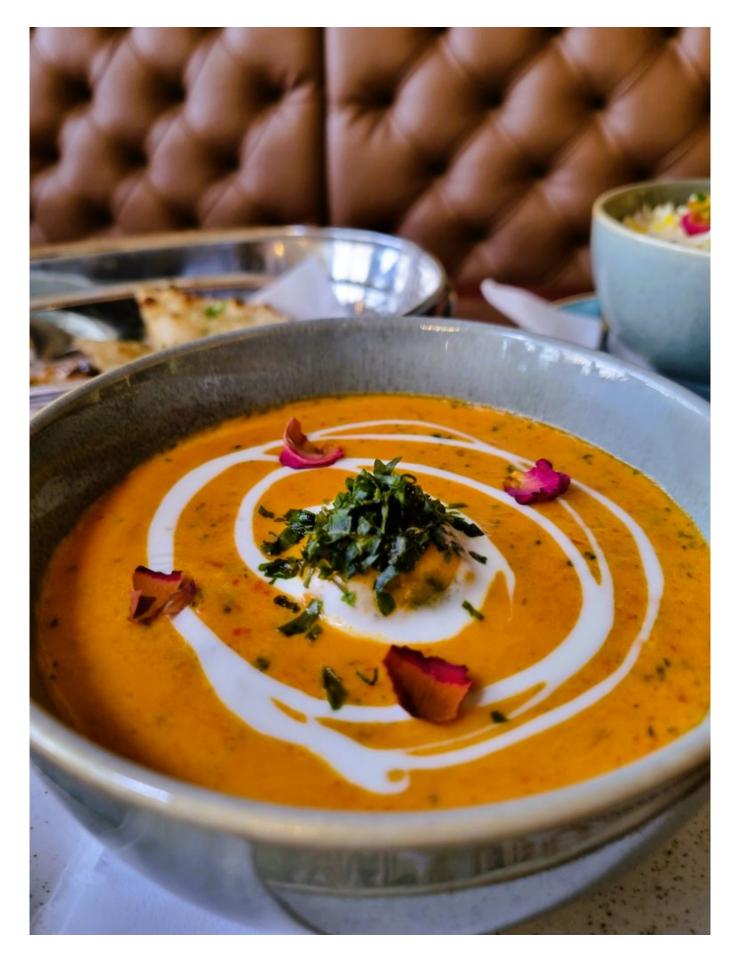




And also the vegetarian options were abundant and delicious – Indian cuisine is the one world cuisine were vegetarian fare was never considered secondary to a splendid meal.



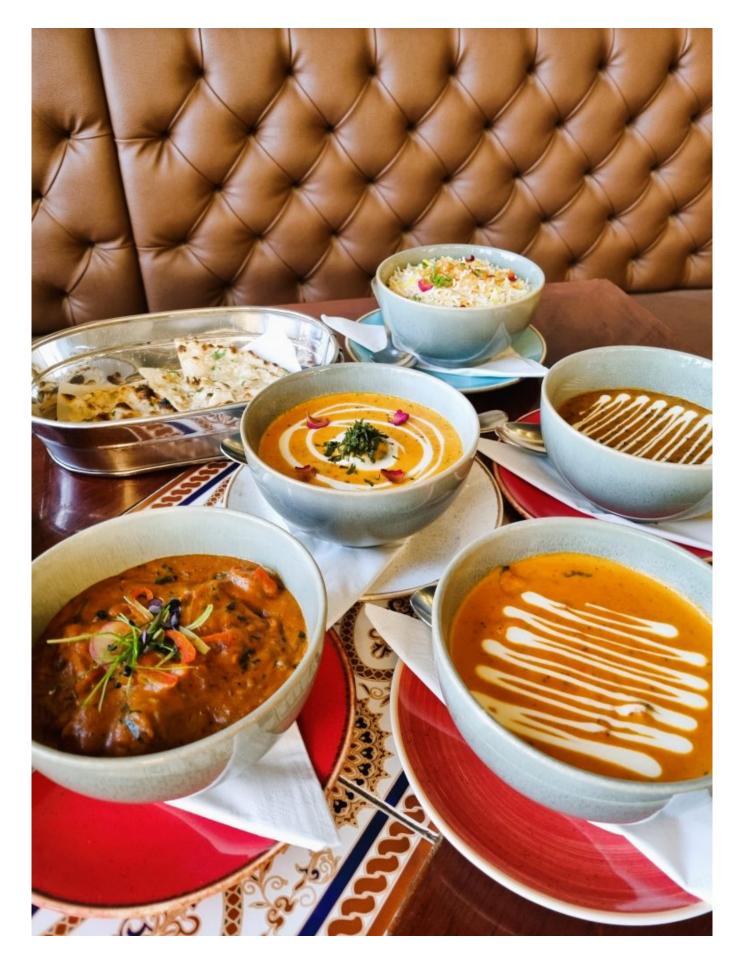
Soya *chaap* marveled at its ability to absorb and retain flavor, and the cottage cheese in thick gravy was a big hit!



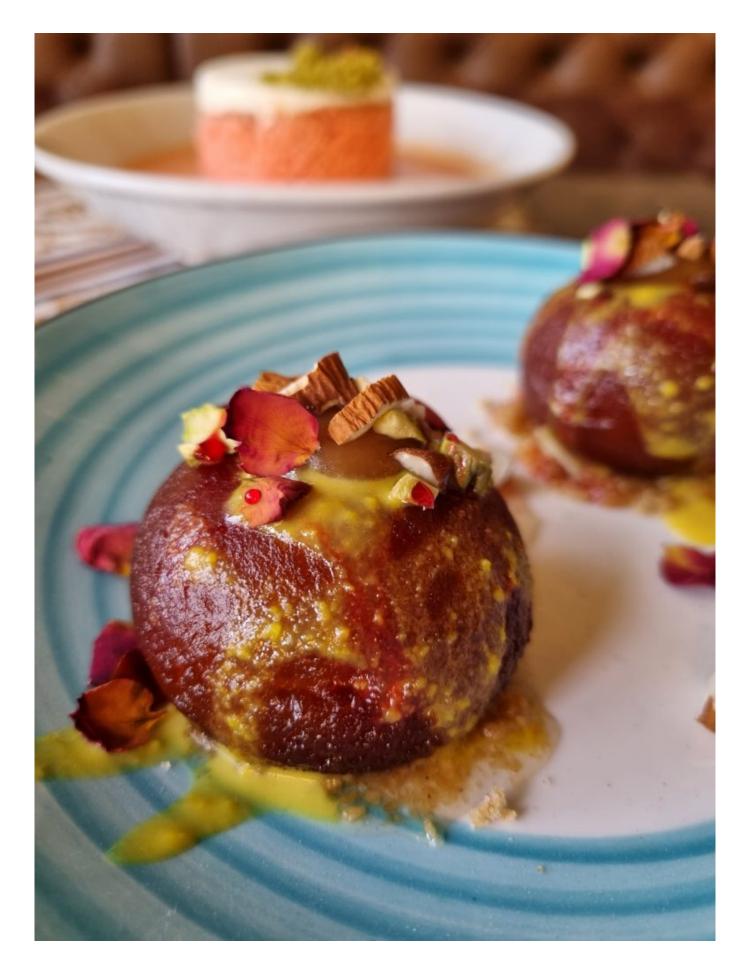
Actually, every dish was magnificent at Nawab – as a stand-alone and in combination with other dishes, served in the middle of the table, and allowing for a celebration of different and exciting flavors at each bite!



In fact, at Nawab's it was more a feast than a regular weekend brunch!



A family feast crowned by intensely delicious desserts!



Overall, while it lasts, the weekend brunch at Nawab Indian Restaurant was exceptional along many dimensions: from the quality and care of the food preparation, to the mastery in bringing out exceptional flavors – the decor and service were excellent, and even a lively and fun quiz was on the cards – and of course the great value on offer due to the renovations the outer grounds are undergoing – for a brilliant weekend feast of Mughlai proportions, look no further than Nawab Jebel Ali next weekend.