



Weekend Dining at Splendido, Ritz-Carlton Dubai

Fancy authentic Italian dining in a lemon grove, buried within the gardens leading down to the hotel pools and beach?

And incredibly, Splendido's best feature is not even its amazing location!

But first, here is your table...







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Nestled in the very far back, between the lush vegetation, you see the tables?





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That's Splendido – the *al fresco* dining, *par excellence*, that the good folk at the Ritz-Carlton Dubai have designed for you – really quite a magical location.

And yet, as the hot weather approaches, the interior dining hall is just as attractive:



However, the best feature that I experienced at Splendido was actually a tie between the exceptional authentic food and a prominent above-average human connection by the young staff – dear Ritz-Carlton HR, *chapeau*!

Young and still gaining experience, though ably guided on location by seasoned F&B Assistant Director Mr Emilio Bellorin, the frontline troops at the tables gifted us with smiles and genuine amiable service that was truly marvelous and refreshing in Dubai.

In fact, ask any restaurateur in the UAE at large what their biggest challenge is, and without doubt it is securing professional dining hall staff – not the kitchens, as with a good commander Chef the behind-the-scenes teams tend to operate at high standards, but it is the front of the house, the actual table service, where finding the right people is so hard.

And that's because they need to have personality, the spirit, the confidence, the connection with the guest, and more importantly, do so independently, spontaneously – and that is not easy at all!

But at Splendido, the table service was outstanding!

As was the food itself...



The menu is tight but efficient, and as the first item arrives – the bread (well, homemade *foccaccia* in this case) – you know that this is going to be a superlative meal!

What Italian restaurant would not present bread at the table, automatically, upon receiving their hungry guests!

Indeed, the foreshadowing was destined to reveal a top-notch authentic Italian feast...



A fresh summer salad, *Lattughino e Gorgonzola*, graced our palates instantly.

The combination of the extra time taken to lightly pass a flame over the chilled iceberg baby lettuce, to add a touch of bitter; while the creamy dressing with chunks of pungent Gorgonzola blue cheese serenaded our tastebuds, and the sophisticated addition of sweet ripe figs, as well as crunchy foccaccia, showcased right away the culinary genius from the kitchen!

This was no ordinary salad.

This was a salad that deserved a place in the museums of Italian culinary arts...

This was a salad prepared by a maestro...

And this was clear from first bite. We were in for a gourmet treat second to none at Splendido!

And the Frutti di Mare salad (our second entree) did not lag behind...



Again, carefully curated, expertly assembled, top ingredients, and a dressing that makes you want to stand up and sing *O Sole Mio*!

See for yourself...



And so the scene was set.

Splendido is at the apex of delicious Italian dining, and not only in Dubai, even regionally and beyond.

I'll let you explore the menu, and make your own selections, convinced that whatever you choose will be formidable, as was this *linguine alle vongole*:



Which, by the way, is a pasta dish where simplicity must reign for it to be outstanding – there is nothing complicated going into the pot, yet the result is so difficult to get just right... and Splendido did indeed live up to its name!



I'll signal also a spectacular *Carbonara*, and advise a glass of *Pinot Grigio* to accompany it.

Ah, I almost forgot!

Let's go back to the very beginning of the meal, because Splendido also sports a rip-roaring bar, again staffed by young talent who pour generous glasses of welcome Aperol Spritz...



... as well as highly acclaimed signature cocktails, such as this Negroni, aged in oak barrels for the *connoisseur*:



And so, from aperitivo to dessert, Splendido delivered at a very high level of service and taste.



For a memorable Italian dining experience in Dubai – quick if you can catch the few more weeks of cool weather – with the option of dining al fresco in a lemon grove garden, or in elegant indoors; and especially
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with a fabulous team taking care of you in all regards, while enjoying authentic and supremely delicious Italian dishes, look no further than Splendido at the Ritz-Carlton Dubai, in The Walk JBR.