

Bistro Aamara swoops through Saturday brunch with flair and a creativity second to none - hosted at the voco Dubai Hotel, at its prestigious Sheikh Zayed road location, Bistro Aamara is a must-visit destination for Dubai's epicureans.



The decor is provocative, perhaps not to everyone's taste - but what arrives to the table is a gourmet journey of re-imagined specialities found across the Silk Road.

The good folk in the Bistro Aamara kitchens expertly re-create regional favorites, in a fusion that does not necessarily mean East-meets-West, as is usual - in fact, the fusion is within the great historical cuisines of the Silk Road.



The journey starts with an invite to sample exclusive cocktails, with or without alcohol, as per your preference.

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And I think the approach on the mixology side also serves to explain better the ethos of the journey planned for you at Bistro Aamara, particularly in the expert combination of flavors - so let's elaborate:



Above, Siam Sunset - gin, lemongrass, and kaffir lime - supremely zesty and aromatic, delivering an



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enchantingly flavourful twang on the palate;

and below, Maracuya - pisco, passion fruit, and bitters - playfully introducing a tangy taste relationship underscored by mature bitter tones!





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It is this kind of masterful combination of flavors that you can look forward to with every dish at the brunch presented at Bistro Aamara - so take your time to savour each dish as a stand-alone masterpiece, before delighting in the interplay of combining/contrasting the flavors and textures.

Every morsel is in fact an entire universe on its own, for the pleasure of your discovery.



For the bespoke brunch, there are three main courses of a set menu - you choose your preference for vegetarian or non-vegetarian, and the rest is taken care for you.

But let's start at the beginning, and take it one bite at a time, as I believe the journey can best be enjoyed - copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - [prosett@weekenduae.com](mailto:prosett@weekenduae.com)



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there's no rush, and the Chef's expertise is rare, unique, and to be savoured.

I can only present a few examples, as the brunch did involve so many dishes!





The *Khao Suey Dumpling* was a stunning pace-setting amuse bouche, floating elegantly in an exquisite curry sauce - and the *steamed baos* as soft as cloud pillows! Within the fold, an exciting Chicken Ularthiyathu and mango chutney - and here a glimpse into the extravagant fusion between a dish originating from the deep south of India - Kerala, God's Own Country - the Ularthiyathu being a slow roasted chicken dish flavoured with a fragrant mix of ground spices, curry leaves, shallots, ginger and garlic - and the bland bao steamed bun, originating from northern Asia, particularly China.

Note that the vegetarian version replaced the chicken with tender marinated jackfruit and a no-less fabulous Singapore Chili Glaze!

Below, another example of the clever fusion at play...



Joy within a pastry

The humble and beloved *samosa*, at Bistro Aamara in Kazhak style!

And filled in its first non-veg version with a miraculous mixture of lamb, cumin, and feta!

And in its second version with *Achari Paneer* and pimento...

For the lucky vegetarians, the filling was Coorgi wild mushrooms, heralding from the Indian state of Karnataka!





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Delightful were the salads, which accompanied the waves of starters,





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which also included an extremely interesting version of *Patatas Bravas*...







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and an exceptional Crispy Aubergine with Pickled Chili - born in China but raised to perfection in India!





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And when you think the starters were heavenly in their complex flavors, the mains come in and knock your taste buds right out of the stratosphere!





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I won't spoil the immensity of the enjoyment, and the discovery of versions of dishes you most probably have never experienced before, but I'll highlight the culinary genius that went into...





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a superb and subtly saffron-inspired Seafood Bouillabaisse Malai Curry, with pan-seared barramundi, scallops, prawns, clams and mussels; as well as a deeply satisfying Silk Road Lamb Korma, adorned with crispy almond and baby onion confit!







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Hold onto your hats, ghutras and turbans for desserts, because the trio of sweets were out of this world!



As with every dish, the attention to detail in elevating every flavor was evident.



Overall, for an exceptional gourmet journey of discovery featuring unique creations inspired by a culinary fusion of delicacies from the Silk Road, the Saturday brunch presented at Bistro Aamara at voco Dubai Hotel is one of Dubai's newest must-experience epicurean experiences - absolutely not to be missed.