



Weekend Butcher's Brunch at The Ninth Cut, Novotel Al Barsha, Dubai

The Ninth Cut is a specialist butcher and steakhouse that really aims to be a cut above the rest.

Hosted at the Novotel in Al Barsha, Dubai, the early indications are outstanding, and absolutely there would be no surprise to see the good folk at The Ninth Cut have a run for the premium meat-lovers dining spot in Dubai!

But let's start from the beginning...





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A humble entrance does not prepare you for the tasteful decor of the inner dining hall - so go in with confidence, as past the butchery and gift shop you will eventually reach...







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Although, along the way, you will notice at least three features that start to bode well for the feast ahead...

Firstly, the butchery is spotless - and I mean 100% professional-grade.

It is clear the people working in this space place full attention to every little detail, as a matter of course - it's not a show - and as you'll see later, this perfectionist attitude will play out on the plate, too.

See for yourself.





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Secondly, the Deli and Retail is actually the first "added value" attempt in a restaurant where I actually wanted to buy something!

And I'm an old grinch - I promise you that very rarely comes the occasion where you see my hand reach for my wallet in a gift shop...

Instead, at The Ninth Cut, I admired tip-top items - I won't say affordable, because they certainly weren't - but the choice of quality was exceptional.

I was really tempted!





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Thirdly, you'll find no meat on the a la carte menu!

In fact, it's all on display, before your very eyes, for your discerning selection, and then expert preparation - and the cuts, all nine of them - A-ha! The Ninth Cut! - precisely, even perfectly, dressed.

A perfectionist with a sharp butcher's knife has been at work.





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But I was there for The Butcher's Brunch - and so it was time to feast!



Inside, behind the glass, an open kitchen concept gave full view of the kitchen operations - and they were already in full swing!

Upon seating, an immediate presentation of homemade breads and butters... and there the perfection made its first appearance at the table - check out the two butters...



A lively non-alcoholic sangria was served - it was refreshing and delicious, and not too sweet.





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The artful use of fresh fruit was enough to flesh out a clever balance of sweets and tarts so that the sangria went down a delight!





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And while the heart of The Ninth Cut is obviously the butcher's work, the starters carried forward a breadth of talent in terms of selection and combination of fresh ingredients, that gave an overall accompaniment and added a welcome dimension to the mains ahead.





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Above, a burrata and tomatoes salad - note the flavorsome dressing, and not a plain mozzarella plonked upon a few dry toms - the care in the dressing and the different varieties of tomatoes achieved a very tasty salad indeed!

And below, an excellent rendition of fresh Asian Greens - again, flavorsome to boot, with tidbits and morsels of palate fireworks throughout!





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And, despite the fresh bread presented previously, the chicken livers - on a bed of magical tomato sauce - came with an accompaniment of freshly baked Portuguese buns... softest ever - perfect for scooping up that saucy goodness!







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It is evident a lot of earnest thought and culinary passion had gone into the menu planning, and this is what elevated The Butcher's Brunch, even before the meats arrived!

There were no corners cut, and in fact it felt like a lifetime of training, practice, and expert skills being condensed into one mega-fantastic meal for the century - every detail was not only delivered to the T, but the mastery started at the conception stage.

My last point of evidence supporting the perfectionism on display, and I'll let you enjoy the rest of your virtual weekend meal:

See the potato cuts in The Ninth Cut version of Patatas Bravas...





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Observe the details...





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Super tender, yet crunchy to the max, with a thousand fine parallel cuts, this is a classical French culinary technique called *Pavé* - and while the Executive Chef at The Ninth Cut didn't prepare them himself, he surely put in the time and supervision to train his team - great execution, Chef Shane Born!

"Potato perfection on a plate"

And so the stage was set for the main events - the meats!





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The samplers came on platters...

... melt-in-your-mouth Yakiniku style...





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... creative Korean-style BBQ ribs...





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... juicy lamb and tamarind...





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Impeccably prepared to your preference - grilled and seasoned in heavenly auras - served hot off the grill, with a variety of sides and sauces...

The Ninth Cut has thrown down the Kings-of-Steaks gauntlet in Dubai - match them if you can!

And with continuous and humble application of the pursuit of perfection that I observed - and was sincerely impressed by - I do believe The Ninth Cut has the potential to rock the Dubai steakhouse scene.

And not only with its superb butchery!

Where else do you find exquisite starters and sides to upraise the heroic cuts of prime beef - and...

... utterly sublime desserts straight from Grandma's secret recipe book!





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Again, that attention to detail in pursuit of perfection!



Stunningly delicious - in fact, it's worth dropping into The Ninth Cut just to enjoy the desserts alone!

Overall, with a dedication to achieving perfection in every detail: from management of the spaces, selection and preparation of ingredients at a high level of culinary technique, to the exciting and creative flavors, aromas, and textures, supported by an energetic team both behind the fires and at the tables, The Ninth Cut restaurant in Al Barsha has upped the steakhouse game and knocked the top off an exceptional weekend with The Butcher's Brunch!

Festive offerings:

The Ninth Cut's specially curated 3-course Festive Menu is designed for group celebrations. It is an ideal feature for this year's festive dining recommendations. Perfect for corporate teams, friends, or families, the menu is available from December 9th to 31st at the Novotel Hotel, Al Barsha 1, Dubai.

Highlights of the Festive Menu:

- Starters: Beetroot Cured Salmon, French Onion Soup
- Mains: Herb-Basted Turkey, Prime Rib, Rotisserie Lamb
- Dessert: Chocolate Yule Log with peppermint white chocolate sauce and mulled berry reduction

This offering is tailored to create memorable holiday experiences in a cozy, festive atmosphere.