Eating in Dubai

Travel to Dubai not only for its futuristic architecture, traditional souks and desert landscapes, but also for its food. Dubai’s kitchens are diverse and innovative. This list collects the city’s best places to eat.

101 Lounge MEDITERRANEAN ££ (thepalm.oneandonlyresorts.com; Pier 7, Dubai Marina) It may be hard to concentrate on the food at this marina-adjacent al-fresco pavilion, with to-die-for views of the Dubai Marina skyline. Come for nibbles and cocktails in the bar or go for the full dinner experience (paella, grills, pastas). A new addition is the ultra-swish Champagne Bar. Ask about the free boat-shuttle when making reservations.

Arabian Tea House CAFE £ (arabianteahouse.net; Al Fahidi St) A grand old tree, white wicker chairs, turquoise benches and crimson bougainvillea create a sun-dappled refuge in the courtyard of a former pearl-merchant’s house. The menu includes Emirati specialities, including raqiq (traditional bread), chicken machboos (spicy casserole with rice) and saloona (curry sauce and fried to order).

Aroos Damascus SYRIAN ££ (00 97 14 221 98 25; cnr Al Muraqqabat Rd & Al Jazeira Rd) This restaurant has been serving Syrian food to adoring crowds since 1980, so it must be doing something right. A perfect meal would start with hummus and a fattoush salad before moving on to a plate of succulent grilled kebabs. It has a huge outdoor patio and is usually busy until the wee hours.

Aselah EMIRATI £££ (radissonblu.com; Baniyas Rd, 2nd fl, Radisson Blu Hotel) With its mix of traditional and modern Emirati cuisine, this stylish restaurant ticks all the right boxes. Many dishes feature a local spice mix called bezar, including the date-stuffed chicken leg and the camel stew. To go the whole – well, goat, order ‘ouzi’ 24 hours in advance: it’s an entire animal filled with legumes, nuts and potatoes.

Asia Asia FUSION £££ (asia-asia.com; 6th fl, Pier 7, Dubai Marina) Prepare for a culinary journey along the Spice Road at this theatrically decorated restaurant. It’s entered via a candlelit corridor that spills into a booth-lined lounge with dangling birdcage lamps. From dim sum to tuna tataki and crispy duck, dishes here are alive with flavours from Asia and the Middle East.

Baker & Spice GLOBAL £££ (soukalbahar.ae; Souk Al Bahar) A Dubai pioneer of the local-organic-fresh maxium, this London import offers a seasonal bounty of dishes, prepared in-house and served among charming, country-style décor on a terrace facing Dubai Fountain.

Bu Qtair SEAFOOD £££ (00 97 155 705 2130; off 2b St, Umm Suqeim Fishing Harbour Umm Suqeim 1) Always packed to the gills, this seafood shack is a Dubai institution famous for its dock-fresh fish and shrimp, marinated in a ‘secret’ masala curry sauce and fried to order.

Cabin CAFE ££ (cabin dubai.com; 15 Maisan Rd & Al Jazeira Rd) A Dubai pioneer of the local-global group) that gives classic Japanese food an up-to-the-minute workout. No matter if you go for the sushi (the dynamite spider roll is seriously eye-catching), meat and seafood on the robata grill, or such signature dishes as miso-marinated black cod, you’ll be keeping your taste buds happy. Budget gourmets should go for the daily ebisu lunch menu.

Asia Asia

Stay FRENCH £££ (thepalm.oneandonlyresorts.com; One&Only The Palm, West Crescent) Three-Michelin-starred Yannick Alleno brings his culinary magic to Dubai in this subtly theatrical vaulted dining room accented with black-crystal chandeliers. The beef tenderloin with black pepper sauce and fries is deservedly a bestseller.

Zuma JAPANESE £££ (zumarestaurant.com; Gate Village, building 6) Every dish speaks of refinement in this perennially popular bi-level restaurant (part of a global group) that gives classic Japanese food an up-to-the-minute workout. No matter if you go for the sushi (the dynamite spider roll is seriously eye-catching), meat and seafood on the robata grill, or such signature dishes as miso-marinated black cod, you’ll be keeping your taste buds happy. Budget gourmets should go for the daily ebisu lunch menu.

Don’t miss

The carnival-like Global Village is a bit like a world fair. Each of the 30 or more pavilions showcases a specific nation’s culture and – of course – products and food (globavillage.ae; Sheikh Mohammed Bin Zayed Rd, Hwy E311, exit 37).
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**TOP PICKS**

**MAP KEY**

- SIGHTS
- 1 101 Lounge
- 2 Arabian Tea House
- 3 Aroos Damascus
- 4 Aseelah
- 5 Asia Asia
- 6 Baker & Spice
- 7 Bu Qtair
- 8 Cabin
- 9 Saravana Bhavan
- 10 Stay
- 11 Zuma

**SLEEPING**

- Al Maha Desert Resort £££
  Best for an alternative Dubai (al-maha.com)
  Al Maha seems an entirely different universe to Dubai. Gone are the skyscrapers and traffic. At this remote desert eco-resort it’s all about getting back to nature.

- Barjeel Guesthouse £
  Best for sleeping by the water (barjeelguesthouse.com)
  On the Shindagha waterfront, this charismatic retreat is in a restored barjeel (wind tower).

- Gloria Hotel ££
  Best for a raft of facilities (gloria-hotels.com)
  There’s a top-notch gym, a 25m rooftop pool and a very good buffet restaurant here, to add to more than 1,000 suites and apartments, each with a kitchen.

- Park Hyatt Dubai £££
  Best for total luxury (dubai.park.hyatt.com)
  A driveway through a date-palm grove is the first hint that the Park Hyatt is an extraordinary hotel.

- Rove City Centre £
  Best for the culturally interested (rovehotels.com)
  This place has a killer Old Dubai location near the souqs, Dubai Creek and great ethnic eats. There’s a pool, board games and a 24-hour laundry.

- XVA Hotel ££
  Best for a Middle Eastern aesthetic (xvahotel.com)
  This riad-style boutique has 15 compact rooms decorated with art that picks up on local themes.

**FURTHER READING**

For more on the city, pick up Lonely Planet’s Pocket Dubai guidebook (£7.99) or download the eBook (£5.59) from shop.lonelyplanet.com.