



 **Transmed**
Foodservice
presents

THE *Chef's* TABLE

Single and loving it,
Chef Hadi Al Awar,
Executive Chef, Paul's,
explores his adventurous
streak with *Gulf Gourmet*.



Q What does food mean to you?

I am very passionate about food; I think I wanted to be a chef since as far as I can remember.

Q How different are you in the kitchen and out of it?

I am very much alike in and out of the kitchen.

Q A special guest/s you have cooked for? What made it memorable?

I have had the pleasure to cook for the previous French president Mr Jacques Chirac, and still have the menu that he has signed for me.

Q Can you tell us about a funny kitchen disaster?

Once I was showing a new staff member in a rush hour how to pan fry the salmon and not burn himself and I winded up burning myself badly.

Q Who cooks at home?

I am single, so who do you think? It gives me pleasure cooking for people.

Q What do you do when not cooking?

I work out. Also, I love exploring good restaurants and bars.

Q Do you eat to live or live to eat?

Eat to live.

Q What is your favourite dish?

My mom's tabbouleh.



Q What would you never eat?

I don't think that there is something that I wouldn't eat - I love exploring new flavours.

Q What's been your worst experience with food?

A royal Dorad in Amsterdam.

Q And your best?

Paul Bocuse in Leon, France.

Q Which cuisine, apart from your own, are you partial towards?

Japanese, I have always been intrigued by the art of Japanese cooking.

Q If you were to live on one dish for an entire month, which would it be and why?

I would live on pasta.

Q What's your favourite kitchen appliance and why?

The whisk, because you can mix liquids together safely, but if you get it wrong, you might lose everything you've worked for.

Q What's the one ingredient you cannot cook without?

I don't think there is one main ingredient that I can't do without, because different plates require different flavours. But I guess I am very big on different types of herbs, especially from the Mediterranean.

Q What's the most overrated ingredient/dish?

Yuzu Lime from Japan.

Q Your favourite cologne?

Cartier



Beef medallion with foie gras, served with baby vegetables



Pain perdu with caramel sauce and vanilla ice cream



Q Your favourite brand of suits?

Armani

Q Your favourite brand for accessories?

Mont Blanc

Q Your favourite film?

Braveheart

Q Your kind of music is...

House

Q Your favourite bar/nightclub in Dubai?

Bar 44: Grosvenor House

Q Your most memorable vacation?

The French and Swiss Alps.

Q If you could cook for a celebrity, who would you cook for?

Robert De Niro 🇩🇪