

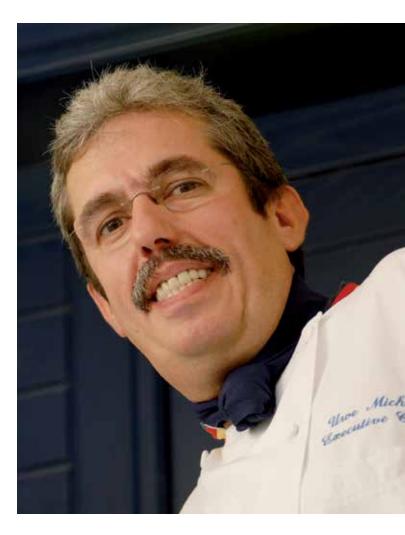


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FROM THE Tresidents station

Dear Fellow Chefs, Ladies and Gentlemen,

Welcome to the April Issue of our Gulf Gourmet after a very successful Salon Culinaire 2011. We have started working on the JCY 2011. We are in talks with the DSF Committee and DTCM to finalise date and location - there are seven potential malls, and we are looking at the last week of June. All classes will be very similar to last year; we will share all Information as soon as we have all necessary approvals from the authorities.

The second project we are working on is the 3rd edition of the Tour against Hunger in South Africa, during the second half of August. The Emirates Culinary Guild Executive Committee is at present working on the team and logistics - if all works out, then we will have 5 of our members representing the UAE at this great Initiative.

Our next big project is LA Cuisine Du Sial in

November in Abu Dhabi. On top of the regular competition, our Abu Dhabi Colleagues will also host the Semifinal of the Global Chef and Hans Bueskens Junior Chef, where we will welcome our friends from all WACS Member Countries from MFA.

Please do look at the Friends of the Guild pages to check all our supporters, and make sure to support them when we can.

And finally, a big thank you to Chef Talal Jaradat and the Dubai Marine Beach Resort and Spa Team for hosting the April meeting.

Culinary regards,

Uwe Micheel

President of Emirates Culinary Guild Director of Kitchens Radisson Blu Hotel, Dubai Deira Creek



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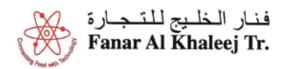
















































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Mirror Mirror...

One more handsome chef reveals the different facets of his life





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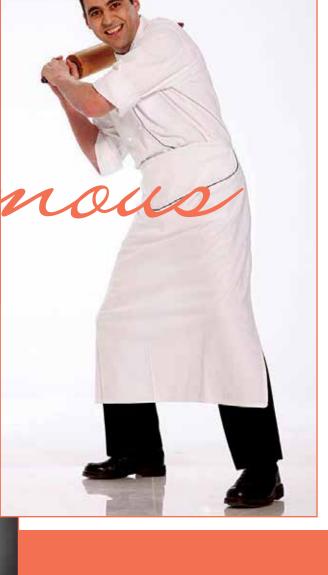
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EXPERIENCE





Chef Stephane **Puverel** has recently joined The Ritz Carlton Dubai as its executive chef. He has previously worked extensively in Europe, the US and South Africa.

Name: Stephane Puverel

Age: 39

Nationality: French

Title: Executive Chef

Hotel: The Ritz-Carlton, Dubai

Previous experience

2008-2011: Portman Ritz-Carlton, Shanghai, China

Started as executive sous chef and went on to become executive chef Catered for the US, South Korean and Indian Presidents.

2007-2008: The Ritz-Carlton Doha, Qatar Executive Sous Chef

2004-2007: Pezula Resort Hotel, Knysna, South Africa

Executive Sous Chef

2003-2004: Hotel InterContinental New Orleans, La, USA

Executive Sous Chef

2001-2003: Jeddah InterContinental Hotel, Saudi Arabia

Executive Sous Chef

1999-2001: InterContinental Hotel, New Orleans, La, USA

Began as chef de partie and got promoted to sous chef and then executive sous chef

1998-1999: Restaurant « L "Hirondelle », Thermes Marins de Monaco

Cold Kitchen, Spa Restaurant

1998: Hotel Hermitage, Monaco

Demi Chef de Partie, Garde Manger

1996 – 1998: Rovos Rail Safari Train Pretoria, South Africa

Executive Train Chef



1995-1996: Hotel Hermitage, Monaco
1st Commis, Saucier and Entremetier sections

1995: Stafford Hotel, London, England 2nd Commis, Entremetier

1994: Hotel Hermitage, Monaco

2nd Commi, Garde manger

1993-1994: Hotel Warwick, Geneva,

Switzerland, 2nd Commis

1992-1993: Military duty, Mountaineers & United Nations Interim Forces In Lebanon

1992: Hotel Hermitage, Monaco

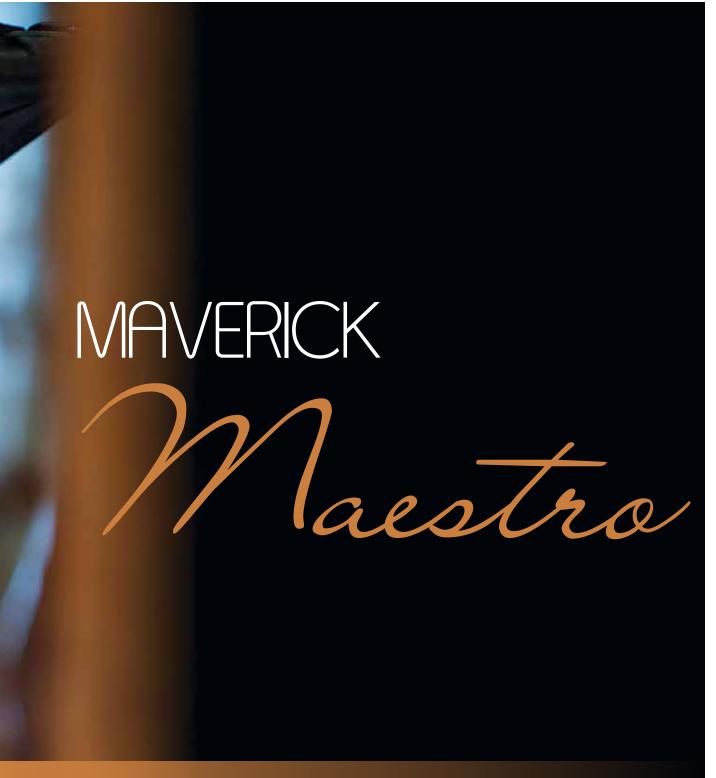
Commis

1989-1992 :Scholar trainee

Palais Maeterlinck Hotel, Nice, France / Hotel Carlton, Beaulieu Sur Mer, France / «Salle Empire» Restaurant, Hotel de Paris, Monaco







Chef Michel Miraton is a highly opinionated man who is not afraid to air his views. And that's what makes him so likeable. We spoke to him to find out his thoughts on a variety of issue. Read on to find out what he has to say...





ichel Miraton, culinary director of Faisal Holding Hotels was born in 1957 in Chamalières in France. He did his primary studies at Sayat in France and later continued them at the secondary school: Les Francs Rosiers in Clermont-Ferrand. He also attended a hotel school for two weeks every month for two years.

The formative years

At the age of 16, Michel worked as an apprentice cook at La Belle Meunière fine dining restaurant in Royat-les-Bains, Two years later, he joined Factory of Tobacco in Riom, France as a cook. He progressed a step higher when he became a commis de cuisine at Cap Ferrat Hotel with a one star Michelin restaurant. His next stint was at the two star Michelin restaurant Le Bec Rouge in Monte Carlo as demi chef de partie. Then began his second term with the Cap Ferrat Hotel as demi chef entremettier.

From 1977 to 1978, Michel Miraton served as sous chef at the two star Michelin restaurant 3Charles La Thiere in England.

He returned to France to join the Gallieni Hotel in Clermont-Ferrand as chef de partie.

The progression

Then it was time for Michel to move one step further as the sous chef for the grand opening of Urbain V Hotel in Mende, France.

Michel's tryst with the Middle East began in 1980 when he joined Le Méridien Hotel Jeddah as sous-chef.

He worked in this hotel for three years after which he moved to Le Méridien Cairo as the executive sous-chef and worked there for the next two years.

Staying on with Le Meridien, from Cairo, the globe-trotting chef headed for Damascus in Syria where he was the executive sous-chef for a year.

His association with Le Meridien continued at his next destination, which was Saint Denis in La Reunion island. Chef Michel obviously enjoyed

his island stay and was stationed here for three years.

The top position

From one island to the next, this time he headed for the tropical paradise island of Barbarons in the Seychelles, once again with Le Meridien but this time in the top position of executive chef. He then moved to the UAE as the executive chef at Le Meridien Abu Dhabi and worked there for a further period of three years before moving on to the massive Holiday Inn Lido Beijing where Chef Michel stayed on for five years.



I might like certain dishes personally and I might wish to incorporate these in the menus but I have to keep in mind that the dishes are not for me, they are for the guests and I have to keep their preferences in mind, rather than my own











After this, it was back to Le Meridien with the opening team in Sharm El Sheikh Egypt. But Beijing beckoned again and this time Chef Michel went to the Jiangou Hotel as executive chef to improve The Justine's, a French restaurant. Although Michel loved working and living in the Chinese capital, he had to leave due to the outbreak of SARS in China.

Then it was back to the Middle East, this time in exotic Morocco as the executive chef at the Dorint Atlantic Palace in Agadir.

After completing a two year stint here, Chef Michel went back to Le Meridien to do the opening of their property in Abuja, Nigeria.

Destination Dubai

He later joined an Accor property in Cairo for a short while before joining the Coral International Hotels as corporate executive chef in charge of F&B. He has recently completed six years in this organisation and is now in charge of eight hotels belonging to Faisal Holding in various locations such as Dubai, Ajman, Sharjah, Beirut and Jordan.

Developing new concepts

Apart from general work experience, Chef Michel Miraton has had the distinction of training under several Michel star chefs and winning many awards and accolades during his long and illustrious career. He is using all this knowledge to good use by developing various new F&B concepts for all the properties that he is in charge of.

Most of his time these days is spent travelling to different cities to oversee and supervise the work being done by the chefs under his command. The day we met him at the Rumours Café in Coral Deira, he was preparing for a trip the next day to Beirut to oversee the work being done there. "My main job these days is to develop menus for





I believe that you need 15 years minimum training before you become an executive chef. I started off by cleaning pots in the kitchen and then progressed slowly. These days they want to become executive chefs in two years



the restaurants in our various properties and to coordinate with the chefs there." said Michel. What is the guiding force while developing new concepts? "It is simple, to satisfy the guests. I might like certain dishes personally and I might wish to incorporate these in the menus but I have to keep in mind that the dishes are not for me, they are for the guests and I have to keep their preferences in mind, rather than my own."

Menu mechanisms

So how does he decide which dishes go on the menu of which restaurant in a particular location? "There are different dishes for different menus depending on the market. And when I am developing a menu I try to incorporate dishes that require local produce to the maximum. What is the use of relying on the inconsistency of suppliers who might supply good produce one week and then the quality comes down the next week. It is best to use local produce which will at least help maintain consistency in the cooking standards."

Suppliers' inconsistency

This is also a problem that Michel says is common with suppliers even in a developed place like Dubai. "Yes, the supplier will come to you with a catalogue of 100 items out of which 75 are not available when you request for those. Then what's the use of bringing such a wide catalogue? Bring only the list of those items that you can actually supply. Then one month they will supply you with excellent quality stuff and the next month, if the consignment they receive is not good, the quality goes down dramatically adding to our woes."

Challenging assignments

Among all the properties he has worked for around the globe, which one has been the most challenging for Michel and why? "I think Holiday Inn Lido in Beijing was the most challenging and exciting. I used to have 30 local cooks and 45 expat cooks under my command; we used to prepare 7000 covers a day. The Chinese





are different from the Europeans. They are very strict and before I joined the hotel where I worked for five years, they hired and fired seven different chefs. They used to have new food promotions every month and I brought in many Michelin star chefs for these."

With him being French and working in China, surely language must have been a hindrance, "You always need an interpreter to function properly."

Different cities

Apart from Beijing, Michel also has comments about other places he worked in, "I think Cairo is very friendly but the people are not very professional. In Dubai too people need more knowledge and training. It is the job of a chef to learn and train. In this aspect the Emirates Culinary Guild is very helpful for young chefs. Being a Marshall, I am in charge of development of junior chefs."



Kids these days don't know about green beans. They eat cheese and popcorn all the time. I am lucky that my son cooks and I think he does it better than me. You need to like food to be able to cook well otherwise you can just forget it

Opening blues

Given the fact that Chef Michel has overseen the openings of several properties around the world, he feels that the opening and pre-opening period can be quite challenging, "I saw the opening of Sofitel in Cairo and Le Meridien in Sharm El Sheikh. Openings are challenging because you have to be there almost a year before the hotel opens plus the more difficult part is to find the right team to work with you. Then training of the team is also the most important aspect of the pre-opening period."

Culinary favourites

So among all the cuisines of the world, which one does Michel prefer? "I think I like the Thai cuisine. It is a mélange of tastes and flavours. Very interesting and not too spicy!"

Market hopping

He has a very busy schedule, a very time consuming job, how does Michel manage to chill out? "I like to go to the market to check out the new produce that has arrived. I also visit Carrefour regularly for this purpose. I also used to play rugby and support the French team. In fact, I plan to go to New Zealand to watch the next World Cup. I also watch the matches on TV on my days off."

Pour la famille

With this and more, surely he has little time for his family. "I get two days and sometimes one day off in a week. So that's enough. My wife is French and works for the French Consulate in Dubai. I have a 27-year-old son named Victor, who lives in France and works in the building construction business. I have two brothers, one is a chef and the other is in the cheese business."

Does his wife like eating the food he cooks? "My wife is very thin and likes light food so she mainly eats seafood like calamari and scallops."

Dining spots

With Dubai boasting of so many different eateries, Chef Michel has a few favourites that he likes to go to for dining. "I like JW Steakhouse for the steaks and Buddha Bar for Asian-European fusion dishes. I like consistency in restaurants. In some restaurants, when you go the first time the quality is superb and then the next time it drops considerably. This is what I dislike. One has to maintain standards."

Authoritative advice

As he is in charge of junior chef development in the ECG, surely he has a piece of advice for the younger chefs. "They need to learn but most of the time people don't want to learn. They need to ask questions but they don't want to spend time in the kitchen. They lack enthusiasm and patience and want to be on the fast track to become executive chefs. I believe that you need 15 years minimum training before you become an executive chef. I started off by cleaning pots in the kitchen and then progressed slowly. These days they want to become executive chefs in two years."

Happy holidays

Which are his favourite holiday destinations? "I like Egypt, Thailand and China. China has a different cuisine, a different culture. The Chinese are very professional people."

Unconventional dream

Every person has a dream and Chef Michel is no exception but his dream is rather unconventional. "I want to be a teacher and teach kids the art of cooking. In fact when I was in Abu Dhabi, I even wrote a book and cooked for children in the hotel very regularly."

Ignorant times

But Michel is not very happy with the way kids are being fed these days by their parents. "Kids these days don't know about green beans. They eat cheese and popcorn all the time. I am lucky that my son cooks and I think he does it better than me. You need to like food to be able to cook well otherwise you can just forget it. Like I love my mother-in-law's cooking. The stew she makes is yummy. But the problem these days is that everything needs to be instant. Previously preparation of food involved lot of work but now they want it all quick and instantaneously."







A TEAM Cayer

Andreas Mueller, the much travelled and highly experienced general manager of Taj Palace Hotel Dubai tells us about the increasingly important role played by his executive chef in the F&B operations of his hotel...



Could you tell us a bit about your career before taking over your present position?

I started my career in food and beverage and came up through the ranks. My original career choice was the kitchen but I changed to management training and my formal working career started in service and the bar. After completing a diploma course I moved abroad living in the UK, South Africa, Egypt, Thailand, India and Mauritius where I went from Assistant Food and Beverage Manager to Resident Manager before taking on the role of GM.

As the general manager of your property, how involved are you with the F&B operations?

Food and beverage is still my passion and forms an important part of my daily activity, although not as much as I would like as a GM's focus is on the entire operation.

Do you work closely with your executive chef in devising new concepts and promotions?

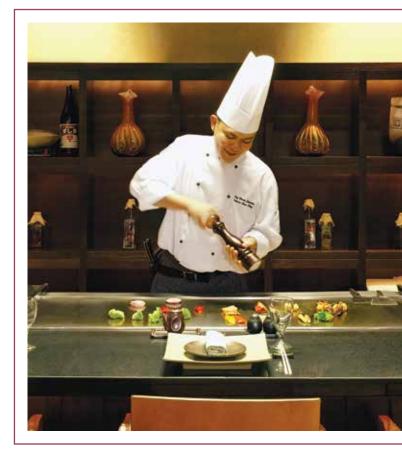
I work closely with Chef Vock and constantly look for innovation and creative ideas. Chefs

are creative people and food and beverage is an important revenue centre. As a chef and manager he contributes greatly to profitability and guest satisfaction.

What is your brief to your executive chef? I always say to my chef, 'Do what you do but do it with passion and perfection. Even a humble sandwich can be prepared with the freshest ingredients and innovative presentation"

Can you tell us about the various F&B outlets in your hotel?

We have six outlets in the hotel. Naturally being an Indian hotel chain we have one of the best Indian restaurants in town. Handi has been awarded best Indian Restaurant several times and is consistently serving delicious Northern Frontier cuisine. The Turkish restaurant Topkapi is very popular and we have extended the menu to other Arabic food styles such as Egyptian, Syrian, Iranian











and Lebanese. Sakura serves authentic Japanese food while Verdi is a small Italian trattoria.

Which among those do you like the best and why?

I have a passion for all cooking and food and find it very difficult to find an absolute favourite. Indian food is complex and prepared with much care and tradition, I lived in India and learned to appreciate the food whilst there. Middle Eastern food is simpler and I especially enjoy the range of mezzeh. I am very health conscious and therefore Japanese would be on top of my favourite list as it is fresh and simple - no heavy spices and sauces. I call it clean and honest food, if you give the tempura a miss, that is.



Is there a conceptual difference between F&B outlets in city hotels and resorts?

Very much so. Resorts usually enjoy a captive audience, but because they stay for longer, the F&B team has to come up with plenty of choices and variety for three main meal periods and cocktail hours. City hotels compete with other F&B outlets in the city and so the emphasis is on sales and promoting the outlets to outside guests.

Have you been so impressed with a concept in another hotel or resort, which you would like to introduce in your present property?

Dubai has much to offer in terms of F&B concepts and is no doubt one of the leading destinations worldwide. Diners are spoiled and overwhelmed with a huge choice of food and beverage concepts.

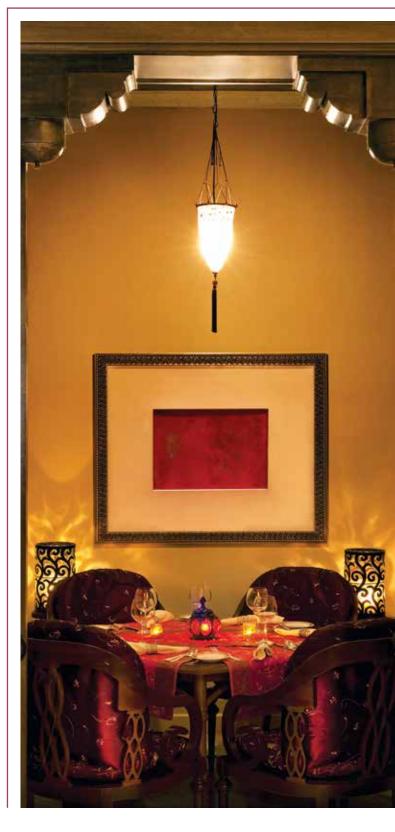
I personally like the Marketplace concept of the Grand Hyatt. This is a live counter buffet style, but guests pay only for what is consumed .This gives diners a choice of food and how much he or she would like to eat which to me is an intelligent value for money offer.

Is there a novel F&B concept that you would want to bring to your property?

In a previous hotel we introduced a family lunch / brunch concept where we entertained the children with cooking classes, painting, games and other activities. The activities were quality ones with handson cooking, cake decoration and T-shirt Batik art etc. This leaves parents free to enjoy a peaceful lunch while the little ones are taken care of.

How important and crucial is the relationship between a GM and his executive chef?

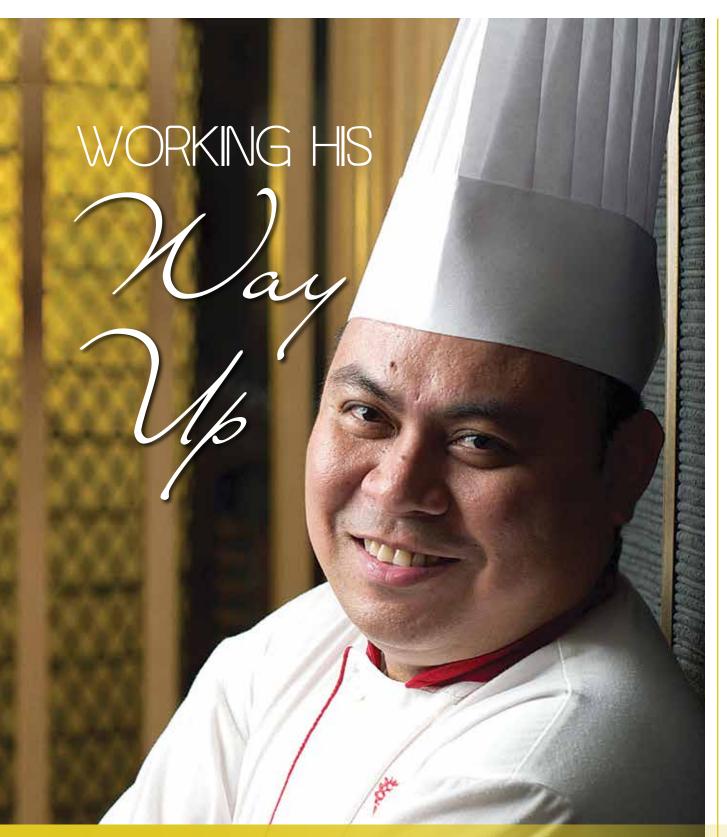
The executive chef is a member of the executive team - long gone are the days



where the Chef is behind the stove the whole day. Today he is a leader and manager and works very close with the GM to achieve budgets and operational targets. I communicate daily with the chef and value his input and contribution.







Executive Chef Christopher Butler of Amwaj Rotana Jumierah Beach thinks Christopher C. Namocatcat, his chef de partie - sushi, is the rising star in his team. We find out why.

Could you tell us why you have nominated your namesake Chef Chris for this coveted title?

Chris is an artist; anything that comes from his section is a masterpiece. The guy has heart, a love and passion for the food he creates; I have a lot of respect for that. As a junior chef I was expected to recreate the chef's creation exactly time and again, Chris pushes himself to deliver above my expectations.

What, according to you, makes him stand out from the rest?

As I stated before, Chris has got talent. A lot of chefs will push themselves to deliver a product; Chris pushes himself to deliver perfection. This kind of person has to be treasured in your brigade. Chris created what he calls the Ambe roll, in tribute to Amwaj Benihana (Am-Be). This is truly delicious and is being presented in our next menu; in Japanese we would call him Atisuto, artist.

What are his strong points and which are the fields he still has to master?

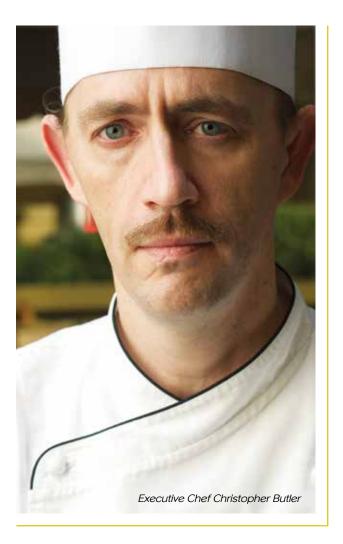
Chris is developing as a chef, we all have our strong/weak points but I see him improving every day. He needs to focus on his ordering and forecasting to know exactly what he needs to run his section. We have very busy Saturdays and Mondays where we offer all you can eat sushi and teppanyaki. If he orders two kilos of tobiko again we might have to have a chat...

Ten years from now, where do you see him going?

In ten years I hope I will still have Chris as part of my team! In the unfortunate circumstance that he is not in my kitchen I'm sure he will be running his own outstanding restaurant.

Being an executive chef, what are the qualities you look for first and foremost before including anyone on your team?

It's a cliché, but I have to say passion. Some of my lads and ladies have been with me for



ten years, I've watched them learn their trade, and it's very satisfying to see someone grow as a chef as I did when I was an apprentice. Cooking is a way of life, not a profession, and I wish all those who embark on this career the best of luck. Hard work, long hours and PASSION!

CHRISTOPHER C. NAMOCATCAT How do you feel being nominated by your EC for this coveted title?

I feel very glad and overwhelmed.

Could you tell us a bit about yourself?

I was born in a small town in Mindanao, Philippines. I finished my primary and secondary school in my hometown. After school, I





completed a two-year technical course as an Instrumentation Electronics Technician at the Royal Christian College in Cebu City, Philippines in 1990. While in college, I worked as a merchandiser to sustain and support my studies and projects. After graduation, I went to Manila to look for greener pastures. Luckily I got a good job in San Miguel Rengo Packaging Corporation, one of the big manufacturing companies, and worked as a Printing Dies Technician. Due to my hard work and perseverance I was promoted as a pre-press Supervisor. After working there for ten years, I availed the Early Retirement Programme in order to pursue my passion for cooking. I took a short term culinary course but was unable to complete it due to financial problems. However, it did not discourage me from pursuing my dream of becoming a chef. I utilised my culinary knowledge and applied for a job in a Japanese restaurant in Manila where I

worked for two years. This experience enhanced my skills and capability especially in making sushi. I got married in 1999 and in order to provide my family with a good lifestyle, I decided to come to Dubai. I was hired by one of the five star hotels and worked as service staff and was later transferred to the Asian kitchen as a Thai/ sushi chef and trained under a Japanese Chef in the sushi section for three years. Then I took up a position as a chef de partie - sushi in a sports resort in Abu Dhabi. I later joined Amwaj Rotana Hotel & Resort. My specialisation includes hot and cold Japanese food and I love teppanyaki.

What made you take up a position as a chef?

During my childhood, I was always fascinated to watch my mother chopping vegetables and cooking our favourite dishes. I loved to watch her especially when she prepared a vegetable salad where she cut the vegetables in different shapes.



That's how my passion for cooking grew.

During my trip to Japan in 1996, I savoured

Japanese cuisine and was fascinated to see the sushi chef preparing the nigiri, rolling the maki and filleting and cutting the fish.

According to you, what are your strengths and weaknesses as a chef?

Strengths: I am a positive person, I always think that I can do this no matter how hard the situation especially when there is a big assignment. I always give my best to everything I do.

Weaknesses: It takes me a long time to get ready in the morning, so I set my alarm two hours ahead of my time for work.

As a chef, what kind of food do you love preparing?

I love preparing Japanese food. Japanese food is unique. I love the creativity, the artistry and the cutting technique even in the making of a simple dish.

What, according to you, is essential to be a successful chef?

One must have a wild passion for culinary adventure. Though I haven't had years of education but I gained knowledge through training, experience and the willingness to experiment with flavors and techniques to create my own style. I am also hardworking and dedicated to my work.

Your EC has placed a lot of trust in you and has shown high expectations from you, how will you endeavor to fulfill these?

By doing my best at all times and by creating new menus to attract and satisfy the customers.

What is your dream professionally?

My father wanted me to become the first engineer in the family. Though I did not pursue his dream, he is very proud of what I am today. Someday, I want to manage my own Japanese restaurant in my country.





SPOLT FOR Maice

While many new hotels and restaurants have been opening in Dubai, Abu Dhabi too has its share of exciting recently-opened venues to experience. We met *Colin Brown*, the Director of Food & Beverage at Grand Millennium Al Wahda to find out what his hotel has in store for its guests.



olin Brown is an affable
Canadian who is proud of the
F&B outlets in his hotel. He
loves talking about them and
when he does so, he gets as
excited as a kid with a few new toys to
play with.

He smiles his broad smile, his eyes light up with excitement and he mentions every detail of the various dinning options with such an infectious enthusiasm that you cannot help but get enthused yourself.

The first outlet that Colin tells us about is Portobello, "It is a traditional Italian eatery where we serve simple food cooked well. Its manager is Marco, whom I kidnapped from another hotel. He lends the Italian touch and flair to the place.

It's got lots of natural lighting, which provides certain warmth to the outlet, high ceiling and a large pizza over. Where food is concerned, we are sticking to the traditional form of Italian cooking."

The second restaurant that is on Colin's list is Toshi. "I must emphasise that it is actually a Far Eastern restaurant with influences from that region. Many eateries use the word Asian, which is a misnomer as it means transcontinental cuisine from the Middle East to India and the Far East. We are authentic Far Eastern and not fusion.

Our team is 100 per cent from the Far East and the restaurant manager is from Vietnam. In fact, when guests enter the outlet they are welcomed with Far Eastern greetings. Our staff even sings Happy Birthday in different languages. We have live teppanyaki and a sushi bar."

Apart from the food, even the look and feel of Toshi is Far Eastern, according to Colin, "The colours and tones are Far Eastern with reds and blacks dominating. The menu is not vast but highlights the specialities from the Far East. The lobster with Thai green curry is fabulous."









From Italian to Far Eastern to an international selection of dishes at Al Wahda all-day dining, Colin introduces yet another option. "Here we serve a fully international buffet covering the globe with lots of fusion influences. We highlight cuisine from other restaurants within the hotel as well as international dishes. There is also an assortment of amouse bouche and live cooking stations."

And the décor is bright and cheerful. "The restaurant is very bright and vibrant with an abundance of yellow and orange. The lighting is controlled so that there is a warm ambience for dinner."

Apart from these outlets, the hotel boasts of the American style Porter House bar and grill. It is spread across two floors, has got warm

wooden interiors with portraits of music artists on the walls and serves beef, steaks and grills.

Already busy with so many existing outlets, Colin is even more charged up about the ones that are due to open. These include an upscale bar named Reflections. Colin tells us about the speciality of this outlet, "The specialty is that each manager has his own collection of beverages called toys. The problem is that people often buy beverages according to their names. Here we will offer you options that are best suited for the occasion and menu. You don't have to pay an arm and leg to open a bottle of wine when you can do equally well with the substitutes available at much more reasonable prices. The beverage

list we have maintains the integrity of the environment and doesn't jar it in any way. We want our customers to try our choices and then make up their mind about how good these were. The harmony of the environment makes everything come alive. It is a beautiful night lounge with foie gras, caviar, sashimi and smoked salmon. It is a fun, cool and hip venue. The DJ is focused on early 1980s techno. It has a 'back to the 80s' theme." The other venue within the hotel is the Chill Out terrace lounge on the 31st floor overlooking Abu Dhabi. "It is modern Arabesque and non-traditional poolside lounge. You can come after work and try the fresh juices, mocktails, sheeshas, cigars while

enjoying the live music by a four piece band," said Colin with his trademark enthusiasm. And last but not least is the Grand Millennium Al Wahda's lobby lounge. "Here you can have two different types of afternoon tea. One is the traditional English afternoon tea with clotted cream, homemade jam and scones while the other is the Oriental tea with a twist. This comes with an Arabian touch and you can savour hot and cold mezzeh plus Arabic sweets along with the tea".

With so many different dining venues, the Grand Millennium Al Wahda offers its guests an enviable variety of food and beverage options that would be enough to tempt any seasoned gastronomic adventurer.







Chef Kemal of The Ritz Carlton Dubai loves pastries. He is innovative and trendy and believes in creating new recipes in keeping with the times. He shares a few of these with our readers...



t is as if Kemal Ozcan, the pastry chef at The Ritz Carlton Dubai, was born to make desserts so passionate is he about his craft. At the tender age of 14, Kemal decided to join a culinary school in Bolu, Turkey, a place that is famous for nurturing chefs. For four years he studied and trained at the school and after completing the course, at the age of 18, Kemal moved to Istanbul. Here he worked at the Ciragan Palace Kempinski for two years before embarking on an international voyage that took him to such properties as Al Bustan Palace and Crowne Plaza in Muscat, Oman, W Hotel in Hong Kong, The Ritz Carlton Sharq Village in Doha and presently to The Ritz Carlton JBR Dubai. At the age of 20, Chef Kemal won a completion whereby he was awarded the trophy for the Best Pastry Chef in Turkey.

According to him, the secret of his success lies in creating new ideas and connecting with his guests' feelings. For example, he created a Cake de Bosphorus with raisins, walnut and apricot and then once while the designer brand Hermes was doing a seminar in his hotel, he created pastries in the form of the highly coveted Birkin bags.

Chef Kemal's philosophy is to constantly strive to create new desserts. In fact, he has so many original creations that he has started compiling these into a book that will be released at the end of this year.

For *Gulf Gourmet*, Chef Kemal has chosen three recipes of his favourite creations. We find out from him what is so special about them?



"Everyone loves nougat so I thought, why not frozen nougat? And so I created the recipe with a combination of tastes – sugary and peppy, sour and fruity with passion fruit jelly. I present it on the plate with raspberry sorbet, sugar candy, yoghurt foam and strawberry salsa."

Frozen Nougat

INGREDIENTS

Passion fruit jelly

250gm	passion fruit puree
125gm	sugar
125gm	water

Frozen nougat

75ml	honey
35gm	sugar
15gm	glucose
90gm	egg white
300gm	whipped cream
50gm	Croquant

Croquant

100gm	sugar
25gm	glucose

METHOD

Passion fruit jelly

- Cover the gelatin with cold water, place passion fruit puree, water and sugar in a pan, heat till sugar melts, add to gelatin.
- Place on the tray; pour half of the passion fruit jelly into the line mould.
- Put in deep freeze set and keep rest of the passion fruit jelly.

Frozen nougat

- To make frozen nougat bring honey, sugar and glucose to the boil in a heavy based saucepan.
- When the temperature reaches 110 degree C, start whipping egg white. When the syrup reaches 120 degree C, slowly pour it onto the egg white whipping, continue to whisk till it gets cool in about ten minutes, fold the cream and then the mixed croquants into the egg whites and pour this mixture onto the passion fruit jelly. smoothing the nougat that has frozen. Add the rest of the passion fruit jelly onto the frozen nougat



Croquant

- Heat the sugar and glucose and make a light caramel, add roasted mix nuts, mix for around four minutes to combine well.
- Serve with berry sorbet and yoghurt foam and strawberry salsa.





"Everyone loves Magnum ice cream so I went a step further and made Magnum cake in three different types – chocolate, coffee and coconut."



Frozen Nougat

INGREDIENTS

Coconut Pastry Custard

500ml	milk
500ml	coconut milk
2pcs	vanilla bean
250gm	egg yolk
200gm	sugar
100gm	corn flour
100gm	butter
4pcs	gelatin

Coconut custard

400gm	mascarpone cheese
50gm	Malibu
600ml	whipped cream

Glaze

800gm	chocolate
200gm	Cacao butter
50gm	roasted pecan nut
50gm	roasted coconut powder

METHOD

Coconut Pastry Custard

- Bring the milk, coconut milk and vanilla bean to the boil
- Stir in egg yolk, sugar and corn flour,
- Cook the pastry

Coconut custard

- Combine all ingredients together
- Fold in the coconut pastry custard delicately,
- Pipe in magnum mould keep in deep freeze to get frozen cover with magnum glaze

Glaze

 Melt the butter cream, add chocolate and fold roasted pine nut and coconut powder.



"This is my original recipe of a summer delicacy. It feels fresh with raspberry, mascarpone and cream cheese. The red colour is also enticing."

Raspberry Ruby Cake

INGREDIENTS

Soho Chantilly cream

600gm	whipped cream
400gm	mascarpone cheese
100ml	Soho liquor

Fruit Coulis

1140ml	raspberry puree
16gm	pectin powder
160gm	inverted sugar
160gm	sugar

Raspberry Bavaroise

200gm	whole milk
120gm	egg yolk
150gm	sugar
2pcs	vanilla bean
250gm	fresh raspberry
72gm	gelatin leaf
300gm	whipped cream

Financier with meringue

363gm	icing sugar
133gm	almond powder
138gm	flour t55
4gm	baking powder
3gm	salt
433gm	fresh egg white
200gm	cooked butter
35gm	inverted sugar

METHOD

Soho Chantilly cream

- Mix all ingredients together with a hand blender
- · Whip with a whisk as required



Fruit Coulis

- Mix the sugar with pectin, heat the pulp with the inverted sugar and stir in sugared pectin.
- Bring to a good boil.

Raspberry Bavaroise

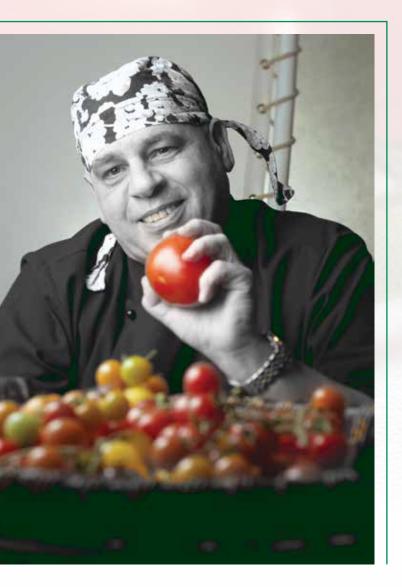
- Combine together the milk, egg yolk, sugar, vanilla and gelatin and cook at 85 degree C.
- Pour over the raspberries and mix with hand blender
- Cool down to 25 degree C.
- Fold in whipped cream

Financier with meringue

- Cook the butter and strain through over the inverted sugar
- Sieve together the icing sugar with the flour, salt and baking powder
- Whip the egg whites
- Fold in powders and butter
- Pour in moulds and bake.



Gus Moustakas, the executive chef at Grand Millennium Al Wahda, Abu Dhabi tells us about a versatile ingredient that can be adapted for various culinary purposes.



What is your specialty?

Modern fused and classic slow cooking

Could you tell us a bit about your previous experience?

I have spent the last 20 years of my career working in hotels across Abu Dhabi, Oman and Egypt pursuing a steady career path from sous chef to the coveted position of executive chef. I started my career as an apprentice chef to well-known names such as Emile of Emile's Swiss Affair and Hubert Keller of Fleur de Lys in San Francisco, California. From here I joined the Royal Viking, Norwegian Caribbean Cruise Lines and then Carnival Cruise Line as a senior sous chef catering over 11,000 meals a day for guests and crew. I first came to the Middle East in 1989 joining the InterContinental Hotel Abu Dhabi as sous chef. I then spent some time In Oman at the Al Bustan Palace Hotel Muscat before moving back to Abu Dhabi in 2009.

While cooking, what is your favourite ingredient?

I am a big fan of organic vine ripened tomatoes

Why do you like this particular ingredient so much?

Tomatoes that are allowed to ripen on the vine before they're picked are the juiciest and most flavourful of all the tomato varieties and they add a beautiful perfume and taste to cold or hot dishes and can even be used in desserts.

How does this enhance the dishes you create in terms of flavour, colour and taste?

Tomatoes that are vine ripened have the richest taste especially if they are canned to preserve their unique flavour. Tomatoes, particularly organic ones provide many health benefits. The deeper red colour indicates a higher amount of lycopene and beta carotene.

How you were first introduced to this ingredient?

At a young age I was exposed to growing vegetables I began seeing the different varieties of tomatoes and the different tastes that they all had. I spent a lot of time learning when and how to grow tomatoes and harvest a high quality product at their peak.

From where do you get the best quality in this product?

Vine ripened tomatoes are available everywhere but organic ones are a little harder to find though. I prefer to grow my own but in the hotel industry I try to get from a local grower who I know and trust. This is not always possible but I have sourced a local producer who will be supplying our hotel with organic vine ripened tomatoes. These will be harvested and delivered to our hotel within six hours when needed for our restaurants. The season in the Gulf can be from late October to late April but they need to be grown in a climate control environment throughout the hot summer months.

How versatile are tomatoes and in how many different kinds of dishes and cuisine can these be used?

Tomatoes can be used in many dishes from salads and starters to sauces and soups and they are the perfect accompaniment to pasta, fish and cheese dishes. I particularly like bruschetta with vine ripened tomatoes, fresh



garlic and basil. I also use them as a base for my marinara sauce and slow roasted as a side dish. They are also perfect eaten alone with a drizzle of extra virgin olive oil.

If, for some reason, you cannot get this ingredient, then is there a substitute available?

When plentiful it is a good idea to freeze, can or dry tomatoes but they are never really a good substitute for fresh ones.

How important or indispensable are tomatoes in your culinary scheme of things?

Organic vine ripened tomatoes are an essential ingredient in my cooking. They are a constant ingredient in my kitchen and I am always looking for new dishes that I can add them to.



RESTAURANT REVIEW

A DELICIOUS Ream

An international buffer laden with culinary delights beckons you at Chef's House, Radisson Blu Dubai Media City. It is indeed a gastronomic treat for those who love food.



hef's House, the all-day dining outlet at Radisson Blu Dubai Media City has introduced a new theme night - Curries of the World - every Tuesday. We decided to give it a try and its popularity was evident by the number

try and its popularity was evident by the number of tables that were occupied and the excited gastronomes observing and savouring the various items on the buffet.

And why not? The buffet was exhaustive with so many different delicacies that excitement among

those who love good food is but natural. And the fact that there were not only curries but even other international specialties laid out made it even more alluring, calorie count be damned. So where does one begin? Well, as any *chaat* loving Indian will tell you, if there is a *chaat* counter serving such savouries as pani puri, bhel puri and dahi batata puri, then everything else comes second. So we headed for the *chaat* counter and tried the crisp and chatpatta (sweet and tangy) pani puri. It was very nice much to our surprise

and delight. Of course there were other attractions too but we decided to give these a skip and headed for the dosa counter. I like my dosa crisp and slightly brown and the chef made it according to my specifications. The masala (potatoes) was nice but the chutneys (coconut and coriander) left a bit to be desired. There is tremendous scope for improvement here.

After that, we chose to have the soup of the day which was lentils and cumin. This was delicious and became even more so after adding a bit of pepper.

Well well well! Given that this was only the beginning and there was so much more to taste and savour, we had already begun to slow down a bit. The excitement was there to try out the many other delicacies but the enthusiasm had begun to wane after having already tried so many things.

But food is something one can't resist so we moved to the salad counters and pray what a choice? Apart from the regular fresh greens there were more exotic choices like crispy calamari nutty salad, roast pumpkin chili salad, dry banana leaves salad, khanvi, dhokla, broad bean potato salad, fruit salad with five spices, three bean salad, okra salad, Arabic mezzeh, paneer with curry mayonnaise, tandoori chicken salad, beef souka fry salad, Thai papaya salad, steamed hammour tika, citrus fennel salad, Asian marinated salmon, kim chi, chick peas *chaat* and seafood in spicy soya sauce.

Of course it is not humanly possible to eat all of these so you have to be picky and choosy. We were and I particularly enjoyed the fruit salad with a lovely dressing and rock salt. My dining companion loved the beef souka fry salad and the calamari nutty salad.

After the healthy salads it was time to savour the satays (chicken, lamb, seafood) and the grilled delights. Here too the choices were many with Asian marinated chicken skewer, lamb chop soaked in mint marinade, beef koftha kubidah in saffron butter, seafood skewers in galangal paste etc.

After eating so much, you would think that the



meal is over but wait, there was more to come. We had not even begun the main courses that included various curries from Thailand, Singapore, Malaysia, Japan, Mauritius, Madagascar and the humble Indian dal (six types) with a choice of sauces to suit your palate. This along with Sri Lankan fried rice and Singapore rice. Are we done you might ask? How can we be without relishing the delectable desserts lined up and tempting our taste buds? Here too the variety is admirable with rice pudding, pandan coconut with fresh mango, sago with caramel, lemon grass jelly, coconut pandan mousse cake, Indian chum chum (too sweet), Gajjar halwa, rabri (condensed milk with sugar and dry fruits) - absolutely divine, caramelised banana and much much more. For chocolate freaks there is a chocolate fountain. With so much on offer, Chef's House at Radisson Blu Dubai Media City is a gourmand's dream

So if you are going there, which I strongly recommend you to do, make sure that you either don't eat your lunch and if you do, for dinner do a proper recce of the buffet before you choose very wisely from the extensive line up of culinary treats on display.

come true.

As much as you might love food, there is no way you will be able to sample so many different dishes, so plan your menu before you start eating.



apas on the terrace

Michelin Star Chef Vineet Bhatia has introduced Indian tapas at his signature restaurant Indego at Grosvenor House Dubai. We tell you all about this innovative menu...



hat differentiates a
Michelin Star chef from
his lesser decorated
counterparts? It is his
ability to innovate and
come up with untried culinary delights,

present it in an aesthetic way and tickle the taste buds of his diners.

Well, Vineet Bhatia has done just that. With Indego, his signature restaurant at Grosvenor House Dubai having established itself as one of the premium Indian eateries in town, Vineet has now gone a step further and introduced Indian tapas and that too on the terrace, which offers a panoramic view of the Marina and the surrounding structures.

We spoke to Vineet about this new dining experience and found out what made him devise a novel culinary treat?

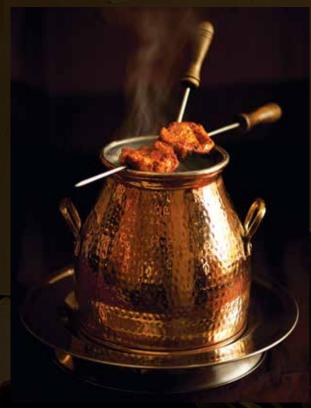
"I wanted to have fun and utilise the space on the terrace, which till now has been used by the smokers. I wanted to make it nice and beautiful, try something different and add value. So I devised snack meals, which is not Indian food in your face but something related and thus was born desi tapas."

And some of the items on the tapas menu include crab golgappa served with Bloody Mary lassi shooters, chilli-lime scallops with saffron mash, stir-fried Wasabi-curry leaf prawns, sesame crusted chicken tikka flutes, cornflake chicken with Indego tomato ketchup, sun-dried tomato-basil chicken tikka, Khurchan Vaatis of chicken or paneer, lamb 'Shikamp' with apricot centre, herb chutney, paratha rolls filled with chicken, lamb or paneer, chaat cones with chole, aloo or paneer chaat, goat cheese 'Potli', masala rice balls and crisp asparagus spears.

For those with a dessert fetish, Vineet has created tiny sweet baskets with rose petal kheer, lemon-lime Shrikhand, saffron malai and beetroot-walnut halwa. "I have taken things that people like to snack on in India and presented these in the form of 14 tapas in an innovative yet playful style. Like the stir-fried prawns with Wasabi – the Wasabi is in sharp contrast to the sweetness of prawns. Then there is the traditional golgappa (pani puri) stuffed with crab or paneer and savoured with the Bloody Mary lassi with jeera (cumin) and honey."

We tried a few of these and must say that they were light and delicious. Vineet's style is to take traditional dishes and add a twist to these. Here you have a range of Indian





evening snacks presented in a European style and modernized by mixing and matching with international flavours and tastes.

With this new addition to Indego, Vineet claims that he has added an extra facet to the outlet, "The idea is to chill out and have something light. It is more for social networking or for having pre-dinner drinks. Now Indego has its own private lounge for its guests!"





ONLY Contraction

Pasquale Baiguera is the General Manager of Radisson Blu Hotel, Dubai Media City. He tells us about the trendy outlet that is his favorite, outside his own hotel...





Which is your favourite restaurant in the UAE? Okku at The Monarch Hotel Dubai.

Why do you like this particular eatery so much?

The quality of the food and the presentation of the same are very impressive. An innovative interior design, trendy people around and the overall atmosphere just make it a unique dining experience.

Any particular factor that makes this outlet so special for you?

The entire concept is special. I have spent some nice evenings in this restaurant/lounge with good friends and surely there are more to come.

Which items on their menu do you repeatedly order?

Definitely the black cod fish.

How often do you dine in this restaurant?

Around two to three times a week, both for business and pleasure.

Do you like to celebrate any special occasions in this outlet?

I like to go there specially to celebrate birthdays.

Do you have any suggestions for the chef?

To keep doing what he is already doing now.

If you were asked to put this restaurant in the same league as another one in some other part of the world, which one would that be?

Nobu in London.



Alper Can Bulcum, general manager of BurJuman Arjaan by Rotana, has chosen Rosso, at Amwaaj Rotana, as his favourite restaurant in the UAE. He tells us why.





Which is your favourite restaurant in the UAE? My favourite restaurant in the UAE is Rosso in Amwaj Rotana- Jumeirah Beach Residence, Dubai.

Why do you like this particular eatery so much? There is no doubt that Rosso serves the best Italian food in town. Moreover, the restaurant is known for its trendy atmosphere and value for money!

Any particular factor that makes this outlet so special for you?

I truly enjoy the detail oriented service and the view from the terrace, which is superb.

Any items on their menu that you repeatedly order?

The homemade Taglitalle with clams is mouth-watering.

How often do you dine in this restaurant?

I dine at Rosso at least every two weeks.

Do you like to celebrate any special occasions like birthdays or anniversaries in this outlet? If so, which ones?

This outlet is on the top of my list when it is time to celebrate hype birthdays and romantic occasions, starting at the bar of Rosso and ending up with delicious Italian delicacies and desserts of course.

Do you have any suggestions for the chef? Yes, it would be a great idea for the Chef to start cooking classes in order to share his expertise with food enthusiasts like me!

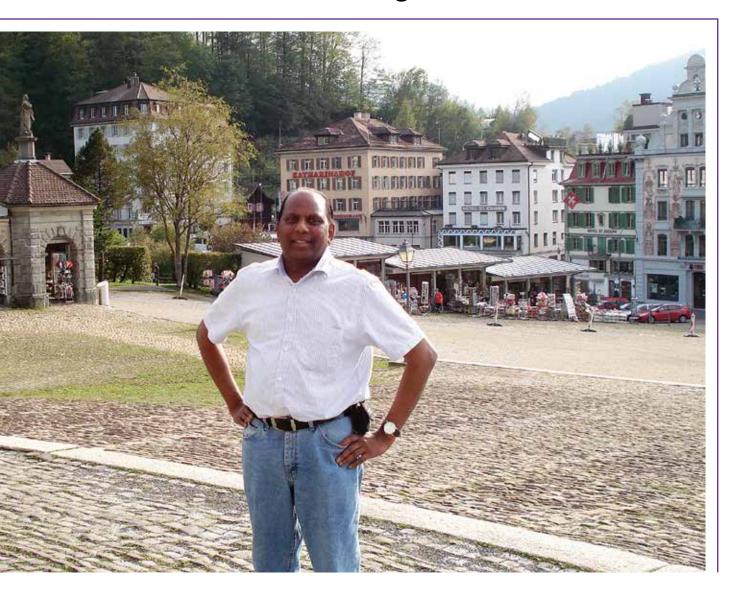
If you were asked to put this restaurant in the same league as another one in some other part of the world, which one would that be?

I would say Paper Moon, a fine Italian restaurant, which has branches in Istanbul, New York, and Milan.





We all love holidays and those vacations that are taken to celebrate a special occasion become even more memorable as *Executive Chef C Sudhasinghe* of Traders Hotel told us.



hef Sudhasinghe has known an American couple, Patrick and Marliess Norris, who live in San Diego, California, for a quarter of a century. So when they were marking their 50th wedding anniversary and the invitation to join them in celebrating this momentous occasion came to him a year before the event itself, he gladly accepted.

The arrival

The celebrations were to take place at a place called Mulheim in Germany. So Chef Sudhasinghe flew to Frankfurt from where he took an hour's drive to Mannheim where he was to meet his old friend Wilfred Pfeiffer, the former executive chef at Crowne Plaza Dubai. "Wilfred took me to a place called Bellenaplats, where we went to a visiting farmer's market. We also met a farmer, who travels regularly from Italy to sell his produce in Mannheim. Everything in the market was so fresh and amazingly attractive. In fact, the eggs there were unbelievable especially the ones I ate with smoked salmon for breakfast," said Chef Sudha with awe.

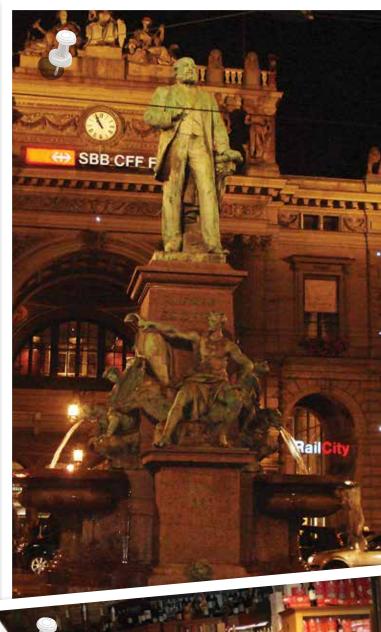
Amazing meat

"Wilfred also took me to the place where Chancellor Kohl lived and where there are lots of wineries and farms. I visited a farmhouse where they undertake the production and preservation of meats. I asked them to pack some for me but they wouldn't do that as they said that the meat would get spoilt by the time I reached my destination. The environment was so beautiful and unspoilt."

Chef Sudha also tried out some of the local specialties, "I ate saumagen, which is similar to haggis in the UK."

Train to nowhere

The next day Chef Sudha took a train for Mulheim and reached the Mulheim Baden station only to find it deserted with no one



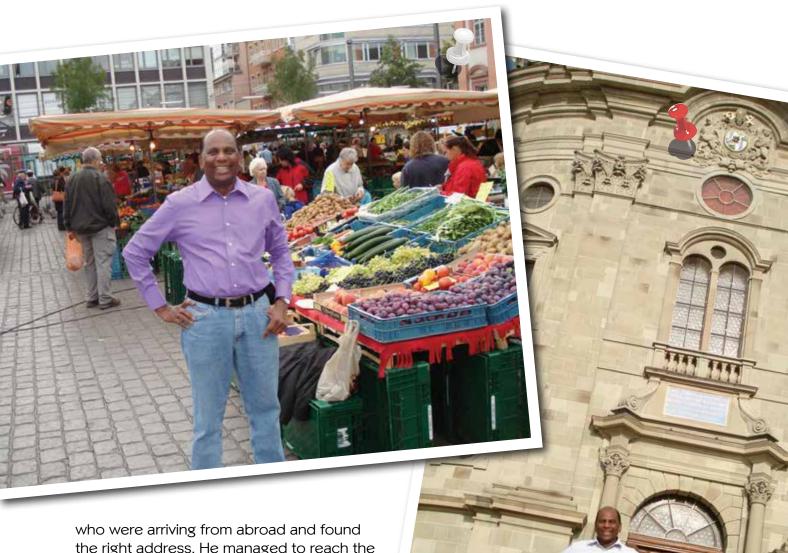








sundown. Finally he managed to call his friend Krista, who was liaising with the guests



the right address. He managed to reach the place at 6.30pm.

The big day

The next day was the big one and the party began early. "At 10.30, we went to Patrick and Marlies's home and from there headed to the restaurant for lunch and high tea. But the celebrations did not end there. After high tea, we headed to our friend Krista's home where the festivities continued till well past midnight with many of the couple's friends from different parts of the world."

Why Mulheim?

But if Patrick and Marlies live in the US, why did they celebrate their wedding anniversary in Germany and particularly in Mulheim, we wanted to know. "That's because they met in London when Patrick was working for Shell while Marlies was a student studying English. They fell in love and got married in Mulheim from where Marlies hails as she is German.

by birth. So they wanted to celebrate their golden wedding anniversary at the place where they got married."

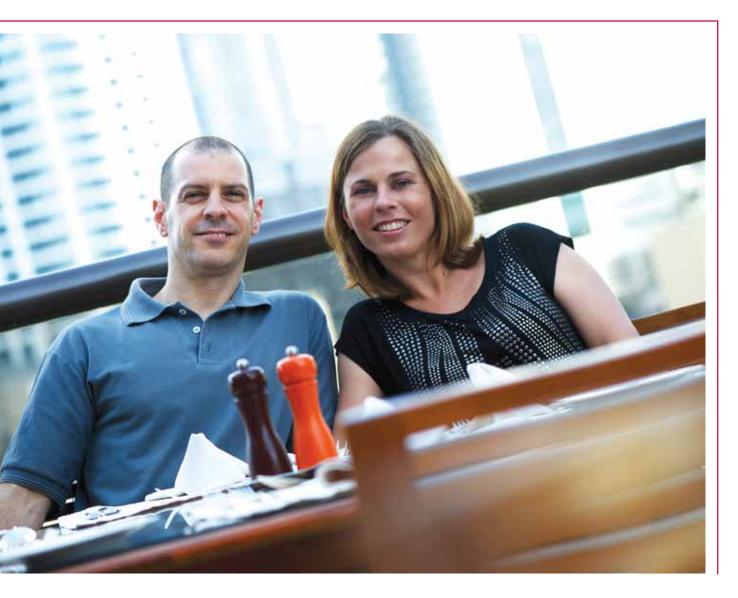
Swiss sojourn

After attending this personal occasion, Chef Sudha continued his holiday with a visit to Zurich in Switzerland where he spent the next three days sight-seeing and enjoying good food particularly fondue in many different outlets. Thus this holiday became memorable for him in many different ways.



Made For Each Other

If there is one couple who is truly in love, it is *Chef Cesar Ramirez*, the chef de cuisine at Sloane's, Grosvenor House Dubai, and his wife Mariela. Recently they celebrated their fifth wedding anniversary and prior to this memorable occasion, Gulf Gourmet met them for a chit-chat about their life together...



The meetings

Both Cesar and Mariela are from Argentina. While he was born in Rosaria, Mariela is from Buenos Aires. They met each other initially at a football match in Dubai at the Safa Park between the Spanish and Argentinian communities. Subsequently they met twice again, both times at football related events but their interaction began with a 'Hello' and ended with a 'Goodbye' without progressing forward.

The party

But all that changed at a party where the two were admittedly in high spirits and the ice broke between them. "We were at a party at a friend's house and we finally got talking," said Mariela. "I admit that I always liked her since the moment I saw her but we never had a chance to talk but at this party everything changed." Indeed it did as six months later the two were married. As mentioned earlier, they just celebrated their fifth wedding anniversary recently.

The likes

We wanted to know what it was that the two liked so much about each other? "For me she is the perfect woman. She is strong, independent, straightforward, honest and frank. But when she gets upset she really gets upset but this is not often as she is a very reasonable person", said Cesar while looking affectionately into his wife's eyes.

But these are not the only adjectives he could find to describe her, he went further and added, "I like how she manages situations and gives me space. Like I work 12 hours a day plus go for training and I also play football for the Dubai Amateur League. Mariela supports me in all of this."

She is equally effusive while describing his good qualities as a husband. "I like him for how he is with the family and friends. As a partner he is always there and understands me perfectly, he also understands that I love my family. He doesn't complain, cleans the dishes and is very helpful wherever he can be" said Mariela.



For me she is the perfect woman. She is strong, independent, straightforward, honest and frank. But when she gets upset she really gets upset but this is not often as she is a very reasonable person







The moods

The two love each other so completely that it is indeed difficult to get them to say one word against each other. But we do try to provoke them, however, with little success. So we ask Cesar if he is irritated with his wife, like many other men are, for taking too long to get dressed? "No not at all," he laughs, "In fact she gets ready in five minutes, faster than me." But surely they must be fighting over something, we persist, "We don't fight," said Cesar, " when she is in a bad mood, we give each other space so that we can return to normal."

The irritants

But Cesar does find one thing irritating about his wife, "We have a dog named Pogo whom she takes out for walks and when they return from their running, they leave behind all the sand and leaves on the floor, which I find very irritating." "And I hate that he nags me about that so nowadays I wash him downstairs before taking him home after our walks, " said Mariela with a hearty chuckle.

Since Mariela flies with Emirates and is frequently

away from home, does this cause any friction between them? "He was irritated earlier especially since the worst part is that when I am away her has to wake up earlier to take Pogo for his walk but now he doesn't mind," she said.

The gifts

Now we know what they don't like about each other although there isn't much. So we move on to more pleasant topics like exchanging gifts. Every couple has special gifts that they have received from each other. We ask Cesar about the best present he has got from Mariela? "The best gift she gave me was the vacation trip she booked to the Maldives. We spent five days together and had a great time."

On the other hand, Mariela feels that the best gift she has received from Cear so far is her dog Pogo.

The holidays

Apart from the Maldives trip, which are the best holidays they have spent together? "Our best holidays are spent in Argentina with our families. We travel a lot within our country to meet our respective families and those are some of the best times of our lives," say the couple in unison.

The evenings

Surprisingly, the best activity that this couple likes indulging in together is cooking. "We don't go out much so we cook together, open a nice bottle of wine and sometimes watch movie at home," they say.

So who cooks among the two? "We both cook. She changed her cooking style to suit my taste. Earlier she used to cook without salt or pepper but now it is better," said Cesar. "I like the taste of steak not salt so I never used to add salt to my cooking," Mariela said defensively.

But she is an admirer of her husband's well-known culinary skills. "He makes good pasta and is very good at barbecue. In fact he is so good that my dad now allows him to barbecue, which is very rare for an Argentinian man to do" said Mariela with pride.

"Her speciality is the chicken casserole, which is her mother's recipe. It is very very nice. I also like her chicken fajitas. My chicken fajitas are more powerful and spicy while hers are more quiet," said Cesar with equal pride in his wife's culinary capabilities.



We want to live in south Argentina in the middle of the Andes and the forests. We have already bought land in Bariloche and plan to construct our dream home there very soon

The favourite haunts

Given the fact that Dubai is a gastronome's delight, which restaurant do they prefer to dine in frequently? "Normally we don't dine out much but I like the South African restaurant at Habtoor Grand. The BBQ ribs there are tender, juicy and flavoursome. Plus every Tuesday, you can eat as much as you want, so you should go there with an empty stomach," said Cesar with excitement.

The dream

What is the dream they share together? "We want to live in south Argentina in the middle of the Andes and the forests. We have already bought land in Bariloche and plan to construct our dream home there very soon," said Cesar and Mariela with stars in their happily twinkling eyes.

And how do they feel about Dubai, their present home?

"Dubai is really nice in a lot of ways – especially weather wise and in terms of safety. It also holds fond memories as this is the place where we met each other".





MIRROR MIRROR...

TERRIFIC Demo

Tom Egerton, executive sous chef at Grosvenor House Dubai is dishy and dashing but alas for all the girls who fancy him, he is taken. But even if you cannot touch, you can at least see him and read what he thinks...





Nationality: British

Age: 29

Hometown: North Harrow, London

Height: 6' (182.88cm)

Waist: 34

Hobbies: Dragon boating, kayaking,

off roading, travelling Sports: Dragon boating

Favourite movies: Top Gun, any of the Monty Python films, Lille Can Z thanks I what is rython nims, iseverly Hills Cop 1 and 2.

Not Beverly Hills Cop 3 though – that was

Not Beverly Hills Cop 3 though

Favourite books: Shantaram by Gregory Favourie pooks: Snantaram by uregory beat a David Roberts and of course you can't beat a rubbish!

Favourite holiday destination: Thailand good cook book Favourite pastime: Chilling with friends Status - married/single/attached: Married

Favourite food: Thai street food beach, Dubai

Favourite restaurant: Azak in San Sebastian Spain or Bu Qtair, fish shack next to Jumierah Favourite music: All types really nothing too auitar rist in heavy but anything with a good guitar rift in!

Pavourite singer: I'll have to go for favorite band Dire Straits

How do you stay fir? Dragon boating and walking as much as possible

Tell us about your spouse: Laura and 1 have been together for nearly seven years and have been married for just over six months. She works in the arts, managing and curating the Abraaj Capital art prize. She is mostly easy going and I think we complement each other very well!

Any famous personality you would like to romance if given the opportunity to do so: I really don't fantasise over famous people

With whom do you dream of being marooned on a paradise island? My wife. It might mean we get to spend some time together!









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Texan Treats

Where: Palm Grill, Radisson Blu Hotel,

Dubai Deira Creek

When: May 1st - 6th 2011

What: Guest Chef Jay McCarthy from Texas, USA, will present gourmet Texan delicacies and char-grilled specialities complemented by exceptional

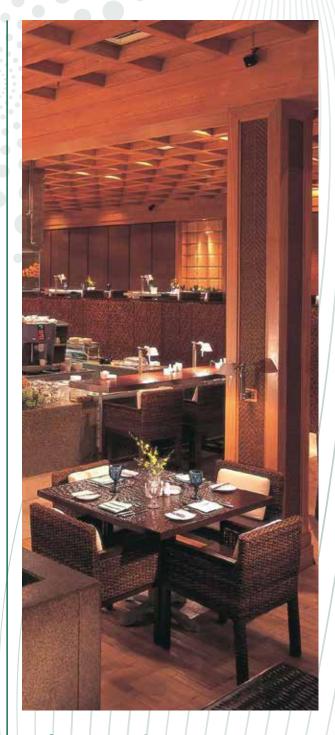
American wines.

Timing: Palm Grill restaurant is open daily for dinner from 7pm to 12:30am and on

Thursdays until 1:30am.

Palm Grill Bar is open from 6pm to 2am. For more information, call +9714 205 7333.





Indian Lourney

Where: Boulvar, Radisson Blu Hotel, Dubai

Deira Creek

When: Every Friday

What: New Indian Buffet Night at Boulvar Price: Dhs98 per person during May. Dhs130 per person from

June onwards.

Timing: From 7pm to midnight

For more information, call +0714 205 7333.

Mama Mia

Where: Spice Island, Crowne Plaza

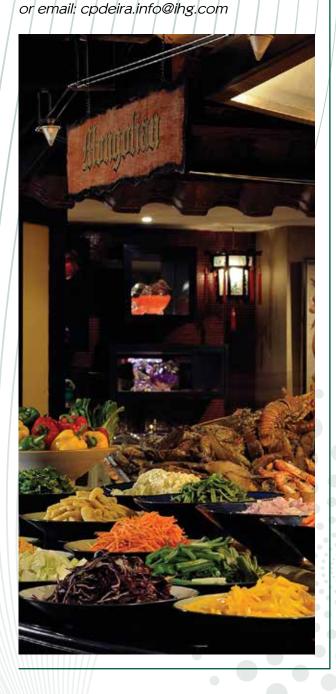
Dubai Deira

When: May 9th, 2011 What: Mother's Day,

Give your mum the VIP treatment by treating her to a wonderful meal at

Spice Island.

Price: Tee Total - Dhs169 Original Grand Dhs229 Premium Experience Dhs289 Mothers get 50% off on all packages. For more information, call +9714 262 5555





Where: Focaccia Italian restaurant, Hyatt

Regency Dubai When: Every Friday

What: Guests can start the weekend with the Family & Champagne Brunch ideal for families with children as kids under the age of 12 eat absolutely free and enjoy a

dedicated entertainment area.

Indulge in a sumptuous buffet of Italian antipasti, Iranian starters, sushi, the freshest seafood as well as live cooking stations offering teppanyaki, shawarma, Indian and home-made pasta dishes, pizzas and more.

A live performance by the hotel's resident band will keep the whole

family entertained.

Time: 12:30pm to 4:00pm.

Price: - Dhs199 per person including a selection of soft drinks

> - Dhs249 per person including a selection of soft drinks, wines, beers and free-flowing Prosecco

- Dhs399 per person, including free-flowing Moët & Chandon

Children under 12 eat for free; maximum of two children per couple.

For more information, call +9714 317 2222 or visit www.restaurants.dubai.hyatt.com





Dsian Ddventure

Where: The Kitchen, Hyatt Regency Dubai

When: Every Sunday

What: Asian delicacies from China,

Thailand, Indonesia and IIndia.

The chefs play with fresh ingredients and exotic flavours in the open show kitchen to create a feast for all the senses.

Price: - Lunch buffet Dhs135 per person, including soft drinks

- Dinner: à la carte

Time: - Lunch 12:30pm to 3m)

- Dinner 7pm to midnight

For more information call +971 4 317 2222 or visit www.restaurants.dubai.hyatt.com.





Tasty Tapas

Where: The Bar Lounge, Hyatt Regency

Dubai

When: Every Wednesday

What: Guests can unwind with foottapping Latino beats played by a DJ while sipping unique cocktails and savouring a selection of tapas.

Time: 6pm -3am

For more information, call +9714 317 2222

or visit www.restaurants.dubai.hyatt

Kebabs and Crooning

Where: Hibiki, Hyatt Regency Dubai

When: Every Monday

What: At this authentic karaoke lounge, patrons can sing along to the hottest Hindi songs and enjoy a great selection of drinks while sharing some kebab or tikka platters with family and friends.

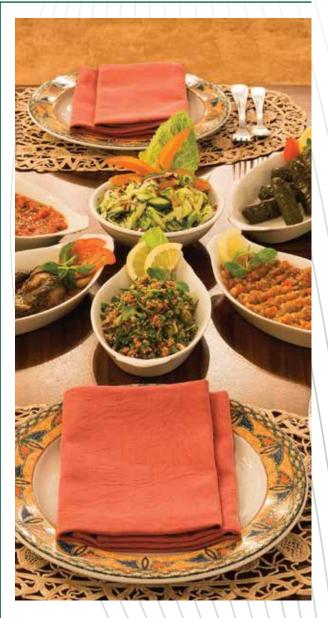
with family and friends.

Time: Daiily except Sundays, from 7:30pm

to 3am.

For more information call +9714 317 2222 or visit www.restaurants.dubai.hyatt.com



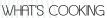


Express Lunch

Where: Topkapi, Taj Palace Hotel What: Arabic business lunch for busy diners.

The new lunchtime menu offers a selection of hot and cold mezzeh served quickly so diners can order, eat and leave within 45 minutes. Also served are mixed grills with saffron rice and Manakish, a popular snack baked a la minute that can be served with toppings such as cheese, herbs, spicy minced lamb, and even as dessert with fruits and sweet sauces.

Time: Lunchtime on working days For further information, call +9714 223 2222





Summer Dsparagus

Where: MJ's Madinat Jumeirah

When: May

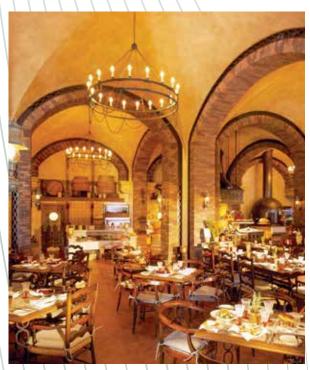
What: A four course meal featuring asparagus *Time:* 7pm - 11:30pm Validity: May 2011

Price: Dhs275 per person

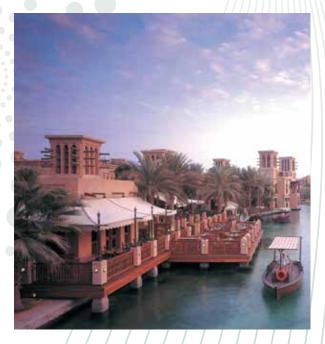
For more information call +971 4 366 6730

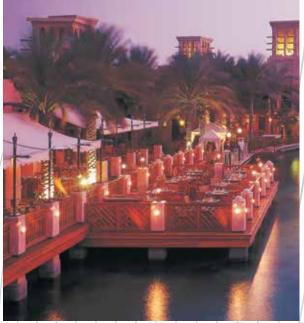
or Email MJrestaurants@jumeirah.com

Website: www.jumeirah.com









Tamily

Where: Pai Thai, Madinat Jumeirah

When: May

What: The chefs have created a special Khantoke style menu. All food will be served together family style and will be followed by a special Thai dessert for two.

Time: 6:30pm - 11:30pm Price: Dhs400 per couple

For more information call +971 4 366 6730 or Email: MJrestaurants@jumeirah.com

Website: www.jumeirah.com

White Deparagus

Where: Der Keller, Jumeirah Beach Hotel

When: May

What: Enjoy several dishes containing the very famous German White Asparagus.

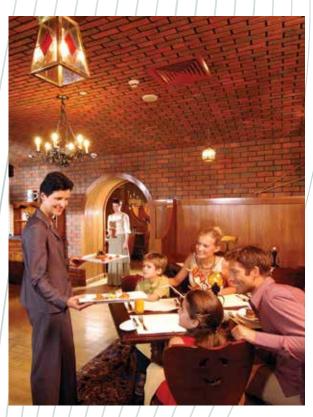
Time: 7pm - 11:30pm

Price: Based on individual price

For more information call +971 4 406 8999

or E-mail jbhboxoffice@jumeirah.com

Website: www.jumeirah.com









Where: Vu's Restaurant, Jumeirah Emirates

Towers

When: Every Friday

What: A la carte brunch with a personalised

service in an amazing location.

Timings: 2pm - 4pm

Price: Dhs360 with free flow soft drinks,

fresh juices and water

- Dhs420 with free flow selected

alcoholic drinks

- Dhs520 with free flow Laurent Perrier champagne and selected

alcoholic drinks

For more information call +971 4 319 8088 or Email JETrestaurants@jumeirah.com

Website: www.jumeirah.com





Lebanese Brunch

Where: Al Nafoorah, Jumeirah Emirates Towers When: Every Friday

What: The Friday brunch at Al Nafoorah has a long standing reputation for the finest Lebanese cuisine served with flair.

Time: 12pm – 4pm

Price: Dhs150 inclusive of water and

soft beverages

Children aged between 7-12 years receive

50 per cent discount

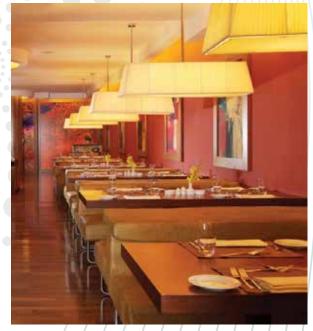
Children under six dine free and can use

Sinbad's Club

For more information call +971 4 319 8088 or Email JETrestaurants@jumeirah.com Website www.jumeirah.com









World Cuisine

Where: The Gallery Café & Restaurant, BurJuman Arjaan by Rotana.

When: Lunch time

What: Enjoy your business lunch with a cold buffet including soup, salad, dessert and order your choice of main course.

Price: Dhs79 per person including 30 minutes complimentary Internet access. BurJuman Business Tower and Mall employees get an additional 15% discount. For more information call +9714 508 7833 or visit rotanatimes.com



APPLICATION FOR MEMBERSHIP

		Date of Application:
Family Name: (Mr./Ms./Mrs.)		
First Name/s:		
Nationality:	Civil Status:	Date of Birth: dd/mm/yy
Name of Employer:		Address in Home Country:
Work Address:		
		Tel:
Web Address:		Email:
Telephone Office:		Professional Title:
Fax Office:		
1 3.7 55		
Tel. Home:		Type of Membership Required: (Please tick one)
Fax Home:		
Email:		Corporate Senior Junior
Declaration to be Signed by all Applicants I wish to join the Emirates Culinary Guild. I have read the ECG Constitution and By-laws. I agree to be bound by the requirements of the constitution. If elected, I promise to support the Guild and its endeavors, to the best of my abilities. Signed:		
Proposed By:		Sig:
Seconded By:		Sig:
	FOR OFICIA	AL USE ONLY
Remarks:		
Payment received?		
Certificate Given.	Pin Give	
Approved		Approved
President		Chairman
Fees:		
Senior Members: Above the rank of chef de partie (or senior chef de partie on executive chef's recommendation).		
Dhs: 350/= joining Includes certificate; member-pin, member medal and ECG ceremonial collar.		
Dhs: 150/= per year thereafter.		
Junior Members: Chef de partie or below Dhs: 50/= membership valid for duration of member's stay in UAE.		
Includes member-pin and certificate.		





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