



# SEDUCTIVE DINING

Angela Beitz discovers sophisticated, intimate dining and a warm atmosphere in the much talked-about Oak Room at The Abu Dhabi Edition.

**T**he Abu Dhabi Edition opened with a bang towards the end of last year and brought with it an array of new restaurants. The fact that these restaurants were going to be signature venues by British Chef Tom Aikens was the icing on the cake for the already much-anticipated hotel.

Aiken is known for being the youngest chef to achieve a Michelin Star and on this particular visit to the hotel we are visiting his Oak Room steakhouse. There is a lot to like about this restaurant before you've even sat down to eat. The hidden door reveals a sophisticated interior of dark timber accented by low lighting. The venue plays classic British rock n roll which is the perfect touch to give the restaurant a fun vibe. Large, split pictures of British rock n roll stars of days gone by adorn the walls; and tables are simple with small vases of red roses. But the main focus at the Oak Room is the meat, the restaurant has its own butcher and there is a butchery display in the restaurant behind a cool glass room.

The menu offers up loads of great steak options as you would expect but there are lots of good seafood options also and some tasty sounding salads. To start, we order the scallops and the beetroot salad but before these arrive comes the bread; delicious, freshly made sourdough with marmite butter which is excellent. Both entrees were good, the scallops perfectly cooked with delicate cauliflower and a lovely dressing. The beetroot salad was also very good and totally unexpected, wafer thin slices of beetroot were flawlessly presented with goats curd and the flavours worked really nicely.

We all know what we were here for though; the steak. The butcher ran us through the steak options, and one that really peaked our interest was the 400g Spanish Rubia Striploin. This cut comes from a retired dairy cow which is unusual but highly recommended. It comes served bone in for maximum flavour and is a rich and complex taste. We opted for sides of mustard and wagyu fat chips to accompany it. This meat really stands out on its own and we really enjoyed every bite. It is nice to see a steak restaurant offering





something different. We also tried the 250g Australian Black Onyx which was also extremely good and we tried it with creamed spinach and a red vino sauce.

There are also loads of great desserts on offer, all classic British dishes such as apple pie, Eaton mess and sticky date pudding to end your meal. Be sure to sit at the bar for a welcome drink with its beautiful crystal glassware and clever bartenders. This restaurant is a welcome treat to the Abu Dhabi dining scene with friendly and knowledgeable staff, fantastic food and chic surroundings. ♣

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**GO: VISIT OAK ROOM AT THE ABU DHABI EDITION, AL BATEEN MARINA. CALL (0)2 208 0000 FOR RESERVATIONS AND MORE INFORMATION.**

