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Article: **Junoon: Indian Fine Dining with a Michelin Star Arrives from New York**



EAT // REVIEW

# JUNOON

**Indian fine dining with a Michelin star arrives from New York**

**A**nother week, another US import arrives in Dubai. This time it's the turn of chic Indian eatery Junoon, whose name means 'passion'. Junoon has just arrived from New York where it's a



Michelin-starred must visit.

Dubai's version has set up inside the Shangri-La Hotel on Sheikh Zayed Road. It has subtle nods to its Indian heritage with deep colours and brushed golds. It's elegant but understated – perfect for a quiet dinner.

The eggplant chaat with tamarind chutney was a fine appetiser. Morsels of eggplant had a hint of crisp that reminded us of posh Kettle Chips – and were twice as moreish. They had just the right amount of spice, much like the aloo tikki chole chaat – potato with raita and fig, mint and red chilli chutneys. If your eyes start to water, order the King's Cup, a blend of saffron syrup, rose water, double cream, egg white and nutmeg that's creamy enough to extinguish the flames.

Moving on to the main courses, the lamb chop with black chickpeas was tasty, and the tandoori red snapper

was so good, it led one of our group to reminisce about her grandmother's cooking – there's no better compliment than that.



Veggie options are plentiful. Their signature black lentil daal was a good excuse to order piles of the addictive spiced naan breads flavoured with zaatar spices. But leave room for the creamy coconut rice pudding with caramelised ginger. Like everything else on the menu, it shows off the kitchen's mastery of flavours.

🏠 *Shangri-La Hotel, Sheikh Zayed Road, Dubai, daily noon to 3pm and 6.30pm to midnight. Taxi: Shangri-La Hotel. [junoonrestaurants.com/dubai](http://junoonrestaurants.com/dubai)*

**RATING**

Food.....	A-
Atmosphere.....	🌟🌟🌟
Price.....	👍👍👍