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PROMOTION

• Indian • PASSION

Junoon, Manhattan's Michelin-starred Indian restaurant, arrives at the Shangri-La Hotel, Dubai

Dubai is not short of Indian restaurants, but few come with the credentials of Junoon, the Shangri-La Hotel, Dubai's newest dining concept. Since opening in New York City in 2010, Junoon, meaning "passion" in Hindi, has earned a Michelin star for four consecutive years and redefined contemporary

Indian cuisine.

Now, restaurateur Rajesh Bhardwaj and renowned chef Vikas Khanna have launched their second location. Working closely with an expert team of chefs, including executive chef Steven Hubbell, they have crafted locally inspired dishes exclusively for Dubai, using regional ingredients such as goat, seafood and dates,

alongside Junoon's signature plates.

With an innovative take on pure and traditional Indian recipes, the menu centres on five of India's most celebrated cooking techniques: tandoor – clay oven; tawa – cast iron cooking; sigri – open fire pit; handi – curry; and patthar – stone cooking. Dishes and tasting menus showcase centuries of culinary expertise, while also reflecting Junoon's modern interpretation.

Middle Eastern influences are apparent in dishes such as mutton rose biryani (mutton kofta with saffron, mint and rose), sweetlip fish tadka (spiced fish served with grapefruit, crispy dulse and sea urchin), and chocolate

date (milk chocolate parfait, date cake, hibiscus puree, chilli glass and braised dates).

Junoon's experts are on-hand to recommend beverages that complement the exquisite cuisine, with over 250 grape varieties available. Creative cocktails and mocktails are also a highlight, including the refreshing Jaswal concoction with cucumber, lime and lychee juices mixed with spicy ginger beer.

Dubai's discerning diners will be just as impressed by the décor, designed by New York-based architect and designer Tarik Currimbhoy, which features dramatic purples and reds with gold accents. To make a reservation, call 044 052 716 or email infodubai@junoonrestaurants.com •

