

AN ALTERNATIVE GUIDE

MIDDLE EAST

Esquire

MAN AT HIS BEST

JUNE 2010

WORLD CUP 2010

Page 78

The Rise and Rise of LADY GAGA

PLUS

The Crazy World Of MARTIN AMIS

Revealed:
The best investment of 2010

Leila Khaled

The poster girl for Palestinian militancy

HOW TO DO EVENING WEAR

Page 90

WOMEN.

Everything you need to know

INCLUDING ADVICE FROM
CHRISTINA HENDRICKS

Page 48

Best Gulf business lunches

AND

THE WORLD'S BEST STEAK

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Top venues in the region for a business lunch

DUBAI

RIVINGTON GRILL

You get the choice of a two- or three-course lunch menu, priced at Dhs80 and Dhs100 respectively, and everything is served within 45 minutes, so you can fit it all into a lunch hour. The menu is altered weekly so you don't get stuck in a culinary rut, but examples of current offerings include smoked trout, watercress salad, Welsh rarebit, salmon with crushed new potatoes and pomarola sauce, or the excellent tomato and goat's cheese tart. The service is efficient and the views are great, although the balcony can be a tad hot at lunchtime.

12noon-4pm, Souk Al Bahar, Downtown Dubai, +971(0) 4 423 0903

OMAN

MUMTAZ MAHAL

Not only does this famous Indian restaurant serve some of the best Mughlai cuisine in the whole of Oman, it also commands some of the best views in Muscat. A lunchtime visit here offers beautiful vistas of the city's picture-book coastline, where sugar cube houses lie

scattered on rugged seaside cliffs. A window table, therefore, is essential, as is a selection of north Indian dishes from dal makhani to the restaurant's speciality "snake" coffee.

12noon-3pm, Qurm, Muscat, +968 24 605907

ABU DHABI

NOODLE BOX

If you're entertaining clients in Abu Dhabi, there's only one

place that everybody wants to see — Yas Island. And since the Yas Hotel is the island's signature building, a business

lunch at Noodle Box makes perfect sense. This vibrant Asian restaurant is the first in the hotel to offer a business lunch deal, featuring classic Asian dishes — from dim sum dumplings to nasi goreng — in thirty minutes, with a thirty percent discount.

12.30pm-3pm, The Yas Hotel, Yas Island, Abu Dhabi, +971(0) 2 656 0000

BAHRAIN

MIRAI

The contemporary Japanese restaurant has become a cornerstone of the modern

business lunch. Dishes are quickly prepared, portions are small and nobody feels too stuffed to do a deal by the time the coffee arrives. Mirai has all the understated trappings and stylings to complement such elegant and easily digestible creations. The Nobu-trained team are experts in capturing flavour with personality, ensuring your client will be suitably impressed.

12noon-2.30pm, Manama, +973 17 713 113

JORDAN

FAKHR EL-DIN

Hour-long power lunches are all very well and good, but Jordanian hospitality being what it is, even a mid-morning snack can easily sprawl into early evening. Therefore a more relaxed approach might be called for. Fakhri El-Din's sublime 1950s townhouse setting (it was formerly the abode of the Jordanian prime minister) and supreme Levantine food captures perfectly the spirit of the region.

1pm-5pm, Jebel Amman, +962 06 465 2399

QATAR

SPICE MARKET

Combining design elements from the Middle East and culinary inspiration from south-

east Asia, Spice Market by Jean-Georges Vongerichten adds a new dimension to the Doha dining scene. Not even Dubai can boast a Jean-Georges restaurant (yet), so take the opportunity to impress your client with Spice Market's relaxed-yet-sophisticated ambience and its authentic-yet-contemporary creations, inspired by the heady street-food scene of the Far East.

12noon-4pm, W Hotel, West Bay, Doha, Qatar, +974 453 5353

LEBANON

INDIGO ON THE ROOF

As Beirut begins to redefine itself as a destination for business and pleasure, Indigo On The Roof at Le Gray hotel is shaping up to be one of the most impressive dining spots in the city. The downtown location enables great views of the Mediterranean coastline, the Mohammad Al-Amin Grand Mosque and the hills of Mount Lebanon, while the kitchen offers a range of contemporary Mediterranean dishes, including the house speciality grass and grain-fed beef.

12.30pm-3.30pm, Le Gray Hotel, Martyrs' Square, Beirut, +961 1 971 111 ☎

