

# Hot Table

**Where:**  
2nd Floor, Sofitel Hotel, JBR Walk, Dubai

**Ambiance:**  
Situated in the heart of JBR Walk, Rococo is elegant without being over the top. It was on the quiet side when we visited on a Wednesday night – there were only two other groups of diners in the restaurant – but as a consequence, our waiter was extra attentive on top of being knowledgeable about the menu.

**What's the food like?**  
Not wanting anything too heavy to begin with, I opted for the vegetable millefeuille – succulent aubergine, courgette and tomato layered between thin slices of delicate pastry – while my partner opted for the sea bream carpaccio. The tender slivers of marinated fish were flavourful but not overpowering, whetting the appetite for our next course, a roll of pasta stuffed with ricotta cheese and accompanied by a smooth, creamy tomato sorbet. The contrasting temperatures brought out the fresh taste of the ricotta and sweet ripe tomatoes, and we immediately regretted our decision to order just one. For mains, my partner had the ox cheek – the tender, juicy meat and perfectly roasted root vegetables left him muttering, 'mmm' between mouthfuls. I chose the pan-fried wild sea bass with wilted spinach, toasted almonds and raisins – the fresh fish was light and delicate yet full of flavour, and the spinach with raisins, although not something I would normally think to pair with sea bass, worked exceptionally well. Next we enjoyed a prelude to dessert, a scoop of the chef's divine handmade banana ice cream, served with a slice of pineapple marinated in red chilli. Finally, we finished off with the crunchy cannoli – crispy wafer rolls filled with hazelnut cream – a definite contender for the best dessert in Dubai and the perfect end to a delicious meal!

**Star dishes:**  
The roll of pasta stuffed with ricotta and the crunchy cannoli.

**Cost:**  
The bill for two was a purse-friendly Dhs582.

**Verdict:**  
Whether you're a vegetarian, seafood-lover or you're craving a great steak, this is the place for you. Rococo isn't a vibrant place to be seen yet, but the food is worth coming back for.

**Call: 04 448 4848**



REVIEW BY BY JASMINE BANDAI

