



Gazebo

A new outlet of an old favourite in the city

Open daily 10am-midnight.
Ground level, Khalidiyah Mall,
Al Khalidiyah (02 418 2430).

Indian restaurant Gazebo kicked off the year with a bang. It opened not one, not two... but FIVE outlets across the country, adding two each to its existing tally in Abu Dhabi and Dubai, and opening its first location in Ajman.

We trekked over to Khalidiyah Mall to check out if the newest outpost carries as much flavour as the original Dalma Mall spot.

Similar to the one in Musaffah, the restaurant is a straight, open space with private dining booths in addition to the regular tables.

Gazebo is known for its wide selection of succulent kebabs. The mutton seekh, in particular,

is delicious, with the thick skewers of minced meat cooked slowly in the tandoor so it stays juicy and tender.

The paneer tikka, sadly, isn't as exciting. The pieces of the Indian cheese aren't as soft as we hoped, and could have used a longer soak in the marinade. The fresh mint flavour hasn't seeped into the cheese, leaving it tasting rather bland.

On the other hand, the Hyderabad biryani catches our attention the minute it's set down on the table. As with most dum-cooked biryanis, it is served

in an earthen pot and sealed with a dome of dough. As we tear through the cover, out wafts a rich aroma, tempting. Underneath are multi-coloured, fluffy grains of rice mixed with masala-coated pieces of chicken. It is a very tasty dish

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Cooked in the tandoor to stay juicy and tender

and a complete meal in itself. Its spice level is on the higher side, but is served with a side bowl of cooling raita. As for desserts,

most Indian sweets tend to be milk-based. The angoori rabdi is no different. The tiny cheese balls are served in a thick, creamy saffron-tinted milk. The cheese balls are soft and the milk is cooling – just the sweet ending we need.

There's a line on the bill that says something to the tune of: "if you didn't like it, tell us, and if you liked it, tell others". Well, this is our way of telling others.

THE BOTTOM LINE Bold, delicious flavours, good service and great prices.

THE BILL (for two)

Seekh-e-dum pukht	Dhs35
Pudina paneer tikka	Dhs28
Murgh Hyderabad biryani	Dhs42
Angoori Rabdi	Dhs13
Small water	Dhs3
Total	Dhs121