





# STAY: One&Only The Palm, Dubai

Looking for somewhere to celebrate a special occasion or to simply indulge yourself? One&Only The Palm, Dubai is one of the emirate's most exclusive retreats serving up fantastic food paired with incomparable luxury. We visit the boutique resort to learn of its gourmet offering. **By Sophie Voelzing**

**L**ocated at the furthestmost point of Palm Jumeirah, One&Only The Palm, Dubai is a true oasis away from the hustle and bustle of city life with its lush manicured gardens, fountains and pools, thoughtfully dotted around its private beachfront location.

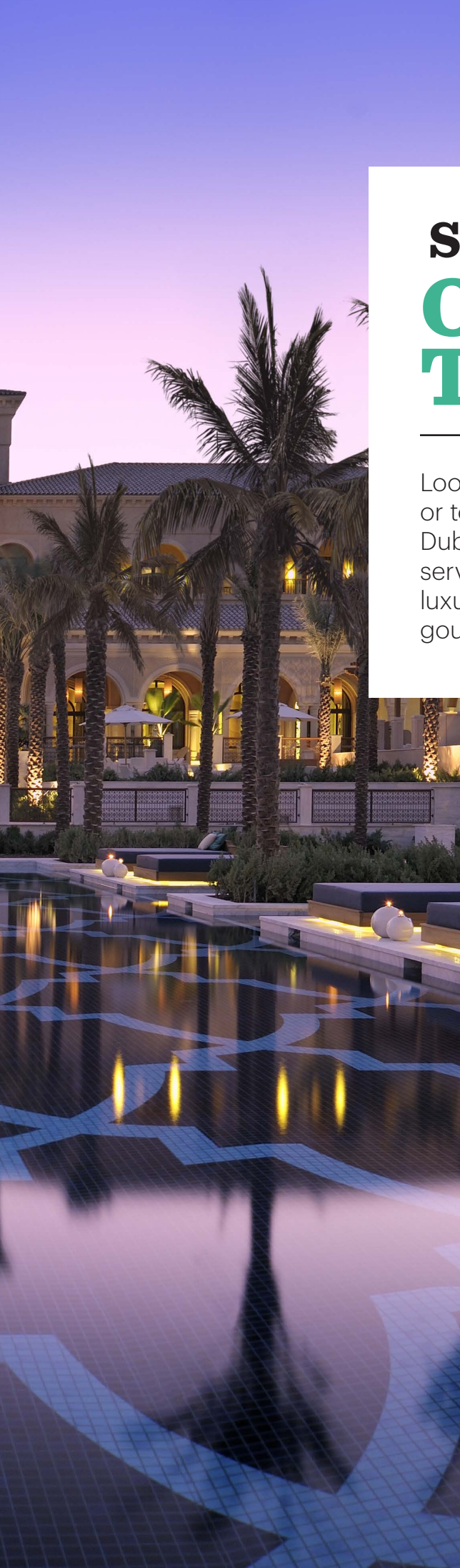
The palm-covered resort exudes elegance and sophistication from the moment of arrival, where a personal butler awaits to warmly welcome and ensure your experience from start to finish is seamless.

One&Only The Palm is the perfect escape for a long weekend staycation for those looking for that 'getaway' feel without having to bother with the hassle of air travel – and best yet, it's culinary offering is superb!

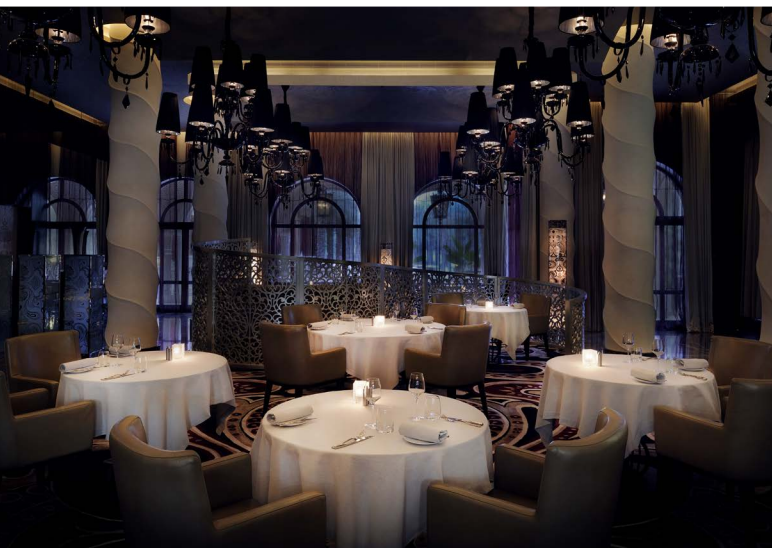
Around the resort the ambiance is serene and peaceful, making you feel a world away from Dubai's liveliness, despite it only being just a 15-minute drive away. Its modern Andalusian and Arabesque design is tasteful and inviting, and whether it be within your room, by the pool or at a restaurant, all areas at One&Only The Palm are spacious and allow for privacy and intimacy.

When it comes to accommodation, there are various options available ranging from executive suites to two-bedroom beachfront villas with private pools.

No matter the room, are all equally as luxurious and equipped with indulgent







finishing touches such as huge sunken bath tubs, generous Acqua di Parma toiletries and complimentary nibbles like handmade chocolates and locally-sourced dates.

Once checked-in, all that's left to do is relax and enjoy the resort's culinary offering at one of three restaurants: STAY, by Yannick Alléno where fine dining French cuisine is served, 101 Dining Lounge & Bar which is seafood-led and Asian-inspired, and Zest, the resort's all-day dining outlet.

### STAY, by Yannick Alléno

STAY (the acronym for Simple Table Alléno Yannick) is a French fine dining restaurant that oozes elegance, refinement and savoir-faire. Considered one of the world's best chefs, Yannick Alléno is recognised internationally for his role at the forefront of innovation in French gastronomy – with three Michelin stars to his name and a 29th place ranking on the World's 50 Best Restaurants 2018 list for his restaurant Alléno Paris. Although he's not always present at STAY, his team ensure culinary and service standards are kept world-class.

With indoor and outdoor seating, STAY is beautifully decorated with black crystal chandeliers, rich tones,

vaulted ceilings, gleaming silverware and pristine white table cloths. The spacious venue ensures privacy and intimacy, lending itself as the perfect venue for sharing a romantic occasion with your other half.

Open for dinner only, the menu at STAY combines traditional French technique with contemporary ideas. In addition to à la carte, seasonal tasting menus are a regular occurrence here, showcasing premium ingredients like white truffle and foie gras at a set price.

During our visit, we experienced the 8-course 'Stay Discovery Menu', which is a mystery menu that chef Sylvain Thuillez prepares at his discretion, designed to take guests on a journey of discovery through Parisian cuisine.

The experience began with a delicate introductory course of carrot maltais with cucumber and yuzu jelly, and a sprinkle of Yemeni blossom pollen. Next an impressive dish of langoustine with asparagus and extraction soup was served, accompanied with the theatrics of a beautiful red rose being dipped into dry ice tableside, then broken down and dusted over the dish to add a gentle rose-flavoured touch, which was delicious!

My favourite dish of the discovery came next in the form of confit

watermelon with creamy, centre-only aromatic burrata. On the menu, this wouldn't have been my first choice, however the dish stunned. The whole-roasted watermelon was meaty in texture and dense in flavour, and paired wonderfully with a drizzle of high-quality aged balsamic.

Next came pan-seared foie gras with mango couli and ginger syrup, plus a main dish of perfectly cooked iodine John Dory on a bed of butter leeks and Jerusalem artichoke extraction.

And finally, Black Angus beef aiguillettes – a tender slice of medium-rare delight was served topped with sea urchin and a celery crust.

Dessert at STAY is quite the occasion for those with a sweet tooth, as a unique Pastry Library in the main dining room allows guests to sample a range of flavours at the interactive counter, while the chef prepares dishes in front.

Served to the table, we enjoyed Périgord chestnut tuiles that were delightfully crispy, fine and paired well with the Cognac jelly and moorish creamy filling – all topped with gold leaf, because this is Dubai after all.

The team at STAY are welcoming and refined. Service is attentive, yet discreet and unobtrusive, always keeping it classy and professional.



## 101 Dining Lounge & Bar

Next, there's the breathtaking venue, 101 Dining Lounge & Bar that's located on its own private marina. Serving up fresh fish and seafood-led cuisine with a touch of Asian inspiration, 101 is open for both lunch and dinner – it's also the perfect venue for a sundowner aperitif while the sun sets over the water – it's a blissful sight on the dock, where the vibe is romantic and relaxing.

At 101, the fine dining experience is neither pretentious nor stuffy, yet welcoming and social. Whether it be for a special occasion, a date night with a loved one, or with a group of family and friends for a high-quality culinary evening, the restaurant is well-suited for those looking to share a memorable evening.

The décor is marine-inspired and chic, while the floor-to-ceiling glass windows allow for the outdoor surroundings to flow indoors.

To start, don't miss chef Mathieu's newly-introduced seabass and mango ceviche, which is generous in size, fresh and ensures the meal is off to a refreshing and light start. From the Jospier charcoal BBQ, the king crab leg is another must-try, that's served with the most flavoursome bisque sauce, spring onions and bread crumbs, while for mains, the beef tenderloin in baby potatoes is a delight to eat.

Bring the meal to a close with a gorgeous selection of berries that are served with an aerated foam from berries that have been reduced down over heat – absolutely delicious.



## Relax & revitalize

For breakfast, lunch and dinner, you'll also find Zest all-day dining outlet open for your convenience. The buffet breakfast spread is impressive, and to accompany there's also a selection of à la carte dishes available included in the breakfast package with options like eggs benedict and French toast made to order.

What I loved most about Zest's breakfast selection was the extensive juice bar, where a wide range of freshly prepared juices were prepared and waiting, or a chef was on hand to create a blend to your personal liking – such a nutritious start to the day.

Continuing the healthy start, One&Only The Palm's gym facilities are extensive and state-of-the-art, there's even a PRAMA gym where you can enjoy an intense, but super fun interactive circuit training workout, where LED lights and markings on the floor are used with music to guide you through the class.

After the workout, the region's first and only Guerlain Spa is open all-day, offering everything from massages and scrubs, to hair and make-up.

If you make it to the spa, don't miss the resort's signature 'Desert D'Orient' treatment. This two and half hour treatment ensures true relaxation, including a bubble bath to begin, followed by an exfoliation treatment to detox. A mud-mask is then applied to your ever-so soft skin before entering the steam room, and then the experience is rounded-off by a 60-minute full-body massage.

Continue relaxing afterwards at one of two swimming pools at the resort – one of which is adult-only.

Whether it be for a holiday to switch off from the world or a weekend staycation to relax and revitalize, we can confirm that serenity is most certainly found at Dubai's most intimate beachfront resort, One&Only The Palm.

## Special offer

This September at One&Only The Palm, treat yourself to the 'Summer Guerlain Day Spa' package. The offer includes a 60-minute Imperial Relaxing Massage at Guerlain Spa, Spa pool access and a light lunch at ZEST restaurant or an elegant Afternoon Tea.

On weekdays the package is priced at Dh895 per person, while on weekends it's Dh995 per person.

Up to two additional guests can join for pool access and lunch only, for Dh350 per person on weekdays or Dh450 on weekends.

## STAY

Call 04 440 1010

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