



5 DAY ITINERARY

Food Safari

Dubai is a top destination for all the epicureans and food lovers who want to take their tastebuds on a whirlwind adventure. With 200 nationalities calling its shores home, Dubai is a melting pot of cultures and nothing reflects this vibrancy better than its dining table. With an extraordinary showcase of food and drink around the globe, the emirate brings the world of restaurant and café culture to life. The showcase of celebrity chef dining, local street food favourites, ethnic eateries, luxurious high tea spots and clusters traditional souk markets puts Dubai on every foodie's radar.

Day One: Explore

For the first day in Dubai, spend the day exploring the extremes that Dubai has to offer to foodies. Break your fast at the Palace Café in Downtown Dubai on Emaar Boulevard, breakfast is served until 2pm on weekends to cater for the lazy ones who want the sleep in. Choose between the laid-back outdoor area or the bijou but sleek interior. Opt for the Arabic breakfast classics including shakshuka (eggs baked with tomatoes, bell peppers and spices) or foul medames (mashed fava beans with oil, parsley, onion, garlic and lemon juice).

To work off breakfast and make more space for lunch, head to the Mall of Emirates to engage in some serious retail therapy. The Dubai Mall is the largest mall in the world and is home to more than a thousand retail outlets and features high-end designer labels such as Armani, Chanel, Louis Vuitton, Galleries Lafayette and Bloomingdale's and high street fashion favourites such as Topshop, New Look and Forever 21. The Dubai Mall also offers a series of breathtaking attractions, such as the Dubai Aquarium and Underwater Zoo and the Dubai Fountain.

Time for a bite for lunch! Head to Zaroob located on Sheikh Zayed Road to be inspired by the unique concept restaurant. Zaroob literally translates to "small alley" and the venue's concept is inspired by the traditional street food vendors found around the Levant region. Zaroob captures the bests and most authentic aspects of wholesome simple cooking and brings the atmosphere of a theatrics ambience and the history of Arab street food to a modern ambience. Serving Arabic and Middle Eastern cuisine, the restaurant offers an adventure for the tastebuds from their flamboyant drinks to the delicious chicken shawarma wraps and delightful dips of hummus. As the place is renowned for "reinventing" the flat-bread, you won't go wrong with going for the carbs.



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Day One Continued...

Laze around the sunny beaches of Dubai and catch an afternoon snooze. The calm and warm turquoise waters of the Arabian Gulf are perfect for a relaxing afternoon. The Jumeirah Beach is a popular spot for the panoramic views of the Burj Al Arab. For those who are up for some adventures, a variety of water sports are available such as kitesurfing, windsurfing, yachting, Jet Skiing, parasailing and snorkelling from the various beach clubs and public beaches in Dubai.

In the evening, dress up for an elegant night out dining at La Petite Maison located in the Dubai International Financial Centre. La Petite Maison is all about effortless sophistication that defines French cuisine and is regarded as one of the finest French restaurants in the city and has many awards under its belt including “Timeout’s Best Restaurant of the Year 2012” and “What’s On Best Restaurant of the Year 2011” . The wonderfully knowledgeable staff and sommelier creates a buzzing atmosphere. The restaurant features wonderful Niçoise cuisine, whose origins lie in old Genoese cooking, is the old town of Nice where French Mediterranean cuisine has blended and evolved with the influences of Ligurian Italy across the border. Book a table in advance to avoid disappointment.

Day Two: Luxury-Luxury Fine Dining

The second day explores luxurious fine dining experiences Dubai has to offer and enjoy the sport of kings.

If this morning coincides on a Friday, head for one of the many restaurants offering Friday brunches. Popular and exclusive restaurants such as Traiteur at the Park Hyatt for a late morning start. Traiteur's Friday Brunch features a large selection of appetisers and live cooking stations, including shucked Fine de Claire oysters, assorted pork charcuterie and spit-roast, lamb and USA beef from the rotisserie. Lobster, shrimp and salmon from the grill station will also delight, while a live station serves Eggs Benedict with Ham, as well as a selection of vegetables and potatoes served in copper pots, from French beans to roasted pumpkin. As for desserts, an extensive buffet is set up inside Traiteur's private dining room (also referred to as Chef's Table), in addition to live dessert stations. The mouth-watering selection here includes home-made ice creams, a crêpe and waffle station, a chocolate fountain, a praline station and a plethora of other desserts, including Saint Honoré, Opera Cake, Éclairs and Crème Brûlée. What a better way to start the day?!



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Enjoy the rest of the morning in a masterclass with one of Dubai's celebrity chefs and cook your own lunch while you're at it! Award winning BiCe Mare offers a Masterclass taught by Executive Chef Francesco Guarracino. Explore the history of pasta from different parts of Italy and share in the passion of staff's passion for Italian cuisine. Learn how to make pasta from scratch and learn the secrets to preparing "the perfect Italian dish"-from classic spaghetti to bow pasta, tagliatelle and ravioli. Table 9 is the brainchild of Scott Price and Nick Alvis, the men who headed Gordon

Ramsay's Verre. Their masterclass offers five different classes simply titled 'Bread', 'Chicken', 'Pasta', 'Fish', and 'Chocolate'. Scott and Nick are patient, personable men but they're hard task masters – participants are only allowed to move to the next step once they mastered the one before. As Scott says, the class is pointless if you can't go home and do it yourself.

Spend the rest of the afternoon enjoying the sport of kings over high tea. Watch an exhilarating polo match at Desert Palm, an exclusive polo estate. As the sun dips over the Dubai skyline, listen to the sounds of a match in play while savouring classic high tea of savoury and sweet delicacies on the terrace.

For dinner, head to Reflets par Pierre Gagnaire for a kaleidoscopic celebrity chef fine dining experience. This outpost of three-Michelin-starred French cuisine chef Pierre Gagniere will not disappoint the most experienced food connoisseurs. Tastebuds will be teased with unexpected ingredient-matches. Located in the InterContinental Dubai Festival City, the restaurant combines exciting décor and outstanding service with memorable cuisine.

Day Three: Ethnic Eats and Street Food

On your third day, the theme revolves around ethnic eateries exploring traditional Arabic souk markets and local favourite street foods. Early in the morning, head to Dubai's fruit and veg market to take in the sights of fresh fruits and produce. Spot the millions upon millions of dates.

For a late breakfast a.k.a brunch, **Kösebasi** is a perennial favourite. The Turkish Restaurant offers a traditional Turkish breakfast. For the adventurous eaters sample dishes including semizotu (fresh purslane salad mixed with home-made yogurt, olive oil and garlic), tırnak pide (Turkish bread with strawberry and apricot jam, honey and butter) or menemen (scrambled eggs with tomato and bell peppers). A menu favourite is the sucuklu yumurta, a dish of fried eggs and sliced Turkish sausage.



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Food lovers and travellers alike should not pass up the opportunity to visit the Spice Souk. Upon entering you will be overcome with the fresh aroma of traditional Arabic spices. It's a sensory overload, the colours and smells of the Spice Souk are amazing. Shop here for seasonings and spices such as cinnamon, cloves and cardamom, pick up some handmade incense or some delicious dried fruits and butts to give you some energy for your travels. Try some delectable camel-milk chocolate and take it home as souvenirs for the novelty value. The spices are brought to Dubai from all over the Middle East and the world. The Spice Souk is also a great place to shop for fragrances. There are some stalls which specialize in tobacco and shisha. If you have never tried smoking a shisha before, you should certainly give it a go while staying in Dubai. There are a wide variety of styles and flavours available from the Spice Souk.

Visit the neighbouring Gold Souk and be amazed at the amount of gold that can be found in one place. Dubai is famous for being referred to as the City of Gold and the Gold Souk is a true reflection of that claim. The souk is one of the largest jewellery outlets in the world and is one of the cheapest places in the world to buy quality gold jewellery. Brush up on your haggling and bargaining skills to make the most of your trip in the souks.

If you're starting to feel peckish, complete the day with a relaxing sun downer. Close to the souks is the Terrace Bar at the Park Hyatt Hotel where you can snack and chill out with cocktails and an impressive menu of snacks and side dishes while you enjoy the spectacular view of Dubai Creek at sunset.

Following the theme of ethnic eats, the street food scene in Dubai is a must not miss adventure for foodies. Try little bits and pieces of everything in Satwa. A local favourite is Al Mallah, offering a taste of the best of Arabic foods and set at very high standards. The appetisers like kibbeh, hummus, and salads are deliciously fresh, followed by the main kebab dishes which not only make you drool, but keep you wanting more. The lamb shawarmas are the local's favourite.



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Day Four: Arabic influence

Take your tastebuds on an exotic tour to taste Arabic cuisine and explore the historic old town of Dubai.

Start off the morning with a cultural breakfast or lunch at the Sheikh Mohammed Centre for Cultural Understanding in the ambience of a Bastakiya house, a typical wind tower house in one of the oldest Emirati neighbourhoods in Bur Dubai. Enjoy a meal with local flair while chatting with an Emirati host about UAE culture, customs and religion. Breakfast is available every Monday and Tuesday at 10am and lunch are hosted every Sunday and Tuesday at 1pm.

Spend the rest of the morning meandering through the labyrinthine of lanes in the Heritage Village and Bastakiya Quarter, the oldest Emirati neighbourhoods in Dubai. The area is teeming with historic buildings and sites that offer a glimpse of a bygone era. These include residential homes that often feature traditional wind towers - these were a way of cooling homes before electrical air conditioning was invented! The Heritage Village is a fantastic spot to become acquainted with the city's traditional arts, customs and architecture.

Take the opportunity to pop into some of the art galleries and cafes that line the lanes for a refreshing lemon and mint juice and snack.

The Jumeirah Mosque is one of Dubai's most photographed attractions. It should be a must do on every travellers list. Guided tours are offered every Sunday, Tuesday, Thursday and Saturday at 10 am. Modest dress is preferred; however traditional attire can be borrowed from the Mosque. Take this unique opportunity to learn about Emirati culture and religion in a relaxed, casual and open atmosphere at this landmark mosque. Other mosques that are available to tour are Bastakiya Mosque or the Grand Rashidiya Mosque.

Food is unique to every culture and what better to spend a cultural afternoon learning the traditional cooking of the Gulf? Cooking Sense offers a very special cooking class for those who would like to learn more not only about the food but the customs and traditions of the region. Dive into the culture which surrounds you with all your senses. Participants will prepare original local dishes and is followed by a prepared meal. Every participant takes home the original recipes and a small gift.



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A trip to the desert in Dubai is a must not miss adventure. A safari dinner in the desert is a perfect for an indulgent end to the day. Be amazed a falconry demonstration followed by a thrilling journey deep into the heart of the desert over the rolling dunes of the Reserve. Watch the setting sun casts its orange glow onto the vast expanse of glistening sand and be welcomed by the flickering lights of a traditional Arabian encampment. Feast on grilled meats and Arabian sweet delicacies and be entertained by the belly dancers, traditional Arabic music, henna painting. For the more adventurous, try a shisha pipe!

Day Five: Dining with a View

The last day's theme is activities and dining with a view. What better way to start the day with an early morning rise to see the beautiful sunrise over the desert landscape? A hot air balloon ride is a unique opportunity to experience the beauty of the desert and it's amazing colours at sunrise. Leave the hustle and bustle of the city behind on this serene and magical journey by air. Experience the breathtaking views of the dunes, emerald green oasis and breathe in the cool morning desert air.

Come back to the city by afternoon and be taken to level 122 of the world's tallest building, the Burj Khalifa to indulge in a truly luxurious high tea experience with a jaw dropping view at At.mosphere Restaurant. Armed with fragrant tea in dainty cups, scrumptious scones and sweet delicacies in the opulent and luxurious surroundings enjoy a front row seat to the panoramic views of the Arabian Gulf.

Indulge in a truly foodie pampering experience. The Ritz-Carlton Dubai Spa offers a Chocolate Indulgence pampering session for those who want to live out their chocolate fantasies and de-stress at the same time. Be exfoliated with a sugar-cane scrub and be smothered in Bella Lucca chocolate, which is filled with enriching nutrients. You'll then be bound in a warm blanket like a bar of Belgium's finest for 30 minutes. Like a cup of hot cocoa, it'll send you off to the land of nod, but unfortunately the therapist will wake you up to have a steaming shower followed by a full-body massage to conclude this delicious treat.



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When restaurants boast a view as one of their key features, it conjures up views of city skylines, nightlights and sunsets. However, how many restaurants can feature a view into the heart of the ocean and offer an experience to dine with sharks and marine-life drifting past? Indulge your senses at Ossiano for a unique dining experience. Ossiano is situated in the heart of the ocean with views of sharks and marine-life drifting past, the experience is coupled with the delight of dining in an elegant seafood restaurant with flavours from the Mediterranean, Pacific and Indian Oceans prepared to perfection by Chef de Cuisine Wesley Berghoff. Ossiano is a gentle, serene, almost surreal affair; nothing is rushed and the dishes seduce. With a view and food that inspires gasps of amazement; Ossiano provides a dining experience that will forever imprint this memory in to the mind.

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