GLOBETROTTING EPICURE Your foodie news around the world



Curried flavour

Famed restaurateur and cookbook author Hari Nayak helms **Masti – Cocktails and Cuisine**, a two-storied beachfront complex heating up the south of La Mer leisure centre. The lush yet vibrant interior of contrasting colours and patterns goes hand in hand with his playful take on Indian cuisine. Expect a mix of African and Indian flavours in the Bhatti Merguez (AED60/S\$22), a succulent lamb served with a chilli garlic masala, and a splash of South American influence in the Steak Kali Mirch Soft Tacos (AED75), where fermented rice pancakes sandwich slowcooked black pepper short ribs.

Post-dinner, head upstairs to the Masti Lounge for a panoramic view of the Arabian Gulf as well as unique cocktails. We have our eye on the Jaggery Old Fashioned (AED65), where the traditional cane sugar adds a spiced, buttery caramel note to the invigorating mix of Pikesville rye whiskey, pistachio and chai bitters. They also carry the biggest gin collection in the city and offers curated tasting sessions within a dedicated Gin Room. *La Mer South, Street 2A, Jumeirah Road, Jumeirah 1, Dubai, United Arab Emirates. Tel: +971 800 62784*