

“Sarai” welcomes you to Experience the new unique Kebab flavours of the Middle East

Sarai Restaurant in JBR launches Kebab Festival in Dubai

Oct. 27, 2009 - [PRLog](#) -- “Sarai” welcomes you to Experience the new unique Kebab flavours of the Middle East

Dubai, October 26th, 2009 – Sarai restaurant has launched a special Kebab Festival with a new seasonal menu introducing new innovative kebab flavours that will surely satisfy kebab lovers’ appetite. One can savour these unique kebab creations all through the months of November and December, setting new standards in Middle Eastern dining.

The restaurant takes pride in its menu that features carefully handpicked dishes to treat diners to a higher standard of Arabian cuisine. The Kebab Festival at Sarai pays tribute to the heart piece of Oriental culinary culture and presents eight innovative kebabs, each consisting of Oriental spices and herbs that complete unique colorful mouth-watering ingredients that well represent the true flavors of the Middle East. A breathtaking assortment of succulent Kebabs such as the Kebab Istanbouly (Grilled kebab mixed with fresh mint on a bed of mashed grilled egg plants), Orange Kebab (Grilled kebab mixed with a selection of nuts on a bed of fresh orange sauce) and Kebab Iskandar (Grilled kebab mixed with onions and garlic served with a topping of tomato sauce) and much more has been added to the classic Middle Eastern menu Sarai’s most famous for, only for a limited time.

As always, customers can also choose from a wide variety of delicacies, such as a rich selection of starters and mezze, including fresh salads and tempting hot and cold appetizers such as Yalangi, stuffed mini vine leaves with rice and oriental spices and Tochka, grilled Arabic bread stuffed with spread of kebab and cheese delicately seasoned with garlic, parsley and paprika. All dishes are served with the typical Arabian bread fresh out of the oven throughout the meal, filling the restaurant with the savoury aroma of the Orient.

“We are celebrating Kebab Festival as homage to the traditional Oriental cuisine paying tribute to the authentic taste which makes the Orient so unique.” Nader Hallal, Head of Marketing of Alshaya Casual Dining explains. “One reason for the tremendously positive resonance of Sarai is certainly the exquisite menu selection and high quality of all-natural ingredients. We believe in offering our customers only the finest in food and a truly warm and welcoming ambience resembling Middle Eastern culinary tradition at its best. That’s the recipe of Sarai’s success in Dubai and the region.”

Stepping into the restaurant, one is embraced by the stylish and lavish feel of ‘Old Arabia’. Wooden decorations, detailed antiques and intricately art work give the restaurant a character of its own portraying ancient Arabian flair. The elaborate chandelier light complemented by sophisticated ceramic tiles and refined age-old Arabic inscription designs underlines the warm atmosphere. Dressed in traditional outfits the service staff adds to the elegant yet warm ambience making Sarai the treasure chest of rich and authentic Middle Eastern dining in Dubai.

Issued by M. H. Alshaya Co. - Casual Dining Department

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