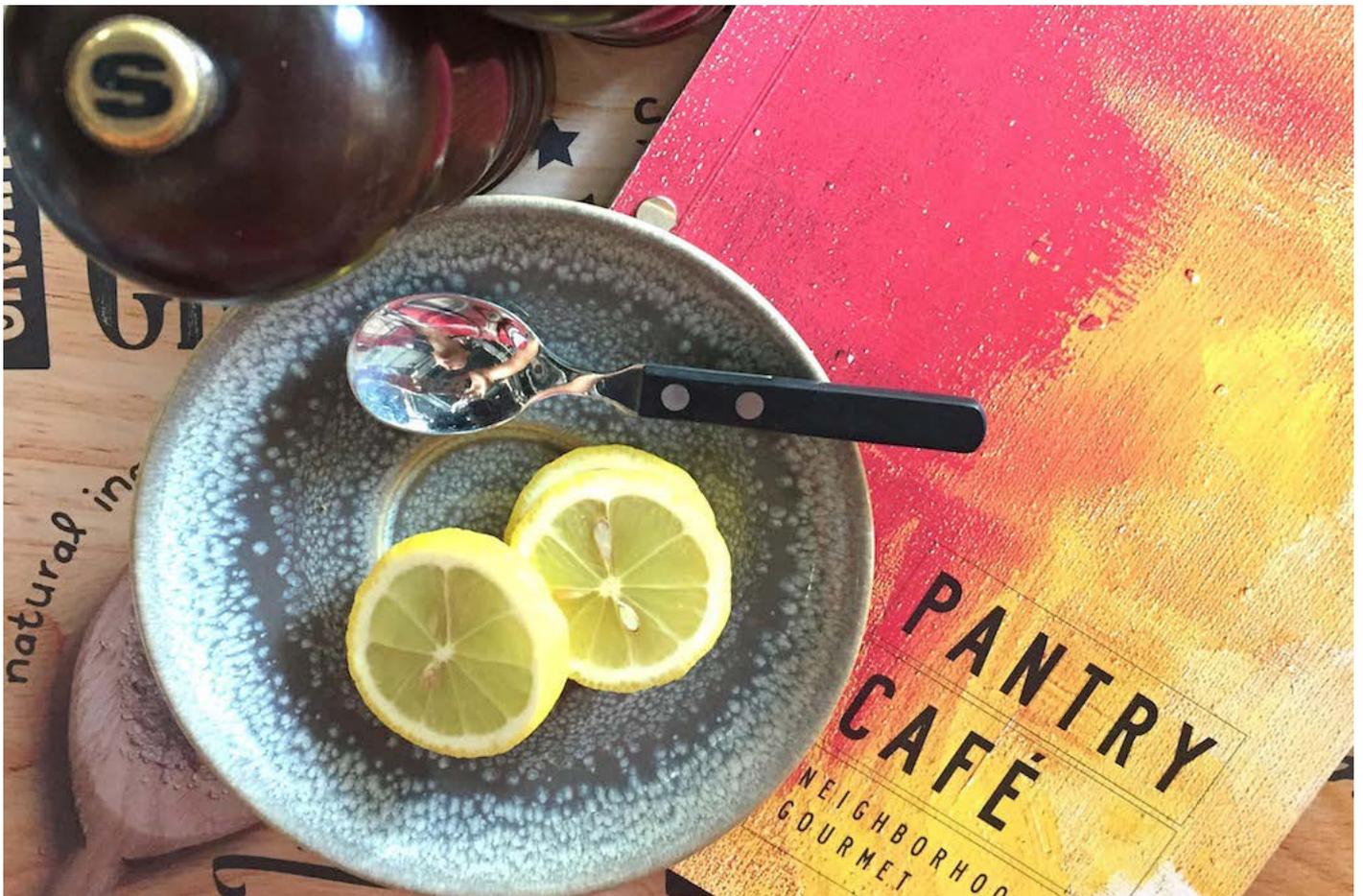


NEIGHBORHOOD GOURMET



If you're a regular café-goer like myself, then you've visited Pantry Café in Wasl Square. Having been open for a couple of years now, you've probably visited it more than a few times. But did you know that the Dubai-based gourmet café recently opened its doors in Business Bay's, Bay Square. For a Downtown girl, this was beyond exciting news for me!

I recently had the opportunity (and time!) to visit Pantry at Bay Square and enjoy a delicious meal with Mr P, his mother and father. It was a really nice treat to get out and spend some time with my parents-in-law on their visit to Dubai. Especially, seeing as since Little Poppy P's birth, we've been a lot more housebound than usual! Not that I'm complaining!

Dining among 4 (5 if you include Poppy- who slept the majority of lunch) gave me a really good opportunity to try out quite a lot on Pantry's menu. We began with an array of shareable starters. Pantry's menu boasts some of my favorites, so it was a tough choice, but we landed on Kataifi prawns, buratta and baked brie. Each of these dishes was exactly what I wanted them to be! And

if I wasn't so eager to try other things on the menu, I would've stopped right there and asked for a couple more servings of each of these, and called it a day!

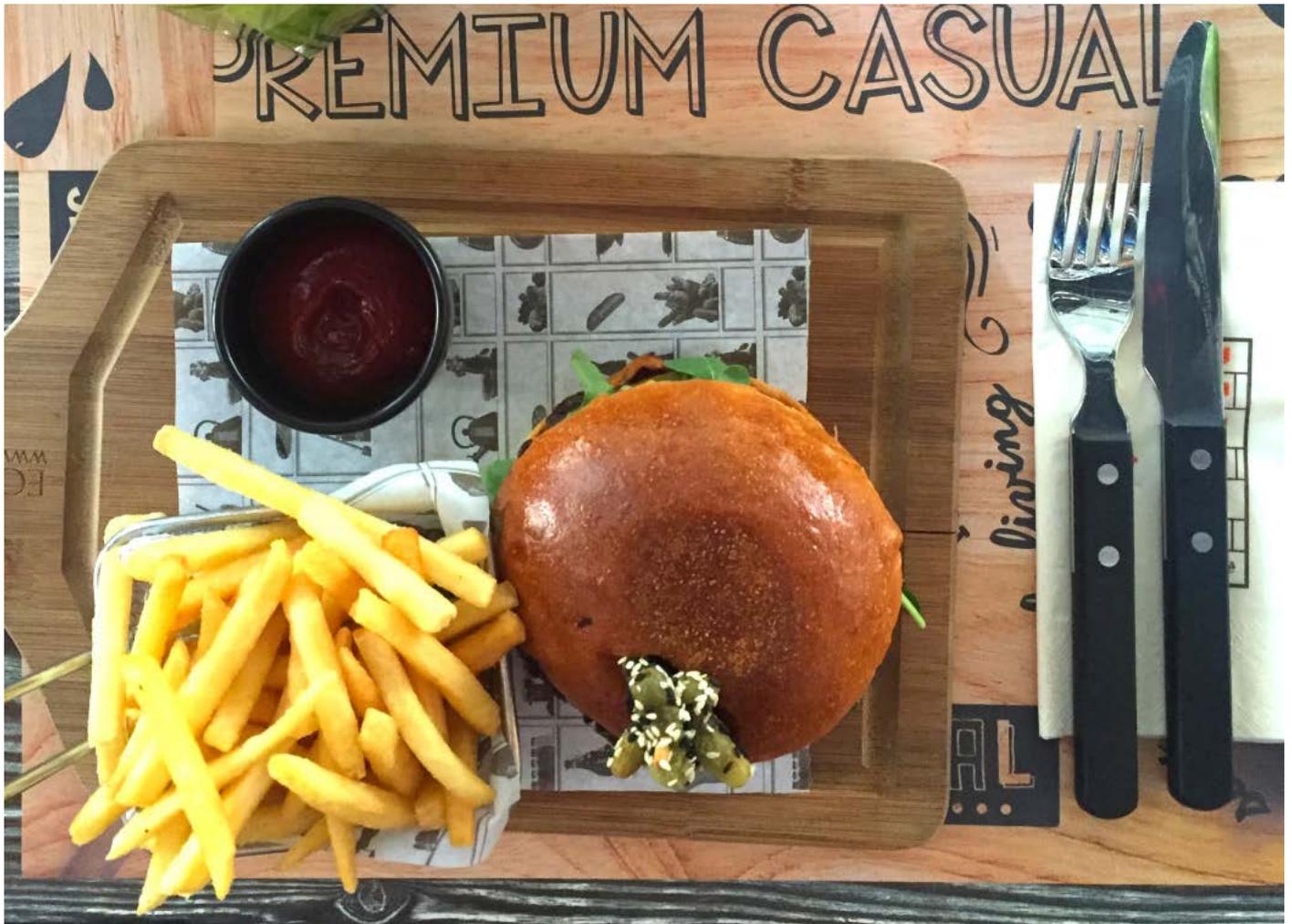


I am glad I delved into the mains though, as it proved to me that Pantry's philosophy of serving quality and flavorful comfort food doesn't stop at their starters.

While my background is Mauritian, I was born and raised in Australia. Yet, a part of my heart has always belonged to Italy. I like to call it the tastebuds of my heart. And so pasta is a big weakness of mine. Aglio e Oglio is a super simple pasta dish so rarely done in restaurants outside of Italy, I simply couldn't pass up the chance (and excuse) to have it at Pantry. For those that aren't familiar with aglio e oglio, it doesn't get more simple as far as pasta goes; garlic, olive oil, crushed chillis.



Pantry have given it their own spin adding prawns, capers and basil. I have now dubbed it Aglio e oglio deliciouso!



Mr P is all about the burgers- you wouldn't know it looking at his physique (husband shout out!) so he opted for the Wagyu burger. He generally judges a café on how well they do a burger, so it's of utmost eating importance to him. Served with caramelized onions, emmental cheese, sautéed mushrooms, rocket and pickles, on a brioche bun, the burger got two thumbs up from my burger-loving beau. I'd say the spicy truffle mayo was the final kicker on this stack.

Mr and Mrs P senior went for the Beef Brisket and Slow Roasted Eggplant respectively. Mrs P senior's brisket was beautifully moist and charmingly presented on a tortilla with mango salsa, jalapenos and chipotle sour cream. Mr P senior, seemingly the more health-conscious one among us, ordered an interesting and tasty take on a traditional aubergine parmigiano. Slow roasted and stuffed with quinoa, bell peppers, zucchini, basil pesto, bread crumbs and parmigiano reggiano finished with a Neapolitan sauce.

Little Poppy P was catered for too! Although Poppy is still strictly on a breastmilk diet and will be for a couple more months, Pantry Café has a fantastic veggie puree available for babies. Such a great initiative and one I know I'll appreciate when it comes time for Poppy to make the switch to solids. Best of all, its on offer for free if you're dining in the café yourself.



What about the coffee? I hear you ask. Yes, onto the important stuff. Pantry uses a single-origin Ethiopian Sidamo and a special blend, called Black Tie coffee from RAW coffee company. The added bonus at Pantry in my opinion is they offer Almond milk as a non-dairy alternative and allow you to upgrade your coffee to bottomless! Bottomless quality coffee? When do we move in?

If good food made from the finest and freshest locally produced organic fruits and vegetables, as well as quality bottomless coffee isn't a good enough reason for you to visit Pantry Cafe, perhaps a few tugs at your heart strings will. On October 31, Pantry Cafe in association with InJoy Giving and The Goodwill Tribe are holding an initiative to invite the community to write anonymous letters of support and encouragement to people who have a chapter of Breast Cancer in the story of their lives. Writing a letter of love to uplift and inspire a complete stranger is sure to bring us all good karma, so see you there! XX

