

WHAT TO EAT: Hunter & Barrel

The top five dishes you need to try



This successful Australian meatey recently unveiled its first restaurant in the region at Vida Emirates Hills. We spoke to **Head Chef Kamil Bouloot** to get the lowdown on the menu's signature dishes, before our very own taste test...

01 Hunter's sharing platter

Chef says: "The ultimate prelude to a feast, the Hunter's sharing platter includes open fire prawns (below), smoky chicken wings, a three cheese dip and spicy calamari."

What's On says: The platter feels like the perfect initiation to Hunter and Barrel's menu. The indulgent cheese dip, a mix of Gouda, Gruyere and Edam, is hard to resist but it's the amazingly tender calamari that stands out for us here.

Price: Dhs150



02 Fire-grilled steaks

Chef says: "Our wide selection of meat is carefully curated, monitored and prepared with proper aging processes before cutting and grilling. Choose from fillets, rump, striploin, ribeye or our sharing tomahawk and angus t-bone. They are all perfectly tender and packed with flavour with Hunter & Barrel's signature basting made with a special BBQ sauce base cooked on oak wood to enhance the natural smoky taste."

What's On says: At a very reasonable Dhs120, the 250g grain fed fillet, served with chips or salad, is tender and packed full of flavour. We had ours with the creamy green peppercorn sauce.

Price: from Dhs120 to Dhs280



05 Coal-roasted skewers

Chef says: "We're famous for our coal-roasted skewers. There's a wide selection to try on the menu, all cooked over charcoal and marinated with different complementary flavours. For something different, try the wild caught salmon skewer (Dhs110) which goes through a special marination process and provides a taste of freshly pickled fennel, onions and lemon."

What's On says: We highly recommend the melt-in-the-mouth wagyu skewer, cooked medium-rare on chef's recommendation. It's marinated with garlic and rosemary, onion petals and their signature basting.

Price: from Dhs65 to Dhs135



03 Tomahawk

Chef says: "At 1.3kg, the Tomahawk is one of our most visually impressive steaks, served with bone-in. Like all meats at Hunter & Barrel, the Tomahawk goes through a proper aging and resting process before grilling, is carefully monitored to ensure the meat is tender and basted with our signature sauce."

What's On says: This is next on our list of dishes to try with one of our meat-loving mates.
Price: Dhs500



04 Coal-roasted cauliflower & pumpkin

Chef says: "Our coal-roasted cauliflower and pumpkin is a favourite, not just with vegetarians. It's served with harissa sauce, herbs and olive oil."

What's on says: One of the things we love most about Hunter and Barrel is that the menu caters for all palates with a mix of creative side dishes, vegetarian options and a young hunters menu. Big shout out to the pumpkin and cauliflower croquettes (Dhs30) served with parmesan and citrus aioli - which make an ideal starter or side.

Price: Dhs30

📍 Hunter & Barrel, Vida Emirates Hills, Dubai, daily 11am to 1am. Tel: (0)4 589 0970.
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