Abu Dhabi Restaurants Serve Up Success at MENA 50 Best Restaurants Awards

Hakkasan, COYA and Zuma restaurants included in the exclusive list, underpinning Abu Dhabi’s drive to be an international culinary leader

1st February 2023: The culinary stars of the restaurant world converged in the UAE capital of Abu Dhabi for the second edition of the Middle East & North Africa’s 50 Best Restaurants awards, where Abu Dhabi’s reputation as a global culinary destination has been boosted after three of the city’s dining spots were included in the list of 50 best restaurants across the Middle East and North Africa (MENA) region.

Abu Dhabi’s Hakkasan, COYA and Zuma were among the esteemed regional dining establishments acknowledged for their cuisine and ambience, during the MENA 50 Best Restaurant Awards ceremony held at the Conrad Etihad Towers earlier this week. The list is compiled by the MENA’s 50 Best Restaurants Academy, an influential group of 250 key leaders in the restaurant industry across the region, each selected for their expert opinion of the region’s restaurant scenes.

Hakkasan, based at Emirates Palace, has long been a favourite for fine diners looking for Asian-fusion dishes, while Coya, located at the Four Seasons Hotel has made a name for itself with its Peruvian fusion cuisine. Zuma, on Al Maryah Island, delights residents and visitors with its authentic Japanese food on the edge of the Arabian Gulf.

The 50 Best Week Abu Dhabi initiatives included a thought-leadership forum #50BestTalks, which provided a platform for ‘MENA: What is Luxury’ – an insightful discussion with experts including renowned Italian-Argentine chef Mauro Colagreco (Mirazur, The World’s Best Restaurants 2019), Anissa Helou (winner of the Foodies Icon Award 2023), Akmal Anuar (chef-restaurateur, White Rice Co), and Qais Malhas and Maha Dahmash (chef and founder respectively, Shams El Balad)

A range of masterclasses with culinary professionals took place during the Signature Sessions with the likes of Hiroyasu Kawate of Florilège in Tokyo; MENA’s Best Female Chef Tala Bashmi; Hong Kong’s Vicky Cheng of Wing and Vea; and Jessica Rosval of Casa Maria Luigia in Italy, part of Massimo Bottura’s world-renowned Francescana group.

Other events included the Chef’s Feast, where chefs from across the Middle East and North Africa reunited at The Abu Dhabi Edition for an evening of delicious local gastronomy and festivities.
Contributing to the expansive culinary industry within the capital, MENA 50 Best aligns with the recent collaboration with the MICHELIN Guide to introduce the first-ever ‘MICHELIN Star Table Experience Abu Dhabi’, featuring three dinner series curated by local chefs and international MICHELIN-starred restaurant chefs. Abu Dhabi plans to continuously celebrate homegrown talent and embrace globally renowned culinary artists.

A destination full of ambition to broaden the unique and experiential dining offerings that sheds light on what the region can share with the world, Abu Dhabi’s culinary journey allows the city to grow among visitors and residents alike. Rich in Emirati hospitality and home to a diverse food scene, Abu Dhabi offers a variety of experiences that inspire, excite and restore, complementing delectable dining experiences.

To find out more, visit: https://visitabudhabi.ae/; https://www.facebook.com/visitabudhabi or https://www.instagram.com/visitabudhabi/.

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About the Department of Culture and Tourism - Abu Dhabi

The Department of Culture and Tourism – Abu Dhabi (DCT Abu Dhabi) drives the sustainable growth of Abu Dhabi’s culture and tourism sectors, fuels economic progress and helps achieve Abu Dhabi’s wider global ambitions. By working in partnership with the organisations that define the emirate’s position as a leading international destination, DCT Abu Dhabi strives to unite the ecosystem around a shared vision of the emirate’s potential, coordinate effort and investment, deliver innovative solutions, and use the best tools, policies and systems to support the culture and tourism industries. DCT Abu Dhabi’s vision is defined by the emirate’s people, heritage and landscape. We work to enhance Abu Dhabi’s status as a place of authenticity, innovation, and unparalleled experiences, represented by its living traditions of hospitality, pioneering initiatives and creative thought.

For more information about DCT Abu Dhabi and the destination, please visit tcaabudhabi.ae and visitabudhabi.ae. For Abu Dhabi Calendar, please visit inabudhabi.ae.

About Middle East & North Africa’s 50 Best Restaurants

Middle East & North Africa’s 50 Best Restaurants was launched in 2022 to celebrate gastronomy across the region and to provide diners around the globe with local insight and culinary recommendations. The MENA’s 50 Best Restaurants list is published by William Reed, which also publishes The World’s 50 Best Restaurants, launched in 2002, and Latin America’s 50 Best Restaurants and Asia’s 50 Best Restaurants, both launched in 2013, as well as The World’s 50 Best Bars, Asia’s 50 Best Bars and North America’s 50 Best Bars. William Reed is entirely responsible for the organisation of the awards, the voting system and the list.