



Lounge in palatable wonders



If there's one thing the Weekender team is good at, it's finding bliss in new pleasurable stances to the taste buds. This island may be geographically small but it serves as an immeasurable haven of delectable wonders that continue to surprise and thrill us. Who does not love binging on a new variety of servings in new spaces? Food itself isn't enough now; the ambience matters just the same and we were delighted and impressed by what The Cacao Lounge and Restaurant, whose stone of inception was laid recently, offered to its fortunate invitees on its opening night.

Cacao Lounge, nestled in the charming and quiet setting of the RUW Corner, provides a unique experience that isn't just limited to what you devour. Surrounded by mystical décor that is completely heightened with mesmerizing paintings of the Victorian era, the lounge isn't your regular eatery; it's a trip to remember. With amazing lighting that hints romance and curiosity, the exceptional paintings, while subtle in color, are interestingly centered on a common theme: food. And that is why we were there too.

The launch set menu had so much to offer; even becoming slightly overwhelming for it was diverse as it was tempting. Everything on the menu stood out and once we started off with the appetizers which included Tatakhi Duo' –a fresh serving of salmon and tuna, we knew this

would be an exemplary dining experience. The equally impressive appetizer combo of arancini, Mac & Cheese Meatballs and the mouth-watering Bread & Cheese Bomb setup the party mode; they are cheesy, and perfectly soft and chewy.

Of course for those who lean more towards green munching, they indulged in the crispness of the Quinoa salad which was a fusion of many tastes that beautifully complimented one another. This included dried cranberries, chickpeas, argula, mint, mozzarella cheese, tomatoes, onions and the lip-smacking dressing by the chef.

The exotic and piquant dishes from the main course were impressive and consisted of ingredients that were pure love; honestly even a sonnet could have been composed on how amazingly all the tastes mingled together. The House Lamb Shoulder was probably the most tenderly cooked and fantastically flavored meat we had ever tasted. It was finely complimented by roasted rosemary potatoes, saffron rice and delicious grilled vegetables that would be appreciated by even those who aren't much of veggie fans.

Aside from that, those who prefer chicken or fish over lamb and meat can opt for the tantalizing serving of Chicken Florentine-which was stuffed chicken breast with spinach and cheese over a creamy mushroom sauce with mashed potatoes and fried leeks. Again, it was a full orchestra in play that gave the dish such perfected textures and flavors. Surely something you would want to keep coming back to. From the stimulating and impressive plating of the 'Salmon in Green Tide', we especially enjoyed the caramelized tomatoes with the butter basil sauce. The Rose Pasta also

didn't just give a tempting look, but also an extraordinary taste due to extra cheese and the presence of oregano sauce.

Chocoholics ...rejoice!

Alas the sweetened highlight of the dining extravaganza has arrived. For a place that is designed to emphasize and offer customers the complete chocolate and cocoa experience, we knew desserts would be artistic revelations and we were not disappointed. Be it the innovative take on Kunafa with the creamy yet light Kunafa Tart, or the unparalleled cheesecake presentations of Baked cheesecake and Brownie cheesecake, we were on cloud nine s we nibbled and savored the goodness of desserts and how their presence completes our life. Cacao Lounge's chocolate offerings are a world of their own and even for those who won't call themselves chocoholics, the full range will appeal to all of one's senses, gifting a full chocolate sensory experience unlike any other.



KUNAFI TART



LAMB SHOULDER



MAC AND CHEESE BOMBS



BROWNIE CHEESECAKE



SALMON IN GREEN TIDE

BSPCA Quiz Nite

Thursday 28th September 7:30pm

🐾 🐾 **Yacht Club** 🐾 🐾

**Come and have a go
if you think you're
clever enough!**

**Great prizes RAFFLE
Beach BBQ Available**

**BD5 per person
(teams of 6 maximum)**



Contact Kate on **3773 3415**
for more information

All proceeds go towards running the AWC Shelter
and funding our free CNR scheme for cats and dogs

Designed by
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