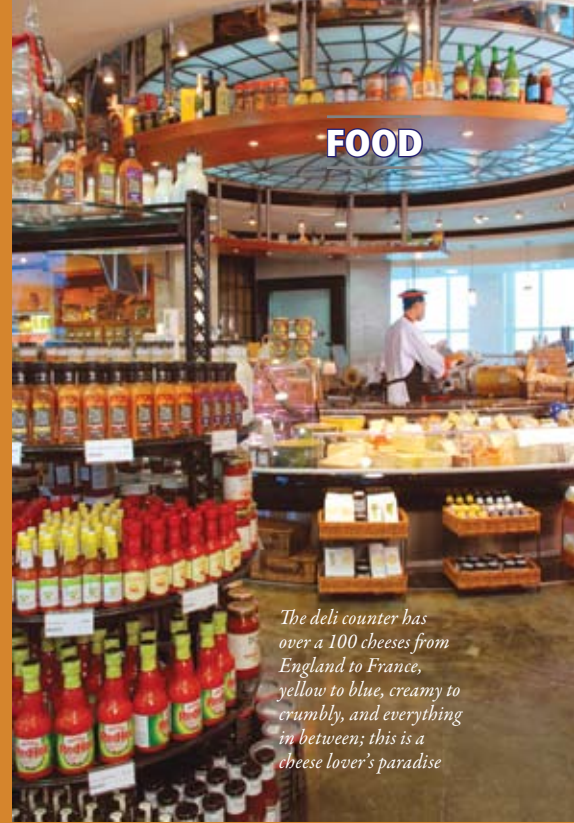




*Chocolat, the only company in the UAE creating luxury handmade Swiss chocolates, has launched its Taste of Arabia range. It will make private collections of chocolates for individuals and corporations*



*Cakes created by skilful pastry chefs from the kitchens of Raffles Hotel, Dubai are made to order and can be delivered at your home or venue*



## FOOD

*The deli counter has over a 100 cheeses from England to France, yellow to blue, creamy to crumbly, and everything in between; this is a cheese lover's paradise*

# All aboard for the Gourmet Station

By Linda Benbow

There are pockets of culinary exclusivity in Dubai, and a network of word-of-mouth gossip that ensures that the hostess with the mostest can deliver scrumptious home-made meals at dinner parties that have guests willing to put their name on a waiting list for. They can keep their secrets! Now there is a place that brings in wonderful tastes from abroad so that all can taste and enjoy. Gourmet Station has opened on the third floor of the newly opened Oasis Centre on Sheikh Zayed Road. This rare concept is a boutique food market that brings to the city speciality gourmet food products in the retail sphere. So the best of products that were so long available probably only at a five-star meal, can now be bought off the shelves at Gourmet Station to prepare at your own home. They also have a speciality chef in-house who can tell you how to DIY.

The store has some amazing features too – like smell management, a meat curing cabinet, a coffee grinder that custom grinds your choice of coffee beans; even their shopping trollies are specially designed to fit the curb of your leg so they aren't a hindrance when you are walking around with it! Yes, a lot of thought has gone into making this gourmet destination.

A feast to the eyes and a delight to the senses, this gorgeous food market brings to Dubai a rare accumulation of speciality meats, artisan breads, finest cheeses and even the best of grocery. That which so long would have been available only while enjoying a five-star meal, is now available off the shelves.

As you walk into the bakery department you are greeted by the tempting aroma of fresh bread and cheese croissants made using black bomber and extra matured Welsh cheddar. For the evening, buy a whole lemon meringue pie which is good-to-go for a dinner party dessert.

At the fish counter, you will find fresh catches and the most exotic choices of both salt and freshwater fish every day. The seafood section also sells a variety of edible and exotic seaweed. And caviar too.

The meat counter is a veritable 'fest' with the choicest of fresh meat selected by an expert team with first-hand knowledge of the product, brought on by visiting the home farms and by building relationships with suppliers, thereby offering the very best to foodies.



*From Karen and the guys at Le Mesurier, there's Curried Marrow Mustard Relish and Pear, Tomato & Saffron Chutney that can liven up any meal*

*A select menu of cooked food supervised by Executive Chef Francis Matthias. To preserve maximum possible taste, the kitchens utilise the 'blast chilling' process whereby freshly prepared hot food is placed in an instant freezing unit that brings the temperature down within a matter of minutes, thus preventing bacterial growth. There is a theatrical open kitchen so customers can view all cooking procedures as they walk around the shop floor*

