



Though we use the word 'sushi' to refer to all the delicious stuff that is delivered to our wooden board at the sushi bar, the whole cuisine of fish, rice and otherwise, the word 'sushi' actually refers to only the sweet, vinegared rice. Sometimes we do better and say 'sushi' when referring to the pair of tiny rounded bricks of rice with slivers of fish draped over it. But that is more accurately called 'nigiri sushi.' If it's just fish without the sushi rice, then it's 'sashimi.' Rolls are becoming increasingly popular – in essence, a sheet of nori (seaweed) with a layer of rice, fish and perhaps some other stuff, rolled into a cylinder then cut into pieces. Rolls are 'maki sushi.' But if you're not sure about what is what, take a look at the www.yosushi.com website. Although it relates to the UK menu there are pictures to guide you through the differences in menu items.

A rare but often overlooked restaurant is the [Moroccan Chateau Marakesh](#) located on the 3rd floor at the southern corner of Al Andalus Plaza on Olaya. A great selection of Moroccan food including the favourite starters, salads, tagines, couscous and desserts. If you haven't tried Moroccan food before, go for a Harira Soup starter, any of the Salads, either a tagine or a couscous main course, and finally for a plate of Moroccan assorted sweets. Portions are generous, so for two people it is probably best to share the starter, salad and dessert and have a main course each. The restaurant is very nicely decorated with traditional Moroccan handy craft items. The waiters are also dressed in the traditional garments. Even Riyadh's favourite gourmet, Erik, thought it was good and recommended the Tagine lamb with vegetables.



A tagine or tagine is a type of dish found in the North African cuisines of Morocco, which is named after the special pot in which it is cooked. The traditional tagine pot is formed entirely of a heavy clay which is sometimes painted or glazed. It consists of two parts; a base unit which is flat and circular with low sides, and a large cone or dome-shaped cover that

rests inside the base during cooking. The cover is so designed to promote the return of all condensation to the bottom. With the cover removed, the base can be taken to the table for serving.

[Il Terrazzo](#) One of our favourites overlooks the Al Faisaliah Centre's beautifully landscaped plaza. Il Terrazzo serves its guests Brazilian barbeque prepared in accordance to a 300-year-old South American tradition. It's not a place to take a vegetarian though, diners select from a variety of meats seasoned and slow-roasted to perfection over an open, wood-burning fire and a delightful fresh salad bar.

Another well established favourite remains [French Corner](#) on Dabab Street. I've only ever eaten there at lunch time and it's always been with just the chaps but Owain tells me that there's a family section upstairs which has served him well a number of times. If you're out and about in the morning, their breakfast croissants are not to be missed.

Dave Shaw a resident at [Romaizan Compound](#) has written in to remind us that some compounds allow visitors into their on-site facilities.

Dave writes: "Our compound is lucky to have a British-owned and managed restaurant, which welcomes patrons from both within the compound and from the wider expatriate community in Riyadh. The Bistro type restaurant has a very friendly and relaxed atmosphere for casual dining, a 30-seat non-smoking intimate dining room, a large function room - ideal for masalaamas, dinner dances, or private birthday or wedding parties. Finally, diners can enjoy al fresco dining on the terrace overlooking the beautiful swimming pool."

Dave carries on to say "There is a wide selection of meals, all prepared fresh to order – from old-fashioned favourites to exciting regional chefs' specialty dishes, vegetarian choices and daily specials. I can personally recommend the boneless halibut, Australian beef fillet, New Zealand lamb, and my personal favourite, chicken tikka masala. The prices are reasonable with main course meals from 45 to 60 SAR." You will need to make a booking – on 01 275 3715 ext. 3001. Enjoy!

Mike Leigh wrote in to mention an excellent restaurant [Cento Y Cento](#) but failed to tell us where it is or what it does so we'll save that review for the next edition. [The Copper Chandri](#) is another venue we'd recommend for up-market Indian food but with limited space, that too will have to wait for next time. Why not share your good eating experiences and drop us a line for the next edition. We're particularly interested in 'family-friendly' locations so let us know if you've found a great place for 'mixed' dining.