



Above: L to R  
Saleeq and Jareesh

little hard to find as the signage is poor. However, once you've found it, the old style wooden doors open into a small museum type area which hints at the ambience of the rest of the restaurant.

Once inside the dining area is arranged into open air floor seating behind low wall partitions or, for those who prefer it, inside rooms; again with floor seating, cushions etc. The rooms, and indeed the whole restaurant, have mud brick walls in a Nejd style and are reminiscent of the earlier architecture of the region.

The food in Najd village is traditional Saudi fare with none of the usual Lebanese/Syrian food that you will normally eat in Arabic restaurants. There is a set menu if you are not sure what to order, but on the last occasion we visited we were accompanied by a Saudi from Riyadh who took great delight in ordering his favourite dishes for us.

The food was delicious and apparently entirely authentic to the region. My favourites are Saleeq, (or Saleeq) a cardamom infused chicken dish and Jareesh, lamb with cracked wheat/oats cooked to porridge; all washed down with Laban.

Generally the service is excellent too, but on this occasion it was a little slow; probably due to the popularity of this restaurant. The waiters don't speak a lot of English but we all understood each other enough to get by.



It's pretty much men only most of the time but families can apparently be accommodated if booked in advance, tel 464 6530. This is a great place to go with friends and particularly with visitors. The food is fantastic and not the usual kebab and humus that you get everywhere else. The meals are not expensive and it is an experience, rather than just another average meal in an average restaurant.

Helen & Chris write in to say "If your taste buds are hankering after the best Chinese food in Riyadh then head no further than the Riyadh Chinese Restaurant (aka Mr. Cho's) just off Circle Supermarket Street in central Riyadh."

Two large Red pillars mark the entrance and this is in fact our favourite Chinese as well, Luke and I have eaten there on several occasions, indeed most recently only a few days ago. You may have to park just around the corner but you'll be grateful of the short walk back to the car with a full stomach on leaving.

Helen goes on to say "The restaurant has a close-knit family feel to it enhanced by intricate carvings on the ceiling, but the highlight is the food.

Must have dishes are the hot and sour soup, prawn toast and mini spring rolls. Follow this with kindu chicken and one or two other dishes from the extensive menu and you won't be disappointed. A recent addition to the menu is Koodu. This consists of a large bowl of broth placed in the middle of the table. A wide selection of fresh ingredients is then supplied to be cooked in the broth at your table. The perfect dish for a larger group."

When Luke and I ate with a couple of friends last week, we started with the soup and after sharing five main dishes and a couple of jugs of Saudi Champagne the bill came to about SR85 per head.

The Riyadh Chinese also does deliveries and take-aways if you fancy sampling the delightful food at home, or possibly in the office. tel:465 5451

One more to mention in this write-up is the Bourj Al Hammam on Takhasussi south of the King Faisal Hospital. Considered one of the best Lebanese restaurants in the Kingdom, the name means 'Tower of Pigeons' a reference to the house special - roast pigeon stuffed with rice. Booking is essential since it's a popular venue both for lunch and dinner for expats and locals alike. I had the 'lunch special' last week, Siyyadeh, delicately spiced fish served on a bed of rice which was excellent, but leave some room for the magnificent baklava sweets presented on a trolley for you to take what you please. tel: 441 1401